

Name of State: Puducherry			
Name of District : Pondicherry			
Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-PILLAICHAVADY			
NVGMS-PILLAICHAVADY Government			
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 70 Upper Primary: 72	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
2(ii)	What are the arrangements for transporting food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:		
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 1600 sq.ft(20*80)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 0.1 kms. Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Testing the cooked meals in all central kitchens/ School canteen centre in Public Health Laboratory, to ascertain the quality.	
5(iv)	Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, separate room with racks-3 are provided for storage of DIET articles.	
5(v)	Whether the School/Centre has Cooking Utensils? If yes, give their number and size.	Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2 , Boilers - 3,steam vessel-4	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component).	
5(vii)	Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Hand washing facilities in all Schools with Multiple Tap Systems	
5(viii)	Whether the School/ Centre has proper arrangement for Pure drinking water?	Safe drinking water has been ensured. Proposed to install RO in all Schools.	
5(ix)	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity	
5(x)	Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Children are taking mid day meal in School veranda.	
5(xi)	Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).	Nature of fuel - LPG	
5(xii)	Reason for not using gas based cooking and proposal to convert.	Does not arise	
6.	Infrastructure: Capacity Building:		
6(i)	Details of Plan to train Teachers and organizers/cooks/helpers?	Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.	
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, all the Committees are involved for effective implementation of the scheme.	
7.	Role of Teachers:		
7(i)	Details of orienting Teachers regarding their role in the Scheme?	In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	

7(ii)	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	5 days training of teachers conducted awareness of Health and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education and there is no involvement of NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	3 Numbers of cook cum helper.	
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.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is being followed on payment of Remuneration to Cook cum Helpers	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal district and State Level Steering cum Monitoring Committee has been conducted Annually for review the Scheme and approval of the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

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GPS-GANAPATHYCHETTIKULAM			
Government			
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 116 Upper Primary: 0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
2(ii)	What are the arrangements for transporting food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
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3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:		
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
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4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 1600 sq.ft(20*80)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 3 kms. Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Testing the cooked meals in all central kitchens/ School canteen centre in Public Health Laboratory, to ascertain the quality.	
5(iv)	Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, separate room with racks-3 are provided for storage of DIET articles.	
5(v)	Whether the School/Centre has Cooking Utensils? If yes, give their number and size.	Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2 , Boilers - 3,steam vessel-4	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component).	
5(vii)	Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Hand washing facilities in all Schools with Multiple Tap Systems	
5(viii)	Whether the School/ Centre has proper arrangement for Pure drinking water?	Safe drinking water has been ensured. Proposed to install RO in all Schools.	
5(ix)	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity	
5(x)	Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Children are taking mid day meal in School veranda.	
5(xi)	Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).	Nature of fuel - LPG	
5(xii)	Reason for not using gas based cooking and proposal to convert.	Does not arise	
6.	Infrastructure: Capacity Building:		
6(i)	Details of Plan to train Teachers and organizers/cooks/helpers?	Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.	
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, all the Committees are involved for effective implementation of the scheme.	
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7(i)	Details of orienting Teachers regarding their role in the Scheme?	In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	

7(ii)	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	5 days training of teachers conducted awareness of Health and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education and there is no involvement of NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	2 Numbers of cook cum helper.	
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.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
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8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
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9.	Steering-cum-Monitoring Committees:		
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10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

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GHS-ALANKUPPAM Government			
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1.	Total No. of Students enrolled of the school?	Primary: 0 Upper Primary: 141	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
2(ii)	What are the arrangements for transporting food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
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5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 9 kms. Hot cooked food delivered to the Schools within 30minutes ensuring	

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8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education and there is no involvement of NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	3 Numbers of cook cum helper.	
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.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is being followed on payment of Remuneration to Cook cum Helpers	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal district and State Level Steering cum Monitoring Committee has been conducted Annually for review the Scheme and approval of the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name of State: Puducherry			
Name of District : Pondicherry			
Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-PILLAICHAVADY			
GPS-KALAPET KUPPAM Government			
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 103 Upper Primary: 0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
2(ii)	What are the arrangements for transporting food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:		
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 1600 sq.ft(20*80)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 2 kms. Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Testing the cooked meals in all central kitchens/ School canteen centre in Public Health Laboratory, to ascertain the quality.	
5(iv)	Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, separate room with racks-3 are provided for storage of DIET articles.	
5(v)	Whether the School/Centre has Cooking Utensils? If yes, give their number and size.	Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2 , Boilers - 3,steam vessel-4	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component).	
5(vii)	Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Hand washing facilities in all Schools with Multiple Tap Systems	
5(viii)	Whether the School/ Centre has proper arrangement for Pure drinking water?	Safe drinking water has been ensured. Proposed to install RO in all Schools.	
5(ix)	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity	
5(x)	Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Children are taking mid day meal in School veranda.	
5(xi)	Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).	Nature of fuel - LPG	
5(xii)	Reason for not using gas based cooking and proposal to convert.	Does not arise	
6.	Infrastructure: Capacity Building:		
6(i)	Details of Plan to train Teachers and organizers/cooks/helpers?	Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.	
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, all the Committees are involved for effective implementation of the scheme.	
7.	Role of Teachers:		
7(i)	Details of orienting Teachers regarding their role in the Scheme?	In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	

7(ii)	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	5 days training of teachers conducted awareness of Health and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education and there is no involvement of NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	2 Numbers of cook cum helper.	
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.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is being followed on payment of Remuneration to Cook cum Helpers	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal district and State Level Steering cum Monitoring Committee has been conducted Annually for review the Scheme and approval of the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name of State: Puducherry			
Name of District : Pondicherry			
Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-PILLAICHAVADY			
GGHS-KALAPET Government			
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 0 Upper Primary: 204	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
2(ii)	What are the arrangements for transporting food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:		
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 1600 sq.ft(20*80)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 2 kms. Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Testing the cooked meals in all central kitchens/ School canteen centre in Public Health Laboratory, to ascertain the quality.	
5(iv)	Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, separate room with racks-3 are provided for storage of DIET articles.	
5(v)	Whether the School/Centre has Cooking Utensils? If yes, give their number and size.	Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2 , Boilers - 3,steam vessel-4	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component).	
5(vii)	Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Hand washing facilities in all Schools with Multiple Tap Systems	
5(viii)	Whether the School/ Centre has proper arrangement for Pure drinking water?	Safe drinking water has been ensured. Proposed to install RO in all Schools.	
5(ix)	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity	
5(x)	Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Children are taking mid day meal in School veranda.	
5(xi)	Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).	Nature of fuel - LPG	
5(xii)	Reason for not using gas based cooking and proposal to convert.	Does not arise	
6.	Infrastructure: Capacity Building:		
6(i)	Details of Plan to train Teachers and organizers/cooks/helpers?	Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.	
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8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
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8(iii)	Total No. of Organisers, Cooks & helpers:	4 Numbers of cook cum helper.	
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.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is being followed on payment of Remuneration to Cook cum Helpers	
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8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
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Name of State: Puducherry			
Name of District : Pondicherry			
Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-PILLAICHAVADY			
GPS-KALAPET Government			
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 198 Upper Primary: 0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
2(ii)	What are the arrangements for transporting food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
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5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 2 kms. Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
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5(v)	Whether the School/Centre has Cooking Utensils? If yes, give their number and size.	Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2 , Boilers - 3,steam vessel-4	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component).	
5(vii)	Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Hand washing facilities in all Schools with Multiple Tap Systems	
5(viii)	Whether the School/ Centre has proper arrangement for Pure drinking water?	Safe drinking water has been ensured. Proposed to install RO in all Schools.	
5(ix)	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity	
5(x)	Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Children are taking mid day meal in School veranda.	
5(xi)	Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).	Nature of fuel - LPG	
5(xii)	Reason for not using gas based cooking and proposal to convert.	Does not arise	
6.	Infrastructure: Capacity Building:		
6(i)	Details of Plan to train Teachers and organizers/cooks/helpers?	Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.	
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, all the Committees are involved for effective implementation of the scheme.	
7.	Role of Teachers:		
7(i)	Details of orienting Teachers regarding their role in the Scheme?	In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	

7(ii)	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	5 days training of teachers conducted awareness of Health and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education and there is no involvement of NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	2 Numbers of cook cum helper.	
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.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is being followed on payment of Remuneration to Cook cum Helpers	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal district and State Level Steering cum Monitoring Committee has been conducted Annually for review the Scheme and approval of the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name of State: Puducherry			
Name of District : Pondicherry			
Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-PILLAICHAVADY			
CSGHSS-KALAPET Government			
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 0 Upper Primary: 162	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
2(ii)	What are the arrangements for transporting food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:		
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 1600 sq.ft(20*80)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 3 kms. Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Testing the cooked meals in all central kitchens/ School canteen centre in Public Health Laboratory, to ascertain the quality.	
5(iv)	Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, separate room with racks-3 are provided for storage of DIET articles.	
5(v)	Whether the School/Centre has Cooking Utensils? If yes, give their number and size.	Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2 , Boilers - 3,steam vessel-4	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component).	
5(vii)	Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Hand washing facilities in all Schools with Multiple Tap Systems	
5(viii)	Whether the School/ Centre has proper arrangement for Pure drinking water?	Safe drinking water has been ensured. Proposed to install RO in all Schools.	
5(ix)	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity	
5(x)	Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Children are taking mid day meal in School veranda.	
5(xi)	Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).	Nature of fuel - LPG	
5(xii)	Reason for not using gas based cooking and proposal to convert.	Does not arise	
6.	Infrastructure: Capacity Building:		
6(i)	Details of Plan to train Teachers and organizers/cooks/helpers?	Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.	
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, all the Committees are involved for effective implementation of the scheme.	
7.	Role of Teachers:		
7(i)	Details of orienting Teachers regarding their role in the Scheme?	In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	

7(ii)	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	5 days training of teachers conducted awareness of Health and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education and there is no involvement of NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	4 Numbers of cook cum helper.	
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.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is being followed on payment of Remuneration to Cook cum Helpers	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal district and State Level Steering cum Monitoring Committee has been conducted Annually for review the Scheme and approval of the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name of State: Puducherry			
Name of District : Pondicherry			
Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-PILLAICHAVADY			
GPS-CHINNAKALAPET Government			
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 51 Upper Primary: 0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
2(ii)	What are the arrangements for transporting food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:		
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 1600 sq.ft(20*80)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 2 kms. Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Testing the cooked meals in all central kitchens/ School canteen centre in Public Health Laboratory, to ascertain the quality.	
5(iv)	Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, separate room with racks-3 are provided for storage of DIET articles.	
5(v)	Whether the School/Centre has Cooking Utensils? If yes, give their number and size.	Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2 , Boilers - 3,steam vessel-4	
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5(vii)	Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Hand washing facilities in all Schools with Multiple Tap Systems	
5(viii)	Whether the School/ Centre has proper arrangement for Pure drinking water?	Safe drinking water has been ensured. Proposed to install RO in all Schools.	
5(ix)	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity	
5(x)	Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Children are taking mid day meal in School veranda.	
5(xi)	Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).	Nature of fuel - LPG	
5(xii)	Reason for not using gas based cooking and proposal to convert.	Does not arise	
6.	Infrastructure: Capacity Building:		
6(i)	Details of Plan to train Teachers and organizers/cooks/helpers?	Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.	
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, all the Committees are involved for effective implementation of the scheme.	
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	(ii) Self-Help Groups	No	
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8(iii)	Total No. of Organisers, Cooks & helpers:	2 Numbers of cook cum helper.	
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.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
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8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
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Name of State: Puducherry			
Name of District : Pondicherry			
Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-PILLAICHAVADY			
GPS-ALANKUPPAM Government			
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 72 Upper Primary: 0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
2(ii)	What are the arrangements for transporting food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
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3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
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3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:		
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 1600 sq.ft(20*80)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 9 kms. Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Testing the cooked meals in all central kitchens/ School canteen centre in Public Health Laboratory, to ascertain the quality.	
5(iv)	Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, separate room with racks-3 are provided for storage of DIET articles.	
5(v)	Whether the School/Centre has Cooking Utensils? If yes, give their number and size.	Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2 , Boilers - 3,steam vessel-4	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component).	
5(vii)	Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Hand washing facilities in all Schools with Multiple Tap Systems	
5(viii)	Whether the School/ Centre has proper arrangement for Pure drinking water?	Safe drinking water has been ensured. Proposed to install RO in all Schools.	
5(ix)	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity	
5(x)	Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Children are taking mid day meal in School veranda.	
5(xi)	Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).	Nature of fuel - LPG	
5(xii)	Reason for not using gas based cooking and proposal to convert.	Does not arise	
6.	Infrastructure: Capacity Building:		
6(i)	Details of Plan to train Teachers and organizers/cooks/helpers?	Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.	
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, all the Committees are involved for effective implementation of the scheme.	
7.	Role of Teachers:		
7(i)	Details of orienting Teachers regarding their role in the Scheme?	In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	

7(ii)	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	5 days training of teachers conducted awareness of Health and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education and there is no involvement of NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	2 Numbers of cook cum helper.	
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.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is being followed on payment of Remuneration to Cook cum Helpers	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal district and State Level Steering cum Monitoring Committee has been conducted Annually for review the Scheme and approval of the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name of State: Puducherry			
Name of District : Pondicherry			
Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-PILLAICHAVADY			
GPS-SANCHEEVEERAIANPET			
Government			
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 27 Upper Primary: 0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
2(ii)	What are the arrangements for transporting food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:		
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
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