

# 4<sup>th</sup> HALF YEARLY MONITORING REPORT OF MDM FOR THE CHANDIGARH (U.T.)

***Monitoring Institute: Panjab University,  
Chandigarh***

*for the period of*

**1<sup>st</sup> January, 2015 to 31<sup>st</sup> May, 2015**



## **Districts Monitored/Covered**

- **Chandigarh**

**Nodal Officer:**

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## General Information

### 4<sup>th</sup> Half Yearly Monitoring Report of Monitoring Institution: Panjab University, Chandigarh on MDM for the Chandigarh (U.T.) for the period of 1<sup>st</sup> January, 2015 to 31<sup>st</sup> May, 2015

	Information	Details
	<b>Name of the Monitoring Institute</b>	Panjab University, Chandigarh
	<b>Period of the report</b>	1st January, 2015 to 31st May, 2015
	<b>No. of Districts allotted</b>	One
	<b>Name of Districts Covered</b>	Chandigarh
	<b>Month of visit to the Districts / Schools</b>	January to March, 2015
	<b>Total number of elementary schools (primary and upper primary in the Districts)</b>	Total Schools = 106 Schools with Primary & upper primary section =99 PS = 07
	<b>Number of elementary schools monitored (primary and upper primary to be counted separately)</b>	Primary section Schools = 20 Upper Primary Section Schools = 20
<b>8..</b>	<b>TYPES OF SCHOOL VISITED</b>	
A	Special training centers (Residential)	00
B	Special training centers (Non Residential)	01
C	Schools in Urban Areas	34
D	School sanctioned with Civil Works	01
F	School from NPEGEL Blocks	Nil
G	Schools having CWSN	05
H	School covered under CAL programme	06
I	KGBVs/Residential	00
<b>9.</b>	Number of schools visited by Nodal Officer of the Monitoring Institute	07
<b>10.</b>	Whether the draft report has been shared with the SPO : YES / NO	YES
<b>11.</b>	After submission of the draft report to the SPO whether the MI has received any comments from the SPO: YES / NO	
<b>12.</b>	Before sending the reports to the GOI whether the MI has shared the report with SPO: YES / NO	

13. Details regarding discussion held with state officials: To be filled after presentation. Annexure-1

14. Selection Criteria for Schools: As per MHRD's needs categories are selected. Within categories schools were selected randomly.(as per TOR)

15. **Items to be attached with the report:**

a) List of Schools with DISE code visited by MI and Nodal officer .

*Annexure-II A*

Attached

b) District Summary of the school reports.

Attached

### **Coordinator/ District Incharges**

S.No	Coordinator/ Incharge		Field Investigator
1.	<b>Dr. Jatinder Grover</b> Nodal Officer, Chandigarh.	1	Ms. Tapinder
		2	Mr. Amit
2	<b>Dr. Kanwalpreet Kaur</b> (District Incharge for Monitoring of SSA& MDM )	3	Mr. Vineet

**EXECUTIVE SUMMARY - MID DAY MEAL**  
**FOR THE DISTRICT – CHANDIFARH (U.T.)**

***(Period: 1<sup>st</sup> January, 2015 to 31<sup>st</sup> May, 2015)***

**DISTRICT - 1 : CHANDIGARH**

1. As per information given by teachers and students, and verification of records relating to MDM, all of the sampled schools from the district served hot cooked meal on daily basis.
2. The MI team visited the school during January, 2015 to March, 2015 and all of the schools are providing hot cooked food either by centralized kitchen or prepared in the school premises.
3. The supply of food grains to schools in the UT is done on fortnightly basis, which is regular.
4. The MI team visited the school during January, 2015 to March, 2015 and all of the schools/ centralized kitchens have buffer stock of wheat / rice for 7-10 days.
5. Food grain is delivered to the schools and centralized kitchens at their doorstep.
6. The sampled schools (making their food at own) has received the cooking cost for MDM regularly.
7. In the sampled schools, MDM is taken by 67.23% of the total enrolled students and 83.05% of the total present students. But from centralized kitchen food for only 58.52% students was taken by these schools.
8. In the school based kitchen the food is also prepared for the entitlement of the 60% students of the total present in the school in average. It means students are not taking meals as per their entitlement.
9. No discrimination is observed by the MI, neither reported by the teachers nor by students, on the basis of gender or caste in cooking and serving of MDM.
10. The daily menu in majority of the sampled schools was mainly varietal as Chapati, Rice and Dal/ Karhi are served. But in the case of evening shift schools served by centralized kitchen only rice based menu is served which may lead to less liking and intake of food by students.

11. Weekly menu for MDM was displayed in the all of the sampled visited schools and food is by and large served as per the menu.
12. Responses of the teachers and students revealed that in all the sampled schools variety of foods as far as possible are served.
13. An interaction with the children on the day of visit revealed that in all of the schools, majority of children are happy and satisfied with the quantity and quality of MDM served to them in schools. But in 4 schools, some of the students reported that the food is sometimes more spicy and semi cooked chapattis / overcooked rice are served but that is not a routine.
14. The cooking ingredients used like oil, salt, red pepper powder or turmeric powder used is of standardized quality and branded one.
15. All the sampled schools have engaged cook cum helpers specifically for MDM scheme as per the norms.
16. In every sampled school helpers are paid remuneration of Rs. 2622/- per month.
17. In terms of gender composition, all of the cooks cum helpers in the sampled schools were female. In terms of social composition, all the in the sample schools belong to SC/ BC category. In school based kitchens one supervisor is appointed.
18. Kitchen sheds – cum – store for MDM service are constructed in 7 of the schools in the U.T. MI team visited two schools (primary and upper primary section) having kitchen shed in its premises. In other schools food is provide by centralized kitchen. The kitchen shed cum stores constructed in schools are good one on the basis of safety and hygiene. Infrastructure and facilities in centralised kitchens are there but minimum food entitlements of students should be taken care of in all kitchens. In the CITCO centralised kitchen in Shivalik Hotel, Sector-17, and kitchen is in the basement.
19. All the schools had potable water for cooking and drinking purpose. In all schools water coolers and water filters were installed.
20. Fire extinguisher installed in all schools preparing food in school premises.
21. All the schools are using LPG for cooking of the MDM and all of the schools reported that LPG is delivered at their doorstep.
22. All of the sampled schools had adequate utensils for cooking of MDM. But eating

plates to have food were not available in all schools.

23. The process of cooking and storage of fuel is safe in all of the schools and centralized kitchens. Standardized gas pipes and regulators are being used.
24. Discipline and order is maintained by 100% of the sample schools with children while taking MDM.
25. Food is transported in steel patilas (boxes) from the kitchens in mini trucks under the supervision of a supervisor appointed by the department.
26. 18 of the schools (primary and upper primary sections) reported that participation of parents in supervision and management was once a week and in 22 schools (primary and upper primary sections), SMC and parents participate once in 15 days in the food supervision.
27. Participation of members of SMCs in the inspection and supervision of MDM was good in 16 and satisfactory in 24 of the sampled schools.
28. Feedback register of the MDM was prepared by all of the school visited by the MI. Some parents have signed in registers that they have checked the food on some days.
29. All of the sampled schools maintained health cards/registers for their students. Health Check – up for students is done in all of the schools; entries for height and weight are made.
30. Micronutrients such as iron and folic acid; and deworming tablets are given to children by all of the sampled schools.
31. As per the information received from the teachers of the 18 sampled schools are monitored by State Level Officers in the last one year. At the same time 36 reported that they are inspected once by the District Level Officers in the last six months.
32. Cooking at the centralized institutes is supervised by the Principals/Heads of the schools from 5:00 to 8:00 a.m(vice principals) & 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 from the centralized kitchens. .
33. As per the inputs received from the headmasters and teachers of the 11 of the

sampled schools, the introduction of MDM has improved somewhat attendance of students in the school; in 13 of the schools, headmasters and teachers of the sample schools, the introduction of MDM has improved the attendance of students after recess; while as many as in 4 schools, teachers and heads reported an improvement in the nutritional status of the children.

34. Grievence redressal mechanism is there. Phone No's at state level given and Email can be sent to the SPD and Mid day meal incharge but phone no's not displayed in schools.
35. Social auditing by parents or SMC members was not done in any school. Social Audit boards were not displayed.

## CONSOLIDATED REPORT OF MID DAY MEAL - PUNJAB STATE

(Period: 1<sup>st</sup> January, 2015 to 31<sup>st</sup> May, 2015)

### DISTRICT : CHANDIGARH

The monitoring institute has collected data from 40 schools. The sample of 40 schools includes primary section schools (20) and upper primary section schools (20). The selection of schools to be included into the sample has been made with the help sought from Sarva Shiksha Abhiyan and MDM officials of the District – Chandigarh (UT).

<b><u>1.0.</u></b>	<b><u>REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL</u></b>	
1.1.	Is school/implementing agency receiving food grain regularly? If there is delay in delivering food grains, what is the extent of delay and reasons for the same?	<ul style="list-style-type: none"> <li>• The supply of food grains (rice and wheat flour) to schools and centralized kitchens in the UT is done on fortnightly basis by the Deptt. of School Education.</li> <li>• Yes, Deptt. of Education, UT is receiving the grains regularly.</li> </ul>
1.2	Is buffer stock of one-month's requirement maintained?	<ul style="list-style-type: none"> <li>• At the time of visit of members of MI, the sample schools/ centralized kitchens were having buffer stock of wheat flour/ rice for 7-10 days.</li> </ul>
1.3	Is the food grains delivered at the school?	<ul style="list-style-type: none"> <li>• All the sampled schools/ centralized kitchens reported that food grains were delivered at their door step.</li> </ul>
1.4	Is the quality of food grain good?	<ul style="list-style-type: none"> <li>• Yes, as the headmasters/ teachers; managers at centralised kitchens reported that the quality of food grains (wheat flour /rice) received by school is good.</li> <li>• Spot verification of food grains has been done and the quality of food grain was found good.</li> </ul>
<b><u>2.0</u></b>	<b><u>REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL</u></b>	
2.1	<b><u>Timely release of funds</u></b> <ul style="list-style-type: none"> <li>• Whether State is releasing funds to District / block / school on regular basis in</li> </ul>	<ul style="list-style-type: none"> <li>• Funds released in advance to schools in case of cooking cost. Cook cum helper grant is also in released advance.</li> </ul>



	<p>advance? If not,</p> <ul style="list-style-type: none"> <li>• Period of delay in releasing funds by State to district.</li> <li>• Period of delay in releasing funds by District to block / schools.</li> <li>• Period of delay in releasing funds by block to schools.</li> <li>• Any other observations.</li> </ul>	<ul style="list-style-type: none"> <li>• Grant directly to schools by the DEO office.</li> </ul>
2.2	<p>Is school/implementing agency received cooking cost in advance regularly? If there is delay in delivering cooking cost what is the extent of delay and reasons for it?</p>	<ul style="list-style-type: none"> <li>• Sampled schools have received the cooking cost in advance and if there is any problem then they can divert grant from other grant heads.</li> </ul>
2.3	<p>In case of delay, how school/implementing agency manages to ensure that there is no disruption in the feeding programme?</p>	<ul style="list-style-type: none"> <li>• In case of any delay school heads can divert grant from other heads for MDM (schools cooking food in school premises).</li> </ul>
2.4	<p>Range of deficit in cooking cost</p>	<p>No deficit in any school was reported.</p>
2.5	<p>Is cooking cost paid by Cash or through banking channel?</p>	<p>The cooking cost, as and when received by the MDM Cell was directly released to the schools by E-transfer from the DEO.</p>
<b>3.0</b>	<b><u>AVAILABILITY OF COOK-CUM-HELPERS</u></b>	
3.1	<p>Engaging Cook-cum-helpers at schools</p>	<p>SMC and heads appointed cooks in schools.</p>
3.2	<p>Who cooks and serves the meal? (Cook/helper appointed by the Department or Self Help Group, or NGO or Contractor)</p>	<p>In 7 schools i.e. food is cooked in school premises and for all other schools i.e. cooked food is served by the centralized kitchen. The centralized kitchens are</p> <ul style="list-style-type: none"> <li>• Hotel Shivalikview, (CITCO), Sector 17,</li> </ul>

		<p>Chandigarh.</p> <ul style="list-style-type: none"> <li>• Dr. Ambedkar Institute of Hotel Management Catering &amp; Nutrition, Sector 42, Chandigarh.</li> <li>• Chandigarh Institute of Hotel Management &amp; Catering Technology, Sector 42/D, Chandigarh.</li> </ul>
3.3	Is the number of cooks and helpers adequate to meet the requirement of the school?	The number of cooks engaged in the schools visited by MI was as per the norms of Gol. Schools having 25 or less than that were given 1 cook while those with more than 25 but less than 100 were given 2 cooks. Schools having more than 100 students but less than 200 were given 3 cooks. The number of cooks was increased accordingly.
3.4	What is remuneration paid to cooks/helpers?	Rs. 2622/- pm.
3.5	Are the remuneration paid to cooks/helpers regularly?	The remuneration is paid to the cooks regularly. All of the cooks in sampled schools reported that they get their remuneration on monthly basis.
3.6	Mode of payment to cooks?	By head of the school through the cheque.
3.7	Social Composition of cooks /helpers? (SC/ST/OBC/Minority)	Majority of the cooks are females belonging to SC/ST/OBC/ Minority communities.
3.8	Training module for cook-cum-helpers	Training module is there as communicated by the state and Chandigarh Institute of Hotel Management & Catering Technology, Sector 42/D, Chandigarh is involved in training.
3.9	Training has been provided to cook-cum-helpers	Yes, training was provided to cooks by Hotel Management Institute sector-42.
3.10	Health check up of cooks	Health check up of Cook cum Helpers is done in centralized kitchen as well as in schools.
**	<b><u>Status of Cooks:</u></b> The number of cooks engaged in the schools visited by MI was as per the norms of Gol. All of the cooks in sample schools reported that they get their remuneration @ Rs. 2622/- pm regularly.	
<b>4.0</b>	<b><u>REGULARITY IN SERVING MEAL</u></b>	
4.1	<b>Regularity in Serving MDM</b> Percentage of Schools serving	Regularly served as reported by students, teachers and parents. The MI observed after interacting with

	hot cooked meal regularly.	<p>the headmasters, teachers and children, and verification MDM registers that all of sampled schools are serving hot cooked food on daily basis. At the time of visit of the MI (October, 2014 to December, 2014) all of the schools have been providing hot cooked meal to all students in the lunch hour.</p> <p>Mid day meal is served in UT by two modes</p> <ul style="list-style-type: none"> <li>• By cooking in school premises in 7 school based kitchens i.e. GMSSS-10, GSSS-15, GMHS-38-D, GMHS-42, GMSSS-44, GMSSS-47 and GMSSS-26.</li> <li>• By Centralised kitchen= 3 kitchens <ol style="list-style-type: none"> <li>1. Dr. Ambedkar Institute of Hotel Management, Sec-42, Chandigarh.</li> <li>2. Chandigarh Institute of Hotel Management, Sec-42, Chandigarh.</li> <li>3. Chandigarh Industrial &amp; Tourism Development Corporation (CITCO), Sec-17, Chandigarh.</li> </ol> </li> </ul>
4.2	If hot cooked meal is not served regularly, reasons thereof.	<b>NA</b>
4.3	Is there any prescribed norm for consideration for irregularity in serving MDM	<b>NA</b>
4.4	Quality and quantity of meal in the opinion of teachers, students or SMC members and any problems to children in serving MDM.	<p><b>Students' opinion on:</b></p> <p><b>Quality of MDM:</b>            Good = 87%            Satisfactory = 13%</p> <p><b>Quantity of MDM:</b>            Sufficient = 100%</p>
**	<p><b><u>Regularity in Serving Meal</u></b> : All the 20 primary section and 20 upper primary sections of schools in the sample served hot cooked meal daily. There has been no interruption stated by any student or teacher. The mid-day meal is served to all the students</p>	

	present on all working days. Majority of the students are satisfied with the quality and quantity of food. In schools namely GMSSS-10 and GMHS-42 in which food cooked in the school premises was happier during lunch hour to have food. Some students complained about the overcooked rice/ semi cooked rice and not too much tasty on the day of visit but these things are not a routine.				
<b>5.0</b>	<b><u>QUALITY &amp; QUANTITY OF MEAL</u></b>				
5.1	Feedback from children on Quality of meal:	Quality of meal is quite good (as reported by the majority of students and checked by MI team)			
5.2	Quantity of meal:	Quantity per student is enough for the students. Children and parents are happy.			
5.3	Quantity of Rice/ wheat, pulses, fat & green leafy vegetables used in the meal per child at primary level.				
	<b>Students</b>	<b>Dr. Ambedkar Institute of Hotel Management, Sec-42,</b>	<b>Chandigarh Institute of Hotel Management, Sec- 42,</b>	<b>Chandigarh Industrial &amp; Tourism Development Corporation Sec-17,</b>	<b>School Based Kitchen</b>
	Rice	-----	70 gm	70 gm	100 gm
	Wheat	95 gm + 10 gm soya	-----	-----	100 gm
	Pulses	45gm	40gm	30gm	20 gm
	Fat	25 gm	12.5 gm / 20 gm gm	7 gm	5-7 gm
	Vegetables	50 gm	50 gm	20-25 gm	50 gm
5.4	Quantity of Rice/ wheat, pulses, fat & green leafy vegetables used in the meal per child at upper primary level.				
	<b>Students</b>	<b>Dr. Ambedkar Institute of Hotel Management, Sec-42,</b>	<b>Chandigarh Institute of Hotel Management, Sec- 42,</b>	<b>Chandigarh Industrial &amp; Tourism Development Corporation Sec-17,</b>	<b>School Based Kitchen</b>
	Rice	----	105 gm	70 gm	150 gm
	Wheat	95 gm + 10 gm soya	-----	-----	150 gm
	Pulses	45 gm	60 gm	30 gm	30 gm

	Fat	25 gm	12.5 gm / 20 gm gm	7 gm	10 gm	
	Vegetables	75 gm	75 gm	35-40 gm	75 gm	
5.5	Whether double fortified salt is used?		No Double fortified salt used.			
5.6	Method / Standard gadgets / equipment for measuring the quantity of food to be cooked and served.		Standardized gadgets available in schools and centralized kitchen (Weighing Machines).			
5.7	Acceptance of the meal amongst the children.		Students like MDM especially Rice - Karhi			
**	<p><b><u>Quality and Quantity of Meal:</u></b> The responses from the students, head teachers and the SMC members have indicated details relating to the quality and quantity of food. All the students availing MDM have confirmed that they are getting sufficient quantity of mid-day meal in all the schools. However, the responses differ slightly with regard to the quality of the meal. It has been stated by most of the students in 36 visited primary and upper primary sections of schools that the quality of the meal is good. There are only a few students in 3 of visited schools students complained about overcooked rice / semi cooked rice but that is not a routine or varietal food (only rice served). In overall scenario, Quality is satisfactory and quantity is enough; students, teachers and parents are satisfied with that. But Meals as per minimum entitlement of students to be served to the students.</p>					
<b><u>6.0</u></b>	<b><u>VARIETY OF MENU</u></b>					
6.1	Number of schools where menu is displayed on the wall and noticeable		Menu displayed in all of the schools at the appropriate place.			
6.2	Who decides the menu?		At UT level with the consultation of dietician for centralised kitchens. Menu is decided. However there is some liberty for the teacher in-charge of MDM to prepare food as per the demand of the students i.e. about green vegetables, dal type in schools where food is cooked.			

6.3	Is the menu being followed uniformly?	Schools/ centralised kitchens by and large adhere to the menu.
6.4	Does daily menu includes rice/wheat, pulses (dal) and vegetable?	In menu rice/ wheat and dal/ vegetables are included.
6.5	Number of schools where variety of foods is served daily	For all six days different menu is there in all schools but in evening shift school only rice based menu is given for all six days from the centralized kitchen.
6.6	Whether menu includes locally available ingredients?	Karhi is the locally made dish.
6.7	Whether menu provides required nutritional and calorific value per child?	Cannot be commented without study by a dietician or doctor.
6.8	Number of schools where same food is served daily	There are no schools where the same food is served daily. There is some variety maintained on each day.

6.9

**Menu Detail:**

**WEEKLY MENU OF MDM AT CENTRALIZED KITCHENS**

Day	Rice Based Menu : Chandigarh Industrial & Tourism Corporation (CITCO), Sector-17, Chandigarh.	Prantha Based Menu: From Dr. Ambedkar Institute of Hotel Management, Sector-42, Chandigarh.	Veg. Pulao Based Menu : Chandigarh Institute of Hotel Management, Sector-42, Chandigarh.
Monday	Rice + Dal Chana with veg.	Prantha + Rajmah	Veg. Pulao + Arhar Dal
Tuesday	Rice + Karhi pakoras	Prantha + Karhi Pakora	Veg. Pulao + Karhi nutri
Wednesday	Rice + Dal Chana with veg.	Prantha + Dal Chana + Veg.	Veg. Pulao + Mix Dal
Thursday	Rice + Rajmah	Prantha + Rajma	Veg. Pulao + Rajmah
Friday	Rice + Karhi pakora	Prantha + Karhi Pakora	Veg. Pulao + Karhi pakora
Saturday	Rice + Rajmah	Prantha + Mix Dal	Veg. Pulao + Nutri Allo Mattar
<b>Per Meal rates</b>	Rs. 4.50+Vat @ 12.50% = Rs5.06 (both for primary and Upper Primary classes)	Rs. 8.94 including VAT (both for primary and Upper Primary classes)	Rs. 7.20 +VAT@ 12.50% = Rs 8.10 (for primary classes) Rs. 9.17 +VAT@ 12.50% = Rs 10.32 (for primary classes)

**	<p><b>Menu:</b> According to the data collected, in all of the visited schools menu is displayed at the appropriate place.</p> <p><b>Variety of Menu:</b> The data confirmed that all the schools have some kind of variety in mid-day meals <b>but</b> in evening shift school only rice based menu is given for all six days.</p>	
<b>7.0</b>	<b><u>INFORMATION ON DISPLAY:</u></b>	
7.1	<p>Display of Information under Right to Education Act, 2009 at the school level at prominent place</p> <p>a) Quantity and date of foodgrains received</p> <p>b) Balance quantity of foodgrains utilized during the month.</p> <p>c) Other ingredients purchased, utilized</p> <p>d) Number of children given MDM</p> <p>e) Daily menu</p>	<ul style="list-style-type: none"> <li>• No Boards have been there in this regard in any school or in centralised kitchen for quantity and balance of food grain,</li> <li>• Only daily menu displayed.</li> </ul>
7.2	Display of MDM logo at prominent place preferably outside wall of the school.	Logo of MDM displayed in all schools.
<b>8.0</b>	<p><b><u>TRENDS</u></b></p> <p>Extent of variation (As per school records vis-à-vis actuals on the day of visit)</p> <p><b>Institutes visited: Primary Section of Schools (1-5) : 20 ; Upper Primary Section of Schools (6-8): 20</b></p>	

8.1.	No.	Details	On the day of visit	% age of Enrolment	%age of the present
	1	Enrollment	16173	-----	-----
	2	Number of children opted for MDM	16173	100%	-----
	3	No. of children attending the school on the day of visit	13093	80.95%	-----
	4	No. of children availing MDM as per MDM Register	10874	67.23%	83.05%
	5	No. of children actually availing MDM on the day of visit (head count)	10663	65.93%	81.44%
	6	Meals taken from centralized kitchen on the day of visit	9465	58.52%	72.29%
	7	No. of children attending the school on the previous day of visit	13189	81.54%	-----
	8	Number of children availed MDM on the previous day of visit as per record	10671	65.98%	80.90%
**	<p><b><u>Trends:</u></b></p> <p>As per field based data, in Chandigarh, in the sampled schools, all students were opted for MDM. However, out of those who take MDM regularly the percentage of children availing MDM also revealed variation on day to day basis. It is noticed on the day of visit 67.23% students of the total enrolled and 83.05% of the total present were having MDM actually who have taken food in school and not brought food from home.</p> <p>The previous day's record of MDM utilization revealed that 65.98% students of the total enrolled and 80.90% of the total present students have taken MDM. The major factor contributing to the difference in utilization of MDMS in day to day scenario by students is the menu, as students have stated that they like Karhi- Rice, Rajmah - rice.</p> <p>In overall scenario, food of only 58% students of total enrolment is taken from</p>				



	<p>centralized kitchen. In the school based kitchen, with relation to presence of students food of only 65% students is cooked.</p> <p>Moreover, in Chandigarh, in the schools of inner circuits of the city, about 20-25% students were bringing their food from home also; however some of them have opted for MDMS; in the outer circuits schools of the city, about 8-10% students were bringing food from home also. The students who were bringing food from home stated that they took food when it is of their liking, or sometimes they took Karhi / rajmah only.</p> <p>One major factor is there that students in the evening shift primary schools are served rice based menu for all the six days and chapattis are not served at all to them which leads to less liking and intake of food by students.</p> <p>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 are having have MDM in actual. In the outer circuits of Chandigarh i.e. areas which are inhabited by poor population all the students have been opted for Mid-Day Meal and having MDM.</p> <p>But in the schools of inner sectors all the students are not having midday meal regularly however maximum of them have opted for Mid Day Meal. In all 10-12% students are not having mid- day meal regularly, 10-12% are having food when meal is of their liking in these schools. In all schools the food is sent from the kitchen for the <math>\frac{3}{4}</math> of the total present as the quantity of food is enough for all. There was no evidence of surplus cooking or wastage of cooked food on the basis of daily estimation.</p>	
<b>9.0</b>	<b><u>SOCIAL EQUITY</u></b>	
9.1	What is the system of serving and seating arrangements for eating?	All students sit in groups in the classrooms and in outer circuit schools students also sit in varandhas to have MDM.
9.2.	Did You observe any gender or caste or community discrimination in cooking or serving or seating arrangements?	No discrimination prevails on gender/ caste / community basis in cooking or serving or seating arrangements
**	<b><u>Social Equity:</u></b> In all the 40 primary and upper primary sections of schools, there is no social discrimination in serving mid-day meal. Some of the possible factors of	

	discrimination like caste, gender or community have not been influencing MDM at any stage in the process of its implementation. It has been observed that in all of the schools children are served mid-day meal in a systematic manner in the classrooms at their bench /seat. It is observed that students belonging to higher primary classes helped in serving and distributing mid-day meal to primary class students. In schools of periphery of Chandigarh, students were also found sitting in varandhas for having MDM.	
<b>10.0</b>	<b><u>SUPPLEMENTARY:</u></b>	
10.1	Is there school Health Card maintained for each child?	School Health Card for Child was maintained in all the sampled 40 primary and upper primary sections of schools having only detail of height/ weight. But no detail of haemoglobin, Body Mass Index. Only referrals are given in some cases like eye check up and dental problem.
10.2	What is the frequency of health check-up?	In all the 40 primary and upper primary sections of schools (100%) where School Health Card for child was maintained the frequency of health check-up was twice in a year.
10.3	Whether children are given micronutrients (Iron, folic acid, vitamin – A dosage) and de worming medicine periodically?	In 40 primary and upper primary sections of schools (100%) children were given micronutrients (Iron, folic acid dosage) and de-worming medicine in the school by Health Department. Vitamin A dosage given to some of the students who required it.
10.4	Who administers these medicines and at what frequency?	These medicines were administered by health department workers and by the teachers. The frequency of deworming medicines is twice in a year in all the visited schools. The IFA tablets are given to teachers to distribute among the students.
10.5	Distribution of spectacles to children suffering from refractive error	Spectacles given to some students who have defective eye sight.

**	<p><b>Supplementary:</b> The data collected from schools has indicated that health check-up to children is conducted in all 40 primary and upper primary sections of schools . It has also been found that most of the schools have conducted health check-up camps twice in an academic year. However, the supply of de-worming medicine and iron folic acid tablets has been confirmed in all the schools. The task of providing all this is handled by teachers, specially the class teachers. The de-worming medicine is given to children once in six months.</p>	
<b>11.0</b>	<b>INFRASTRUCTURE</b>	
11.1	<p><b>Infrastructure:</b> Is a pucca kitchen shed-cum-store:</p>	<p>All the Centralized Kitchens have proper infrastructure for storing and cooking. Centralised Kitchens are</p> <ul style="list-style-type: none"> <li>• Dr. Ambedkar Institute of Hotel Management, Chandigarh.</li> <li>• Chandigarh Institute of Hotel Management, Chandigarh.</li> <li>• Chandigarh Industrial &amp; Tourism Development Corporation, Chandigarh (CITCO).</li> <li>• In 7 schools, GMSSS-10, GSSS-15, GMHS-38-D, GMHS-42, GMSSS-44, GMSSS-47, GMSSS-26 a kitchen shed cum store has been constructed and the MDM is prepared there to serve the students in the lunch hour. The kitchens of visited school i.e. GMSSS-10 and GMHS-42 is well equipped, clean and properly maintained. Water arrangement and storage arrangement is good in the kitchen. Proper care has been taken of safety measures. Students of these schools were happy as they are getting varietal food there.</li> </ul>

<b>Detail of Infrastructure in Centralized kitchens</b>			
Infrastructure	Dr. Ambedkar Institute of Hotel Management, Sec- 42,	Chandigarh Institute of Hotel Management, Sec-42,	Chandigarh Industrial & Tourism Development Corporation Sec-17,
Infrastructure	Pucca & Iron Shed, Sufficient space	Pucca & Sufficient space	Basement
Measuring gadgets	Available	Available	Available
Garbage bins	Available	Available	Available
Dish washing provisions	Yes	Yes	Yes
Cooking Equipments	Available	Available	Available
Lapse in preparation and packing	45 mins-1 hr	45 mins-1 hr	45 mins-1 hr
Packing of food	In patilas	In patilas	In patilas
Kitchen incharge	1	1	1
Store incharge	1	1	1
Cleaner/ sweeper	4	5	4
Purchase in charge	1	1	1
Purchase procedure	E- tendering	E- tendering	E- tendering
Food ingredients	Stanardised	Stanardised	Stanardised
Cook	20	22	11
Head cook	3	5	1
Head gears by cooks	yes	yes	yes
Uniforms	yes	yes	yes
Gloves	Not by all	Not by all	Not by all
Transportation of food	Trucks (mini)	Trucks (mini)	Trucks (mini)
Supervisors by deptt.	Appointed to carry food	Appointed to carry food	Appointed to carry food
Provision of Light in Kitchen	Good	Good	Good
Cleanliness	Good	Good	Average

11.2	Kitchen-cum-store in hygienic condition, properly ventilated and away from classrooms	<ul style="list-style-type: none"> <li>• Kitchen cum store good all of the visited schools having kitchen shed.</li> <li>• Centralized kitchens also have good infrastructure.</li> </ul>
11.3	Whether utensils are available for cooking food? If available is it adequate?	<ul style="list-style-type: none"> <li>• By observation and having discussion with the cooks and visit to the kitchen shed in each sample school MI found that all the sampled schools had adequate utensils for cooking; and for serving of MDM to students.</li> </ul>
11.4	Availability of eating plates	<ul style="list-style-type: none"> <li>• Students have food in their tiffins.</li> </ul>
11.5	Storage Bins & source of procurement	<ul style="list-style-type: none"> <li>• Storage bins available in all school based kitchens for food ingredients.</li> </ul>
11.6	Availability of fire extinguishers	<ul style="list-style-type: none"> <li>• Fire extinguisher installed in all the centralized and school kitchens.</li> </ul>
11.7	Toilets in the school <ul style="list-style-type: none"> <li>• Is separate toilet for the boys and girls available?</li> <li>• Are toilets usable?</li> </ul>	<ul style="list-style-type: none"> <li>• It is observed that all schools have separate toilets for boys and girls and are usable.</li> </ul>
11.8	IT infrastructure available @ School level <ul style="list-style-type: none"> <li>• Number of computers available in the school (if any).</li> <li>• Availability of internet connection (If any).</li> <li>• Using any IT / IT enabled services based solutions / services (like e-learning etc.)</li> </ul>	<ul style="list-style-type: none"> <li>• Computers available in all upper primary schools only.</li> <li>• In high and senior secondary schools, it ranges from 11-24.</li> <li>• Internet connection there in all upper primary schools.</li> <li>• E-content/ CDs available in all upper primary schools for the students self paced learning.</li> </ul>
**	<p><b>Infrastructure:</b> The supplying centralized kitchens 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. The kitchen shed</p>	

	located in GMSSS-10 & GMHS-42 has been running very well which is sampled in second phase of monitoring.	
<b>12.0</b>	<b><u>AVAILABILITY OF WATER:</u></b>	
12.1	Whether potable water is available for cooking and drinking purpose?	<ul style="list-style-type: none"> <li>• Potable water available in almost all schools for drinking purpose.</li> <li>• Water coolers with water filters are installed in all the schools.</li> <li>• More water tanks required in the schools of the outer circuits of the city</li> <li>• In all the three centralized kitchens, and visited school based kitchens of 3 schools, water for cooking is sufficiently available. But water filters need to be installed in kitchens also.</li> </ul>
**	<b><u>Drinking water: Drinking water:</u></b> The availability of water has been confirmed in all the 40 primary and upper primary section schools. The quality and quantity of water has been found to be good for purpose of drinking in all schools; water coolers with water filters installed in all schools. In schools of outer circuits, more water tanks need to be installed and more cleaning of the already installed tanks and drinking water areas is needed.	
<b>13.</b>	<b><u>UTENSILS (COOKING/ SERVING)</u></b>	
13.1	Whether utensils used for cooking food are adequate?	Adequate for cooking in all of the schools.
13.2	Whether utensils used for serving food are adequate?	Available in all of the visited schools.
<b>13.3</b>	Availability of eating plates.	Not available in all of the visited schools for all students.
**	<b><u>Utensils:</u></b> The responses from the schools indicated that all of the visited schools have enough utensils to cook and serve food.	
<b>14.</b>	<b><u>TYPE OF FUEL USED</u></b>	
14.1	What is the kind of fuel used? (Gas based/firewood etc.)	LPG in centralized and school based kitchens.
14.2	Whether on any day there was	Not in any school.

	interruption due to non-availability of firewood or LPG?	
**	<b>Fuel used:</b> It has been found that all the centralized kitchens and school based kitchens using Liquid Petroleum Gas (LPG) as fuel for cooking.	
<b>15.</b>	<b><u>SAFETY &amp; HYGIENE:</u></b>	
15.1	General Impression of the environment, Safety and hygiene:	<b>Obs:</b> <ul style="list-style-type: none"> <li>• Clean and safe environment of cooking in all the three centralized kitchens and school based kitchens.</li> <li>• In schools, serving areas are the classrooms and no common shed is there. Classrooms are clean in visited 85% (34) schools but cleaning of floors of classrooms is required after the serving of the food in 15% (6) schools.</li> </ul>
15.2	Are children encouraged to wash hands before and after eating?	<b>Obs:</b> Yes, Students encouraged to wash hands before and after eating in all primary and upper primary section schools.
15.3	Do the children par take meals in an orderly manner?	<b>Obs:</b> Students in all sampled schools take meal in a very disciplined and orderly manner.
15.4	Conservation of water?	<b>Obs:</b> Students encouraged to conserve water and in 34 (85%) primary and upper primary section schools; instructions are written at the appropriate places in 32 (80%) of visited primary and upper primary section schools in this regard at the appropriate place.
15.5	Is the cooking process and storage of fuel safe, not posing any fire hazard?	<b>Obs:</b> Cooking process and storage of fuel is totally safe in all the centralized kitchens and school based kitchens.
**	<b><u>Safety and Hygiene:</u></b> All the centralised kitchens and school based kitchens have been making the best possible effort to ensure hygiene in the place where mid-day meal is prepared. More cleaning is required particularly in the classrooms after the meals in schools of outer circuits of the city. In all visited primary and upper primary section of the visited schools, the teachers have been found to be reminding and prompting students to wash their hands before taking food. All the schools have been	

	making deliberate efforts to serve food in an organised way. This has been done to ensure proper serving of food to all, to monitor the use of water and to ensure cleanliness and hygiene. The students are served food on their seat.	
<b>16.0</b>	<b><u>COMMUNITY PARTICIPATION:</u></b>	
16.1	Extent of participation by: SMCs/Panchayats/Urban bodies in daily supervision, monitoring, participation	<p>The extent of participation by SMCs/ Panchayats/ in daily supervision, monitoring, is satisfactory.</p> <ul style="list-style-type: none"> <li>• In 18 of sampled schools SMC members participated in supervision and monitoring of MDM once a week.</li> <li>• In 22 of the sampled schools SMCs monitor and supervise MDM fortnightly.</li> </ul>
16.2	Is any roaster being maintained of the community members for supervision of the MDM?	<p>No such formal roaster is being maintained for SMC/ MTA/ Parents for daily monitoring of MDMS. Only food taste register is maintained.</p>
16.3	SMC meetings: (Special reference to MDM)	<p>Meeting conducted every month but there was no special reference to quality of food. Only reference to grant of cooking cost received or cook cum helper remuneration when grant is received. Mothers invited in some schools to taste food and record is maintained.</p>
16.4	Is there any social audit mechanism in the school?	<p>Only of grants by the SMC members as resolution made that grant is used for what purpose is written in SMC resolution register. Not of grains or other food ingredients.</p>
16.5	<p>Community members/ parents awareness about quantity of MDM per child</p> <p>a. At Primary level</p>	<p>In 20 of the sampled schools community members/parents are aware about menu of the week of MDM and they are aware that their children will get sufficient food.</p> <ul style="list-style-type: none"> <li>• About quantity of food only in 02 primary section schools' parents are aware about the quantity of MDM prescribed per child being given at primary level.</li> </ul>



	b. At Upper primary level	<ul style="list-style-type: none"> <li>In 03 upper primary section schools community members/parents were aware about quantity of MDM per child being given at upper primary level.</li> </ul>
16.6	Number of members received training regarding MDMS and its monitoring	About 70% of the SMC members received training.
16.7	Extent of participation by SMCs/Panchayats/Urban bodies in daily supervision and monitoring of MDM.	The extent of the participation of members of SMC in the day to day management, monitoring and supervision is good in 16 (40%) of visited schools; fair in 16 (40%) of the sampled schools while 8 (20%) schools reported that participation of SMC members was so-so.
16.8	General satisfaction of community members/ parents about the overall implementation of MDM programme :	<ul style="list-style-type: none"> <li>In 30 (75%) of sampled schools community members/parents rated the overall implementation of the MDM programme as good.</li> <li>In 10 (25%) of sampled schools community members/parents rated the overall implementation of the MDM programme as satisfactory.</li> </ul>
16.9	Frequency of monitoring and cooking and serving MDMS by SMC members	There is no specific schedule, but it is being done occasionally by the some of the active members of SMC. In 26 schools, heads reported that they invite the parents occasionally to check the food.
16.10	Contribution made by the community for MDMS	No major contribution reported in any school.
16.11	Source of awareness about MDM scheme	<ul style="list-style-type: none"> <li>In 34 of visited schools, source of awareness amongst parents/ community about MDM scheme was newspaper/ SMC members /and school authorities.</li> <li>In 06 of visited schools, source of awareness amongst parents/ community about MDM scheme was students and school authorities.</li> </ul>

**	<p><b><u>Community Participation:</u></b> The participation by parents, SMC members and the community has not been quantified. However, their participation has been assessed through discussion, observation at the time of field visits and interviews. The participation level of SMC members and parents to supervise mid-day meal varies from school to school. The data collected from sample schools indicates that there is no roaster of parents formally prepared for supervision.</p> <p><b>a) Parents:</b> The data collected from 67 parents (1-2 parents in each school interviewed by the MI team members) has confirmed that all of the parents have knowledge that MDM will be served in school and 74.62% are aware about the menu. About 89.5% of parents of sampled schools are satisfied with the quality of food.</p> <p><b>b) SMC Members:</b> The data collected from 45 SMC members (1-2 members in each school interviewed by the MI team members) has confirmed that all of the SMC Members have knowledge about mid day meal serving in school hours and 84.44% are aware about the menu. About 88.63% of SMC Members are satisfied with the quality of food.</p> <p><b>c) Source of Awareness about the MDM Scheme among parents:</b> The major source has been the teachers / school authorities/ SMC members for the MDMS awareness among the parents. News papers/ radio/ TV also being the other important sources. There are others like inhabitants of the locality, friends and relatives contributing towards awareness about mid-day meal scheme.</p>	
<b>17.0</b>	<b><u>INSPECTION &amp; SUPERVISION</u></b>	
17.1	Is there any Inspection Register available at school level?	<ul style="list-style-type: none"> <li>• Only visitor book is available. No special roaster is available for MDM supervision.</li> </ul>
17.2	Whether school has received any funds under MME component?	<ul style="list-style-type: none"> <li>• Soap grant</li> </ul>
17.3	Has the mid day meal programme been inspected by any state level officers/officials?	<ul style="list-style-type: none"> <li>• Cooking at the above said centralized institutes is supervised by the Principals/Heads of the schools from 5:00 to 8:00 a.m(vice principals) &amp; 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</li> </ul>

		<p>from the centralized kitchens. .</p> <ul style="list-style-type: none"> <li>• Inspected regularly at the School level, school head and MDMS incharge take care of the supervision in school.</li> <li>• In school based kitchens, a supervisor to manage MDM in school is appointed in all the kitchens.</li> <li>• As reported by the schools, 18 of the sampled schools are monitored by State Level Officers in the last one year.</li> </ul>
17.4	Inspection and Supervision of MDM by District Level Officers :	36 of sampled schools reported that they have been inspected by District Level Officers in last 6 months.
**	<p><b><u>Inspection and Supervision</u></b> : The MDM scheme has been supervised at the Central and School level. There are many high officials involved and assigned with this responsibility which is taken care occasionally, only DEO/ Deputy DEO take care of the MDM. On a daily basis, it is the head and MDMS incharge who supervise and inspect at the school level.</p>	
<b>18.0</b>	<b><u>IMPACT OF MDMS:</u></b>	
18.1	<p><b>Impact:</b> 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><b>Enrolment:</b> While responding to the question relating to the impact of MDM on improvement of enrollment of children in schools, headmasters of 10 schools reported positively that MDM and other provisions have some impact but not the major one. On the other hand, heads of 30 visited schools reported that there is no significant impact of MDM on enrolment of students.</p> <p><b>Attendance:</b></p> <ul style="list-style-type: none"> <li>• In 11 sampled schools teachers / headmasters reported MDM has improved attendance of children in schools.</li> <li>• In 13 sampled schools, teachers reported that MDMS has improved attendance after recess.</li> </ul> <p><b>Nutritional Status:</b></p> <ul style="list-style-type: none"> <li>• In 04 sampled schools, teachers reported that</li> </ul>

		MDM and health check-ups has improved, general well being (nutritional status) of the children.
18.2	Whether mid day meal has helped in improvement of the social harmony?	Yes, there is cohesiveness among the students.
	<b>Impact:</b> The mid-day meal scheme has been found to have made impact improving the overall attendance of children to schools and also after recess. The most prominent outcome indicated is that it has been able to eliminate hunger of the children coming from poor households and enable them to participate actively in classroom learning activity in some schools which are located in poor colonies of the district.	
<b>19.0</b>	<b><u>Grievance Redressal Mechanism</u></b>	
19.1	<ul style="list-style-type: none"> <li>• Is any grievance redressal mechanism in the district for MDMS?</li> <li>• Whether the district / block school having any toll free number?</li> </ul>	<ul style="list-style-type: none"> <li>• Redressal mechanism is there.</li> <li>• Phone No's at state level given i.e. 0172- 5021697</li> <li>• But phone no's/ email address for grievance redressal – MDM need to be displayed in schools.</li> </ul>
	<ul style="list-style-type: none"> <li>• Social Audit</li> </ul>	<ul style="list-style-type: none"> <li>• Social auditing performas on boards need to be displayed, so that society personnel's can check the consumption of ingredients and grains and total MDM taken from centralized kitchens.</li> </ul>

**Major Observations of MI:**

1. More seasonal vegetables to be cooked particularly in school based kitchens.
2. Some fruit may be given on some day.
3. Double fortified salt need to be used.
4. More involvement of community in MDMS required
5. Capacity building of cook cum helper should be done for hygiene and cooking.
6. Water tanks need to be cleaned regularly.
7. The rights and entitlements of children for MDM should be displayed prominently on the walls of the schools.
8. Meals as per minimum entitlement of students to be served to the students prescribed by Gol from all kitchens.
9. Cooking cost in centralized kitchens is given more than the school based kitchens but the food prepared by school based kitchen is liked more by the students as expressed by students and parents during monitoring. It is a matter of concern for reviewing the serving of MDM by the centralized kitchens.
10. A social audit need to be done to compare the perceptions of parents, students and teachers about the food served by the centralized kitchens and school based kitchens.
11. Phone no. of grievance redressal regarding MDM need to be displayed in schools.
12. Social audit performas need to be displayed in school for public information.
13. More than 20% on average students were bringing their own Tiffin.
14. Students of primary school evening shift schools reported that they were provided Rice based Menu all times in a week. MDM is supplied to all the institutes by 3 centralised kitchens in rotation. Wheat based menu is prepared only by one kitchen. Moreover, as the first food of residents of Chandigarh is wheat, so on more days Chapatis/ parathas should be provided in each school. So, provisions have to be made by the administration that for 3 days wheat based menu to be provided to all students as its highlighted by some parents.
15. Discipline and order is maintained by all of the sampled schools with children while taking MDM. But cleanliness of classrooms required after the meals in the schools especially in the schools of outer circuits and villages.

<b>LIST OF VISITED SCHOOLS</b>			
<b>Sr. No.</b>	<b>Name of School</b>	<b>Section of School</b>	<b>Visited by</b>
1	GPS NO.1 MANIMAJRA	Primary school	By MI –Team
2	GHS -41	Primary Section	By MI –Team
3	GHS- 46	Primary Section	By MI –Team
4	GMHS-42	Primary Section	By MI –Team
5	GHS - KAJHERI	Primary Section	Nodal officer
6	GMHS -26 (PL)	Primary Section	By MI –Team
7	GMHS - 29 A	Primary Section	By MI –Team
8	GMHS -31 C	Primary Section	By MI –Team
9	GMHS -34	Primary Section	By MI –Team
10	GMHS -36 D	Primary Section	By MI –Team
11	GMHS -37 B	Primary Section	By MI –Team
12	GMHS -39 C	Primary Section	Nodal officer
13	GHS -41	Primary Section	By MI –Team
14	GMHS - 43	Primary Section	By MI –Team
15	GMS -33B	Primary Section	Nodal officer
16	GMS PALSORA COLONY	Primary Section	By MI –Team
17	GMS - 46 D	Primary Section	By MI –Team
18	GMS - BURAIL	Primary Section	By MI –Team
19	GMS - MAKHAN MAJRA	Primary Section	By MI –Team
20	GMS -RAIPUR KALAN	Primary Section	By MI –Team
21	GMSSS - 10	Upper Primary Section	By MI –Team
22	GGMSSS- 18	Upper Primary Section	By MI –Team
23	GMSSS-19	Upper Primary Section	By MI –Team
24	GMSSS -21	Upper Primary Section	By MI –Team
25	GMSSS -22	Upper Primary Section	Nodal officer
26	GMSSS-33-D	Upper Primary Section	Nodal officer
27	GGSSS -20 B (GIRLS)	Upper Primary Section	By MI –Team
28	GMSSS -27	Upper Primary Section	By MI –Team
29	GSSS BEHLANA	Upper Primary Section	By MI –Team
30	GSSS RAIPUR KHURD	Upper Primary Section	By MI –Team
31	GSSS MMT( MANIMAJRA)	Upper Primary Section	By MI –Team
32	GHS -19	Upper Primary Section	By MI –Team
33	GHS -24	Upper Primary Section	By MI –Team
34	GHS -29	Upper Primary Section	By MI –Team
35	GHS - 30	Upper Primary Section	Nodal officer
36	GHS -32	Upper Primary Section	By MI –Team
37	GHS-35	Upper Primary Section	By MI –Team
38	GHS-40	Upper Primary Section	By MI –Team
39	GMSSS 8-B	Upper Primary Section	Nodal officer
40	GHS, Hallomajra	Upper Primary Section	Nodal officer

Discussions with the U.T. MDM officials Regarding report:

- i) State officials have informed that schools are instructed to add more vegetables in mid day meals.
- ii) School water tanks are cleaned twice a year regularly.

