

| Name of State: Union Territory Administration of Daman & Diu | | |
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| Name of District: Diu District | | |
| Name of School: GPS No.1, Vanakbara | | |
| Sr.No. | Question | Status |
| 1 | Total No. of Students enrolled of the School? | 643 Students |
| 2 | Food Grains: | |
| 2(i) | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | Yes, Food Grain are transported from FCI |
| 2(ii) | What are the arrangements for transporting food grains from FCI godown/Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Private Transport Vehicle are used or transporting food grains from FCI godown to School |
| 3 | Cooking of Meal: | |
| 3(i) | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | The quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured by the Head Master, Teachers and Members from SMC, PTA & MTA |
| 3(ii) | How is the calorific value (450 calories and 12 gms. Of protein to every child at Primary Level & 700 calories and 20 gms. Of protein to every child at upper primary level) ensured? | The Calorific Value is ensured by Food Inspector and Nutritional Officer frequently |
| 3(iii) | What is the system of assessing the nutritional value of the meal under MDM Scheme? | The nutritional value of the meal under MDM Scheme by Food Inspector and Nutritional Officer |
| 3(iv) | Who is planning the weekly menu? Is the weekly menu displayed in the school? | School Management Committee is planning the weekly menu and the same is displayed in the school |
| 3(v) | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme | Yes, Nutritional experts i.e. Food Inspector, Food & Nutritional Officer have been involved for the same |
| 3(vi) | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | As per GoI Guideline minimum quantity of vegetables, dal/lentils for each children is prescribed and ensured by the Head Master |
| 3(vii) | Are eggs, fruits etc. being served and how frequently? | Eggs and Fruits are served thrice in a week |
| 4 | Monitoring | |
| 4(i) | Whether Regularity, wholesomeness and over-all quality of Mid Day Meal served to children is being monitored on daily basis, if yes, then by whom? | The Head Master and the teacher (Incharge of MDM) are monitoring Regularity, wholesomeness and over-all quality of Mid Day Meal served to children on daily basis |
| 4(ii) | Whether Cleanliness in cooking, serving and consumption of Mid Day Meal is being monitored on daily basis, if yes then by whom? | The Head Master and the teacher (Incharge of MDM) are monitoring Regularity, wholesomeness and over-all quality of Mid Day Meal served to children on daily basis |
| 4(iii) | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes |
| 4(iv) | Whether Quantity of raw food material(each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes |
| 4(v) | Whether raw material is inspected daily before being put to use for cooking/ whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes |

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| 5 | Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel | |
| 5(i) | Whether School/Centre has pucca Kitchen-cum-Store as per specification of Para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately. | Yes, Storage, Cooking, Washing, Serving etc. to prescribe 20 sq.mt plinth area for construction of Kitchen-cum-store in schools having upto 100 children. For every additional upto 100 children additional 4 sq. mt plinth area will be added. |
| 5(ii) | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | N.A. |
| 5(iii) | What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a Centralized Kitchen? | N.A. |
| 5(iv) | Whether School/ Centre has storage bins? If yes, give number, size and nature of Bins. | Yes, 03 Galvanize Storage bin per schools i.e. 150kg capacity, 100 kg capacity etc. |
| 5(v) | Whether the School/Centre has Cooking Utensils? If yes, give their number and size. | Yes |
| 5(vi) | Whether the School/Centre has Utensils for children to have food (Plate, glass, bowl, spoon, one each per child) | Yes |
| 5(vii) | Whether the school/Centre has functional hand wash facility/counters with soap? If yes, give their number | Yes, 94 schools have functional hand wash facility counters with soap |
| 5(viii) | Whether the School/Centre has proper arrangement for pure drinking water? | Yes, 94 schools have R.O. facility for Drinking water |
| 5(ix) | Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes |
| 5(x) | Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Yes, Sitting Mat are available for children to seat while having meal and proper electrification for light and air |
| 5(xi) | Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.) | Gas Based |
| 5(xii) | Reason for not using gas based cooking and proposal to convert. | N.A. |
| 6 | Infrastructure: Capacity Building: | |
| 6(i) | Details of Plan to train Teachers and organizers/cooks/helpers? | Every year during June trainings are organized to Cook/Helpers. Co-ordination meetings for Head Masters, Teachers are organized |
| 6(ii) | Are VECs(Village Education Committees), SMCs(Steering and Monitoring Committee), MTAs(Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes |
| 7 | Role of Teachers: | |
| 7(i) | Details of orienting Teachers regarding their role in the Scheme? | Head Masters and Teachers are in vital role for MDM Schemes |
| 7(ii) | Has a Training module been developed in 20 days in-service training for teachers under SSA(Sarva Shiksha Abhiyan)/ Details of Teacher Training conducted in this regard. | Yes, Training Module from Gujarat are being used in training for Teachers under SSA (All schools are affiliated to Gujarat Board) |

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| 7(iii) | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | Yes |
| 8 | Cooks: | |
| 8(i) | Who is cooking the meal? (Please give break up) (i)Cooks / helpers engaged by the Department/Village Panchayat. (i) Self-Help Groups (iii)NGOs (iv)Mothers Groups (v) Any other | Cooks / helpers engaged by the Department are cooking meals |
| 8(ii) | Where NGOs are involved, it may be specified whethr their selection is in accordance with the guidelines of MDM Scheme | N.A. |
| 8(iii) | Total No. of Organizers, Cooks, & helpers: | 320 Cook/Helpers |
| 8(iv) | Are Cooks/helpers given training(atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid Day Meal for children. | Every year Trainings are being given to Cooks / helpers on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid Day Meal for children. |
| 8(v) | Remuneration being given to (i)organizers, (ii) Head Cook, (iii) Cook and (iv) Helper | Yes, as per minimum wages act of Labour Department remuneration being given to cook-helpers (Rs. 1000 from Central Share and remaining amount from UT share) |
| 8(vi) | Who is engaging the cook/. How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Presently Cooks are appointed by SMC of concern school as per norms |
| 8(vii) | Have Self-Help Groups been tapped for the programme/(If not, constraints in this regard) | N.A. |
| 9 | Steering-cum-Monitoring Committees: | |
| 9(i) | Whether Steering-cum-Monitoring Committees constituted at District and Block Level and whethere regular meetings are held, frequency of meetings? | Yes, Steering-cum-Monitoring Committees and District Level Committee are held twice in a year |
| 10 | Mobilization of Mothers/representatives of local bodies: | |
| 10(i) | What are the steps taken to involve mothers/representatives of local bodies/Gram Panchayats/Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | MTA has been formed, Members from local bodies, Panchayats are involved in monitoring of MDMs |
| 10(ii) | What are the mechanisms for monitoring the scheme? | Officers from Education Department i.e. Secretary, Director, CEO, Asst. Director of Education, Asst. District Education Inspector are monitoring the MDMs periodically |
| 10(iii) | Whether quarterely assessment of the programme through District Institutes of Education & Trainings has begun? | N.A. |
| 11 | External Evaluation of the Programme: | |
| 11(i) | Whether evaluation through External Agency(s) commissioned? If yes, what are the parameters of the study? | Yes, Mahila Mandal and Lions Club are commissioned for evluation. The said external agencies monitor the MDMs in each center and submit thereport to Education Department |