



National Programme of Mid Day Meal in Schools (MDMS)

**Annual Work Plan & Budget
2018-19**

Name of the State:- BIHAR



Mid Day Meal Programme Annual Work Plan and Budget 2018-19

(Please do not change serial numbers below)

1. Introduction:

1.1 Brief history

National Programme of Nutritional Support to Primary Education (NP-NSPE) was launched as a centrally sponsored scheme on 15th August 1995.

1995-2002	3kg rice to each children per month
2003-04	As Pilot project in 2532 schools of 30 blocks of 10 different district cooked meal started
2005	Mid day meal started in its present form for Class I-V.
2007-08	Mid-day Meal extended to class VI-VIII.
2008	On 21 st May Bihar Rajya Madhyan Bhojan Yojana Samiti was registered and came into existence.

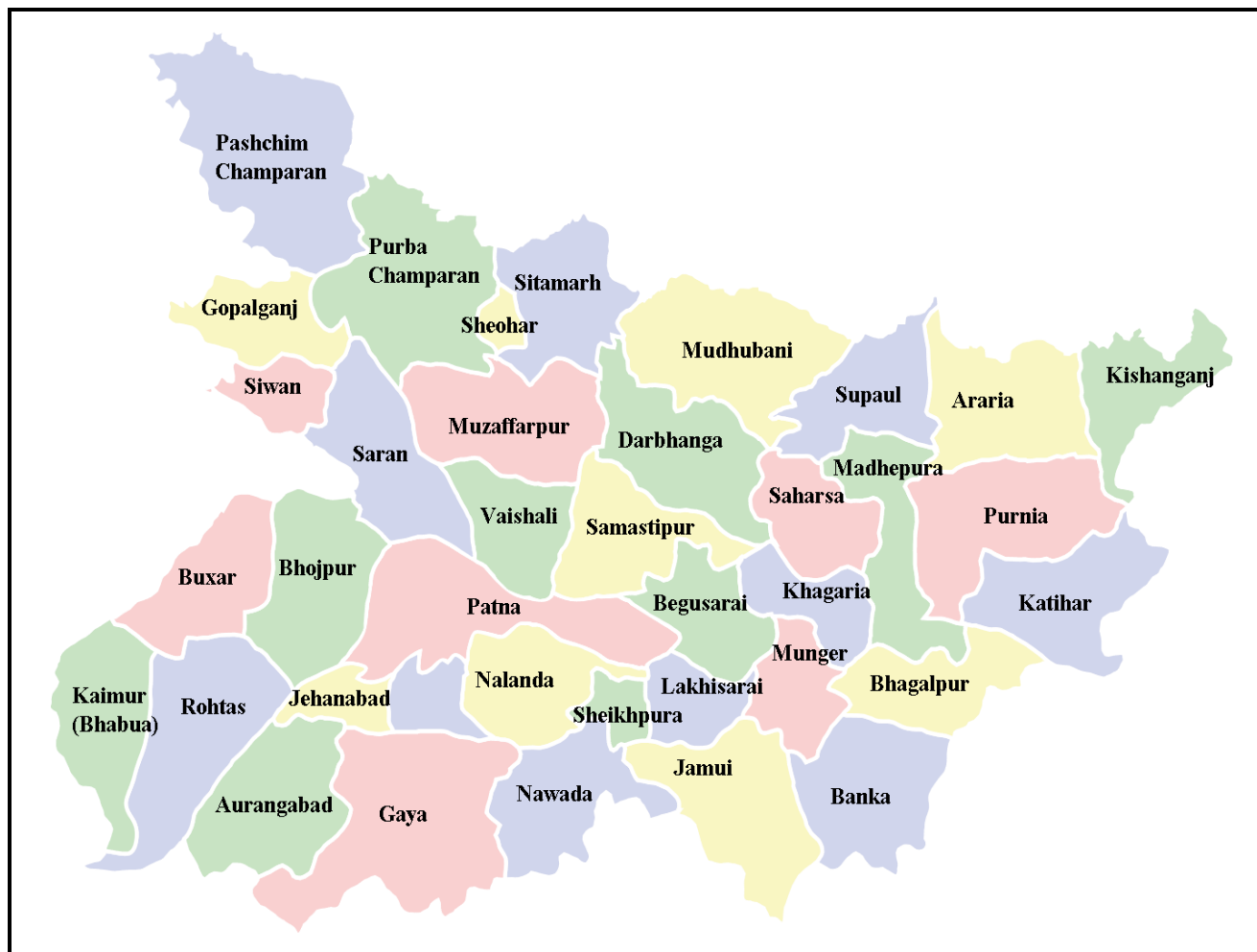
Objective of Mid-day Meal

- To provide hot cooked mid day meal to each and every child attending government/government aided schools, NCLP schools EGS and AIE centres including Madaras and Maktabas.
- To enhance enrollment, retention and attendance and to improve nutritional level among children.
- To protect children from classroom hunger.
- To motivate children belonging to disadvantaged sections to attend school on more regular basis and help them to concentrate on school and classroom activities.
- To address the problem of malnutrition.
- To enhance social empowerment through the provision of employment of women as cook cum helpers.
- To promote socialization among children belonging to all castes and class.

Our Goal

Each School-Each Working days-Each child Providing Healthy & Nutritious Mid-day Meal.

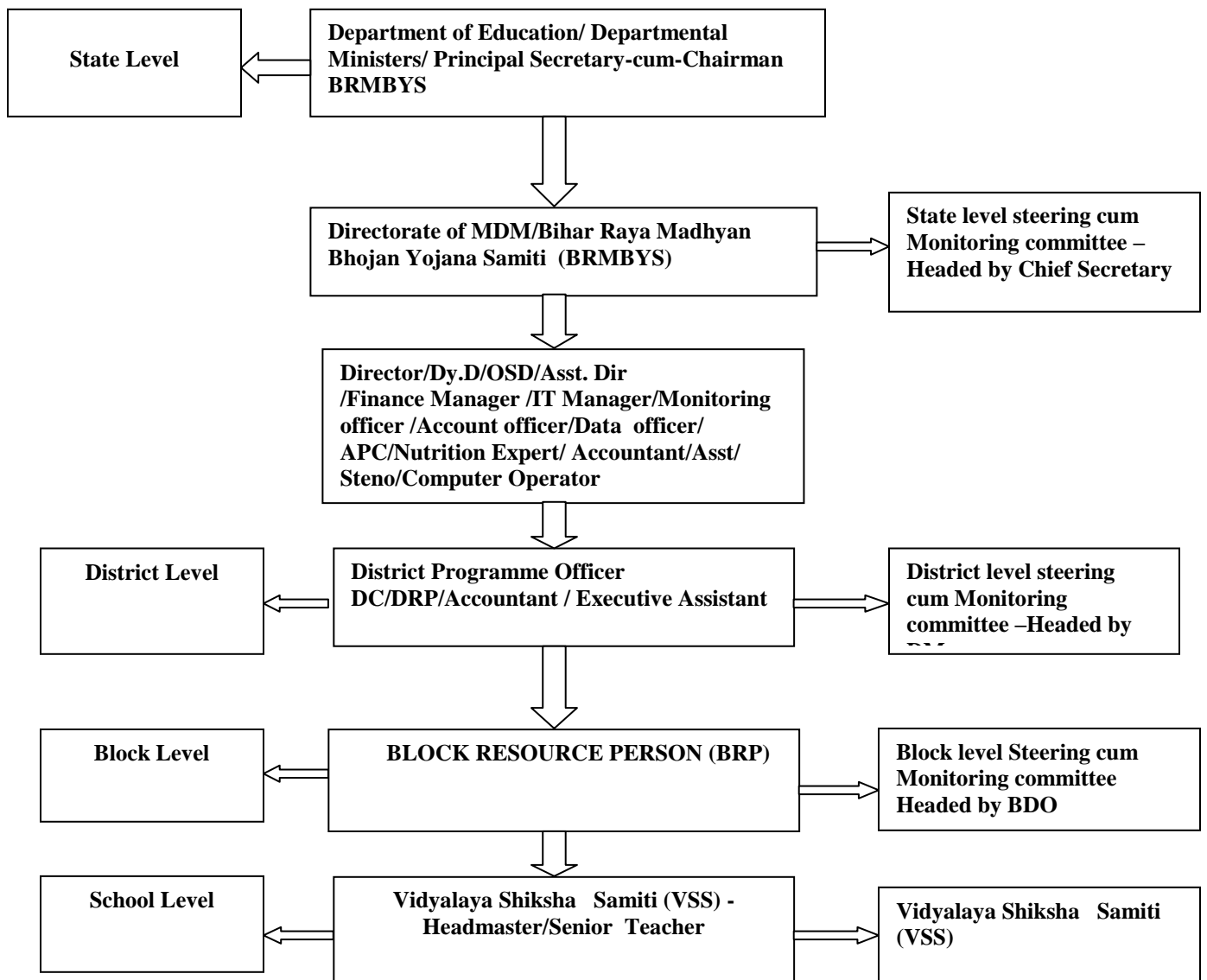
Demographic Profile of the State:



Physical Features	
Latitude	24° 20' 10" - 27° 31' 15" N
Longitude	83° 19' 50" - 88° 17' 40" E
Rural Area	92,257.51 sq. km
Urban Area	1,095.49 sq. km
Total Area	94,163.00 sq. km
Height above Sea-Level	173 Feet(52.73 Meter)
Normal Rainfall	1,105 mm
Avg. Number of Rainy Days	50 Days in a Year

Bihar is located in the eastern part of the country (between 83° 30' to 88° 00' longitude). It is an entirely land-locked state, although the outlet to the sea through the port of Kolkata is not far away. Bihar lies mid-way between the humid West Bengal in the east and the sub humid Uttar Pradesh in the west, which provides it with a transitional position in respect of climate, economy and culture. It is bounded by Nepal in the north and by Jharkhand in the south. The Bihar plain is divided into two unequal halves by the river Ganga which flows through the middle from west to east.

1.2 Management structure



1.3 Process of Plan Formulation at State and District level.

- Schools compile data and send it to the Block.
- Blocks send data to the District
- Districts evaluate and examine the data and prepare the AWP & Budget of the district
- Districts then send district write-up and AWP & Budget to the State.
- State office analyses, evaluates and examines the data of the AWP & Budget provided by the districts and finalizes it and then the state write-up and AWP & Budget is prepared and approved by the State Steering cum monitoring committee.
- Finally it is put up before the PAB of the Govt. of India for the approval.
- A workshop was organized on 5th jan.2018 to train the DPOs and persons responsible for preparing AWP & Budget at district level. After that District Programme Officer, MDM were called to the headquarter along with final AWP & Budget for 2018-19. All the information have been analytically processed and AWP & Budget 2018-19 is finalized as per the instructions of GOI and it is approved by SSMC.

2. Description and assessment of the programme implemented in the current year (2017-18) and proposal for next year (2018-19) with reference to:

- ### 2.1 Regularity and wholesomeness of mid - day meals served to children; interruptions if any and the reasons therefor problem areas for regular serving of meals and action taken to avoid Interruptions in future.

Reasons for programme interruptions:-

- Local problems
- Disruption in supply of food grain to schools due to demand of higher transportation cost by SFC. Bihar State Food Corporation is continuously demanding to increase the rate of transportation cost. At the same time the block level transporters too demanding to increase the cost of transportation. Here it is relevant to mention that SFC lift grain from FCI and stores in Block level godown of SFC and from these godown block level contractors lift grain and supply to schools as per the allotment. State Government has been requesting MHRD government of India for last two – three years to increase the rate of transportation cost.

Flood affected north Bihar severely every year during raining season, schools are closed during raining season..

Severe winter or too heat wave weather.

- Cook cum helpers regular demand for increase in their honorarium. Cook cum Helpers have formed different group agitating from block level to state level to fulfill there different demands. But the most important demand is to increase substantially in their honorarium. The department has been requesting MHRD government of India for last two – three years to increase the honorarium of cook cum helpers.

Steps taken to minimize the interruption:-

- The monthly state level meeting of DPOs (mid day meal), officers of the SFC, FCI and related banks is organized at the state level to minimize the interruption.
- In state level Steering cum Monitoring Committee meeting lifting of grains issues has been discussed with MD, SFC. Regular meetings are being held between Director mid day meal and Managing Director Bihar state food corporation and succeeded in convincing different level transporters to lift the mid day meal grain till now.
- Monthly District level meeting of all officers and staff of Mid Day Meal, Education department and Supply department is held under chairmanship of District Magistrate to minimize the interruption in mid day meal .
- Supervision by the District Magistrate.
- Daily review by directorate on Dopahar(IVRS) reported data regarding interruption in mid day meal and steps taken regularly to minimize it.
- One of the items of review in the monthly video conference by the chief secretary.

2.2 System for cooking, serving and supervising mid-day meals in the schools

Training on regular basis i.e. at least once in every financial year is imparted to Cooks cum helpers, member of VSS and Head masters to prepare and serve healthy & hygiene food with safety. Some important aspects of training are as under :-

Personnel hygiene & safety

- To wear clean cotton sari
- Regular cutting of nails,
- Having proper bath with soap before coming to school for preparing MDM

- Hair to be properly tied up.
- Cleaning of hand with soap before and after preparing MDM
- Regular cleaning of apron & cap.
- Hair should not contain 'DHILL'
- To avoid wearing glass churi or bangles
- Not to wear rings.
- In case of steam burn to cooks cum helpers infected area should be kept under cold water & be taken to PHC.
- Regular health checkups of cook cum helpers be done.

Hygiene & Safety of Kitchenshed

- Cleanliness of kitchen.(Floor, Ceiling, Walls & Ventilators)
- Kitchen utensils to be cleaned properly before preparing mdm
- Proper cleaning of plates,
- Avoid wearing slippers while cooking
- Firefighting measures to be present near the kitchen.

Hygiene & Storage of cooking materials

- Grains to be stored in a separate room on elevated bench/platform.
- Store room to be locked and key be kept in custody of HM.
- Required amount of grain to be taken out of store on daily basis.
- Unusable rice left after cleaning not be kept in the store.
- Oil, pulse & spices should be stored in air tight containers so that moisture & pests could be avoided

Precaution taken during cooking

- Cooking utensils must be cleaned properly
- Grain, spices, pulses salt & oil to be checked properly before use before.
- Water to be used for cooking must be checked & tested before using.
- Ingredients used for cooking like food grains, pulses & vegetables to washed properly with warm water.
- Cooking utensils to be covered while cooking.

- One of the cook cum helper be always present in kitchen while MDM is cooked.
- Nobody allowed to be enter into the kitchen while cooking.
- MDM to be prepared as per the prescribed menu using locally available green vegetables.
- All cook cum helpers must wear apron & cap while cooking.
- Firewood, kerosene etc. not to be kept inside the in kitchen.

Precaution taken after cooking

- Cooked meal must be covered properly.
- One of the cook should be always present in the kitchen.
- One of the cook must test the cooked meal followed by one of the teacher & a member of VSS.
- After ten minutes of testing when it appears cooked meal is fine than it can be served to the children.
- Nobody except cook can enter into the kitchen after meal is tested.

Precaution taken while serving

- Sitting area should be cleaned properly.
- Proper mats or any other sitting material be spread.
- Ensure hand washing of all children before & after the meal.
- Once the meal is served to all the children sitting in the row then only ask them to eat.
- Meal to be served class wise.
- Meal be serve to the children as per their appetite.

2.3 Details about weekly Menu.

2.3.1 Weekly Menu – Day wise

Monday	Rice, Mixed Dal and Green Vegetables
Tuesday	Zira Rice + Aloo Soyabean Sabji
Wednesday	Khichri with Green Vegetables and Chokha + Banana/seasonal fruit
Thursday	Rice, Mixed Dal and Green Vegetables

Friday	Pulao + Kabuli chana / Lal Chana Chhola + Green Salad + one boil egg/fruit
Saturday	Khichri with Green Vegetables and Chokha + Banana/seasonal fruit

2.3.2 Additional Food items provided (fruits/milk/any other items), if any from State/UT resources. Frequency of their serving along with per unit cost per day.

One boil egg once in a week on Friday

2.3.3 Usage of Double Fortified Salt and Fortified Edible Oil; their availability and constraints, if any, for procuring these items.

Direction has been given to all school use Double Fortified Salt in MDM

2.3.4 At what level menu is being decided / fixed,
Menu is decided at the State level

2.3.5 Provision of local variation in the menu, Inclusion of locally available ingredients/items in the menu as per the liking/taste of the children

- Locally available green vegetable are to be used in Mid Day Meal.

2.3.6 Time of serving meal.

- In summer between 09:00 a.m to 10:00 a.m
- In winter between 01:00 p.m to 02:00 p.m

2.4 Fund Flow Mechanism - System for release of funds (Central share and State share).

2.4.1 Existing mechanism for release of funds up to school/ implementing agency levels.

- State to district and district to school directly school through e-transfer

2.4.2 Mode of release of funds at different levels,

- Once the allotment is drawn from the treasury it is sub allotted to the district through e-transfer on the basis of last three month average expenditure. From district level office, fund is generated on basis of auto generated school wise advice from MIS as per school level expenditure, after that district transfer required fund to school through RTGS

2.4.3 Dates when the fund were released to State Authority / Directorate / District / Block / Gram Panchayat and finally to the Cooking Agency / School.

Installment	Date of receiving	Fund released to district	Fund released to School
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Adhoc Grant (25%)	30.4.17	10.7.17	24.7.17
Balance of 1st Installment	01.8.17	18.8.17	30.8.17
2nd Installment	25.12.17	28.12.17	24.1.18

2.4.4 Reasons for delay in release of funds at different levels.

Through e-transfer fund is release from state to district since 2012 thus there is no delay as such

2.4.5 In case of delay in release of funds from State/ Districts, how the scheme has been implemented by schools/ implementing agencies.

- In case of delay transfer of fund to school a direction has given to all school to continuously run the mid-day meal from any other fund available in the school

2.4.6 Initiatives taken by the State for pre-positioning of funds with the implementing agencies in the beginning of the year.

- A provision has been made in state's, MIS to generate fund for 2-3 month on the basis of previous three month school average expenditure to run the mid-day meal in school smoothly.

2.5 Food grains management,

2.5.1 Time lines for lifting of foodgrains from FCI Depot- District wise lifting calendar of foodgrains.

- Calendar for lifting of foodgrains has been decided by the state office which is as under:-

By 18 th of every month	Block wise sub allotment of foodgrains.
By 22 nd of every month	Issue of SIO
By 22 nd to 30 th of every month	Lifting & distribution of foodgrains

2.5.2 System for ensuring lifting of FAQ foodgrains (Joint inspections at the time of lifting etc.).

- Lifting of fair average quality (FAQ) is ensured as under:-
- Its duty of the state food corporation to lift FAQ grain from FCI. If SFC fails to lift the above said FAQ quality grain then it's the responsibility of SFC to pay the cost of food grain to FCI and at the same time SFC cannot claim for any transportation cost.
- From Bihar state food corporation godown its duty of block level transporter to lift FAQ quality

- food grain and transport the same to the schools. If transporter fails to lift FAQ quality food grain
- then he will not be liable to get the transportation cost, moreover cost of food grain will be recovered from the block level transporter at the rate of market price.
- Headmaster of the school has the responsibility to receive only FAQ quality food grain from the transporter.

2.5.3 Is there any incident when FAQ food grain was not provided by FCI. If so, the action taken by the State/District to get such food grain replaced with FAQ food grain. How the food grain of FAQ was provided to implementing agencies till replacement of inferior quality of food grain from FCI was arranged.

- If FCI not provide FAQ rice as per guideline then districts returned the inferior quality of rice to FCI and request the FCI's official to provide FAQ rice as norms.

2.5.4 System for transportation and distribution of food grains

- State Food Corporation lifts grain from FCI and stores at block level SFCs godowns. It is the responsibility of the block level transporter to lift grain from SFC godowns as per the block wise need based advice generated from MIS and distribute among the schools.

By 10 th to 15 th of every month	School wise and block wise advice is generated from MIS
By 18 th of every month	Block wise sub allotment of foodgrains
By 22 nd of every month	Issue of SIO
By 22 nd to 30 th of every month	Lifting & distribution of foodgrains

2.5.5 Whether unspent balance of foodgrains with the schools is adjusted from the allocation of the respective implementing agencies (Schools /SHGs / Centralised Kitchens). Number of implementing agencies receiving foodgrains at doorstep level.

- Yes, Sub allotment of grains to schools are made by the auto generated advice through MIS considering the balance food grains and the consumption at the school level of the previous month. Reports from each and every school in form praptra K is prepared, which is collected by the block resource person and entered into state MIS

2.5.6 Storage facility at different levels in the State/District/Blocks/Implementing agencies after lifting of food grains from FCI depot.

- At FCI godown
- Block level SFC godown
- Storage-bin has been provided to all school for the storage of food grains

2.5.7 Challenges faced and plan to overcome them.

- Disruption in supply of food grain to schools due to demand of higher transportation cost.
- Scarcity of food grains at FCI level occasionally.
- To overcome the above challenges regular meeting s of different concerned officer are held at district and state level.

2.6 Payment of cost of food grains to FCI.

2.6.1 System for payment of cost of food grains to FCI; whether payments made at district level or State level

- The payment to FCI is made in a decentralized form, i.e. through district level office. In Bihar FCI has nine zonal offices,38 districts of Bihar comes under these 9 zonal offices. Once bill is raised by FCI and sent to district mid day meal office, the incharge of mid day meal seek confirmation on the amount of lifted grain from SFC. After confirmation from SFC district office process the file and after approval from District magistrate, payment is made to FCI through RTGS

2.6.2 Status of pending bills of FCI of the previous year(s) and the reasons for pendency.

2015-16	2016-17	2017-18
0	0	8712635

2.6.3 Timelines for liquidating the pending bills of previous year(s)

- After reconciliation of bill with FCI and SFC.

2.6.4 Whether meetings are held regularly in the last week of the month by the District Nodal Officers with FCI as per guidelines dated 10.02.2010 to resolve the issues relating to lifting, quality of food grains and payment of bills.

- Regular meeting are organized at state and district level to resolve any delay of payment issue
- 2.6.5 Whether the District Nodal Officers are submitting the report of such meeting to State Head quarter by 7th of next month.
- In state level monthly meeting of DPOs (mid day meal), officers of the SFC ,and related FCI official are invited to resolve the issues relating to lifting and payment of bills. but Generally submit the report after 15th of next month
- 2.6.6 The process of reconciliation of payment with the concerned offices of FCI.
- Monthly state level meeting is held with representative of FCI and SFC
- 2.6.7 Relevant issues regarding payment to FCI.
- Bill wise details not submitted by FCI to the state office.
 - Reconciliation of bill raised by FCI and payment made by district official.
- 2.6.8 Whether there is any delay in payment of cost of food grains to FCI. If so, the steps taken to overcome the delay.
- Any delay in payment of cost of food grain to FCI resolved in every monthly meeting held at directorate level district wise

2.7 Cook-cum-helpers

- 2.7.1 Whether the State follows the norms prescribed by MHRD for the engagement of cook-cum-helpers or it has its own norms.
- State follows the norms prescribed by MHRD.
- 2.7.2 In case, the State follows different norms, the details of norms followed may be indicated.
- No
- 2.7.3 Is there any difference in the number of cook-cum-helpers eligible for engagement as per norms and the CCH actually engaged.
- No
- 2.7.4 System and mode of payment, of honorarium to cook-cum-helpers and implementing agencies viz. NGOs / SHGs / Trust / Centralized kitchens etc.
- Honorarium to cook cum helpers and other implementing agencies are made through e-transfer.
- 2.7.5 Whether the CCH were paid on monthly basis.
- Yes, Directly from district to their bank's account on monthly basis

- 2.7.6 Whether there was any instance regarding irregular payment of honorarium to cook-cum-helpers and reason thereof. Measures taken to rectify the problem.
- Some time delay by district's concerned bank which is resolve immediately after getting into notice.
- 2.7.7 Rate of honorarium to cook-cum-helpers,
- Rs. 1000/-.
 - In addition to above Rs. 250/- top up is given by the state government from its own resource.
 - In case of the death of a cook cum helper during his/her service period is entitled of compensation of Rs.4.0 lakh from the state government
- 2.7.8 Number of cook-cum-helpers having bank accounts,
- 220847
- 2.7.9 Number of cook-cum-helpers receiving honorarium through their bank accounts,
- 220847
- 2.7.10 Provisions for health check-ups of Cook-cum-Helpers,
- Direction has been given to the District officials for regular health checkup of cook cum helpers at the local Primary Health Centre .
- 2.7.11 Whether cook-cum-helpers are wearing head gears and gloves at the time of cooking of meals.
- Apron and caps have been provided to all the cook cum helpers working in the state. Provision for the replacement of apron & caps has also been made at district level.
- 2.7.12 Modalities for apportionment of cook-cum-helpers engaged at school level and working at centralized kitchens, in case of schools being served through centralized kitchens,
- In case of even number of cook cum helper half of the cooks is allotted to school and rest half to the centralized kitchen.
 - In case of odd number of cook cum helper half plus one of the cooks is allotted to school and rest half to the centralized kitchen.
 - Direction has been given for the distribution of cooks between VSS and NGO/Trust.
- 2.7.13 Mechanisms adopted for the training of cook cum helpers. Total number of trained cook cum helpers engaged in the cooking of MDMs. Details of the

training modules; Number of Master Trainers available in the State; Number of trainings organized by the Master Trainers for training cook-cum-helpers.

- We have not trained all the cook -cum -helper as master trainer although we have trained all the cook-cum-helper

2.7.14 Whether any steps have been taken to enroll cook-cum-helpers under any social security schemes i.e Pradhan Mantri Jan Dhan Yojana, Pradhan Mantri Suraksha Bima Yojana, Pradhan Mantri Jeevan Jyoti Bima Yojana etc. and number of cooks benefitted through the same.

- No

2.8 Procurement and storage of cooking ingredients and condiments

2.8.1 System for procuring good quality (pulses, vegetables including leafy ones, salt, condiments, oil etc. and other commodities.

- Good quality agmark/FPO pulses & condiments are purchased and used in mid day meal.
- Double fortified salt is used in preparation of mid day meal.
- Different types of vegetables are purchased which are locally available which also includes leafy ones under the supervision of VSS.

2.8.2 Whether 'First-in:First-out'(FIFO) method has been adopted for using MDM ingredients such as pulses, oil/fats. Condiments salt etc. or not.

- Yes

2.8.3 Arrangements for safe storage of ingredients and condiments in kitchens.

- Steel trunk has been provided to all school of the state for the storage of cooking ingredients.

2.8.4 Steps taken to ensure implementation of guidelines dated 13.02.2015 on food safety and hygiene in school level kitchens under Mid-Day Meal Scheme.

2.8.5 Information regarding dissemination of the guidelines up-to school level.

Training on regular basis i.e. at least once in every financial year is imparted to Cooks cum helpers, member of VSS and Head masters to prepare and serve healthy & hygiene food with safety. Some important aspects of training are as under :-

Personnel hygiene & safety

- To wear clean cotton sari
- Regular cutting of nails,
- Having proper bath with soap before coming to school for preparing MDM
- Hair to be properly tied up.
- Cleaning of hand with soap before and after preparing mdm.

- Regular cleaning of apron & cap.
- Hair should not contain 'DHILL'
- To avoid wearing glass churi or bangles
- Not to wear rings.
- In case of steam burn to cooks cum helpers infected area be kept in cold water later be taken to PHC.
- Regular health checkups of cook cum helpers be done.

Hygiene & Safety of Kitchenshed

- Cleanness of kitchen.(Floor, Ceiling, Walls & Ventilaters)
- Kitchen utensils to be cleaned properly before preparing mdm
- Proper cleaning of plates,
- Avoid wearing slippers while cooking
- Firefighting measures be present near the kitchen.
-

Hygiene & Storage of cooking materials

- Grains to be store in a separate room on elevated bench/platform.
- Store room to be locked and key be kept in custody of HM.
- Required amount of grain to be taken out of store on daily basis.
- Unusable rice left after cleaning not be kept in the store.
- Oil, pulse & spices is store in air tight containers to avoid moisture & pests.

Precaution taken during cooking

- Cooking utensils be cleaned properly
- Grain, spices, pulses salt & oil be checked properly before use before.
- Water to be use for cooking be checked & tested before using.
 - Ingredients used for cooking like food grains, pulses & vegetables are wash properly with warm water.
- Cooking utensils be covered while cooking.
- One of the cook cum helper be always present in kitchen while MDM is cooked.
- Nobody be allowed in the kitchen while cooking.
- MDM to be prepared as per MENU using locally available green vegetables.

- All cook cum helpers must wear apron & cap while cooking.
- Firewood, kerosene etc. not to kept in kitchen.

Precaution taken after cooking

- Cooked meal be covered properly.
- One of the cook be always present in the kitchen.
 - One of the cook must test the cooked meal followed by one of the teacher & a member of VSS.
 - After ten minutes of testing when it appears cooked meal is fine than it can be served to the children.
- Nobody except cook can enter into kitchen after meal is tested.

Precaution taken while serving

- Sitting area be cleaned properly.
- Proper mats or any other sitting material be spread.
- Ensure hand washing of all children before & after the meal.
 - Once the meal is served to all the children sitting in the row then only ask them to eat.
- Meal to be served class wise.
- Meal be serve to the children as per their appetite.

Steps taken after children had taken the meal

- Observing the children.
- Disposal of waste in proper manner.
- Cleaning of cooking & eating utensils.
- Cleaning of hands of children with soap after eating.
- Cleaning of kitchen.
- Observing the children.

2.9 Type of Fuel used for cooking of Mid-Day Meals –LPG, Smokeless Chulha, Fire wood etc.

.9.1 Number of schools using LPG for cooking MDM

- State has provided fund for LPG connection with stove and fire extinguisher to all school.

.9.2 Steps taken by State to provide LPG as fuel in MDM in all schools.

- State has taken various step to cover all school with LPG as fuel.

.9.3 Expected date by which LPG would be provided in all schools.

- End of Second quarter 2018-19

.10 Kitchen-cum-stores.

.10.1 Procedure for construction of kitchen-cum-store,

- Kitchen shed being constructed on plinth area norms and enrolment

.10.2 Whether any standardized model of kitchen cum stores is used for construction.

- Kitchen-shed is constructed as per plinth area norms. Four model designs have been approved

.10.3 Details of the construction agency and role of community in this work.

- It's the duty of VSS of the school to construct kitchen cum store in the school

.10.4 Kitchen cum stores constructed through convergence, if any

- No

.10.5 Progress of construction of kitchen-cum-stores and target for the next year.

- Target and Progress of construction 3886

.10.6 The reasons for slow pace of construction of kitchen cum stores, if applicable.

- Land dispute
- Local problems like dispute between VSS member
- Transfer of Headmasters
- Administrative action taken against Headmasters like suspension
- Retirement of Headmasters

.10.7 How much interest has been earned on the unutilized central assistance lying in the bank account of the State/implementing agencies.

- approx 5523.56 lakhs

.10.8 Details of the kitchen cum stores constructed in convergence. Details of the agency engaged for the construction of these kitchen cum stores.

- No

.11 Kitchen Devices

.11.1 Procedure of procurement of kitchen devices from funds released under the Mid-Day Meal Programme

- Once fund for the kitchen device is drawn from the treasury it is sub-allotted to the district. District in turn on receiving fund re-allot to the schools through e-transfer.
- Once fund is credited into the bank account of the school it's the duty of the VSS to purchase kitchen device.
- Block resource person and other district level officials of mid day meal has to monitor the speedy purchase of kitchen devises.

.11.2 Status of procurement of kitchen devices

- All school under mid-day meal provided kitchen devices for cooking MDM

.11.3 Procurement of kitchen devices through convergence or community/CSR

- Fund has been provided for the procurement of kitchen device and eating utensils from IAP/MADP/MSDP in some districts like Kaimoor, Jahanabad Jamui etc.
- Steel plates and thalis has been procured through public contribution and distributed amongst the schools of Samastipur district

.11.4 Availability of eating plates in the schools. Source of procurement of eating plates.

- Expenditure of Rs.2122.03 lakhs in 2013-14 and Rs. 3816 lakhs in 2016-17 from the state fund was made to procure steel plates and steel glass covering all the upper primary schools with primary schools in the state.

.12 Measures taken to rectify

.12.1 Inter-district low and uneven utilization of food grains and cooking cost

- Sub allotment of Foodgrains and cooking cost to the school is done through self generating advice from MIS.

.12.2 Intra-district mismatch in utilization of food grains and cooking cost.

- Sub allotment of Foodgrains and cooking cost to the school is done through self generating advice through MIS

.12.3 Mismatch of data reported through various sources (QPR, AWP&B, MIS etc)

- State government has his own MIS running since may 2011. Mainly school level data is collected by the Block resource person from the school is entered into online MIS for which they get @Rs. 08/- per school. In case of failure @Rs.32/- deducted from their incentive. It has been observed that data of few schools is not entered on time due to different reasons like HM transfer to another school, delay in charge taken over etc. This reflect in over all quarterly reports. Steps has taken to overcome this problem as provision has been made in MIS to enter the data of previous month after seeking permission from the state office.

.13 Quality of food

.13.1 System of Tasting of food by teachers/community. Maintenance of tasting register at school level.

Tasting of cooked mid day meal is compulsory before serving to the children in the following order :-

- Cooked food is first tasted by one of the cook cum helper of the school,
- Then it is tasted by the head master of the school before serving
- Thirdly it is tasted by any one member of the VSS .
- After half an hour of testing of cooked mid day meal, after satisfaction it is served to the children.
- All the person entrusted for tasting of cooked meal has to enter his/her comment/comments into the quality register of the school.
- Any officer visiting school during lunch has to taste the cooked the meal and enter into the Quality register.

.13.2 Maintenance of roster of parents, community for the presence of at least two parents in the school on each day at the time of serving and tasting of mid day meal.

- In school Cooked food is first tasted by one of the cook cum helper of the school,
- Then it is tasted by the head master of the school before serving

Thirdly it is tasted by any one member of the VSS

.13.3 Testing of food sample by any recognized labs for prescribed nutrients and presence of contaminants such as microbe's e-coli. Mechanism to check the temperature of the cooked MDM.

- SGS India Pvt. Ltd. Kolkata has been engaged for testing of food samples, as none of the food testing laboratory is situated in the state. Food samples once collected at the source has to reach SGS lab within 24 hours otherwise it become difficult to test the samples. In 2016-17 25 sample collected from patna and jehanabad district and sent for testing and report of 25 sample submitted to directorate
- .13.4 Engagement of / recognized labs for the testing of Meals.
- SGS India Pvt. Ltd. Kolkata has been engaged for testing of food. State is also trying to setup their own food testing lab with help of pusa agricultural college , samastipur, Bihar
- .13.5 Details of protocol for testing of Meals, frequency of lifting and testing of samples.
- In 2016-17 SGS India Pvt. Ltd. Kolkata has been engaged for testing of food samples, as none of the food testing laboratory is situated in the state. Food samples once collected at the source has to reach SGS lab within 24 hours otherwise it become difficult to test the samples
- .13.6 Details of samples taken for testing and the results thereof.
- SGS India Pvt. Ltd. Kolkata has been engaged for testing of food samples, as none of the food testing laboratory is situated in the state. Food samples once collected at the source has to reach SGS lab within 24 hours otherwise it become difficult to test the samples
- .13.7 Steps taken to ensure implementation of guidelines issued with regard to quality of food.
- There are many steps taken by state to ensure safe, hygienic and quality food to the children ..
- .14 Involvement of NGOs / Trusts.
- .14.1 Modalities for engagement of NGOs/ Trusts for serving of MDM through centralized kitchen.
- The NGOs are engaged to supply Mid day Meal through centralized kitchen in the schools situated in the urban area only in 12 districts of the state. NGOs are guided to maintain the quantity and quality of food. They has been instructed strictly to follow the instructions of the department regarding the supply of food in good condition with the prescribed quantity of food grains, vegetables etc in closed containers in order to ensure safety.
- .14.2 Whether NGOs/ Trusts are serving meal in rural areas
- yes

- .14.3 Maximum distance and time taken for delivery of food from centralized kitchen to schools
 - Maximum distance covered 25 kms and time taken one hour
- .14.4 Measures taken to ensure delivery of hot cooked meals to schools
 - Direction given to all NGO to provide safe , hygienic and quality food to the children
- .14.5 Responsibility of receiving cooked meals at the schools from the centralized kitchen,
 - Head Master
- .14.6 Whether sealed/insulated containers are used for supply of meals to schools,
 - Yes
- .14.7 Tentative time of delivery of meals at schools from centralized kitchen.
 - One Hour
- .14.8 Availability of weighing machines for weighing the cooked MDM at school level prepared at centralized kitchen.
 - Yes
- .14.9 Testing of food samples at centralized kitchens.
 - By Concerned BRP's
- .14.10 Whether NGO is receiving grant from other organizations for the mid day meal. If so, the details thereof.
 - No
- .15 Systems to ensure transparency and accountability in all aspects of programme implementation,
 - .15.1 Display of logo, entitlement of children and other information at a prominent visible place in school
 - MDM logo is displayed on school and kitchen outside wall.
 - Entitlement of children and other information like school DISE code, menu, names of cook cum helpers, enrolment & attendance of students, important contact numbers i.e. Primary health centre, police station, fire station, senior district officials.
 - .15.2 Dissemination of information through MDM website
Dissemination of information through MDM website, as all the information related to the implementation of the scheme is available in public domain at **mdmsbihar.org**. Consolidate data on monthly basis is available on this website.

- **dopahar.org** is another website where data on daily basis for the implementation of mid day meal scheme is available in public domain. This data is updated on daily basis.
- **madhyanbhojanvihar.in** is another website where all the school serving mid day meal have individual website. All the information related to school like name & contact number of headmaster and other teachers, school address, name & contact number of block resource person (mdm), local PHC, police station etc.

.15.3 Provisions for community monitoring at school level i.e. Mother Roaster, Inspection register,

- VSS has the responsibility to monitor mid day meal programme at school level

.15.4 Tasting of meals by community members,

- One of the member of VSS taste cooked meal before serving to the children and enter his/her comments in the quality register of the school

.15.5 Conducting Social Audit

- Bihar Rajya Madhyan Bhojan Yojana Samiti has conducted social audit with the help of (ADRI) Asian development research institute in two district of Bihar. Twenty schools of each selected district i.e Lakhisarai and Saran have been audited in 2015-16.

.16 Capacity building and training for different stakeholders

.16.1 Details of the training programme conducted for State level officials, SMC members, school teachers and others stakeholders

- Every year comprehensive training programme is organized for cook cum helper at the district level. Latest training is in progress in different Blocks since Feb. 2018
- Selected cooks cum helper from each district of Bihar have been trained at Hotel Management Institute, Vaishali, Bihar.
- Five days training programme has been organized by National productivity council, Jaipur and later at Jaisalmare for State level officers and District Incharge of MDM in 2013-14
- All 534 block resource person who are entrusted to look after the implementation of mid day meal scheme at the block level were imparted intensive four days residential training DNS Patna.

- All 38 district level accountants of the State were imparted intensive four days residential training DNS Patna.

.16.2 Details about Modules used for training, Master Trainers, Venues etc.

Some important aspects of training are as under:-

- Through animation film also shared with MHRD govt. of India.
- Video film also shared with MHRD govt. of India
- Through training modules in the form of booklets prepared and made available to all participants.
- Through master trainer. In first phase 38 district Incharge mid day meal,18 district codinators,76 district resource person, 534 block resourse persons, 108 cook-cum-helpers and 108 headmaster has been trained as Master trainer.
- Venue of training for cook cum helpers is their respective block headquater.
- Venue of training for headmaster is their respective block headquater.
- Venue of training for VSS is their respective block headquate

.16.3 Targets for the next year.

- Every year comprehensive training programme is organized for cook cum helper at the district level. Latest training is in progress in different Blocks since april. 2018. All the cook cum helpers of the state is to be trained again in 2018-19.

.17 Management Information System at School, Block, District and State level and its details.

.17.1 Procedure followed for data entry into MDM-MIS Web portal

- MIS is running successfully since May 2011 in the state. State MIS data to the web portal of GOI is pushed in offline mode

.17.2 Level (State/ District/ Block/ School) at which data entry is made

- At district level

.17.3 Availability of manpower for web based MIS

One person in each district.

.17.4 Mechanism for ensuring timely data entry and quality of data

- Block resource person has to enter data of the school by 15th day of every month.
- For every entry of data of the school into the MIS portal Block resource person being paid Rs. 08/- per school.

- Failure of entering data on time @Rs.32/- per school is being deducted from incentive of Block resource person
- .17.5 Whether MIS data is being used for monitoring purpose and details thereof.
Yes.
- Through MIS advice being generated for foodgrains
 - Through MIS advice being generated for fund
 - Meal no served schools monitoring through MIS
 - Regularity of serving of MDM in the school is monitor through MIS
 - Timely payment of cook cum helper is monitored
 - Inspection of school by different officials is monitored
- .18 Automated Monitoring System (AMS) at School, Block, District and State level and its details.
- .18.1 Status of implementation of AMS
- IVRS(Dopahar) already implemented in the state since 19th april 2012
- .18.2 Mode of collection of data under AMS (SMS/IVRS/Mobile App/Web enabled)
- Through IVRS
- .18.3 Tentative unit cost for collection of data.
- 42 paisa per call
- .18.4 Mechanism for ensuring timely submission of information by schools
- IVRS call five times to HM and Senior teacher (4 times to HM and 1 time to Senior teacher)
- .18.5 Whether the information under AMS is got validated.
- yes
- .18.6 Whether AMS data is being used for monitoring purpose and details thereof.
- Yes, A system has been develop in state/district to monitor mid-day meal.
- .18.7 In case, AMS has not been rolled out, the reasons therefor may be indicated along with the time lines by which it would be rolled out.
- IVRS already running the state
- .19 Details of Evaluation studies conducted by State/UT and summary of its findings.
- No , Evaluation studies conducted by State during 2017-18
- .20 Write up on best/ innovative practices followed in the State along with some high resolution photographs of these best / innovative practices.
- ICT intervention in mid day meal

- MIS
- Dopahar IVRS
- Tablet based inspection
- Individual web site of all the schools implementing mid day meal
 - Jingle prepared for media propagation.
 - News paper advertisement for better implementation MDM and awareness development.
 - Distribution of pamphlets and handouts during Republic Day and Independence Day to develop awareness amongst citizens about mid day meal
 - Tracking of CUG mobile connection of block resource persons to monitor the field visit.
 - Provision of monetary award to all the member of VSS of any one the school of the district serving mid day meal.

.21 Untoward incidents

- .21.1 Instances of unhygienic food served, children falling ill
 - Two instance reported
- .21.2 Sub-standard supplies,
 - No
- .21.3 Diversion/ misuse of resources,
 - No
- .21.4 Social discrimination
 - no
- .21.5 Action taken and safety measures adopted to avoid recurrence of such incidents. Whether Emergency Plan exists to tackle any untoward incident.

State has issues circular regarding safety measure as under:-

Hygiene & Safety of Kitchenshed

- Cleanness of kitchen.(Floor, Ceiling, Walls & Ventilaters)
- Kitchen utensils to be cleaned properly before preparing mdm
- Proper cleaning of plates,
- Avoid wearing slippers while cooking
- Firefighting measures be present near the kitchen.
-

Hygiene & Storage of cooking materials

- Grains to be store in a separate room on elevated bench/platform.

- Store room to be locked and key be kept in custody of HM.
- Required amount of grain to be taken out of store on daily basis.
- Unusable rice left after cleaning not be kept in the store.
- Oil, pulse & spices is store in air tight containers to avoid moisture & pests.

Precaution taken during cooking

- Cooking utensils be cleaned properly
- Grain, spices, pulses salt & oil be checked properly before use before.
- Water to be use for cooking be checked & tested before using.
- Ingredients used for cooking like food grains, pulses & vegetables are wash properly with warm water.
- Cooking utensils be covered while cooking.
- One of the cook cum helper be always present in kitchen while MDM is cooked.
- Nobody be allowed in the kitchen while cooking.
- MDM to be prepared as per MENU using locally available green vegetables.
- All cook cum helpers must wear apron & cap while cooking.
- Firewood, kerosene etc. not to kept in kitchen.

Precaution taken after cooking

- Cooked meal be covered properly.
- One of the cook be always present in the kitchen.
- One of the cook must test the cooked meal followed by one of the teacher & a member of VSS.
- After ten minutes of testing when it appears cooked meal is fine than it can be served to the children.
- Nobody except cook can enter into kitchen after meal is tested.

Precaution taken while serving

- Sitting area be cleaned properly.
- Proper mats or any other sitting material be spread.
- Ensure hand washing of all children before & after the meal.
 - Once the meal is served to all the children sitting in the row then only ask them to eat.
- Meal to be served class wise.
 - Meal be serve to the children as per their appetite

.22 Status of Rastriya Bal Swasthya Karyakram.

.22.1 Provision of micro- nutrients, de-worming medicine, Iron and Folic acid (WIFS).

- Rastriya Bal Swasthya Karyakram conducted by NRHM in the state In 2017-18. Iron and Folic acid not provided by concerned department.

- .22.2 Distribution of spectacles to children with refractive error,
 - No
- .22.3 Recording of height, weight etc.
 - Yes
- .22.4 Number of visits made by the RBSK team for the health check- up of the children.
 - One time in a year
- .23 Present monitoring structure at various levels. Strategy for establishment of monitoring cell at various levels viz. Block, District and State level for effective monitoring of the scheme.
 - State level steering-cum-monitoring committee is headed by the chief secretary, Govt. of Bihar
 - District level steering-cum-monitoring committee is headed by the District Magistrate.
 - Block level steering-cum-monitoring committee is headed by the block level officer.
 - School level monitoring committee is headed by the Chairman of Vidyalaya Shikha Samiti .
 - Tablet based inspection
 - Dopahar (IVRS) technology has been used to asked VSS meeting held in last quarter and report has been published online.
- .24 Meetings of Steering cum Monitoring Committees at the Block, District and State level
 - .24.1 Number of meetings held at various level and gist of the issues discussed in the meeting,
 - Block level SMC -874
 - District level SMC-45
 - State level SMC-1
 - .24.2 Action taken on the decisions taken during these meetings.
 - Better implementation of the scheme
 - Active participation of VSS
 - Regular monitoring of the scheme
 - Cleanliness of Kitchen shed
 - Proper and regular tasting of food
 - Supply of FAQ grain
 - Timely payment of cook cum helper
 - Maintaining buffer stock

- Timely payment of FCI
- .25 Frequency of meeting of District Level Committee held under the chairmanship of senior most MP of the District to monitor the scheme. Gist of the issues discussed and action taken thereon.
- One meeting held in every district
 - Instructions issued to the Dist. Collectors to conduct meeting of District level committee held under the Chairmanship of senior most MP of the District every quarterly to monitor the scheme, to discuss the issues of MDM and action to be taken
- .26 Arrangement for official inspections to MDM centers/schools and percentage of schools inspected and summary of findings and remedial measures taken.
- District In Charge MDM to inspect 10 School a month.
 - Block resource person to visit 30 school or 20% of total school.
 - Other officials than education department to visit 10% school.
 - Difference between physical counting and the average beneficiaries for last 6 days found more than 10% then recovery punishment is awarded.
- .27 Details of the Contingency Plan to avoid any untoward incident. Printing of important phone numbers (eg. Primary health center, Hospital, Fire brigade etc) on the walls of school building.

Every step is being taken to avoid any untoward incident under MDM scheme

- Distribution of pamphlet on national festival like 15th august, 26th January containing all the important no. of district to avoid any untoward incidence
 - Direction has been issued to paint important telephone no. of district on the wall of school.
- .28 Grievance Redressal Mechanism

.28.1 Details regarding Grievance Redressal at all levels,

- A toll free no 1800-345-6208 has been installed at directorate level . This toll free no is integrated with online MIS .
- E.mail address and telephone numbers of all district level officers and state level officers have been posted on dopahar.org. for the public view and for sending grievance regarding mid day meal scheme.
- Mid-day Meal issues are also dealt with at Weekly Janta Darbar of district magistrate and monthly Janta Darbar of the Honorable chief minister.
- Every Friday Director Mid-day Meal meets people having complain against MDM.

- Appeal against the decision of the district mid-day meal authorities are heard by Director mid-day meal on first and fourth Tuesday of every month.
- Second appeal at the level of Principal Secretary is heard when ever required.

.28.2 Details of complaints received i.e. Nature of complaints etc.

- Timely payment of Cook.
- To increase the honorarium of cook cum helper.
- To increase transportation cost.

.28.3 Time schedule for disposal of complaints,

- Those complain which came into existence are resolve at the district level within 15 days

.28.4 Details of action taken on the complaints.

- Action taken on complaints attached at Table- AT- 25.
- MHRD ,Govt. of India has been requested to increase the honorarium to cook cum helpers and the rates of transportation cost.
- A grievance redressal mechanism has been formed in the district and state headquarters.
- The grievances are being redressed regularly by taking necessary actions.
- A toll free number telephone no. 18003456208 has been advertised for receiving and registering telephonic grievance.
- E.mail address and telephone numbers of all headmasters/BRPs/district level officers and state level officers have been posted on dopahar org. for the public view and for sending grievance regarding mid day meal scheme.

Janta Darbar is organized at various like district level, state level etc

.29 Details regarding Awareness Generation & Information, Education and Communication (IEC) activities and Media campaign, carried out at State/district/block/school level.

- Various types of Jingle prepared for media propagation.
- Small Newspaper advertisement for better implementation of MDM and awareness development among VSS & common people.

.30 Overall assessment of the manner in which implementation of the programme is contributing to the programme objectives and an analysis of strengths and weaknesses of the programme implementation.

The overall impact of the mid day meal scheme can be summarized as under,

- Increase in the enrollment and attendance of the children thereby average per day beneficiaries has increased by 23 % in 2012-13 over the 2015-16.
- Retention of the children in the schools has increased

- Drop out of children has reduced.
- The habit of hand washing and nail cutting development in the children.
- Lakhs of man and women of the weaker and deprived section got employment as cook cum helpers.
- The sense of social equality being developed in the children at primary age.
- As per monitoring institute report PEEF “In fact the MDM has improved the enrolment and attendance of children in schools especially in rural area. Comparatively least the poor and below poverty line children were getting the kind of food which they would have otherwise not got at their homes. Thus the MDM has attracted weaker sections of parents to send their children to school for education. The nutritional state of the children especially of weaker section children seems to have favorably positive.”

- .31 Action Plan for ensuring enrolment of all school children under Adhaar before the stipulated date.
- Aadhar enrollment under process at district
- .32 Contribution by community in the form of Tithi Bhojan or any other similar practices in the State/ UT etc.
- No
- .33 Availability of kitchen gardens in the schools. Details of the mechanisms adopted for the setting up and Maintenance of kitchen gardens.
- Started in 100 school as pilot project
- .34 Details of action taken to operationalize the MDM Rules, 2015.
- Operationalization of MDM Rule 2015 has been prepared and it is at the stage of approval.
- .35 Details of payment of Food Security Allowances and its mechanism.
- Operationalization of MDM Rule 2015 has been prepared and it is at the stage of approval.
- .36 Details of safe drinking water facilities, availability of facilities for water filtration i.e. RO, UV, Candle filter, Activated carbon filter etc. and source of their funding.
- All school which provide mid day meal having drinking water facilities
- .37 Any other issues and Suggestions.
- There is a need for continuation of substantial support of central government for the mid-day meal scheme considering the huge number of children covered in Bihar.
 - Increase of monthly honorarium of cook-cum-helper.
 - Increase in the rate of transportation cost which has not been revised since 2006.
 - Grant for kitchen device needs to be increased (Presently Rs. 5000 per school).

- Providing Kitchen garden establishment and capacity building Rs. 15000/- per school(19 district *200 school* @ Rs.15000 per school =57000000[Rs. Five crores seventy lakhs] etc.)





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SCHOOL HEALTH PROGRAMME

