



National Programme

of

Mid Day Meal in Schools

(MDMS)

Annual Work Plan & Budget

2018-19

Name of the State/UT: Dadar & Nagar Haveli

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

1. Introduction:

1.1 Brief history

between Portuguese and the Marathas .There Marathas were the rulers of this territory before it came under Portuguese rule. In 1779, a treaty was signed between the Marathas and the Portuguese which allowed the later to collect revenues from Dadra and Nagar Havel There.were 72 villages in DNH which were known as parganas.

The treaty was only made for the collection of revenues in compensation for their loss of a warship called 'Santana' which had earlier been captured by the Marathas but not surrendered to the Portuguese in spite of their many entreaties. But subsequently instead of collecting only the revenues from the region the whole territory came under the clutch of Portuguese. Their supremacy over the land continued for more than 150 years.

India became independent in 1947 and the reorganization movement of several princely states.and colonies was carried out by major political leaders. The Indian nationalist volunteers liberated Dadra and Nagar Haveli only in July 1954 and a pro-India administration was formed. This land was made a centrally administered union territory with effect from August 11, 1961 by an amendment in the Indian Constitution. The territory came to be known as Dadra and Nagar Haveli (DNH).

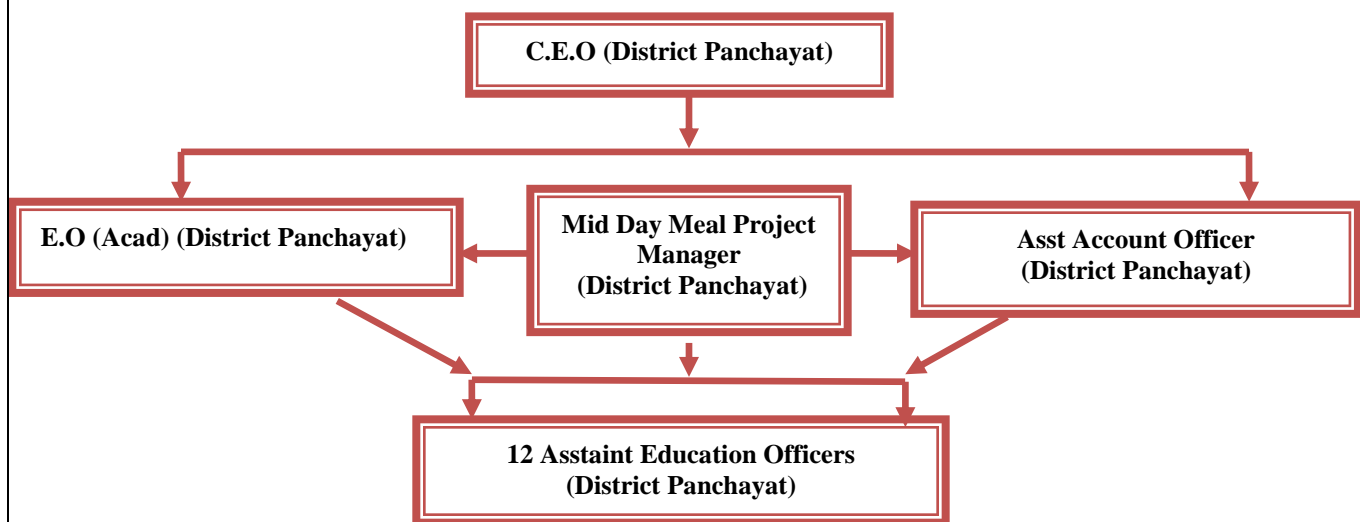
The main occupation of Tribal's is agriculture but due to rapid growth of Industrial development in this UT about 45850 persons are employed in about 45850 persons are employed in about 3000 industrial units which are functioning at present. The main festivals are Holi and Diwali .The single constituency of Member of Parliament of this U.T. The territory is surrounded by Valsad district of Gujarat on West North and east and by Thane District Of Maharashtra on South & Southern East .It is hilly terrain specially toward the northeast and East where it is surrounded by ranges of Sahyadri mountains (Western Ghats) .The terrain is Intersected by the River Daman Ganga and it three Tributaries. The territory receives an annual rainfall between 2000 to 2500 mm.The nearest Railway station is Vapi, which is about 18 Kms from Silvassa. The U.T. is linked with national Highway No.8

The national programme of Nutritional support to primary Education commonly known as **Mid Day Meals Programme** which was launched as a centrally sponsored scheme on

15 August 1995 ,its objective to boost Universalisation of Primary Education by increasing enrolment ,retention and attendance and simultaneously impacting on nutrition of student in primary classes ,improving enrolment and regularities of attendance and deducting the drop out.(The aim and objective of the programme has been to achieve universalization of elementary education by enhancing enrolment, retention and attendance and improving the nutritional status and quality of education).

1.2 Management structure

Flow Chart No. 1: Management structure of Mid Day Meal.



1.3 Process of Plan Formulation at State and District level

Sr.No	Particulars	Number of Schools	Number Of students
1.	Number of Schools (Primary stage: I-V)		
	i) Government	155	26974
	ii) Govt. Aided School	06	1322
	Total	161	28296
2	Number of Schools (Upper Primary Stage (VI-VIII))		
	i) Government	115	13412
	ii) Govt. Aided School	04	717
	Total	119	14129

The implementation of the programme is being ensured by the School Management Committees headed by the Education Officer (DP) including representatives of the Health Department and nutrition expert/dieticians from the premier hospitals. After taking all consideration in the details scheme the Mid Day Meal Project Manager, District Panchayat, Dadra and Nagar Haveli, prepares the annual plan with approval of appropriate authority.

Summary of the Table No: 1

The Schools are divided in to Primary and Upper Primary section; there are 270 Government Schools and 10 Govt. Aided Schools, Total the number of childrens enrolled under Primary section there are 155 Schools Government and 06 Government Aided schools with an enrolment of about 28,296 Childrens And under Upper primary section is there are 115 Government and 04 Government Aided Schools consisting of 14,085 Students.

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

The Mid Day meal scheme is implemented in all the 161 Primary Schools and 119 Upper primary Schools of Dadra and Nagar Haveli the food was served in all the 280 schools regularly without any interruption in 2017-18 as per guidelines of Ministry of HRD to all the students of primary and upper primary Schools.

The Hot Food is cooked and served in the all the 280 schools of Dadra & Nagar Haveli.

As per the report Provided by "Development Quest Foundation -Ahmedabad" Conducted in the FY 2015-16 Social Audit Monitoring.

- Hot cooked food served without any interruption.
- All the children sit together while having their meal, no gender, and caste and community discrimination in cooking, serving and sitting arrangement.
- Children are given Iron tablets, Folic acid tablets, **Hexa card Diethyl Carbamazine** which prevent childrens against Tropical eosinophilia, River blindness, Onchocerciasis, Loiasis, Eosinophilic lung, and Bancroft's filariasis. and **Albendazole Tablets of (400mg)** This medication is used to treat certain tapeworm infections (such as neurocysticercosis and hydatid disease).etc

during the health check-ups.

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

The Mid Day Meal food is cooked in the School Kitchen situated in the school Premises itself. All the Students sit together in a line without any discrimination of caste and creed. Hot food is being served by the Cook-cum Helper to all the students equally. Food is cooked as per the norms Mentioned below

Schedule Weekly Menu for Primary Stage (MDM)

Sr. No.	Item Description
1	Monday Menu(Primary): Quantity of Raw Food Items to be supplied per Dish:- Green Vegetables: 25 gms., Vatana=25 gms, Edible oil=10 gms., Haldi Powder=01 gms, Jeera= 02 gms Rai=01 gms, Dhania Jeera Powder= 02 gms, Chili Powder= 02 gms, Salt=10 gms, Green Salad= 20 gms, Green Chily & Garlic=10 gms, fruit= 100 gms.
2	Tuesday Menu(Primary): Quantity of Raw Food Items to be supplied per Dish:- Green Vegetables: 50 gms., Edible oil=5 gms., Ghee=10 gms., Haldi Powder=1 gms, Jeera= 1 gms Rai=1 gms, Dhania Jeera Powder= 1 gms, Chili Powder= 1 gms, Salt=10 gms, Green Salad= 20 gms, Green Chily & Garlic=10 gms, Wheat Flour=30 gms, Jaggery=20 gms., Tur Dal=20 gms,
3	Wednesday Menu(Primary): Quantity of Raw Food Items to be supplied per Dish:- Green Vegetables: 70 gms., Edible oil=5 gms., Ghee=10 gms., Haldi Powder=1 gms, Jeera= 1 gms Rai=1 gms, Dhania Jeera Powder= 1 gms, Chili Powder= 1 gms, Salt=10 gms, Green Salad= 20 gms, Green Chily & Garlic=10 gms, Wheat flour=25 gms, Jaggery=15 gms., Tur dal=20 gms, fruit=100 gms.
4	Thursday Menu(Primary): Quantity of Raw Food Items to be supplied per Dish:- Green Vegetables: 25 gms., Edible oil=10 gms., , Haldi Powder= 1 gms, Jeera= 1 gms, Rai=1 gms, Dhania Jeera Powder= 2 gms, Chili Powder= 1 gms, Salt=10 gms, Green Salad= 20 gms, Green Chily & Garlic= 10 gms, Vatana =25 gms , Green Whole Moong =25, Chat Masala= 2 gms,Vatana=25 gm
5	Friday Menu(Primary): Quantity of Raw Food Items to be supplied per Dish:- Green Vegetables: 50 gms., Edible oil=10 gms., Ghee=10 gms., Haldi Powder=1 gms, Jeera= 1 gms, Rai= 1 gms, Dhania Jeera Powder= 2 gms, Chili Powder= 1 gms, Salt=10 gms, Green Salad= 20 gms, Green Chily & Garlic=10 gms, Jaggery=15 gms., Tur Dal=20 gms,Lapsi=30 gms., Fruit= 100 gms.
6	Saturday Menu(Primary): Quantity of Raw Food Items to be supplied per Dish:- Green Vegetables: 25 gms., Vatana=25 gms., Edible oil=15 gms., Ghee=10 gms., Haldi Powder= 1 gms, Jeera= 1 gms, Rai= 1 gms, Dhania Jeera Powder= 2 gms, Chili Powder= 1 gms, Salt=10 gms, Green Salad= 20 gms, Green Chily & Garlic=10 gms, Wheat flour=25 gms., Jaggery=15 gms.

Schedule
Weekly Menu for Upper Primary Stage (MDM)

Sr. No.	Item Description
1	Monday Menu (Upper Primary): Quantity of Raw Food Items to be supplied per Dish:- Green Vegetables: 30 gms., Vatana=25 gms, Edible oil=13 gms., Haldi Powder= 1 gms, Jeera= 2 gms Rai= 1 gms, Dhania Jeera Powder= 2 gms, Chili Powder= 2 gms, Salt= 10 gms, Green Salad= 20 gms, Green Chily & Garlic= 10 gms, fruit= 150 gms., Mung Dal= 30 gms.
2	Tuesday Menu(Upper Primary): Quantity of Raw Food Items to be supplied per Dish:- Green Vegetables: 75 gms., Edible oil=8 gms., Ghee=10 gms., Haldi Powder= 1 gms, Jeera= 1 gms Rai= 1 gms, Dhania Jeera Powder= 1 gms, Chili Powder= 1 gms, Salt= 10 gms, Green Salad= 20 gms, Green Chily & Garlic= 10 gms, Wheat=30 gms, Jaggery=20 gms., Tur Dal=30 gms,
3	Wednesday Menu(Upper Primary): Quantity of Raw Food Items to be supplied per Dish:- Green Vegetables: 75 gms., Edible oil=8 gms., Ghee=10 gms., Haldi Powder= 1 gms, Jeera= 1 gms Rai= 1 gms, Dhania Jeera Powder= 1 gms, Chili Powder= 1 gms, Salt= 10 gms, Green Salad= 20 gms, Green Chily & Garlic= 10 gms, Wheat flour=25 gms, Jaggery=15 gms., Tur Dal=30 gms, Chat Masala= 2 gms, fruit= 150 gms.
4	Thursday Menu(Upper Primary): Quantity of Raw Food Items to be supplied per Dish:- Green Vegetables: 50 gms., Edible oil=13 gms., Haldi Powder= 1 gms, Jeera= 1 gms, Rai= 1 gms, Dhania Jeera Powder= 2 gms, Chili Powder= 1gms, Salt= 10 gms, Green Salad= 20 gms, Green Chily & Garlic= 10 gms, Green Whole Moong Dal=10 gms, Chana= 30 gms, Chat Masala= 0.002 gms.
5	Friday Menu(Upper Primary): Quantity of Raw Food Items to be supplied per Dish:- Green Vegetables: 75 gms., Edible oil=13 gms., Ghee=10 gms., Haldi Powder= 1 gms, Jeera= 1 gms, Rai= 1 gms, Dhania Jeera Powder= 2 gms, Chili Powder= 1 gms, Salt= 10 gms, Green Salad= 20 gms, Green Chily & Garlic= 10 gms, Jaggery=15 gms., Dal=30 gms,Lapsi=30 gms., fruit= 150 gms.
6	Saturday Menu(Upper Primary): Quantity of Raw Food Items to be supplied per Dish:- Green Vegetables: 30 gms., Vatana=35 gms., Edible oil=18 gms., Ghee=10 gms., Haldi Powder= 1 gms, Jeera= 1 gms, Rai= 1 gms, Dhania Jeera Powder= 2 gms, Chili Powder= 1 gms, Salt= 10 gms, Green Salad= 20 gms, Green Chily & Garlic= 10 gms, Wheat flour=25 gms., Jaggery=15 gms.,

Photos of Cook cum Helpers While Cooking Mid Day Meal in School



Helper & Water Bearer Providing water & Hand wash liquid to wash hands



Cook and Helper While Serving Mid Day Meal in School under the Supervision of the In Charge Teacher



2.2 Details about weekly Menu.

2.2.1 Weekly Menu - Day wise

Annexure-I

Weekly Menu (MDM)

Day	Menu
Monday	Salad: Raw cabbage and Tomato + Cucumber +Lemon
	Vegetable Khichadi
	Vatana with gravy
	Seasonal fruit/Egg

Day	Menu
Tuesday	Wheat Sheera(Made out of Jaggery and Ghee)
	Dal & Rice
	Green Vegetable
	Green Salad (Onion, Tomatoes, Lemon)

Day	Menu
Wednesday	Sukhadi (wheat flour & Jaggery)
	Green salad (Onion, Tomato, Lemon)
	Dal & Rice
	Seasonal Vegetable
	Salad

Day	Menu
Thursday	Boiled Green Whole Moong
	Vegetable Khichadi
	Vatana with gravy
	Green salad (Onion + Tomato + Lemon)

Day	Menu
Friday	Vegetable sabzi
	Lapsi
	Rice & Turdal
	Fruit/Egg
	salad

Day	Menu
Saturday	Sukhadi
	Vegetable Pulav
	Vatana with gravy
	Green Salad (Onion + Tomato +Lemon)



2.2.2 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.

1. An initiative: "Every Day Thithi Bhojan"

Aim: To increase the utilization of food grain and enhance calorie and protein intake by students to enhance the coverage.

"Sukhadi" is being served once in a week on Wednesday & Saturday

"Sheera" is being served once in a week on Tuesday

"Lapsi"(Broken Wheat) is being served once in a week on Friday

Sr. No	Name of food items	Primary Quantity	Amount (Rs)	Upper Primary Quantity	Amount (Rs)
1.	Sukadi	50gm	2.50	60 gm	3.00
2.	Lapsi	50gm	2.50	60 gm	3.00
3.	Sherra	50 gm	2.50	60gm	3.00

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

As per the work order provided to the agency supplying raw materials and condiments in the schools. It is strictly instructed to the agency to supply only "Double Fortified Salt" and Agmark Product (Condiments).

2.2.4 At what level menu is being decided / fixed.

The district steering cum Monitoring Committee chaired by Development commissioner and all the committee members in suggestion with the nutrition expert from Vinobha Bhave Civil Hospital considering the local taste the menu was finalized.

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

Local taste, preference and food habits of children, variation in the menu can be done while keeping the basic ingredients common.

2.2.6 Time of serving meal.

There are 280 schools in Dadra and Nagar Haveli out of which there are 270 Government School and 10 Government Aided Schools, All the schools are providing their students with Mid day meal during lunch hours the timing of providing mid day meal **from Monday to Friday** is as below:

School Timings	Lunch Timings
10:30 to 4:30	1:30 to 2:00
7:00 to 12:20	11:15 to 11:40
12:30 to 05: 30	01:50 to 02: 50
12.25 to5.40	3.10 to 3.30

The Meal is served approximately to 32,463 children's daily of Primary and Upper primary sections of Dadra and Nagar Haveli the meal is prepared and served as per the menu in 280 schools of Dadra and Nagar Haveli.

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

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

The Bills are received from the Supplier/ Agency which are verified by the LDC from the school reports received from head master and put up accordingly.

2.3.2 Mode of release of funds at different levels.

The Ministry of Human Resource Development, Department of School Education and Literacy, Mid Day Meal Division, New Delhi has released funds with the presidential sanction and authority letter by the concern PAO of MHRD, the U.T Administration sanction the grant-in-aid to District Panchayat U.T share and Central share for purpose for which it is released. Further as per the approval of PAB the UT Administration releases balance fund allocation on their UT Plan Budget.

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

The details receipt of the allocation for the year 2017-18

(01.04.2017 to 31.03.2018) In Lakh

Installment	Component	Central share	State Authority	Date of sanctioned
Ad-hoc	Primary and upper Primary	135.48	0.00	Central share was sanctioned at 08.09.2017
	i. Cost of food grains ii. Cooking cost iii. Transportation iv. Honorarium to cook-cum- helper v. MME			
1 st Installment	i. Cost of food grains ii. Cooking cost iii. Transportation iv. Honorarium to cook-cum-helper v. MME	187.59	500.00	Central share was sanctioned at 30.12.2017 & 08.02.2018
2 nd Installment	i. Cost of food grains ii. Cooking cost iii. Transportation iv. Honorarium to cook-cum-helper v. MME	107.69		Central share was sanctioned at 16.02.2018 & 12.02.2018
Remaining balance of 2 nd Installment	i. Cost of food grains ii. Cooking cost iii. Transportation iv. Honorarium to cook-cum-helper v. MME	107.68		Central share was sanctioned at 23.03.2018 & 22.03.2018

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

The file is being put up by the department and it is signed by various officials and further after the sanction order duly signed by the Deputy Secretary education the account department further makes the Pre-receipted bill entry under PFMSto Pay and Account Department, The Pay and Account accordingly releases the fund after due verification with the LOA letter received from MHRD.

2.3.5 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 of Funds the pending bills are paid from GIA U.T Budget onces the fund gets released the entry is reversed in Book of Accounts.

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

2.4 Food grains management,

2.4.1 Time lines for lifting of food grains from FCI Depot- District wise lifting calendar of food grains.

The food grains are allocated through FCI by the concern Ministry of HRD New Delhi, which is lifted from FCI Depots through approved rate of transport agency and distributed to the schools as per their monthly requirement every month smoothly. The storage facilities of the food grains are made at school level and centre level. Each school has been storing the food grains in containers provided by the department after necessary cleanliness.

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

The transportation is carried out by the private transport agency and is monitored by the Godown Incharge and Lower Division Clerk.he lifts the food grains on time and distributes to all MDM centers as per their requirement.

2.4.3 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 foodgrain 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.

2.4.4 System for transportation and distribution of food grains

The transport Agency lifts the food grains on time from the Godown and distributes at the door step of the school.

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

Yes, unspent balance of food grains with the schools is adjusted from the allocation of the respective schools.

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

The storage facilities of the food grains are made at school level and centre level. Each school has been storing the food grains in containers provided by the department after necessary cleanliness.

2.4.7 Challenges faced and plan to overcome them.

The Department of Primary Education does not have its own go down the food grains is stored in Civil Supply go down. A proposal for owning of Government Gala Go down owned by District Industrial Center, by Primary Education is under consideration.

2.5 Payment of cost of food grains to FCI.

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

Under the scheme the food grain is allocated to schools at quarterly as received from G.O.I. on the basis of number of children and number of school days approved by PAB of MDM.

For the payment of cost of food grains through information available from the schools, this office ensures that adequate funds are available to districts and in monthly review meeting it is checked that if bills are being paid on time.

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

None of the bills are pending from the previous year.

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

None.

2.5.4 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.

Mostly every Quarter the Godown Incharge goes to Vadodara to Lift the Foodgrains and makes it sure meet the officials of FCI and make it sure that bills are send timely.

2.5.5 Whether the District Nodal Officers are submitting the report of such meeting to State Head quarter by 7th of next month.

No

2.5.6 The process of reconciliation of payment with the concerned offices of FCI.

After receiving pending payment report from FCI, state office forwards this directly concerned to Godown Incharge who further gets it done to clear the bills in accordance with time limit.

2.5.7 Relevant issues regarding payment to FCI.

Due to the increase in number of childrens opting under Upper Primary Section the quntiy of rice of 29.484 Mts was adjusted from Primary Section.

2.5.8 Whether there is any delay in payment of cost of food grains to FCI. If so, the steps taken to overcome the delay.

None.

2.6 Cook-cum-helpers

2.6.1 Whether the State follows the norms prescribed by MHRD for the engagement of cook-cum-helpers or it has its own norms.

Yes the U.T of Dadra & Nagar Haveli follows the Norms prescribed by MHRD for the engagement of cook-cum-helpers.

2.6.2 In case, the State follows different norms, the details of norms followed may be indicated.

None

2.6.3 Is there any difference in the number of cook-cum-helpers eligible for engagement as per norms and the CCH actually engaged.

No there is no difference in the number of cook-cum-helpers eligible for engagement as per norms.

2.6.4 System and mode of payment, of honorarium to cook-cum-helpers and implementing agencies viz. NGOs / SHGs / Trust / Centralized kitchens etc.

Payment of honorarium to cook-cum-helpers through e-transfer to their bank account 100% Cook-cum Helpers have their bank account.

2.6.5 Whether the CCH were paid on monthly basis.

Yes

2.6.6 Whether there was any instance regarding irregular payment of honorarium to cook-cum-helpers and reason thereof. Measures taken to rectify the problem.

None

2.6.7 Rate of honorarium to cook-cum-helpers,

The Administration of U.T. has employed Cook-cum-helpers on daily wages basis. Monthly payment made on half day basis as per attendance sheet of cook-cum-helper. Payment made regularly

Rs. 1000/- Central share and Rs.(151.75*No of working days i.e 26) from **Rs 2946 U.T. Share.**

2.6.8 Number of cook-cum-helpers having bank accounts,

100% 925 Cook cum helper have their bank account

2.6.9 Number of cook-cum-helpers receiving honorarium through their bank accounts,

All the 925 Cook-cum Helpers have their bank accounts. In which salary is deposited on monthly basis. As it has been made mandatory for all the cooks to have their bank account

2.6.10 Provisions for health check-ups of Cook-cum-Helpers,

Last year all the Cook cum Helpers medical Health Check up was carried out by VBCH. It has been kept in proposal for the F.Y 2017-18 to conduct medical of the entire Cook-cum- Helpers

2.6.11 Whether cook-cum-helpers are wearing head gears and gloves at the time of cooking of meals.

Yes all the cook-cum-helpers are wearing head gears and gloves at the time of cooking of meals and serving

2.6.12 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,

None.

2.6.13 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.

None

2.6.14 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.

None

2.7 Procurement and storage of cooking ingredients and condiments

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

The cooking ingredients such as daily Vegetables including leafy ones Pulses, oil, salt and Condiments are presently provided by the supplier. Raw Food Stuff, Oil and Condiments are being supplied to school fortnightly. The perishable items such as vegetables, fruits are being supplied to the school on daily basis and on the price approved during tender. The supplier supplies the items to the schools as per the number of children opting in the school the list of which has been provided earlier to the supplier from the department end as per the number of children who wants to opt as per the information received from the school.

As the vegetables are purchased and cooked on daily basis. All the nutrients are sustained in the food and this is how the children get sufficient amount of proteins, Carbohydrates & fat from the food they intake. Mostly all the seasonal Vegetables are cooked such as Peas, Carrot, Spinach and other leafy Vegetables which is high in proteins and iron. We have adopted a method of school base cooking so that hot meal is prepared and served to the children in the supervision of the Head Master/ Head Teacher

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

All the schools Head masters/head Teachers have been instructed to use FIFO method through the medium of Circular and to maintain the stock register on actual basis.

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

There are only 37 Kitchen cum Store available while the details is mentioned below:

Kitchen Shed	Govt	Govt aided	Total
Available	43	7	52
Excess Class rooms	66	3	69
N.A	156	0	156
Under Construction	5	0	5
Total	270	10	280

2.7.4 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.

All the schools Head masters/head Teachers have been instructed orally in a meeting and have been provided the guidelines copy in the form of office Circular.

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

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

All the MDM Centers have LPG as a mode of cooking in all the schools of Dadar & Nagar Haveli.

2.9.1 Number of schools using LPG for cooking MDM

100% Schools are using LPG for Cooking MDM

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

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

2.10 Kitchen-cum-stores.

2.10.1 Procedure for construction of kitchen-cum-store,

The Government of India MHRD, Department of School Education and Literacy MDM Division regarding revision of cost of construction of kitchen-cum-store under the National Programme of Mid-Day Meal has already approved for sharing contribution of 75:25 (Centre and UT).

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

Government of Dadra & Nagar Haveli has initiated Modernization of MDM kitchen. The work is undertaken through P.W.D and technical expertise Divisional Engineer III of PWD .The Unit cost of construction of per kitchen is 6.85

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

Total 50 kitchens cum stores has been constructed till now.

2.10.4 Kitchen cum stores constructed through convergence, if any

None

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

Total 50 kitchen cum store has been constructed till now whereas in the current F.Y 2018-19, the U.Tof D&NH

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

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

No fund has been lying with the bank.

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

None.

2.11 Kitchen Devices

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

Each School has been provided Kitchen devices by distributing 5000 to each school onces in each 5 year.

2.11.2 Status of procurement of kitchen devices

Pressure Cooker, Khadai and Tavetha was provided last year from U.T Budget

2.11.3 Procurement of kitchen devices through convergence or community/CSR

No kitchen devices received through convergence or Community/CSR.

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

Eating plates are available in every school. The U.T Administration of Dadar & Nagar Haveli contributes for eating utensils.

2.12 Measures taken to rectify

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

There is no Mismatch in utilization of food grains and cooking cost

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

There is no mismatch in utilization of food grains and cooking cost according to enrolment and no. of working days etc.

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

None.

2.13 Quality of food

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

A circular has been issued from the Department of Primary Education Mid Day Meal which states a compulsory tasting of meals by the teachers of each school before fifteen minutes the food is being served to the children.

A Food Tasting register is made compulsory in all the 283 schools of D& N.H which is checked during the visit and surprise visits of the officials in charge of MDM.

2.13.2 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.

A Food Tasting register is made compulsory in all the 283 schools of D& N.H which is checked during the visit and surprise visits of the officials in charge of MDM.



2.13.3 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.

A letter has already been written to the Vinobha bhawe civil hospital to randomly collect the samples of the food and test in the labs and present a report accordingly to the department of primary Education.

2.13.4 Engagement of / recognized labs for the testing of Meals.

2.13.5 Details of protocol for testing of Meals, frequency of lifting and testing of samples.

The department may conduct the testing of the Meals on Quarterly basis and the hot food would be collected for testing of samples from any random school.

2.13.6 Details of samples taken for testing and the results thereof.

2.13.7 Steps taken to ensure implementation of guidelines issued with regard to quality of food.

The use of Ag-mark condiments and double forfeited salt has been made compulsory in the schools of Dadra & Nagar Haveli and a circular has been issued related to it. During the visit of office staff the food is tasted and all the condiments are properly checked which are used and which are packed kept in the air tight containers.

2.14 Involvement of NGOs / Trusts.

2.14.1 Modalities for engagement of NGOs/ Trusts for serving of MDM through centralized kitchen.

None, But in F.Y 2018-19 there is a proposal for engagement of a Centralized Kitchen

2.14.2 Whether NGOs/ Trusts are serving meal in rural areas

Not yet

- 2.14.3 Maximum distance and time taken for delivery of food from centralized kitchen to schools**
- 2.14.4 Measures taken to ensure delivery of hot cooked meals to schools**
- 2.14.5** Responsibility of receiving cooked meals at the schools from the centralized kitchen,
- 2.14.6** Whether sealed/insulated containers are used for supply of meals to schools,
- 2.14.7** Tentative time of delivery of meals at schools from centralized kitchen.
- 2.14.8** Availability of weighing machines for weighing the cooked MDM at school level prepared at centralized kitchen.
- 2.14.9** Testing of food samples at centralized kitchens.
- 2.14.10** Whether NGO is receiving grant from other organizations for the mid day meal. If so, the details thereof.

2.15 Systems to ensure transparency and accountability in all aspects of programme implementation,

2.15.1 Display of logo, entitlement of children and other information at a prominent visible place in school

MDM Logo and Weekly menu are displayed at all the Primary and Upper Primary schools of Dadra & Nagar Haveli

2.15.2 Dissemination of information through MDM website

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

During Parents Teachers meeting all the parents of the children are called upon and annual fuction is conducted at the school apart from it Parents under SMC members take active part in discussion and topic related to Quality, Quantity and Hygiene is discussed in such meetings.

A Social Audit Team from Ahemdabad has conducted audit in the school and meets many SMC members during their visit along with village sarpanch as per their report.

- Mothers have been involved in the process of serving and supervising Mid-Day-Meal in few schools
- All accounts of MDM are regularly maintained and inspected at MDM centres

2.15.4 Tasting of meals by community members,

This year the SMC members participation was seen due to continues training, motivation given by social Audit team in 216-17 On one of the visit by our Hon'ble Administrator SMC monthly meeting register was asked from the Head Master and the register was found updated with point of discussion and action taken.

2.15.5 Conducting Social Audit

Social Audit was very effective wherein through the medium of local language the awareness was conducted among the Members.

2.16 Capacity building and training for different stakeholders

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

This is pertaining to Management Monitoring and Evaluation. During the Last year training programme for cooks/helpers was conducted at Indian Institute of Hotel Management – KARAD, wherein physical training sessions was been provided to the cook-cum-helpers of cooking the food as per the menu.

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

State level experts chefs from Indian Institute of Hotel in the fields of nutrition, health and hygiene and administration discussed various aspects of MDM. Following aspects were included in the module used for training.

1. Precautions to be taken at school level
2. Honorarium of cook cum helpers.
3. Discussed about weekly menu and local test and preference.
4. Precautions to be taken while preparing food.
5. How to maintain accounts at school level
6. Records to be maintain.
7. Testing of food
8. Discussion about health and hygiene.
9. Storage of food grains, condiments, vegetables and oil.

2.16.3 Targets for the next year.

Proposal for 2018-19

To provide training to the entire 925 Cook cum Helpers from IHM- Karad.

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

2.17.1 Procedure followed for data entry into MDM-MIS Web portal

Annual data and monthly data entry forms are filled up at school level and they are sent to offices at District Panchayat where the Data Entry Operators enter the data in the MIS web Portal of MHRD.

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

The Data is entered at U.T Level itself by the MDM Data Entry operator working under MDM.

2.17.3 Availability of manpower for web based MIS

Two Data Entry Operator

2.17.4 Mechanism for ensuring timely data entry and quality of data

For Mechanism to ensure data entry and its quality fortnightly meetings are held at Education department on 5th of every month meetings held at District level

2.17.5 Whether MIS data is being used for monitoring purpose and details thereof.

Yes MIS Data is used for Monitoring Purpose

2.18 Automated Monitoring System (AMS) at School, Block, District and State level and its details.

2.18.1 Status of implementation of AMS

100% Schools have been registered under AMS

2.18.2 Mode of collection of data under AMS (SMS/IVRS/Mobile App/Web enabled)

SMS

2.18.3 Tentative unit cost for collection of data.

The U.T of D&NH have adopted HP Model for Automated Monitoring System.

2.18.4 Mechanism for ensuring timely submission of information by schools

Meeting

Phone Calls

Group Message to give reminder to teachers

Daily Reporting to Officials

2.18.5 Whether the information under AMS is got validated.

yes

2.18.6 Whether AMS data is being used for monitoring purpose and details thereof.

Not yet

2.18.7 In case, AMS has not been rolled out, the reasons therefore may be indicated along with the time lines by which it would be rolled out.

Automated Monitoring System Got rolled out on 1st Jan, 2017.

2.19 Details of Evaluation studies conducted by State/UT and summary of its findings.

2.20 Write up on best/ innovative practices followed in the State along with some high resolution photographs of these best / innovative practices.

- In all the schools where Mid Day Meals is served children of all the castes and communities sit together and have meals in spirit of camaraderie without any feeling of resentment towards one another.
- All the children wash hands and say prayers before meals.
- In all the schools teachers are active in the supervision of meals and a visitor's book is maintained and opinions of School Management Committee members are recorded regarding Mid Day Meals scheme and a regular visit of Mid day Meal Project Manager, Assistant Education officer and CRCs has acted in enhancing the development of the scheme.
- Post effect after training to cook cum helpers:-
 1. Food is cooked very Tasty.
 2. Childrens are served Salad every day
 3. Sukahdi, Sheera and Halva is most liked by all the students.
 4. Boiled Chana along with Chat Masala , lemon, onion and tomatoes is most preferred by childrens as a salad.
 5. After the training during the surprise visit most of cooks were found wearing head cap and gloves while serving and few were found wearing aprons.
 6. Due to Medical Health Check up of most all the Cooks and Helpers Hygiene could be maintained.

7. All 346 Cook-cum -Helpers were divided in a batch of 40 and each cook cum helpers were made cook the food during their training under the guidance of IHM Chefs such as cutting of Vegetables, preparation of salads in small pieces.

2.21 Untoward incidents

2.21.1 Instances of unhygienic food served, children falling ill

There is neither any instance of unhygienic food served nor any instance of children falling ill. The concerned teacher/head master checks the food items supplied. List of brands of the food items is given to them by the Department. They check the brand and the expiry date before accepting the food items. There is no diversion neither misuse of resources reported so far. In this UT there does not exist social discriminations. All the children belonging to different caste and communities sit together in a spirit of camaraderie and have meals.

2.21.2 Sub-standard supplies,

The use of Ag-mark condiments and double forfeited salt has been made compulsory in the schools of Dadra & Nagar Haveli and a circular has been issued related to it. During the visit of office staff the food is tasted and all the condiments are properly checked which are used and which are packed kept in the air tight containers. Further instructions from the department to keep the Acid, phenyl, and such products away from the kitchen under lock and key through circulars.

2.21.3 Diversion/ misuse of resources,

None

2.21.4 Social discrimination

None.

2.21.5 Action taken and safety measures adopted to avoid recurrence of such incidents. Whether Emergency Plan exists to tackle any untoward incident.

The U.T of Dadra & Nagar Haveli have instructed all the Head Teacher/Head Masters, in the monthly meetings to stick the important Phone numbers on the walls of the School following the same pattern of Orissa Contingency Plan

2.22 Status of Rastriya BAL Swasthya Karyakram.

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

The U.T of Dadra and Nagar Haveli is carrying out school Health Check-up programme since last many years. It covers primary school children studying in the Std.-I to VIII. The details of school health programme up to 31.03.2018 in the AWP&B tables

2.22.2 Distribution of spectacles to children with refractive error,
438

2.22.3 Recording of height, weight etc.
40,638 students height and weight recording has been conducted by the VBCH-RBSK team

2.22.4 Number of visits made by the RBSK team for the health check- up of the children.

In each quater twice

2.23 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.

There are Monitoring Committees at UT/District levels for effective monitoring of the Mid-Day Meals scheme. The members of this committee visit schools as per the weekly schedule.

The School Management Committee members also visit the schools and monitor the meals and record their observation / suggestions in a register maintained at school level.

Mid Day Meal Project Manager, Education officer (Acad) visits the schools randomly at any time.

To ensure a strong monitoring and motivate the parent and SMC members to take part in effective monitoring a social audit file is proposed.

Our Hon'ble Administrator, also visit schools on twice in a week and has asked the department to make sure quality, quantity and hygiene is maintained.

2.24 Meetings of Steering cum Monitoring Committees at the Block, District and State level

Sr. No	Number of Meetings	Under the Chairmanship of	Points Discussed in the Meeting
1.	General Education Meeting is conducted Monthly in a year	Hon'ble Administrator Sir	I. Progress of construction of Centralized Kitchen. II. Funds availed from CSR

2.

III. implementation of CENTRALISED Kitchen and appointment of an NGO named as "Akshay Patra" under Mid Day Meal Scheme

**2. SSMC Meeting
Twice in a year
o
f**

**I. Advisor
to Administrator
II. Secretary
Education.**

**1. Budget and expenditure for the year 2017-18.
2. Approved budget and new items for the year of 2018-19.**

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Meetings held at various level and gist of the issues discussed in the meeting,

2.24.2 Action taken on the decisions taken during these meetings.

2.25 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.

2.26 Arrangement for official inspections to MDM centers/schools and percentage of schools inspected and summary of findings and remedial measures taken.

During the Current F.Y SIX Sigma has visited 40 Schools and during the visit 10 childrens from each school along with SMC Members and 10 parents from each school was interviewed.

2.27 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.

The U.T has been following the Contingency Plan of Orissa.

The U.T of Dadra & Nagar Haveli have instructed all the Head Teacher/Head Masters, in the monthly meetings to stick the important Phone numbers on the walls of the School of

1. Near by Police Station Number
2. Ambulance Number.
3. Near by Health Care Centre/Nearby hospital Number.
4. First Aid Box in the School.
5. Fire Brigade Number.

During the training of the Cook cum helpers in a batch of 40 the cooks were trained last year and it was explained how to react and what should be done if any untoward incidents occur in the school.

They were even instructed during the training sessions to keep away hazardous items away from the kitchen and Phenyl, Acid should be kept out of reach of Students in Lock and key. And timely Change of Burner, Regulator & Gas Pipe line Gas Lighter

2.28 Grievance Redressal Mechanism

2.28.1 Details regarding Grievance Redressal at all levels,

The UT has established a Grievance Redressal System, where in all the Head Masters are called up for a meeting on 5th of every month and where in all the problems on are being discussed if any solution and action is taken at the same time at district level in the office of the Education Officer (DP), Silvassa, schools are instructed to contact the MDM officer and the phone numbers are floated to all the Head masters. This is how redressal of grievances which are immediately attended to and issues are resolved.

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

None

2.28.3 Time schedule for disposal of complaints,

The UT has established a Grievance Redressal System, where in all the Head Masters are called up for a meeting on 5th of every month and where in all the problems on are being discussed if any solution and action is taken at the same time.

2.28.4 Details of action taken on the complaints.

The UT has established a Grievance Redressal System, where in all the Head Masters are called up for a meeting on 5th of every month and where in all the problems on are being discussed if any solution and action is taken at the same time.

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

The implementation of the MDM Scheme in various schools of UT is published in local media newspapers like Hotline, Jansansar, Divyabhaskar etc. by publishing the photos of meals served under MDM.

The Mid Day Meal logo has been displayed in all the 280 schools of Dadra & Nagar Haveli at a Prominent Place of the school.



2.30 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.

There has been increase in enrolment and retention. Nutritional status of the students has improved. There has been increase in height and weight of student.

Academic performance has improved. Meals have been served regularly without any lapse. Monitoring is being done at all levels. There is no complaint whatsoever. All the schools have been serving the hot cooked meals to all the students under the scheme. In some schools the timing of serving meals is changed.

The UT of Dadra and Nagar Haveli have common working days for Primary and Upper Primary schools.

2.31 Action Plan for ensuring enrolment of all school children under Adhaar before the stipulated date.

2.32 Contribution by community in the form of Tithi Bhojan or any other similar practices in the State/ UT etc.

None.

2.33 Availability of kitchen gardens in the schools. Details of the mechanisms adopted for the setting up and Maintenance of kitchen gardens.

There are schools where the surroundings are being totally green due to the involvement of forest department of plantation of trees.

2.34 Details of action taken to operationalize the MDM Rules, 2015.

MDM Rules-2015 is implemented and a circular in this regards is placed under submission to be distributed to all the Head Master/Head teachers a copy forwarded to all the Officers.

2.35 Details of payment of Food Security Allowances and its mechanism.

None.

2.36 Details of safe drinking water facilities, availability of facilities for water i.e. RO, UV, Candle filter, Activated carbon filter etc. and source of their funding filtration.

Total Schools	Schools having drinking water facilities	Schools having safe drinking water facilities	Number of Schools having facility of water filtration	Types of filtration* used (number of schools)				
				Membrane technology Purification		UV purification or e-boiling	Candle filter purifier	Activated carbon filter purifier
				RO	UF			
280	280	280	79	79	79	0	0	79

2.37 Any other issues and Suggestions.

The fund of Rs 200.00 lakh for the year F.Y 2015-16 was released by MHRD after the F.Y 2015-16 since the letter of authority was released in next financial year due to which the fund got lapse and against which the computed pending liability of Rs (92.42)

The pending liability of Rs (399.59) lakh in the FY 2016-17 could not be released, since the letter of authority was released in next financial year due to which the fund could not be released.

Year	Letter No	Date	Amount (Lakh)	Expenditure Incurred/Pending Liability
2015-16	F.No 5-6/2015 MDM 2-1	2nd Installment 31st March,2016	Rs 200.00	Rs 92.42
2016-17	F.No 5-6/2016 MDM 2-1	2nd Installment 31st March,2017	Rs 318.03	Rs 399.59
