

**2nd Half Yearly Monitoring Report of Panjab University,
Chandigarh (Monitoring Institution) on Mid Day Meal for
the UT of *Chandigarh* for the period of 1st April 2011 to 31st
October 2011**



Dr. Jatinder Grover
Nodal Officer, Chandigarh
MDM Monitoring Work

PANJAB UNIVERSITY, CHANDIGARH.
October, 2011

1. General Information

Sl. No.	Information	Details
1.	Period of the report	1 st April , 2011 to 31 st October, 2011
2.	No. of Districts allotted	ONE UT
3.	Districtsname	Chandigarh
4.	Month of visit to the Districts / Schools	01.05.2011 to 30.09. 2011
5.	Total number of elementary schools (primary and upper primary to be counted separately) in the Districts Covered by MI (Information is to be given district wise i.e District 1, District 2, District 3 etc.)	PS = 104 UPS = 92
6.	Number of elementary schools monitored (primary and upper primary to be counted separately) Information is to be given for district wise i.e District 1, District 2, District 3 etc)	PS = 18 UPS = 22
7.	Types of school visited	
a)	Special training centers (Residential)	00
b)	Special training centers (Non Residential)	04
c)	Schools in Urban Areas	22
d)	School sanctioned with Civil Works	02
e)	School from NPEGEL Blocks	NIL
f)	Schools having CWSN	04
g)	School covered under CAL programme	03

h)	KGBVs	NIL
8.	Number of schools visited by Nodal Officer of the Monitoring Institute	16
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 (Annexure-I)
11.	Before sending the reports to the GOI whether the MI has shared the report with SPO: YES / NO	YES

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:

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

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

S. No.	Coordinator/ Incharge		Field Investigator	Clusters Covered
1.	Dr. Jatinder Grover Nodal Officer, Chandigarh.	1	Mr. Sandeep Kumar	Clusters I-VII
2	Dr. Kanwalpreet Kaur (District Incharge for Monitoring of SSA& MDM)	2	Ms. Savita	Clusters VIII-XIV
		3	Mr.Nirmal Singh	Clusters XV- XX

Mid-Day Meal Scheme- Monitoring Report

1.	<p><u>REGULARITY IN SERVING MEAL:</u></p> <p>Whether the school is serving hot cooked meal daily? If there was interruption, what was the extent and reasons for the same?</p>	<p>Regularly served as reported by students, teachers and parents. The hot cooked meal is served by the four centralized kitchens run by four institutes and those provide cooked food to all the schools of Chandigarh on rotation basis of three days turn by turn.</p>																					
2.	<p><u>TRENDS:</u></p> <p>Extent of variation (As per school records vis-à-vis actuals on the day of visit)</p> <p>Total: 113 institutes , 208 Special Training centers and 5 Madarsaas and 8 Residential Training Centers</p> <p>Institutes visited: PS : 18 UPS: 22, STC's 04</p> <table border="1" data-bbox="337 999 1367 1352"> <thead> <tr> <th data-bbox="337 999 412 1066">No.</th> <th data-bbox="412 999 883 1066">Details</th> <th data-bbox="883 999 1175 1066">Day previous to date of visit</th> <th data-bbox="1175 999 1367 1066">On the day of visit</th> </tr> </thead> <tbody> <tr> <td data-bbox="337 1066 412 1136">i.</td> <td data-bbox="412 1066 883 1136">Enrollment</td> <td data-bbox="883 1066 1175 1136">29741</td> <td data-bbox="1175 1066 1367 1136">29741</td> </tr> <tr> <td data-bbox="337 1136 412 1205">ii.</td> <td data-bbox="412 1136 883 1205">No. of children attending the school on the day of visit</td> <td data-bbox="883 1136 1175 1205">28821</td> <td data-bbox="1175 1136 1367 1205">28336</td> </tr> <tr> <td data-bbox="337 1205 412 1274">iii.</td> <td data-bbox="412 1205 883 1274">No. of children availing MDM as per MDM Register</td> <td data-bbox="883 1205 1175 1274">28821</td> <td data-bbox="1175 1205 1367 1274">28336</td> </tr> <tr> <td data-bbox="337 1274 412 1352">iv.</td> <td data-bbox="412 1274 883 1352">No. of children actually availing MDM on the day of visit</td> <td data-bbox="883 1274 1175 1352">28821</td> <td data-bbox="1175 1274 1367 1352">28021</td> </tr> </tbody> </table>			No.	Details	Day previous to date of visit	On the day of visit	i.	Enrollment	29741	29741	ii.	No. of children attending the school on the day of visit	28821	28336	iii.	No. of children availing MDM as per MDM Register	28821	28336	iv.	No. of children actually availing MDM on the day of visit	28821	28021
No.	Details	Day previous to date of visit	On the day of visit																				
i.	Enrollment	29741	29741																				
ii.	No. of children attending the school on the day of visit	28821	28336																				
iii.	No. of children availing MDM as per MDM Register	28821	28336																				
iv.	No. of children actually availing MDM on the day of visit	28821	28021																				
3.	<p><u>SOCIAL EQUITY:</u></p> <p>Did you observe any gender or caste or community discrimination in cooking or serving or seating arrangements?</p>	<p>No discrimination on gender or caste or community basis in cooking or serving or seating arrangements</p>																					
4.	<p><u>VARIETY OF MENU:</u></p> <p>Has the school displayed its weekly menu, and is it able to adhere to the menu displayed?</p>	<p>Weekly menu displayed and centralized kitchens adhere to that. Teachers and students aware about the menu in advance.</p>																					
5.	<p>(i) Is there variety in the food served or is the same food served daily?</p> <p>(ii) Dose the daily menu include rice / wheat preparation, dal and vegetables?</p>	<p>1. For all six days different menu is there.</p> <p>2. In menu rice/ wheat and dal/ Green vegetables are</p>																					

		included.
6.	<u>QUALITY & QUANTITY OF MEAL :</u> Feedback from children on a) Quality of meal: Quite Good (reported by the students and checked by investigator) b) Quantity of meal: Quantity per student is more than the requirement by the students. Children and parents are happy. Quality and quantity is enough; students, teachers and parents are satisfied with that.	
7.	<u>SUPPLEMENTARY:</u> (i) Whether children are given micronutrients (Iron, folic acid, vitamin . A dosage) and de-worming medicine periodically? (ii) Who administers these medicines and at what frequency? (iii) Is there school Health Card maintained for each child?	School Health card maintained for students. Students medically examined periodically and Iron, folic acid, and vitamin . A dosage and de-worming medicines are given to them.
8.	<u>STATUS OF COOKS:</u> (i) Who cooks and serves the meal? (Cook/helper appointed by the Department or Self Help Group, or NGO or Contractor) (ii) Is the number of cooks and helpers adequate to meet the requirement of the school? (iii) What is remuneration paid to cooks/helpers? (iv) Are the remuneration paid to cooks/helpers regularly? (v) Social Composition of cooks /helpers? (SC/ST/OBE/Minority)	Four centralized kitchens have been engaged to cook the food on contract basis. The four institutes cook the food and provide it at the school. The cooked meals are transported from the centralized kitchen to schools by trucks Schools are engaged only in distribution of food among the students. Cook cum helpers (Ayas) has been engaged in schools for serving the meals and washing the utensils, in the ratio of one Aya for every 100 students. No. of AYAS is sufficient i.e. one Aya for every 100 students. Rs. 2300/- pm for 3 hours daily work is paid. Regularly paid. Majority from SC/ST/OBC/ minority communities.

9.	<p><u>INFRASTRUCTURE:</u></p> <p>Is a pucca kitchen shed-cum-store:</p> <p>(a) Constructed and in use (b) Constructed but not in use under (c) Under construction (d) Sanctioned, but constructed not started (e) Not sanctioned</p> <p>Any other (specify)</p>	<p>Centralized Kitchen.</p> <ul style="list-style-type: none"> • Dr. Ambedkar Institute of Hotel Management, Chandigarh. • Chandigarh Institute of Hotel Management, Chandigarh. • Chandigarh Industrial & Tourism Development Corporation, Chandigarh (CITCO). • Istri Shakti (A NGO) set-up base kitchen at Daria Village, Chandigarh.
10.	<p>Whether potable water is available for cooking and drinking purpose?</p>	<ul style="list-style-type: none"> • Potable water available in almost all schools for drinking purpose. • Water coolers with water filters are installed in all the schools. • In all the four centralized kitchens, water for cooking is sufficiently available.
11.	<p>Whether utensils used for king food are adequate?</p>	<p>Adequate</p>
12.	<p>What is the kind of fuel used? (Gas based/firewood etc.)</p>	<p>LPG</p>
13.	<p><u>SAFETY & HYGIENE:</u></p> <p>i. General Impression of the environment, Safety and hygiene: Obs: Clean and safe environment of cooking. In schools, serving area are the classrooms and no common shed is there. Classrooms are clean but cleaning of floors of classrooms is required after the serving of the food.</p> <p>ii. Are children encouraged to wash hands before and after eating. Obs: Yes, Students encouraged to wash hands before and after eating.</p>	

	<p>iii. Do the children par take meals in an orderly manner? Obs: Yes, Students take meal in orderly manner in their classrooms.</p> <p>iv. Conservation of water? Obs: Students encouraged to conserve water.</p> <p>v. Is the cooking process and storage of fuel safe, not posing any fire hazard? Obs: Cooking process and storage of fuel is totally safe in all the four centralized kitchens.</p>	
<p>14.</p>	<p>COMMUNITY PARTICIPATION:</p> <p>Extent of participation by Parents/VECs/Panchayats/Urban bodies in daily supervision, monitoring, participation</p>	<p>Yes, parents/ VEC / MTA participate in occasional checking of the food.</p>
<p>15.</p>	<p>INSPECTION & SUPERVISION</p> <p>Has the mid day meal programme been inspected by any state/district/block level officers/officials?</p>	<p>Yes, inspected regularly.</p> <p>Cooking at the above said four institutes is supervised by the Principals/Heads of the schools from 5:00 to 8:00 a.m(Heads) & 8: 00 a.m. to 10.00 a.m. (Principals) in rotation. Further retired personnel have been engaged as Inspectors/Supervisors to monitor the cooking and distribution of cooked meal in the schools.</p>
<p>16.</p>	<p>IMPACT: Has the mid day meal improved the enrollment, attendance of children in school, general well being (nutritional status) of children? Is there any other incidental benefit due to serving cooked meal in schools?</p>	<p>1. Increase in enrolment rate.</p> <p>2. Positive effect on general health of students.</p>

EXECUTIVE SUMMARY of CHANDIGARH UT for MID DAY MEAL for the period 1st April 2011 to 31st October 2011

Background: In Chandigarh, 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.

1.0. 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 served by the four centralized kitchens run by four institutes and they provide cooked food to all the schools of Chandigarh on rotation basis of three day turn by turn.

- Dr. Ambedkar Institute of Hotel Management, Sec-42, Chandigarh.
- Chandigarh Institute of Hotel Management, Sec-42, Chandigarh.
- Chandigarh Industrial & Tourism Development Corporation (CITCO), Sec-17, Chandigarh.
- Istri Shakti (A NGO) set-up base kitchen at Daria Village, Chandigarh.

2.0. TRENDS: Extent of variation

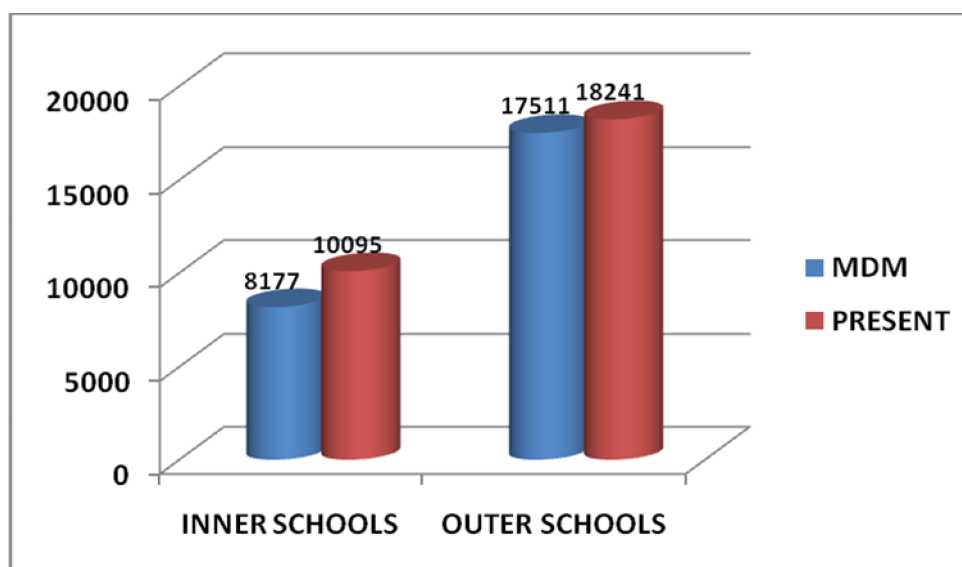
In total there are 113 Govt. institutes, 208 Special Training Centers and 5 Madarsaas that are served cooked food by the centralized kitchen system. In 2010-11 almost all the children enrolled are covered under midday meal scheme.

Due to population variation on the basis of density and socio- economic status in different sectors of the city, there is variation in the population of students who have opted for MDM. In the outer circuits of Chandigarh i.e. areas which are inhabited by poor population like Vikas Nagar, Daria village, Raipur Kalan , Mauli Jagran, Dhanas, Palsora colony, Maloya; all the students have been opted for Mid-Day Meal and having MDM.

But in the schools of inner sectors like 7, 8, 15, 21, 23, 35, 37 etc. all the students are not having midday meal regularly however they have opted for Mid Day

Meal; and 25-30% students are bringing their own tiffins. In all 15-20% students are not having mid- day meal regularly, they have food when meal is of their liking in these schools. In all schools the food is sent from the kitchen for the $\frac{3}{4}$ of the total enrolment as the quantity of food is enough for all.

While comparing of the enrolment and MDM intake by the students of schools located in the inner sectors of the city and schools located in the outer sectors of the city; in the schools of inner sectors of the city about 81% students of the total present are having MDM while in the schools of the outer sectors of the city and of villages about 96% students are having MDM as on the day of visit of the total present as shown in the graph.



3.0. 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.

4.0. 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. A weekly menu is followed by all the four institutes in

supplying food in schools of Chandigarh. Menu includes rice/ wheat and dal/ Green vegetables are included in the menu.

WEEKLY MENU OF MDM :

I. Prantha based Menu

- **Supplied by:** Dr. Ambedkar Institute of Hotel Management, Sec-42, Chandigarh.

Day	Menu	Per food cost
Monday	Prantha + Rajmah	Rs. 8.94
Tuesday	Prantha + Karhi Pakora	
Wednesday	Prantha + Dal Chana + Vegitable	
Thursday	Prantha + Rajma	
Friday	Prantha + Karhi Pakora	
Saturday	Prantha + Mix Dal	

II. Rice based Menu

- **Supplied by:** Industrial & Tourism Development Corporation (CITCO), Sec-17, Chandigarh (Hotel Shivalik view, Chandigarh Chandigarh)

Day	Menu	Per food cost
Monday	Rice + Dal Chana with Palak	Rs. 4.50
Tuesday	Rice + Karhi with veg. pakoras	
Wednesday	Rice + Dal Chana with Palak	
Thursday	Rice + Rajma	
Friday	Rice + Karhi with veg. pakoras	
Saturday	Rice + Rajma	

III. Rice based Menu + Biscuits twice a week

- **Supplied by:** Chandigarh Institute of Hotel Management, Sec-42, Chandigarh

Day	Menu	Per food cost
Monday	Veg. Pulao + Dal Chana	(Primary) Rs. 7.20+ VAT(without biscuit) Rs. 8.20+ VAT(with biscuit) (Upper Primary) Rs. 9.17+ VAT(without biscuit) Rs. 10.17+ VAT(with biscuit)
Tuesday	Veg. Pulao + Karhi pakora	
Wednesday	Veg. Pulao + Rajma + Glucose Biscuits	
Thursday	Veg. Pulao + Kala Chana	
Friday	Veg. Pulao + Karhi pakora	
Saturday	Veg. Pulao + Rajma + Glucose Biscuits	

IV. Rice based Menu

- **Supplied by:** Istri Shakti , (A NGO) set-up base kitchen at Daria Village, Chandigarh.

Day	Menu	Per food cost
Monday	Rice and Dal Channa with Palak	Rs. 4.50 per meal for Primary and Upper primary children
Tuesday	Rice and Karhi with Veg. Pakora	
Wednesday	Rice and Dal Channa with Palak	
Thursday	Rice and Rajmah	
Friday	Rice and Karhi with Veg. Pakora	
Saturday	Rice and Rajmah	

Transportation of food: The cooked meals are transported from the centralized kitchen to schools by trucks. The route is changed daily so that one particular schools is not the privileged first school to get the food early.



TRANSPORTATION OF FOOD FROM THE CENTRALISED KITCHEN



FOOD READY FOR TRANSPORTATION IN CENTRALISED KITCHEN

5.0. 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. The food supplied by different institutions is quite appreciable. The cooking areas are neat and clean.



COOKING AREA OF T A CENTRALISED KITCHEN

6.0. STATUS OF COOKS:

Cook cum helpers (Ayas) has been engaged in schools for serving the meals and washing the utensils, in the ratio of one Aya for every 100 students. **Rs. 2300/-** pm for 3 hours daily work is paid. Remuneration is paid regularly. Majority of Ayas belong to SC/ST/OBC/ minority communities.



COOKING OF PARATHAS IN CENTRALISED KITCHEN



AYA SERVING THE FOOD IN A SCHOOL

7.0. INFRASTRUCTURE:

The four supplying institutes have their own kitchen cum storage areas. Kitchen sheds have been constructed in 7 different Government schools i.e. GMSSS-10, GSSS-15, GMHS-38-D, GMHS-42, GMSSS-44, GMSSS-47, GMSSS-26 with facilities of storage for dry and wet ration etc. and the other three kitchen shed work i.e. GMSSS-23, GMHS-29, GMSSS-40 has been stopped by the administration as to start the seven constructed one and to check the response from these. The matter to commission one kitchen shed located in GMSSS-10, on trial basis, is in progress. Remaining 6 kitchen sheds have been ordered to be used as dining hall for serving MDM to the students till experience is got from the one kitchen proposed to be commissioned in GMSSS-10 and action is taken to also make these kitchen sheds functional.



KITCHEN SHED UNDER CONSTRUCTION IN GMSSS Sec-10



SERVING AREA MADE BY DARIA SCHOOL AT THEIR OWN FOR SERVING FOOD

8.0. DRINKING WATER:

Potable water available in all schools for drinking purpose. Water coolers with water filters are installed in all the schools. Cleaning of over head water tanks is done once a year by the Municipal Committee of the city.



**DRINKING WATER ARRANGEMENT IN TWO SCHOOLS
(TAPS AND WATERCOOLER)**



9.0. SAFETY & HYGIENE:

Clean environment of cooking area. Schools are engaged only in distribution of food. In almost all schools, students take meal in orderly manner in their classrooms; as serving area are the classrooms and no common shed is there. Students bring their own empty tiffins to have food. Ayas serve the food and class teachers supervise and help to serve the food. Students encouraged and directed to wash hands before and after eating and to conserve the water. Students are directed to carry their empty tiffins at home and wash those at home.

Cooking process and storage of fuel is totally safe at all the four centralized kitchen centers. Cooking gas (LPG) is used for cooking the food.



COOKING PROCESS IN A CENTRALISED KITCHEN

10.0. COMMUNITY PARTICIPATION:

Parents/ VEC participate in occasional checking of the food. Mothers in some schools are invited to taste the food.

11.0. INSPECTION & SUPERVISION:

Cooking at the four institutes is supervised by the Principals/Heads of the schools from 5:00 to 8:00 a.m. (Heads) & 8: 00 a.m. to 10.00 a.m. (Principals) in rotation. Further retired personnel have been engaged as Inspectors/Supervisors to monitor the cooking and distribution of cooked meal in the schools. Before serving the cooked food Principals/ Heads/ incharges of Mid Day Meal used to check and taste the food. Besides this surprise inspections are also carried out by HCS/PCS / UT officers to monitor the quality and system.



INSPECTION OF FOOD BY TEACHERS' BEFORE SERVING IN A SCHOOL

12.0. HEALTH CHECKUPS:

The Health Department of UT Administration is taking care of health checkups of all the students twice a year. The Deworming suspension, Deworming tablets, Iron Folic acid tablets and Vitamin . A tablets, nutrition supplements in form of Syp. B-Complex i.e., Syp. A to Z and Syp.Hovite are also distributed among students according to their age and requirements. School Health card of all students are maintained.

13.0. IMPACT OF MDM:

The mid day meal scheme has enhanced the enrollment somewhat in outer circuits of the city, attendance of children particularly in schools of the poor colonies and 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.

80% 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.

14.0. WEAKNESSES AND SUGGESTIONS:

- **Menu:** In menu, however variety is there, but green and seasonal vegetables are only on one day a week. These to be included in the menu more than one time like cucurbits, carrots etc. to make the diet more nutritious. Fruits to be distributed one-two times in a week. Cheese also be included in the menu. Parathas should not be given once a week, chapattis should be included in place of parathas. Hot Cases should be used in winter for transporting the food.
- **Drinking Water:** However, all schools have good drinking water facilities. But due to high density of students population in the schools of outcircuits of city, more water tanks to be constructed/ installed there and regular cleaning i.e. minimum thrice a year is required.
- **Kitchen Sheds:** All Kitchen sheds to be completed very soon and be operationalised for food cooking and serving, so that more nutritious and varietal food can be provided to the students.
- **Cleanliness:** As MDM is served in classrooms, it is required that as the meals are over, cleaning should be done by the sweepers. As in all the schools of the outer circuits of the city, the classrooms look very dirty and smell bad after MDM serving.

**LIST OF CHANDIGARH U.T. SAMPLED SCHOOLS
APRIL, 2011- SEPTEMBER, 2011**

Sr. No.	NAME OF THE SCHOOL	Address of the School	DISE NO
1.	GHS, Sec -7/C	WARD-1	0100902
2.	GMSSS, Sec -8/B	WARD-1	0101003
3.	GMSSS, Sec -10 (Primary)	WARD-1	0101201
4.	GMSSS, Sec -10 (Elementary)	WARD-1	0101201
5.	GMHS, Sec -12	WARD-2	0200301
6.	GPS, Sec -12	WARD-2	0200302
7.	GSSS, Sec -15	WARD-2	0200501
8.	GMSSS, Sec-21	WARD-12	1200301
9.	GMSSS, Sec -23	WARD-4	0400101
10.	GHS, Sec -24	WARD-4	0400201
11.	GHS,Sec-32 D	WARD-16	1600202
12.	G.P.S, Sec-33 B	WARD-11	1100202
13.	G.H.S, Sec- 35D	WARD-9	0900202
14.	G.M.H.S, Sec- 37 D	WARD-6	0600203
15.	GHS, Sec -38 B	WARD-6	0600302
16.	GSSS, Sec - 38 West	WARD-6	0600502
17.	GMSSS, Sec -40/B	WARD-7	0700201
18.	GHS, Sec -41/A	WARD-8	0800101
19.	G.M.H.S , Sec- 42 B	WARD-8	0800201
20.	G.M.H.S 43	WARD-8	0800301
21.	GMPS, Sec -45	WARD-10	1000401
22.	GHS, Sec -47	WARD-17	1700202
23.	GHS-Kaimbwala	WARD-1	0100201
24.	GSSS-Khuda Lahora	WARD-2	0200202
25.	GPS-Badheri	WARD-8	0800402
26.	GHS-Sarangpur	WARD-5	0500501
27.	GPS-Palsora Colony	WARD-7	0700801
28.	GMPS-Palsora Colony	WARD-7	0701301

29.	G.S.S.S.- Maloya	WARD-7	0700401
30	GHS-Mauli Jagran (Elementary)	WARD-19	1900301
31	GHS-Mauli Jagran (Primary)	WARD-19	1900301
32	GHS-Daria	WARD-19	1901001
33	GMHS-Vikas Nagar (Elementary)	WARD-19	1901201
34	GMHS-Vikas Nagar (Primary)	WARD-19	1901201
35	GHS-Mauli Colony (Elementary)	WARD-19	1901101
36	GHS-Mauli Colony (Primary)	WARD-19	1901101
37	GMS-Raipur Kalan (Elementary)	WARD-18	1800502
38	GMS-Raipur Kalan (Primary)	WARD-18	1800502
39	GMSSS-Sarangpur	WARD-5	0500502
40	G.S.S.S DHANAS	WARD-5	0500401

ANNEXURE- I

After submission of the draft report to the SPO, the MI has received comments from the Incharge Mid- day Meal, Chandigarh, which are as follows:

COMMENTS:

- In a meeting with the incharge of Mid-Day Meal of Chandigarh, Mr. R.K.Sharma (Deputy, DEO, Chandigarh) , regarding Draft Report, on the whole, he has stated that the report is totally based on the exact facts and figures.
- Only addition made by him is that students of Special Training Centers are now counted with the overall strength of the school while delivering food, so they have not to be mentioned separately in the report. But it has been clarified by MI that students of STC and the school has been counted as whole, it is mentioned separately in the report to specify that the STC students are getting Mid Day Meal.
