

1st Half Yearly Monitoring Report of Panjab University,
Chandigarh (Monitoring Institution) on Mid Day Meal for the UT
of *Chandigarh* for the period of 1st October 2010 to 31st March
2011



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MDM Monitoring Work

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May, 2011.

1. GENERAL INFORMATION:

Information	Details				
1. Period of the report	1 st October 2010 to 31 st March 2011				
2. No. of Districts allotted	Five				
3. Districts' name	Hoshiarpur, Patiala, Fatehgarh Sahib, S.B.S. Nagar, Rupnagar.				
4. Month of visit to the Districts / Schools	19.1.2011 to 31.3.2011				
5. Total number of elementary schools(primary and upper primary in the Districts)	Hoshiarpur PS=1287 UPS=493	Patiala PS= 1009 UPS=391	Fatehgarh Sahib PS=468	SBS Nagar PS=449	Rupnagar PS=576
6. Number of elementary schools monitored (primary and upper primary to be counted separately)	PS=21 UPS=19	PS= 19 UPS=21	PS=20	PS=23	PS=22
			UPS=219	UPS=215	UPS=275
			UPS=20	UPS=17	UPS=18
7. TYPES OF SCHOOL VISITED					

A	Special training centers (Residential)	01	01	00	00	00
B	Special training centers (Non Residential)	03	04	03	04	03
C	Schools in Urban Areas	05	03	03	03	03
D	School sanctioned with Civil Works	04	03	03	04	03
F	School from NPEGEL Blocks	Nil	Nil	Nil	Nil	Nil
G	Schools having CWSN	02	02	02	03	03
H	School covered under CAL programme	03	03	03	04	02
I	KGBVs	NIL	NIL	NIL	NIL	NIL
8.	Number of schools visited by Nodal Officer of the Monitoring Institute	10	11	10	14	11

9. Whether the draft report has been shared with the SPO : YES / NO **YES**

10. After submission of the draft report to the SPO whether the MI has received any comments from the SPO: YES / NO **Yes**

11. Before sending the reports to the GOI whether the MI has shared the report with SPO: YES / NO

12. Details regarding discussion held with state officials: To be filled after presentation.

13. Selection Criteria for Schools: As per MHRD's needs categories are selected. Within categories schools were selected randomly.

14. Items to be attached with the report:

1. List of Schools with DISE code visited by MI. Attached
2. Copy of Office order, notification etc. discussed in the report.
3. District Summary of the school reports.
4. Any other relevant documents.

**EXECUTIVE SUMMARY OF MID-DAY MEAL SCHEME OF
PUNJAB STATE**

1. REGULARITY IN SERVING MEAL:

DISTRICT	OBSERVATIONS
Hoshiarpur	Hot cooked meal is daily served to all the students in all the schools in the whole district at the lunch time as reported by students, teachers and parents and normally there was no interruption in serving meals.
Patiala	Hot cooked meal is daily served to all the students in all the schools in the whole district at the lunch time as reported by students, teachers and parents and normally there was no interruption in serving meals.
Fatehgarh Sahib	Hot cooked meal is daily served to all the students in all the schools in the whole district at the lunch time as reported by students, teachers and parents and normally there was no

interruption in serving meals.

S.B.S. Nagar Hot cooked meal is daily served to all the students in all the schools in the whole district by the three centralized kitchens located at Nawanshahar, Balachaur and Tahan Kaleran run by ISTRI SHAKTI NGO at the lunch time as reported by students, teachers and parents and normally there was no interruption in serving meals.

Rupnagar Hot cooked meal is daily served to all the students in all the schools in the whole district at the lunch time as reported by students, teachers and parents and normally there was no interruption in serving meals.

2. TRENDS: EXTENT OF VARIATION

DISTRICT	OBSERVATIONS
Hoshiarpur	All of the students opted for MDM as per the records of the school MDM register. In 95% schools almost all the children present at the time of MDM were having mid day meals. In 5% schools 1-2 students were not having meals as they do not like the vegetable of that day; or they were not feeling hungry; or on that day they have brought something special from home.
Patiala	All of the students opted for MDM as per the records of the school MDM register. In all schools almost of all the children present at the time of MDM were having mid day meals.
Fatehgarh Sahib	All of the students opted for MDM as per the records of the school MDM register. In all schools almost all the children present at the time of MDM were having mid day meals.
S.B.S. Nagar	All of the students opted for MDM as per the records of the school MDM register. In all schools almost all the children present at the time of MDM were having mid day meals.
Rupnagar	All of the students opted for MDM as per the records of the school MDM register. In all schools almost all the children present at the time of MDM were having mid day meals.

3. REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOLS

DISTRICT	OBSERVATIONS
Hoshiarpur	Food grains (wheat and rice) are delivered to the schools at their doorstep by Govt. agency. Buffer stock of one month is maintained. The delivery is in time generally. But, in the month of February, there was some shortage in some schools. The quality of food grain delivered is good.
Patiala	Food grains (wheat and rice) are delivered to the schools at their doorstep by Govt. agency. Buffer stock of one month is maintained generally. The delivery is in time generally. But, in the month of February, there was some shortage in some schools. The quality of food grain delivered is good.
Fatehgarh Sahib	Food grains (wheat and rice) are delivered to the schools at their doorstep by Govt. agency. Buffer stock of one month is maintained generally. The delivery is in time generally. But, in the month of February, there was some shortage in some schools. The quality of food grain delivered is good.
S.B.S. Nagar	Food grains (wheat and rice) are delivered to the centralized kitchens and buffer stock of one month is maintained generally. The quality of food grain delivered is good.
Rupnagar	Food grains (wheat and rice) are delivered to the schools at their doorstep by Govt. agency. Buffer stock of one month is maintained generally. The delivery is in time generally. But, in the month of February, there was some shortage in some schools. The quality of food grain delivered is good.

4. REGULARITY IN DELIVERING COOKING COSTS TO SCHOOLS

DISTRICT	OBSERVATIONS
Hoshiarpur	Cooking cost is delivered to the schools @ Rs. 2.69/- for PS and Rs. 4.03/- for UPS. The cooking cost is delivered by cheque through VEDC. But in the month of January and February, it was delayed and the schools had arranged the money at their own. Heads at their own arrange the cooking ingredients and vegetables etc. from the nearby shops. Quality of these ingredients in almost good in all schools. Quality of cooking oil in two schools was not satisfactory.
Patiala	Cooking cost is delivered to the schools @ Rs. 2.69/- for PS and

Rs. 4.03/- for UPS. The cooking cost is delivered by cheque through VEDC. But in the month of January and February, it was delayed and the schools had arranged the money at their own. Heads at their own arrange the cooking ingredients and vegetables etc. from the nearby shops. Quality of these ingredients in almost good in all schools.

Fatehgarh Sahib Cooking cost is delivered to the schools @ Rs. 2.69/- for PS and Rs. 4.03/- for UPS. The cooking cost is delivered by cheque through VEDC. But in the month of January and February, it was delayed and the schools had arranged the money at their own. Heads at their own arrange the cooking ingredients and vegetables etc. from the nearby shops. Quality of these ingredients in almost good in all schools.

S.B.S. Nagar Cooking cost delivered to the centralized kitchens.

Rupnagar Cooking cost is delivered to the schools @ Rs. 2.69/- for PS and Rs. 4.03/- for UPS. The cooking cost is delivered by cheque through VEDC. But in the month of January and February, it was delayed and the schools had arranged the money at their own. Heads at their own arrange the cooking ingredients and vegetables etc. from the nearby shops. Quality of these ingredients in almost good in all schools.

5. SOCIAL EQUITY

DISTRICT	OBSERVATIONS
Hoshiarpur	No discrimination on gender or caste or community basis in cooking or serving or seating arrangements. Children of all the categories sit together and have meals in an orderly manner. Teachers, elder students and peons help in serving the food. Children have the meals wash their hands and utensils and go to the classes. Teachers in 70% schools were instructing the students to maintain discipline while having meals and washing.
Patiala	No discrimination on gender or caste or community basis in cooking or serving or seating arrangements. Children of all the categories sit together and have meals in an orderly manner. Teachers, elder students and peons help in serving the food. Children have the meals wash their hands and utensils and go to the classes. Teachers in all the schools were instructing the students to maintain discipline while having meals and washing.

Fatehgarh Sahib	No discrimination on gender or caste or community basis in cooking or serving or seating arrangements. Children of all the categories sit together and have meals in an orderly manner. Teachers, elder students and peons help in serving the food. Children have the meals wash their hands and utensils and go to the classes. Teachers in majority of the schools were instructing the students to maintain discipline while having meals and washing.
S.B.S. Nagar	No discrimination on gender or caste or community basis in cooking or serving or seating arrangements. Children of all the categories sit together and have meals in an orderly manner. Helpers of NGO, Teachers, elder students and peons help in serving the food. Children have the meals wash their hands and utensils and go to the classes. Teachers in all schools are instructing the students to maintain discipline while having meals and washing.
Rupnagar	No discrimination on gender or caste or community basis in cooking or serving or seating arrangements. Children of all the categories sit together and have meals in an orderly manner. Teachers, elder students and peons help in serving the food. Children have the meals wash their hands and utensils and go to the classes. Teachers in all schools are instructing the students to maintain discipline while having meals and washing.

6. VARIETY OF MENU

DISTRICT	OBSERVATIONS
Hoshiarpur	<ol style="list-style-type: none"> 1. Menu is decided at the state level by the MDM authorities and all the schools follow the menu. However minor local adjustments were made at the school level as per the availability of vegetables and pulses. 2. Weekly menu displayed in all the schools and teachers and students aware about the menu in advance. 3. Variety is there. For all six days different menu is there. In menu rice/ wheat and dal/ Green vegetables/ sweet dish are included.
Patiala	<ol style="list-style-type: none"> 4. Menu is decided at the state level by the MDM authorities and all the schools follow the menu. However minor local

adjustments were made at the school level as per the availability of vegetables and pulses.

5. Weekly menu displayed in all the schools and teachers and students aware about the menu in advance.
6. Variety is there. For all six days different menu is there. In menu rice/ wheat and dal/ Green vegetables/ sweet dish are included.
7. In three schools fruit is also provided to the students.

Fatehgarh Sahib

8. Menu is decided at the state level by the MDM authorities and all the schools follow the menu. However minor local adjustments were made at the school level as per the availability of vegetables and pulses.
9. Weekly menu displayed in all the schools and teachers and students aware about the menu in advance.
10. Variety is there. For all six days different menu is there. In menu rice/ wheat and dal/ Green vegetables/ sweet dish are included.
11. Kitchen gardens were maintained in two schools to provide seasonal vegetables to the students.

S.B.S. Nagar

12. Menu is decided at the state level by the MDM authorities and centralized kitchen follow the menu.
13. Weekly menu displayed in all the schools and teachers and students aware about the menu in advance.
14. Variety is there. For all six days different menu is there. In menu rice/ wheat and dal/ Green vegetables.
15. Sweet dish/ Fruit are also provided to the students once a week.
16. All the three kitchens should adhere to the same menu.

Rupnagar

17. Menu is decided at the state level by the MDM authorities and all the schools follow the menu. However minor local adjustments were made at the school level as per the availability of vegetables and pulses.
18. Weekly menu displayed in all the schools and teachers and students aware about the menu in advance.

Weekly Menu Variety in menu is there. For all six days different menu is there.
(decided by the state authorities) In menu rice/ wheat and dal/ Green vegetables/ sweet dish are included.

<u>DAY</u>	<u>MENU</u>
Monday	Roti + Seasonal Vegetable & Kheer
Tuesday	Rice & Dal
Wednesday	Roti & Black Channa
Thursday	Rice & Karhi
Friday	Roti & Dal
Saturday	Sweet Rice

19. QUALITY & QUANTITY OF MEAL

DISTRICT	OBSERVATIONS
Hoshiarpur	Quantity of food served is enough for the primary and upper primary students. With the quality of food students, teachers and parents are satisfied. Quality of food is good in 80% of the schools and average in 20% of the schools.
Patiala	Quantity of food served is enough for the primary and upper primary students. With the quality of food students, teachers and parents are satisfied. Quality of food is good in almost all of the schools.
Fatehgarh Sahib	Quantity of food served is enough for the primary and upper primary students. With the quality of food students, teachers and parents are satisfied. Quality of food is good in 90% of the schools and average in 10% of the schools.
S.B.S. Nagar	Quantity of food served is enough for the primary and upper primary students. With the quality of food 70% students and parents are satisfied. Quality of food provided by centralized kitchens is good as checked by the MI, food is fully cooked and tasty. But the quality of rice need to be improved.

Rupnagar Quantity of food served is enough for the primary and upper primary students. With the quality of food students, teachers and parents are satisfied. Quality of food is good in 85% of the schools and average in 15% of the schools.

20. SUPPLEMENTARY

DISTRICT	OBSERVATIONS
Hoshiarpur	School Health card maintained for almost all students. Students medically examined twice a year. Iron, folic acid, vitamin – A dosage, syrups and de-worming medicines are given to them with the help of teachers. In schools stock of medicines available. Doctors were checking the students.
Patiala	School Health card maintained for almost all students. Students medically examined twice a year. Iron, folic acid, vitamin – A dosage, syrups and de-worming medicines are given to them with the help of teachers. In schools stock of medicines available.
Fatehgarh Sahib	School Health card maintained for almost all students. Students medically examined twice a year. Iron, folic acid, vitamin – A dosage, syrups and de-worming medicines are given to them with the help of teachers. In schools stock of medicines available.
S.B.S. Nagar	School Health card maintained for almost all students. Students medically examined twice a year. Iron, folic acid, vitamin – A dosage, syrups and de-worming medicines are given to them with the help of teachers. In schools stock of medicines available.
Rupnagar	School Health card maintained for almost all students. Students medically examined twice a year. Iron, folic acid, vitamin – A dosage, syrups and de-worming medicines are given to them with the help of teachers. In schools stock of medicines available.

21. STATUS OF COOKS

DISTRICT	OBSERVATIONS
Hoshiarpur	Cooks have been appointed in all the schools by the VEDC Majority of the cooks are women of OBC/ SC category. Remuneration of Rs. 1000/- is given to them. But the remuneration is delayed in most of the cases, heads of the school

are paying from their own pocket to the cooks.

Patiala	Cooks have been appointed in all the schools by the VEDC as per the requirement. Majority of the cooks are women of OBC/ SC category. Remuneration of Rs. 1000/- is given to them. But the remuneration is delayed in most of the cases, heads of the school are paying from their own pocket to the cooks.
Fatehgarh Sahib	Cooks have been appointed in all the schools by the VEDC. Majority of the cooks are women of OBC/ SC category. Remuneration of Rs. 1000/- is given to them. But the remuneration is delayed in most of the cases, heads of the school are paying from their own pocket to the cooks.
S.B.S. Nagar	Helpers have been appointed by the ISTRY SHAKTI NGO to serve the food in every school who help to serve the food and these helpers are paid by the NGO as stated by the authorities but in no school no helper is seen while serving the food.
Rupnagar	Cooks have been appointed in all the schools by the VEDC. Majority of the cooks are women of OBC/ SC category. Remuneration of Rs. 1000/- is given to them. But the remuneration is delayed in most of the cases, heads of the school are paying from their own pocket to the cooks.

1. **INFRASTRUCTURE**

DISTRICT	OBSERVATIONS
Hoshiarpur	Pucca kitchen shed-cum-store was constructed in almost all the primary and upper primary schools and in use. But kitchen and store area are not safe to store the grains in 15% schools as in some cases grills to windows are not there or floor is not cemented.
Patiala	Pucca kitchen shed-cum-store was constructed in almost all the primary and upper primary schools and in use. But kitchen and store area are not safe to store the grains in about 12% schools as in some cases grills to windows are not there or floor is not cemented.
Fatehgarh Sahib	Pucca kitchen shed-cum-store was constructed in almost all the primary and upper primary schools and in use. But kitchen and store area are not safe to store the grains in 17% schools as in

some cases grills to windows are not there or floor is not cemented.

S.B.S. Nagar Pucca kitchen shed-cum-store was constructed in almost all the primary and upper primary schools. In 15% schools as grills to windows are not there or floor is not cemented. In one school the kitchen store was not complete in any sense, only basic structure there, no doors/windows or plastering of walls is there. The sheds need to be used for storage of cooked food and reheating of food served by the centralized kitchen.

Rupnagar Pucca kitchen shed-cum-store was constructed in almost all the primary and upper primary schools and in use. But kitchen and store area are not safe to store the grains in 17% schools as in some cases grills to windows are not there or floor is not cemented.

2. AVAILABILITY OF POTABLE WATER

DISTRICT	OBSERVATIONS
Hoshiarpur	Water is available in all schools either through hand pumps or taps of water works for drinking and cooking.
Patiala	Water is available in all schools either through hand pumps or taps of water works for drinking and cooking.
Fatehgarh Sahib	Water is available in all schools either through hand pumps or taps of water works for drinking and cooking.
S.B.S. Nagar	Water is available in all schools either through hand pumps or taps of water works for drinking.
Rupnagar	Water is available in all schools either through hand pumps or taps of water works for drinking and cooking.

3. UTENSILS FOR COOKING MEALS

DISTRICT	OBSERVATIONS
Hoshiarpur	Adequate utensils available for cooking and serving the food in all schools. In 60% schools, there are utensils to have the food but in 40% schools students bring their own tiffins to have food.
Patiala	Adequate utensils available for cooking and serving the food in all

schools. In 70% schools, there are utensils to have the food but in 30% schools students bring their own tiffins to have food.

Fatehgarh Sahib Adequate utensils available for cooking and serving the food in almost all schools. In 55% schools, there are utensils to have the food but in 45% schools students bring their own tiffins to have food.

S.B.S. Nagar Adequate utensils available for serving the food in all schools. In 75% schools, there are utensils to have the food but in 25% schools students bring their own tiffins to have food.

Rupnagar Adequate utensils available for cooking and serving the food in all schools. In 65% schools, there are utensils to have the food but in 35% schools students bring their own tiffins to have food.

4. FUEL USED IN COOKING

DISTRICT	OBSERVATIONS
Hoshiarpur	In all schools, LPG is used as cooking fuel. But in two schools firewood is also used on the day of visit to cook food as the LPG is not in the stock on that day.
Patiala	In all schools, LPG is used as cooking fuel. But in one schools firewood is also used on the day of visit to cook food as the LPG is not in the stock on that day.
Fatehgarh Sahib	In all schools, LPG is used as cooking fuel.
S.B.S. Nagar	Centralised kitchen. LPG is used to cook the food.
Rupnagar	In all schools, LPG is used as cooking fuel.

5. SAFETY AND HYGIENE

DISTRICT	OBSERVATIONS
Hoshiarpur	In almost all schools safety measures have been taken while cooking the food. Hygiene was also taken care of while cooking,

serving and taking the meals. Students were instructed to wash hands before and after the meals. Cooking areas are fully clean in 23% of the schools and average in 77% of the schools. In some schools water blockage near hand pumps have been noticed due to washing of utensils that have to be taken care of.

Patiala In almost all schools safety measures have been taken while cooking the food. Hygiene was also taken care of while cooking, serving and taking the meals. Students were instructed to wash hands before and after the meals. Cooking areas are fully clean in 20% of the schools and average in 80% of the schools. In some schools water blockage near hand pumps have been noticed due to washing of utensils that have to be taken care of.

Fatehgarh Sahib In almost all schools safety measures have been taken while cooking the food. Hygiene was also taken care of while cooking, serving and taking the meals. Students were instructed to wash hands before and after the meals. Cooking areas are fully clean in 30% of the schools and average in 70% of the schools. In some schools water blockage near hand pumps have been noticed due to washing of utensils that have to be taken care of.

S.B.S. Nagar In all the three centralised kitchens good safety measures have been taken while cooking the food. Hygiene was also taken care of while cooking and serving the meals. Students were instructed to wash hands before and after the meals. Cooking areas are fully clean in all the three kitchens. Serving utensils are also fully clean. In two schools, no teacher was taking care of the serving of meals, students at their own were having meals from the containers and there was a chaos at MDM time in school.

Rupnagar In almost all schools safety measures have been taken while cooking the food. Hygiene was also taken care of while cooking, serving and taking the meals. Students were instructed to wash hands before and after the meals. Cooking areas are fully clean in 25% of the schools and average in 75% of the schools. In some schools water blockage near hand pumps have been noticed due to washing of utensils that have to be taken care of.

6. COMMUNITY PARTICIPATION & AWARENESS

DISTRICT	OBSERVATIONS
Hoshiarpur	Parents/ VEDCs/ MTA participate in occasional checking of the food. Parents of almost all children are aware about the menu and

the quality of food served.

Patiala Parents/ VEDCs/ MTA participate in occasional checking of the food. Parents of almost all children are aware about the menu and the quality of food served.

Fatehgarh Sahib Parents/ VEDCs/ MTA participate in occasional checking of the food. Parents of almost all children are aware about the menu and the quality of food served.

S.B.S. Nagar Parents/ VEDCs/ MTA participate in occasional checking of the food. Parents of almost all children are aware about the menu and the quality of food served.

Rupnagar Parents/ VEDCs/ MTA participate in occasional checking of the food. Parents of almost all children are aware about the menu and the quality of food served.

7. INSPECTION & SUPERVISION

DISTRICT	OBSERVATIONS
Hoshiarpur	D.E.O.'s, B.E.O.'s, District MDM managers and Assistant Block Managers were visiting the schools for checking the food preparation and other aspects regarding stock, quality of food etc. MTA and VEDC were also involved in inspection of the food. In 53% schools MTA members are visiting schools weekly to inspect the food.
Patiala	D.E.O.'s, B.E.O.'s, District MDM managers and Assistant Block Managers were visiting the schools for checking the food preparation and other aspects regarding stock, quality of food etc. MTA and VEDC were also involved in inspection of the food. In almost 50% schools MTA members are visiting schools weekly to inspect the food. In two schools MTA members were daily invited to check the food.
Fatehgarh Sahib	D.E.O.'s, B.E.O.'s, District MDM managers and Assistant Block Managers were visiting the schools for checking the food preparation and other aspects regarding stock, quality of food etc. MTA and VEDC were also involved in inspection of the food. In 60% schools MTA members are visiting weekly to inspect the food.
S.B.S. Nagar	D.E.O.'s, B.E.O.'s, District MDM managers and Assistant Block Managers were visiting the centralized kitchens schools for checking the food preparation and quality of food. Two heads or their

nominees daily inspect the food at all the three centralized kitchens between 8.00 to 10.00 am and give their remarks and supervise the transportation of food. MTA and VEDC were also involved in inspection of the food. In 50% schools. MTA / VEDC members are visiting schools weekly to inspect the food.

Rupnagar D.E.O.'s, B.E.O.'s, District MDM managers and Assistant Block Managers were visiting the schools for checking the food preparation and other aspects regarding stock, quality of food etc. MTA and VEDC were also involved in inspection of the food. In 55% schools MTA members are visiting weekly to inspect the food.

8. IMPACT OF MDM

DISTRICT	OBSERVATIONS
Hoshiarpur	Increase in enrolment rate and attendance of the students. Positive effect on general health of students of poor and children of BPL families as they get adequate nutrients and food through MDM.
Patiala	Increase in enrolment rate and attendance of the students. Positive effect on general health of students of poor and children of BPL families as they get adequate nutrients and food through MDM.
Fatehgarh Sahib	Increase in enrolment rate and attendance of the students. Positive effect on general health of students of poor and children of BPL families as they get adequate nutrients and food through MDM.
S.B.S. Nagar	Increase in enrolment rate and attendance of the students. Positive effect on general health of students of poor and children of BPL families as they get adequate nutrients and food through MDM.
Rupnagar	Increase in enrolment rate and attendance of the students. Positive effect on general health of students of poor and children of BPL families as they get adequate nutrients and food through MDM.

Report of HOSHIARPUR District in PUNJAB State

For MID DAY MEAL for the period

1st October 2010 to 31st March 2011

Background: In Hoshiarpur district, 40 schools were chosen i.e. 22 Primary and 18 Upper Primary Schools. The report of Mid Day Meal is based on the data collected from these schools.

1. REGULARITY IN SERVING MEAL:

Hot cooked meal is regularly served to students in all urban and rural schools as reported by students, teachers and parents, and observed by the MI. The meal is cooked in all the schools and served to the students in the lunch hour.

2. TRENDS: Extent of variation

In total there are 1287 primary and 493 upper primary Govt. institutes, 63 primary and upper primary Govt. aided schools, 102 AIE centers and one RBC centre that are served cooked food under the MDM scheme.

Institutes visited: PS: 21 and UPS: 19

No.	Details	
1.	Enrollment	4869
2.	No. of children attending the school on the day of visit	4682
3.	No. of children availing MDM as per MDM Register	4682
4.	No. of children actually availing MDM on the day of visit	4675

5.	No. of children availing MDM on the Day previous to date of visit	4715
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As per school records, all the students enrolled are taking MDM and on the day of visit almost all the students were having meals. On the day previous to the date of visit almost all the students present were having MDM.

6. REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOLS:

Food grains (wheat and rice) are delivered to the schools at their doorstep by Govt. agency. Buffer stock of one month is maintained generally. In the month February, food grain delivery was delayed in almost all schools. Food grain delivery has not to be delayed. The quality of food grain delivered is good.

7. REGULARITY IN DELIVERING COOKING COSTS TO SCHOOLS:

Cooking cost is delivered to the schools @ Rs. 2.69/- for PS and Rs. 4.03/- for UPS. The cooking cost is delivered by cheque through VEDC. But in the month of January and February, it was delayed and the schools had arranged the money at their own. Heads at their own arrange the cooking ingredients and vegetables etc. from the nearby shops. Quality of these ingredients in almost all schools is good. In two schools quality of cooking oil is not satisfactory.

8. SOCIAL EQUITY:

No discrimination on gender or caste or community basis in cooking or serving or seating arrangements. Majority of the cook cum helpers are from SC/ST/OBC/ minority communities. No discrimination observed in seating arrangement of the students and serving of food to them by the authorities or among the students themselves.

9. VARIETY OF MENU:

All schools have displayed its weekly menu, and adhere to the menu displayed. Students, parents and teachers are aware about the menu in advance. For all six days different menu is there as decided at the state level by the MDM authorities and all the schools follow the menu. However minor local adjustments were made at the school level as per the availability of vegetables and pulses. Menu includes rice/ wheat and dal/ Green vegetables. .

WEEKLY MENU OF MDM :

DAY

Monday
Tuesday
Wednesday
Thursday
Friday
Saturday

MENU

Roti + Seasonal Vegetable & Kheer
Rice & Dal
Roti & Black Channa
Rice & Karhi
Roti & Dal
Sweet Rice

10. QUALITY & QUANTITY OF MEAL :

Quality of food is quite satisfactory. The quantity of food is in adequate amount and it is the rarest chance that food is less in some school. With the quality of food students, teachers and parents are satisfied. Quality of food is good in 80% of the schools and average in 20% of the schools. In 15% schools, parents reported that rice and pulses are not handpicked carefully before cooking.

11. SUPPLEMENTARY/ HEALTH CHECKUPS:

The Health Department of Punjab State is taking care of health checkups of all the students twice a year. The Iron, Folic acid tablets and Vitamin –A tablets, deworming tablets and nutrition supplements in the form of Syrups are also distributed among students with the help of teachers according to their age and requirements. School Health card of almost all students are maintained.

12. STATUS OF COOKS:

Cook cum helpers has been engaged in schools for cooking and serving the meals and washing the utensils. Rs.1000/- pm remuneration is paid regularly (by the head from its own pocket, if grant not received) to the cooks. Majority of cook cum helpers are females belonging to SC/ST/OBC/ minority communities. Remuneration is not to be delayed in any case as MDM is to be cooked and prepared daily.

13. INFRASTRUCTURE:

Pucca kitchen shed-cum-store was constructed in almost all the primary and upper primary schools and in use. But kitchen and store area are not safe to store the grains in 15% schools as in some cases grills to windows are not there or floor is not cemented.

14. DRINKING WATER:

Potable water available in all schools either through hand pumps or taps of water works for drinking and cooking purpose. Cleaning of over head water tanks is required in majority of the schools.

15. UTENSILS FOR COOKING MEALS:

Adequate utensils available for cooking and serving the food in all the schools. In 60% schools, there are utensils for students to have the food but in 40% schools students bring their own tiffins to have food.

13.0. FUEL USED IN COOKING

In all schools, LPG is used as cooking fuel. But in two schools firewood is also used on the day of visit to cook food as the LPG is not in the stock on that day.

16. SAFETY & HYGIENE:

Cooking process and storage of fuel is totally safe in almost all the schools. Adequate safety measures have been taken while cooking the food. Hygiene was also taken care of while cooking, serving and taking the meals. Students were instructed to wash hands before and after the meals. Cooking areas are fully clean in 23% of the schools and average in 77% of the schools. But cleaning of floors of varandhas is required immediately after the serving of the food. In some schools water blockage near hand pumps have been noticed due to washing of utensils that have to be taken care of. Drains of waste water need to be cleaned daily. In kitchens, waste material or out of date material should be thrown off immediately.

15.0. COMMUNITY PARTICIPATION:

Parents/ VEDCs/ MTA participate in occasional checking of the food. Parents of almost all children are aware about the menu and the quality of food served. Mothers in some schools are occasionally invited to taste the food.

1. INSPECTION & SUPERVISION:

General Manager (MDM), D.E.O.'s, B.E.O.'s, District MDM managers and Assistant Block Managers were visiting the schools for checking the food preparation and other aspects regarding stock, quality of food etc. Assistant Block Managers are appointed on contractual basis in all the blocks to supervise the MDM. MTA and VEDC were also involved in inspection of the food. In 53% schools MTA members were visiting schools weekly to inspect the food. But more parents be involved in inspecting the food.

2. IMPACT OF MDM:

Increase in enrolment rate and attendance of the students. Positive effect on general health of students of poor and children of BPL families as they get adequate nutrients and food through MDM. There is a positive effect on the general well being (nutritional status) of children. In overall, the health checkups and nutritious meal has improved the general health of all the students.

Teachers also reported that MDM has a positive effect on the general health of the students and it has also led to increase the enrolment rate.

REPORT OF PATIALA DISTRICT IN PUNJAB STATE

For MID DAY MEAL for the period

1st October 2010 to 31st March 2011

Background: In Patiala district, 40 schools were chosen i.e. 19 Primary and 21 Upper Primary Schools. The report of Mid Day Meal is based on the data collected from these schools.

1. REGULARITY IN SERVING MEAL:

Hot cooked meal is regularly served to students in all urban and rural schools as reported by students, teachers and parents, and observed by the MI. The meal is cooked in all the schools and served to the students in the lunch hour.

2. TRENDS: Extent of variation

In total there are 1009 primary and 391 upper primary Govt. institutes, 27 primary and 27 upper primary Govt. aided schools, 112 AIE centers and two RBC centre that are served cooked food under the MDM scheme.

Institutes visited: PS: 19 and UPS: 21

No.	Details	
3.	Enrollment	4249
4.	No. of children attending the school on the day of visit	4074
5.	No. of children availing MDM as per MDM Register	4074
6.	No. of children actually availing MDM on the day of visit	4061
7.	No. of children availing MDM on the Day previous to date of visit	4065

As per school records, all the students enrolled are taking MDM and on the day of visit almost all the students were having meals. On the day previous to the date of visit almost all the students present were having MDM.

8. REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOLS:

Food grains (wheat and rice) are delivered to the schools at their doorstep by Govt. agency. Buffer stock of one month is maintained in 85% of the schools. In the month February, food grain delivery was delayed in almost all schools. Food grain delivery has not to be delayed. Quality of food grain delivered is good.

9. REGULARITY IN DELIVERING COOKING COSTS TO SCHOOLS:

Cooking cost is delivered to the schools @ Rs. 2.69/- for PS and Rs. 4.03/- for UPS. The cooking cost is delivered by cheque through VEDC. But in the month of January and February, it was too delayed and the schools had arranged the money at their own. Heads at their own arrange the cooking ingredients and vegetables etc. from the nearby shops. Quality of these ingredients in almost all schools is good.

10. SOCIAL EQUITY:

No discrimination on gender or caste or community basis in cooking or serving or seating arrangements. Majority of the cook cum helpers are from SC/ST/OBC/ minority communities. No discrimination observed in seating arrangement of the students and serving of food to them by the authorities or among the students themselves.

11. VARIETY OF MENU:

All schools have displayed its weekly menu, and adhere to the menu displayed. Students, parents and teachers are aware about the menu in advance. For all six days different menu is there as decided at the state level by the MDM authorities and all the schools follow the menu. However minor local adjustments were made at the school level as per the availability of vegetables and pulses. Menu includes rice/ wheat and dal/ Green vegetables. .

WEEKLY MENU OF MDM :

<u>DAY</u>	<u>MENU</u>
Monday	Roti + Seasonal Vegetable & Kheer
Tuesday	Rice & Dal
Wednesday	Roti & Black Channa
Thursday	Rice & Karhi
Friday	Roti & Dal
Saturday	Sweet Rice

12. QUALITY & QUANTITY OF MEAL :

Quality of food is quite satisfactory. The quantity of food is in adequate amount and it is the rarest chance that food is less in some school. With the quality of food students, teachers and parents are satisfied. Quality of food is good in 70% of the schools and average in 30% of the schools.

13. SUPPLEMENTARY/ HEALTH CHECKUPS:

The Health Department of Punjab State is taking care of health checkups of all the students twice a year. The Iron, Folic acid tablets and Vitamin –A tablets, deworming tablets and nutrition supplements in the form of Syrups are also distributed among students with the help of teachers according to their age and requirements. School Health card of almost all students are maintained.

14. STATUS OF COOKS:

Cook cum helpers have been engaged in schools for cooking and serving the meals and washing the utensils. Rs.1000/- pm remuneration is paid regularly (by the head from its own pocket, if grant not received) to the cooks. Majority of cook cum helpers are females belonging to SC/ST/OBC/ minority communities. Remuneration is not to be delayed in any case as MDM is to be cooked and prepared daily.

15. INFRASTRUCTURE:

Pucca kitchen shed-cum-store was constructed in almost all the primary and upper primary schools and in use. But kitchen and store area are not safe to store the grains in 12% schools as in some cases grills to windows are not there or floor is not cemented.

16. DRINKING WATER:

Potable water available in all schools either through hand pumps or taps of water works for drinking and cooking purpose. Cleaning of over head water tanks is required in majority of the schools.

17. UTENSILS FOR COOKING MEALS:

Adequate utensils available for cooking and serving the food in all the schools. In 75% schools, there are utensils for students to have the food but in 25% schools students bring their own tiffins to have food.

18. FUEL USED IN COOKING

In all schools, LPG is used as cooking fuel. But in two schools firewood is also used on the day of visit to cook food as the LPG is not in the stock on that day.

19. SAFETY & HYGIENE:

Cooking process and storage of fuel is totally safe in almost all the schools. Adequate safety measures have been taken while cooking the food. Hygiene was also taken care of while cooking, serving and taking the meals. Students were instructed to wash hands before and after the meals. Cooking areas are fully clean in 20% of the schools and average in 80% of the schools. But cleaning of floors of classrooms/ varandhas is required immediately after the serving of the food. In some schools water blockage near hand pumps have been noticed due to washing of utensils that have to be taken care of. Drains of waste water need to be cleaned daily.

15.0. COMMUNITY PARTICIPATION:

Parents/ VEDCs/ MTA participate in occasional checking of the food. Parents of almost all children are aware about the menu and the quality of food served. Mothers in some schools are occasionally invited to taste the food.

1. INSPECTION & SUPERVISION:

General Manager (MDM), D.E.O.'s, B.E.O.'s, District MDM managers and Assistant Block Managers were visiting the schools for checking the food preparation and other aspects regarding stock, quality of food etc. Assistant Block Managers are appointed on contractual basis in all the blocks to supervise the MDM. MTA and VEDC were also involved in inspection of the food. In almost 50% schools MTA members are visiting schools weekly to inspect the food. In two schools MTA members were daily invited to check the food. But more parents be involved in inspecting the food.

2. IMPACT OF MDM:

Increase in enrolment rate and attendance of the students. Positive effect on general health of students of poor and children of BPL families as they get adequate nutrients and food through MDM. There is a positive effect on the general well being (nutritional status) of children. In overall, the health checkups and nutritious meal has improved the general health of all the students.

Teachers also reported that MDM has a positive effect on the general health of the students and it has also led to increase the enrolment rate.

REPORT OF FATEHGARH SAHIB DISTRICT IN PUNJAB STATE

For MID DAY MEAL for the period

1st October 2010 to 31st March 2011

Background: In Fatehgarh Sahib district, 40 schools were chosen i.e. 20 Primary and 20 Upper Primary Schools. The report of Mid Day Meal is based on the data collected from these schools.

1. REGULARITY IN SERVING MEAL:

Hot cooked meal is regularly served to students in all urban and rural schools as reported by students, teachers and parents, and observed by the MI. The meal is cooked in all the schools and served to the students in the lunch hour.

2. TRENDS: Extent of variation

In total there are 468 primary and 219 upper primary Govt. institutes, 03 primary and 06 upper primary Govt. aided schools, 33 AIE centers and one RBC centre that are served cooked food under the MDM scheme.

Institutes visited: PS: 20 and UPS: 20

No.	Details	
3.	Enrollment	2828
4.	No. of children attending the school on the day of visit	2752

5.	No. of children availing MDM as per MDM Register	2752
6.	No. of children actually availing MDM on the day of visit	2724
7.	No. of children availing MDM on the Day previous to date of visit	2697

As per school records, all the students enrolled are taking MDM and on the day of visit almost all the students were having meals. On the day previous to the date of visit almost all the students present were having MDM.

8. REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOLS:

Food grains (wheat and rice) are delivered to the schools at their doorstep by Govt. agency. Buffer stock of one month is maintained in 90% of the schools. In the month February, food grain delivery was delayed in almost all schools. Food grain delivery has not to be delayed. Quality of food grain delivered is good.

9. REGULARITY IN DELIVERING COOKING COSTS TO SCHOOLS:

Cooking cost is delivered to the schools @ Rs. 2.69/- for PS and Rs. 4.03/- for UPS. The cooking cost is delivered by cheque through VEDC. But in the month of January and February, it was too delayed and the schools had arranged the money at their own. Heads at their own arrange the cooking ingredients and vegetables etc. from the nearby shops. Quality of these ingredients in almost all schools is good.

10. SOCIAL EQUITY:

No discrimination on gender or caste or community basis in cooking or serving or seating arrangements. Majority of the cook cum helpers are from SC/ST/OBC/ minority communities. No discrimination observed in seating arrangement of the students and serving of food to them by the authorities or among the students themselves.

11. VARIETY OF MENU:

All schools have displayed its weekly menu, and adhere to the menu displayed. Students, parents and teachers are aware about the menu in advance. For all six days different menu is there as decided at the state level by the MDM authorities and all the schools follow the menu. However minor local adjustments were made at the school level as per the availability of vegetables and pulses. Menu includes rice/ wheat and dal/ Green vegetables. .

WEEKLY MENU OF MDM :

DAY	MENU
Monday	Roti + Seasonal Vegetable & Kheer
Tuesday	Rice & Dal
Wednesday	Roti & Black Channa
Thursday	Rice & Karhi
Friday	Roti & Dal
Saturday	Sweet Rice

12. QUALITY & QUANTITY OF MEAL :

Quality of food is quite satisfactory. The quantity of food is in adequate amount and it is the rarest chance that food is less in some school. With the quality of food students, teachers and parents are satisfied. Quality of food is good in 90% of the schools and average in 10% of the schools. In 15% schools, parents reported that rice and pulses are not handpicked carefully before cooking.

13. SUPPLEMENTARY/ HEALTH CHECKUPS:

The Health Department of Punjab State is taking care of health checkups of all the students twice a year. The Iron, Folic acid tablets and Vitamin –A tablets, deworming tablets and nutrition supplements in the form of Syrups are also distributed among students with the help of teachers according to their age and requirements. School Health card of almost all students are maintained.

14. STATUS OF COOKS:

Cook cum helpers have been engaged in schools for cooking and serving the meals and washing the utensils, in the ratio of one cook cum helper for every 100 students. Rs.1000/- pm remuneration is paid regularly (by the head from its own pocket, if grant not received) to the cooks. Majority of cook cum helpers are females belonging to SC/ST/OBC/ minority communities. Remuneration is not to be delayed in any case as MDM is to be cooked and prepared daily.

15. INFRASTRUCTURE:

Pucca kitchen shed-cum-store was constructed in almost all the primary and upper primary schools and in use. But kitchen and store area are not safe to store the grains in 17% schools as in some cases grills to windows are not there or floor is not cemented.

16. DRINKING WATER:

Potable water available in all schools either through hand pumps or taps of water works for drinking and cooking purpose. Cleaning of over head water tanks is required in majority of the schools.

17. UTENSILS FOR COOKING MEALS:

Adequate utensils available for cooking and serving the food in all the schools. In 55% schools, there are utensils to have the food but in 45% schools students bring their own tiffins to have food.

18. FUEL USED IN COOKING

In all schools, LPG is used as cooking fuel. But in two schools firewood is also used on the day of visit to cook food as the LPG is not in the stock on that day.

19. SAFETY & HYGIENE:

Cooking process and storage of fuel is totally safe in almost all the schools. Adequate safety measures have been taken while cooking the food. Hygiene was also taken care of while cooking, serving and taking the meals. Students were instructed to wash hands before and after the meals. Cooking areas are fully clean in 30% of the schools and average in 70% of the schools. But cleaning of floors of varandhas is required immediately after the serving of the food. In some schools water blockage near hand pumps have been noticed due to washing of utensils that have to be taken care of. Drains of waste water need to be cleaned daily.

15.0. COMMUNITY PARTICIPATION:

Parents/ VEDCs/ MTA participate in occasional checking of the food. Parents of almost all children are aware about the menu and the quality of food served. Mothers in some schools are occasionally invited to taste the food.

1. INSPECTION & SUPERVISION:

General Manager (MDM), D.E.O.'s, B.E.O.'s, District MDM managers and Assistant Block Managers were visiting the schools for checking the food preparation and other aspects regarding stock, quality of food etc. Assistant Block Managers are appointed on contractual basis in all the blocks to supervise the MDM. MTA and VEDC were also involved in inspection of the food. In 60% schools MTA members were visiting schools weekly to inspect the food. But more parents be involved in inspecting the food.

2. IMPACT OF MDM:

Increase in enrolment rate and attendance of the students. Positive effect on general health of students of poor and children of BPL families as they get adequate nutrients and food through MDM. There is a positive effect on the general well being (nutritional status) of children. In overall, the health checkups and nutritious meal has improved the general health of all the students.

Teachers also reported that MDM has a positive effect on the general health of the students and it has also led to increase the enrolment rate.

REPORT OF S.B.S. Nagar DISTRICT IN PUNJAB STATE

For MID DAY MEAL for the period

1st October 2010 to 31st March 2011

Background: In S.B.S. Nagar district, 40 schools were chosen i.e. 21 Primary and 19 Upper Primary Schools. The report of Mid Day Meal is based on the data collected from these schools.

1. REGULARITY IN SERVING MEAL:

Hot cooked meal is regularly served to students in all urban and rural schools as reported by students, teachers and parents, and observed by the MI. The hot cooked meal served to all schools by three centralized kitchens camped at Nawanshahar, Balachaur and Tahan Kaleran run by ISTRI SHAKTI NGO and served to the students in the lunch hour.

2. TRENDS: Extent of variation

In total there are 449 primary and 215 upper primary Govt. institutes, 16 upper primary Govt. aided schools, 13 AIE centers and one RBC centre that are served cooked food under the MDM scheme.

Institutes visited: PS: 23 and UPS: 17

No.	Details	
3.	Enrollment	3417
4.	No. of children attending the school on the day of visit	3354
5.	No. of children availing MDM as per MDM Register	3354
6.	No. of children actually availing MDM on the day of visit	3287
7.	No. of children availing MDM on the Day previous to date of visit	3367

As per school records, all the students enrolled are taking MDM and on the day of visit almost all the students were having meals. On the day previous to the date of visit almost all the students present were having MDM.

8. REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOLS:

Food grains (wheat and rice) are delivered to the schools at their doorstep by Govt. agency. Buffer stock of one month is maintained in 90% of the schools. In the month February, food grain delivery was delayed in almost all schools. Food grain delivery has not to be delayed. Quality of food grain delivered is good.

9. REGULARITY IN DELIVERING COOKING COSTS TO SCHOOLS:

Cooking cost is delivered to the schools @ Rs. 2.69/- for PS and Rs. 4.03/- for UPS. The cooking cost is delivered by cheque through VEDC. But in the month of January and February, it was too delayed and the schools had arranged the money at their own. Heads at their own arrange the cooking ingredients and vegetables etc. from the nearby shops. Quality of these ingredients in almost all schools is good.

10. SOCIAL EQUITY:

No discrimination on gender or caste or community basis in cooking or serving or seating arrangements. Majority of the cook cum helpers are from SC/ST/OBC/ minority communities. No discrimination observed in seating arrangement of the students and serving of food to them by the authorities or among the students themselves.

11. VARIETY OF MENU:

All schools have displayed its weekly menu. Students, parents and teachers are aware about the menu in advance. For all six days different menu is there as decided at the state level by the MDM authorities and all the schools follow the menu. However minor local adjustments were made at the school level as per the availability of vegetables and pulses. Menu includes rice/ wheat and dal/ Green vegetables. But all the three kitchens have to supply the same menu in all the schools of the District.

WEEKLY MENU OF MDM :

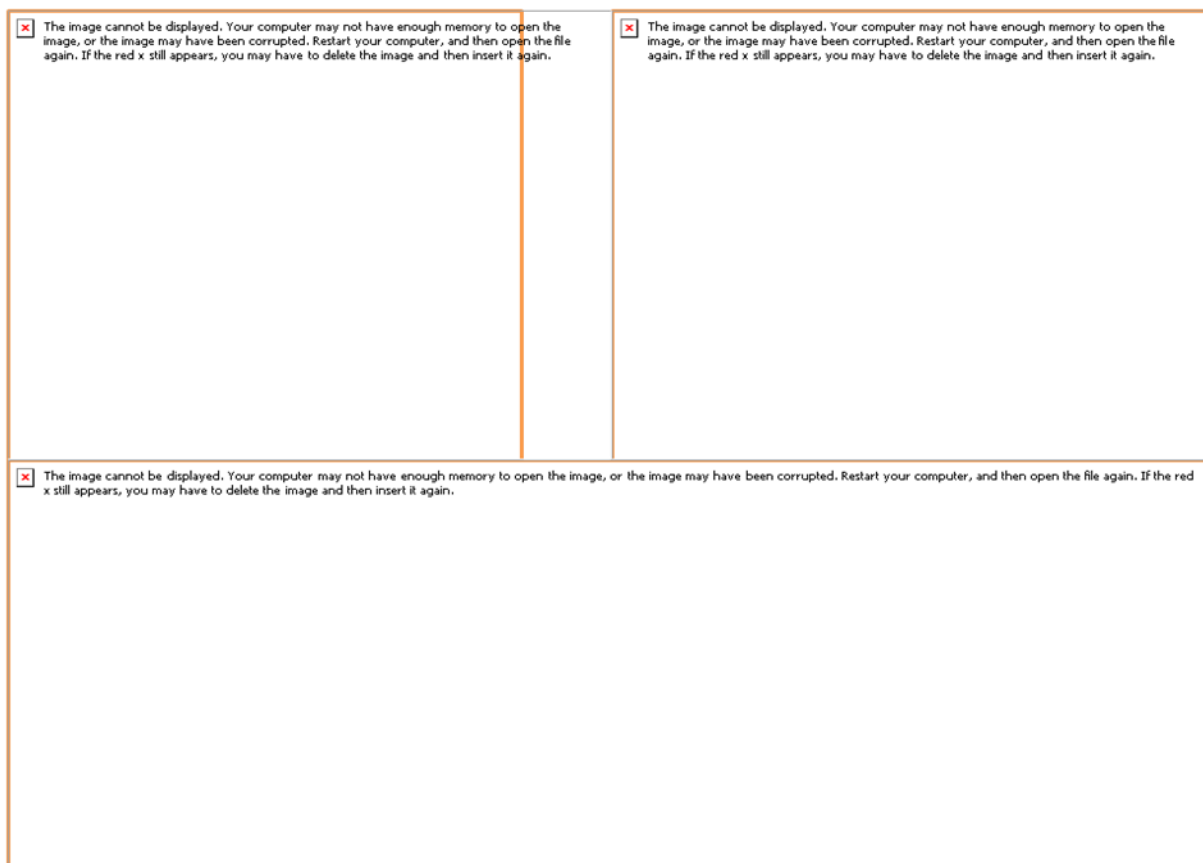
DAY	MENU
Monday	Roti + Seasonal Vegetable & Kheer
Tuesday	Rice & Dal
Wednesday	Roti & Black Channa
Thursday	Rice & Karhi
Friday	Roti & Dal

Saturday	Sweet Rice
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12. QUALITY & QUANTITY OF MEAL :

Quality of food is satisfactory. The quantity of food is in adequate amount and it is the rarest chance that food is less in some school. With the quality of food students, 70% students and parents are satisfied. The food is cooked in the three centralized kitchens and supplied to the schools in containers. While preparing food, the hygiene is properly taken care of. The quality of rice need to be improved and the provisions should be made to reheat the food as in some schools the food was delivered at 10.00 am and served at 11.15 am. The kitchen sheds be used to reheat and store the food.

COOKING OF FOOD AT SBS NAGAR KITCHEN



13. SUPPLEMENTARY/ HEALTH CHECKUPS:

The Health Department of Punjab State is taking care of health checkups of all the students twice a year. The Iron, Folic acid tablets and Vitamin –A tablets, deworming tablets and nutrition supplements in the form of Syrups are also distributed among students with the help of teachers according to their age and requirements. School Health card of almost all students are maintained.

14. STATUS OF COOKS:

Helpers have been appointed by the ISTRY SHAKTI NGO to serve the food in every school that help to serve the food and these helpers are paid by the NGO as stated by the authorities but in no school no helper is seen while serving the food during the visit by MI.

15. INFRASTRUCTURE:

Pucca kitchen shed-cum-store was constructed in almost all the primary and upper primary schools and not in use. In some cases grills to windows are not there or floor is not cemented. No food grain was stored in the kitchen sheds of the whole district as food is served by the centralized kitchen. In one school, the kitchen store was not complete in any sense; only basic structure was there without any plastering of walls and doors/windows. The kitchen sheds of majority of the schools were used to store the throw away. The kitchen sheds should be properly cleaned and used to store and reheat the food.

INCOMPLETE KITCHEN SHED



16. DRINKING WATER:

Potable water available in all schools either through hand pumps with motors or taps of water works for drinking and cooking purpose. Cleaning of over head water tanks is required in majority of the schools.

17. UTENSILS FOR COOKING MEALS:

Adequate utensils available for cooking and serving the food in all the schools. In 75% schools, there are utensils for students to have the food but in 25% schools students bring their own tiffins to have food.

18. FUEL USED IN COOKING

In all schools, LPG is used as cooking fuel. But in two schools firewood is also used on the day of visit to cook food as the LPG is not in the stock on that day.

19. SAFETY & HYGIENE:

Cooking process and storage of fuel is totally safe in almost all three centralised kitchens. Adequate safety measures have been taken while cooking the food. Hygiene was also taken care of while cooking, serving and taking the meals. Students were instructed to wash hands before and after the meals. Cooking areas are fully clean in 23% of the schools and average in 77% of the schools. But cleaning of floors of varandhas is required immediately after the serving of the food. In two schools, no teacher was taking care of the serving of meals, students at their own were having meals from the containers and there was a chaos at MDM time in the school. In some schools water blockage near hand pumps have been noticed due to washing of utensils that have to be taken care of. Drains of waste water need to be cleaned daily.

15.0. COMMUNITY PARTICIPATION:

Parents/ VEDCs/ MTA participate in occasional checking of the food. Parents of almost all children are aware about the menu and the quality of food served. Mothers in some schools are occasionally invited to taste the food.

1. INSPECTION & SUPERVISION:

General Manager (MDM), D.E.O.'s, B.E.O.'s, District MDM managers and Assistant Block Managers were visiting the schools for checking the food preparation and other aspects regarding stock, quality of food etc. Assistant Block Managers are appointed on contractual basis in all the blocks to supervise the MDM. MTA and VEDC were also involved in inspection of the food. In 53% schools MTA members were visiting schools weekly to inspect the food. But more parents be involved in inspecting the food.

17.0. IMPACT OF MDM:

Increase in enrolment rate and attendance of the students. Positive effect on general health of students of poor and children of BPL families as they get adequate nutrients and food through MDM. There is a positive effect on the general well being (nutritional status) of children. In overall, the health checkups and nutritious meal has improved the general health of all the students.

Teachers also reported that MDM has a positive effect on the general health of the students and it has also led to increase the enrolment rate.

REPORT OF RUPNAGAR DISTRICT IN PUNJAB STATE

For MID DAY MEAL for the period

1st October 2010 to 31st March 2011

Background: In Rupnagar district, 40 schools were chosen i.e. 22 Primary and 18 Upper Primary Schools. The report of Mid Day Meal is based on the data collected from these schools.

1. REGULARITY IN SERVING MEAL:

Hot cooked meal is regularly served to students in all urban and rural schools as reported by students, teachers and parents, and observed by the MI. The hot cooked meal is cooked in all the schools and served to the students in the lunch hour.

2. TRENDS: Extent of variation

In total there are 576 primary and 275 upper primary Govt. institutes, 2 primary and 19 upper primary Govt. aided schools, 17 AIE centers and two RBC centre that are served cooked food under the MDM scheme.

Institutes visited: PS: 22 and UPS: 18

No.	Details	
3.	Enrollment	3268
4.	No. of children attending the school on the day of visit	3187
5.	No. of children availing MDM as per MDM Register	3187
6.	No. of children actually availing MDM on the day of visit	3183
7.	No. of children availing MDM on the Day previous to date of visit	3206

As per school records, all the students enrolled are taking MDM and on the day of visit almost all the students were having meals. On the day previous to the date of visit almost all the students present were having MDM.

8. REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOLS:

Food grains (wheat and rice) are delivered to the schools at their doorstep by Govt. agency. Buffer stock of one month is maintained in 95% Of schools.. In the month February, food grain delivery was delayed in almost all schools. Food grain delivery have not to be delayed. Quality of food grain delivered is good.

9. REGULARITY IN DELIVERING COOKING COSTS TO SCHOOLS:

Cooking cost is delivered to the schools @ Rs. 2.69/- for PS and Rs. 4.03/- for UPS. The cooking cost is delivered by cheque through VEDC. But in the month of January and February, it was delayed and the schools had arranged the money at their own. Heads at their own arrange the cooking ingredients and vegetables etc. from the nearby shops. Quality of these ingredients in almost all schools is good.

10. SOCIAL EQUITY:

No discrimination on gender or caste or community basis in cooking or serving or seating arrangements. Majority of the cook cum helpers are from SC/ST/OBC/ minority communities. No discrimination observed in seating arrangement of the students and serving of food to them by the authorities or among the students themselves.

11. VARIETY OF MENU:

All schools have displayed its weekly menu, and adhere to the menu displayed. Students, parents and teachers are aware about the menu in advance. For all six days different menu is there as decided at the state level by the MDM authorities and all the schools follow the menu. However minor local adjustments were made at the school level as per the availability of vegetables and pulses. Menu includes rice/ wheat and dal/ Green vegetables. .

WEEKLY MENU OF MDM :

DAY	MENU
Monday	Roti + Seasonal Vegetable & Kheer
Tuesday	Rice & Dal
Wednesday	Roti & Black Channa
Thursday	Rice & Karhi
Friday	Roti & Dal
Saturday	Sweet Rice

12. QUALITY & QUANTITY OF MEAL :

Quality of food is quite satisfactory. The quantity of food is in adequate amount and it is the rarest chance that food is less in some school. With the quality of food students, teachers and parents are satisfied. Quality of food is good in 85% of the schools and average in 15% of the schools. In 10% schools, parents reported that rice and pulses are not handpicked carefully before cooking.

13. SUPPLEMENTARY/ HEALTH CHECKUPS:

The Health Department of Punjab State is taking care of health checkups of all the students twice a year. The Iron, Folic acid tablets and Vitamin –A tablets, deworming tablets and nutrition supplements in the form of Syrups are also distributed among students with the help of teachers according to their age and requirements. School Health card of almost all students are maintained.



14. STATUS OF COOKS:

Cook cum helpers have been engaged in schools for cooking and serving the meals and washing the utensils. Rs.1000/- pm remuneration is paid regularly (by the head from its own pocket, if grant not received) to the cooks. Majority of cook cum helpers are females belonging to SC/ST/OBC/ minority communities. Remuneration is not to be delayed in any case as MDM is to be cooked and prepared daily.

15. INFRASTRUCTURE:

Pucca kitchen shed-cum-store was constructed in almost all the primary and upper primary schools and in use. But kitchen and store area are not safe to store the grains in 17% schools as in some cases grills to windows are not there or floor is not cemented.

16. DRINKING WATER:

Potable water available in all schools either through hand pumps or taps of water works for drinking and cooking purpose. Cleaning of over head water tanks is required in majority of the schools.

17. UTENSILS FOR COOKING MEALS:

Adequate utensils available for cooking and serving the food in all the schools. In 65% schools, there are utensils for students to have the food but in 35% schools students bring their own tiffins to have food.

18. FUEL USED IN COOKING

In all schools, LPG is used as cooking fuel. But in two schools firewood is also used on the day of visit to cook food as the LPG is not in the stock on that day.

19. SAFETY & HYGIENE:

Cooking process and storage of fuel is totally safe in almost all the schools. Adequate safety measures have been taken while cooking the food. Hygiene was also taken care of while cooking, serving and taking the meals. Students were instructed to wash hands before and after the meals. Cooking areas are fully clean in 25% of the schools and average in 75% of the schools. But cleaning of floors of varandhas is required immediately after the serving of the food. In some schools water blockage near hand pumps have been noticed due to washing of utensils that have to be taken care of. Drains of waste water need to be cleaned daily.

15.0. COMMUNITY PARTICIPATION:

Parents/ VEDCs/ MTA participate in occasional checking of the food. Parents of almost all children are aware about the menu and the quality of food served. Mothers in some schools are occasionally invited to taste the food.

16.0. INSPECTION & SUPERVISION:

General Manager (MDM), D.E.O.'s, B.E.O.'s, District MDM managers and Assistant Block Managers were visiting the schools for checking the food preparation and other aspects regarding stock, quality of food etc. Assistant Block Managers are appointed on contractual basis in all the blocks to supervise the MDM. MTA and VEDC were also involved in inspection of the food. In 55% schools MTA members were visiting schools weekly to inspect the food. But more parents be involved in inspecting the food.

1. IMPACT OF MDM:

Increase in enrolment rate and attendance of the students. Positive effect on general health of students of poor and children of BPL families as they get adequate nutrients and food through MDM. There is a positive effect on the general well being (nutritional status) of children. In overall, the health checkups and nutritious meal has improved the general health of all the students.

Teachers also reported that MDM has a positive effect on the general health of the students and it has also led to increase the enrolment rate.

SUGGESTIONS:

- 1. Menu:** Rice should be given once a week as most of the students were not having rice. Fruits to be distributed one-two times in a week. Cheese also be included in the menu. More green vegetables be included in the menu. In SBS Nagar, the NGO

providing food has to be advised to cook the food same in all the three kitchens and supply the same menu in the whole district and quality of rice need to be improved.

2. Delivery of food grains and cooking cost should be in time.
3. **Drinking Water:** However, all schools have drinking water facilities. Water tanks to be regularly cleaned and filters installed should be regularly checked.
4. **Kitchen Sheds:** All Kitchens sheds to be properly completed with grills and cemented floors. No waste material be kept in the sheds. In SBS Nagar, the provisions should be made to reheat the food as food served could not be eaten after one hour gap.
5. **Cook- cum-helpers:** The remuneration of cooks should not be delayed and be increased somewhat.
6. **Hygiene:** Waste water drains should be cleaned regularly. Water accumulation should be checked. Cook cum helpers should be instructed to be dressed neat & clean as some of the parents pointed out this. In kitchen areas, no stale material should be kept.
7. **Supervision:** Daily supervision of MDM by MTA/ VEDCs should be made mandatory. Teachers have to be appointed for supervising the distribution of MDM in all schools.
8. **Cleanliness:** As MDM is served in Varandhas, it is required that as the meals are over cleaning should be done by the sweepers of varandhas or classrooms. As in some of the schools, the varandhas look very dirty after MDM serving. Students should be discouraged to take the meals in classrooms.
9. **Hot Cases for serving MDM:** For centralized kitchens, the food should be served in the hot cases as to keep the food hot for 1.00 -1.30 hrs.

SUMMARY OF MDM IN PUNJAB: In Punjab, under Mid-day Meal Scheme hot cooked food is provided to the children of Primary and upper primary schools. They are served variety of food during lunch hours about on working days. Food grains and cooking cost is delivered to the primary schools @ Rs. 2.69/- and 100 gm food grains per student and for upper primary schools @ Rs. 4.03/- and 150 gm food grains per student. Menu was found displayed in all the schools it was common in all schools of the state with minor variations as per availability of the material or need. Green vegetable are served and children were found satisfied with the quality and quantity of the meals. All children were found taking mid-day meals as per MDM register and head count. Appointed cook cum helpers were cooking mid-day meal in the schools on remuneration of of Rs. 1000/ per month. In most of the cases the Pucca kitchen cum store was found constructed in all the primary and upper primary schools. Hand-pumps/ water works taps were available for safe drinking water in the schools visited. Adequate number of utensils was found for cooking and serving in most of the schools and in some schools plates were also purchased by VEDC or gifted by some society persons for children.

The cooking gas was supplied to cook food in all the schools. Kitchens were separate, safe and clean and children were found to be disciplined generally. Children used to wash their hands before meals, take meals in an orderly manner and wash hands before and after meals. Any discrimination on the basis of caste, gender, or disability was not found among children. Community participation was also found in the form of inspection of food. General Manager (MDM), D.E.O.'s, B.E.O.'s, District MDM managers and Assistant Block Managers were regularly monitoring the Mid-day Meals.

*Coordinator/ Incharges and Field Investigators for MDM Monitoring for
Chandigarh (U.T.)*

Coordinator: Dr. Jatinder Grover, Assistant Professor, USOL, P.U. Chandigarh.

S. No.	Districts covered	District Incharges	Field Investigators
1.	HOSHIARPUR	Mr. Nirmal Singh	
2.	PATIALA	Ms. Chinu Batra	
3.	FATEHGARH SAHIB	Mr. Sandeep Kumar	
4.	S.B.S. NAGAR	Dr. Kanwalpreet Kaur	
5.	RUPNAGAR		

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