

1. INTRODUCTION

History

In the ancient times, Karnataka was known as *Karunadu* (elevated land). The course of Karnataka's history and culture can be seen from the remains of the pre-historic times. The hand axe found at the Lingasugur in Raichur district was one of the earliest finding of the Stone Age. The history of Karnataka is also intimately interwoven into the great epic Ramayana.

Demography and literacy of Karnataka

Karnataka is bounded by Andhra Pradesh and Telangana in the east, Maharashtra in the north and Tamil Nadu and Kerala in the south. The state covers an area of 191,976 square kilometers (74.122Sq. miles) or 5.8 per cent of total geographical area of India. It is the eighth largest Indian state by area and ninth largest state by population, by comprising 30 Revenue districts (34 Educational district and 204 Educational blocks). Kannada is the most widely spoken and official language of the state. Urban areas are thickly populated and where as rural are scarcely.

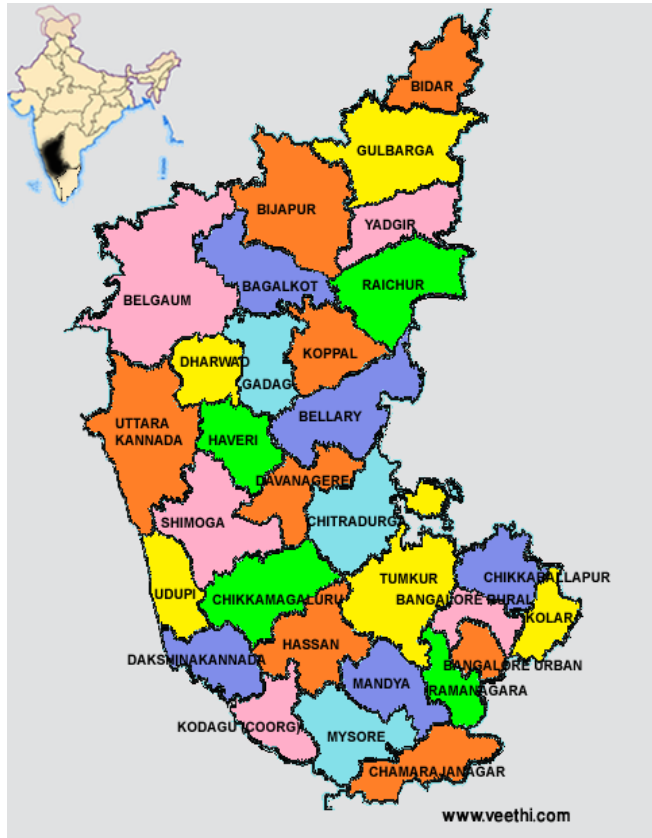
The state has many a number of tourism places like the Jog Falls, one of the most spectacular and popular waterfalls, Gol-Gumbaz of Bijapur, Gommateshwara of Shravanabelagola, Stone carvings of Belur and Halebidu, the palace of Maharaja of Mysore, Brindavan Gardens. The wild life sanctuaries of Bandipur, Bannerghatta of Bangalore, Nagarahole and bird sanctuaries of Ranganathittu, Mandagadde are the places which attract number of tourists.

Salient features of Karnataka

Number of districts	34
No of Taluks	204
Total population(Census 2011)	69,371,567
Male	3,10,57,742 (2011)
Female	3,00,72,962 (2011)
Sex Ratio	968 females per 1,000 males
Density of population	319 per sq km.
Literacy Rate Total	75.36 %
Male	82.47 %
Female	68.08 %

Geography of Karnataka

Karnataka land is lying on Deccan plateau with Western Ghats connected to Arabian Sea. Mangalore port harbour lies in Karnataka.



Many igneous rock formations and hilly areas are the remarkable topography of the land. Rivers-Krishna, Cauvery, Thunga Bhadra, Nethravathi and Hemavathy are sources of Agricultural cultivation. Moderate and less monsoon rains are the only hopes for agricultural cultivation. Natural vegetation and forests are found only in Ghats and river bed regions, based on the even surfaces of land and availability of water. Food crops - Rice, Ragi, Maize, Jowar and millets and other commercial crops like coffee, Areca, chillies, Coconut, tobacco and vegetables are grown. Except deficit of natural rains and water resources, the land is fertile for agricultural cultivation. Annually some parts of the state come under drought.

Culture

Karnataka has its own unique culture exhibiting devotions to existing religions. Antique cultural dance of 'Yakshagana and Open theatre shows social, political, historical and epic related dramas are still enacted in villages. Mysore Peta, silk sarees and dresses are still famous and are considered the rich and salient garments of Karnataka. 'Karnatak music' is famous for festival concerts. The Forts, monuments and palacial remnants of historical rulers - Chalukyas, Kadambas, Rashtrakutas and Bahumani Sultans of Bidar, Gulbarga, Bijapura, Tippu Sultan's historical remains in Srirangapattana along with Maharajas of Mysore are found in the districts of Karnataka. The famous archaeological remains of Vijayanagara Empire at Hampi are the famous historical remains. Kumbhamela, Durgapooja, Deepavali, Dasara, Ugadi, Ganesh Chaturthi, Sankranti, Maha Shivarathri, Muharram and Christmas are the famous festivals celebrated in unique in the state with great grandeur.

1.1 Brief history of MDMS

Under Mid-day Meals Scheme 3 Kilograms of Rice per month for each child was given in all Government schools until 2002-03. Initially Midday Meal Programme was started during the year 2002-03 in seven districts of North eastern parts of Karnataka which were identified as educationally and economically most backward areas. Children who were studying in 1-5th Standards in Government primary schools were served hot cooked Mid-day Meals under this programme.

- During 2003-04 this programme of Mid-day Meals was extended to the remaining districts.
- This programme was further extended to Government Aided primary schools from 01-09-2004.
- Further it was extended to all Government and Aided primary school children of 6th and 7th standards from 01-10-2004.
- The same programme was further extended to all Government and Aided high schools from 2007-08. The same programme was further extended to Moulana Azad Model Schools run by Minority Department from the year 2017-18. By this all the government and aided school children of 1-10th standards were provided mid-day meals with the central government assistance for 1 to 8th standard and the state government assistance for 9th and 10th standard.

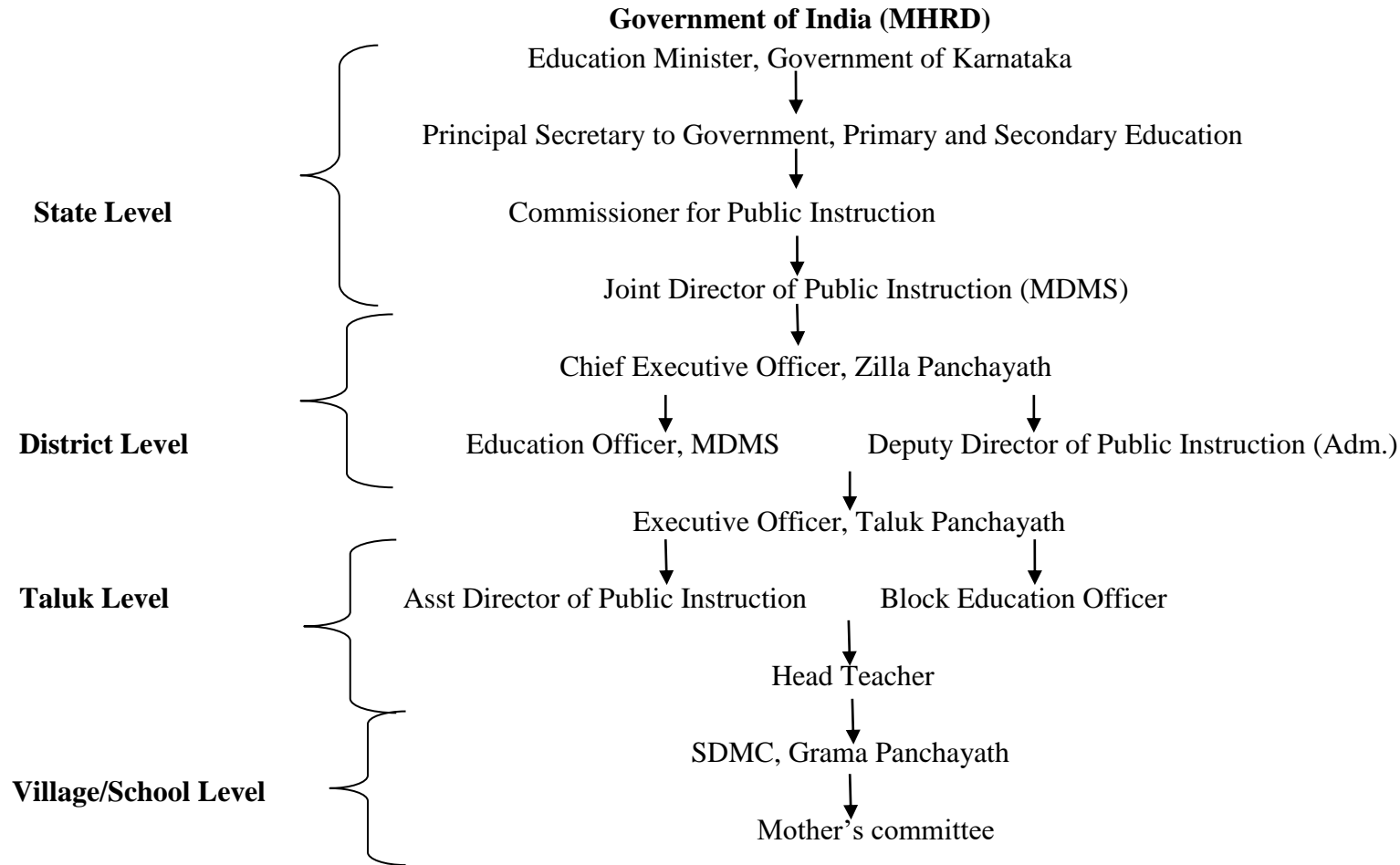
The main objectives of the programme are:

- To improve enrolment and attendance in schools.
- To improve retention rate in classes.
- To reduce the dropout rates
- To improve health and hygiene of the child by increasing nutrition level.
- To improve learning ability levels of children.
- To develop social and national integration among the children.

1.2 Management structure:

As per the norms and directions of the Government of India the hierarchical administration of the state has to take care of the primary education system through operation of MDM scheme starting from the state administration to the school and Gram Panchayat level for smooth implementation. Thus the scheme of operation holds the following administration levels in the state.

The flow chart exhibits the operation of MDM Administration in the state.



Responsibility for the implementation of Midday Meals

Both Mid Day Meal Scheme and Ksheera Bhagya Yojane are run by the co-ordination of Rural Development and Panchayath Raj Institutions, Food Corporation of India, Karnataka Food and Civil Supplies, Karnataka Milk Federation and Department of Health and Family Welfare at State and District Level.

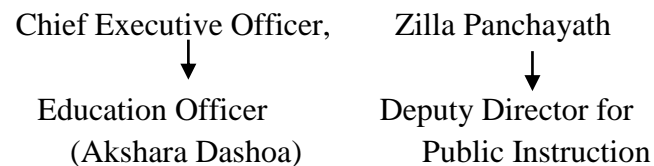
State Level

Commissioner for Public Instruction has the responsibility to implement the programme and the Joint Director of MDMS is the Nodal Officer for this programme. The Steering cum Monitoring Committee is being constituted under the chairmanship of Additional Chief Secretary at the state level and its meeting is held twice in a year.

District Level

District Level Implementation Committee under the chairmanship of District Collector/Chief Executive Officer of Zilla Panchayath shoulders the responsibility of programme implementation and the supervision. The DDPIs (Admin) have to assist and co-ordinate at the district level implementation of MDM programme. Steering and Monitoring Committee under the Chairmanship of Chief Executive officer of Zilla panchayat, is also responsible for the effective implementation and supervision of the programme implementation and supervision. Education Officer (MDM) who is assisting the programme implementation and supervision in Zilla Panchayath at district level. As per the directions of the Central Govt, the Vigilance committee is formed and monitoring under the chairman ship of Senior Member of the Parliament.

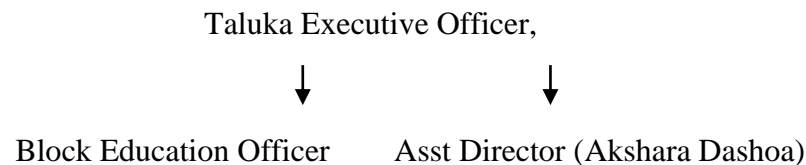
District Level



Taluk Level

Steering and Monitoring Committee formed under the chairmanship of Assistant Commissioner of Sub-division and Executive Officer of Taluk Panchayath and they are looking after the complete responsibility of the programme implementation and supervision. Assistant Director of Public Instruction, Mid Day Meal Scheme who is assisting the programme implementation and supervision, is providing assistance and support to EO and BEO at taluka level.

Taluk Level



School Level

The School Development Monitoring Committee (SDMC), Head Master and Head Cook are shouldering the responsibility of Midday meals at school level. As per the directions and guidelines of the Central Government, Mother's Committee also has been constituted in schools. Mothers of the students taste the cooked food every day and giving their opinions, which are being recorded in the Taste registers at schools.

School Level

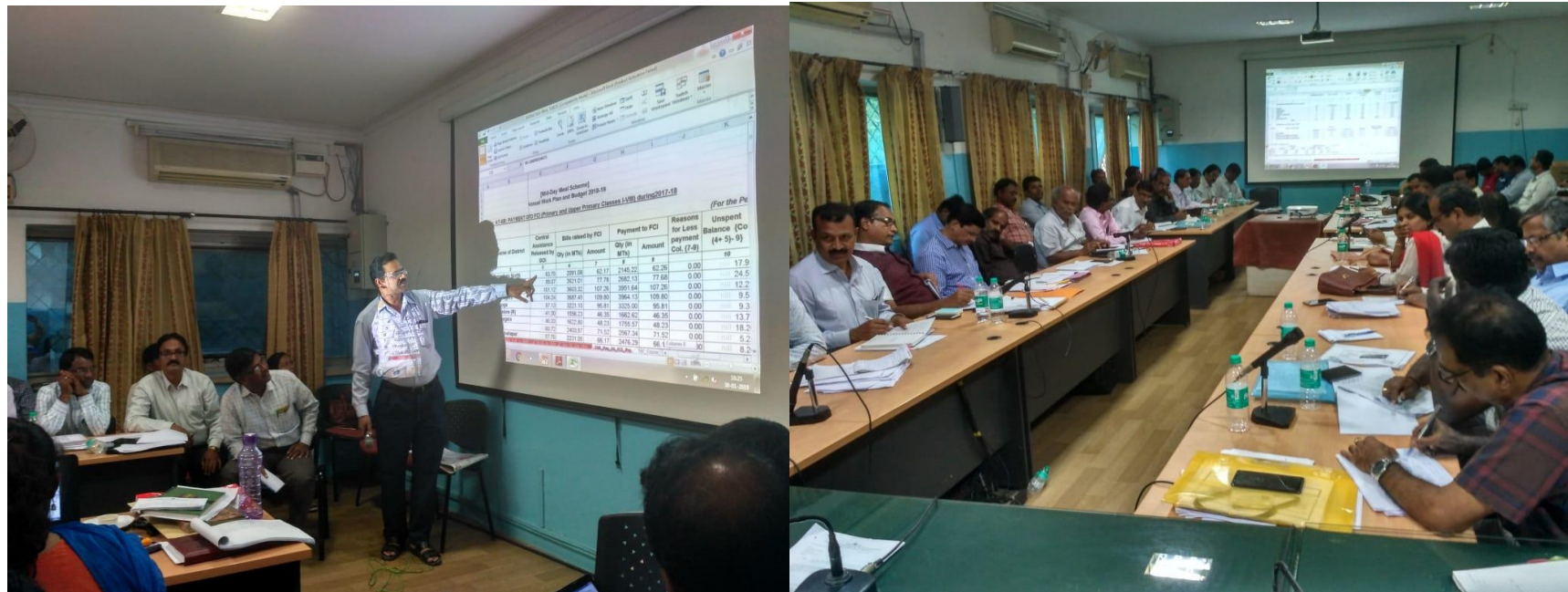
SDMC / Gram Panchayath / Head master



School Mother's committee

1.3 Process of Plan Formulation at State and District Level:

In the month of January 30th 2019, Annual Work Plan 2019-20 meeting was held for all District Education Officers of Akshara Dasoha. In this meeting shared the information regarding the process of collection and analysis of data and setting up of targets for 2019-20.



Planning Meeting Held at State level during January 2019

The stage wise planning process was taken as here under

- All the Head Masters were trained at Taluk level regarding preparation of annual plan at the school level for 2019-20, the same was consolidated by Taluk ADPI's and prepared taluk level plan based on each and every school level plan.
- At Taluka level plan is prepared by the taluka Asst. directors (MDM) on the basis of expenditure incurred at different levels for the year 2018-19. The proposal for the year 2019-20 is made on the basis of requirement of schools.
- District level education officers MDM prepared district level plan by consolidating the taluk level plans
- All the education officers MDM of the state called for an appraisal meeting at the State level. All the state level officers and staff verified the data of the district plan and state plan was prepared at the state level.
- The bottom up planning approach is followed in the preparation of AWP & B 2019-20. Data for the planning process is obtained from STS and MIS 2018-19.

2. Description and assessment of the program implemented in the current year 2018-19

And

Proposal for 2019-20 with reference to

2.1 Regularity and wholesomeness of mid day meals served to children; reasons for programme interruptions, if any and the reasons there for problem areas for regular serving of meals and action taken to avoid interruptions in future:

MDM has provided wholesome food regularly without any interruption during the year 2018-19. Menu prescribed by the state was followed by all the schools. The State Government to ensure that the scheme is implemented wholesomely and effectively, a monitoring system has been defined in compliance with the directions given by Government of India. There is a complete synergy between Department of Public Instruction, Health Department, Department of Rural Development and Panchayath Raj Institutions, Food Corporation of India and Karnataka Food and Civil Supplies at the District and Block Level.

2.2 System for cooking, Serving and supervising MDM in the schools:

Cooking: Mid-Day Meal Scheme is managed, monitored and supervised at school level by the "School Development and Monitoring committee". The cooking is being done at school kitchen and centralized kitchens (where ever NGO is assigned) by following **smokeless** system. The food is being cooked at school level by the cooks under the close supervision of Head teacher, Nodal Teacher of the day and representatives of Mothers committee. LPG is being used for cooking in all the schools across the state.

Kitchen : GHPS Lambapur, Siddapur taluk (U.K)



Steam Boilers are being used for Cooking MDM

Serving: Hygienic serving practice is being followed in all the schools across the state. The food is being served in the dining hall/place specified for this under the supervision of teachers. The food will be served to children after tasting by the teachers/Mothers/SDMC.

Supervision: The programme is being supervised and monitored by different field functionaries from state level to school level such as JDs and other state level officers, CEO (ZP), DDPIs, EO (MDM) and other District level Officers. Similarly Taluka level officers like EO (TP), BEO, ADPI (MDM), BRC etc. CRPs at Cluster level, HMs, SDMCs, Mother Committee are supervising at school level. In addition, the line departments like RDPR, Food & Civil Supply, Health department officers also supervise the programme.

2.3 Details about the weekly menu:

Department has introduced revised weekly menu from January 1st, 2014 after thorough deliberation with nutritionists and stake holders to form a balanced nutritional Diet, which includes locally available seasoned vegetables and green leaves. To provide additional calories to the normal diet, cereals also added in suggestive menu.

2.3.1 Weekly Menu-Day wise

Days	Menu	Vegetables to be used
Mon	Rice Sambar	Palak and drumstick leaves and other leaves, Potato, Brinjal, Onion, Tomato, mixed vegetables etc.,
Tue	Rice Sambar	White pumpkin, carrot, Beans ,Cabbage, Beetroot, Onion, Tomato, etc.,
Wed	Rice Sambar	Drumstick, Potato, Onion, Tomato etc.
Thus	Rice Sambar	Pumpkin, Bottleguard, curry cucumber, ladies finger, Raddish, Etc.,
Fri	Rice sambar	White pumpkin, carrot, Beans ,Cabbage, Beetroot, Onion, Tomato, etc.,
Sat	Bisibelebath/ Wheat upma	Palak and drumstickleaves and other leaves, Potato, Brinjal, Onion, Tomato, vegetables etc.,



GMPS.Ponnampet, Virajpet Taluk, Kodagu District

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.

Government of Karnataka has introduced Ksheera Bhagya Yojane from 01.08.2013. 150ml. of hot Milk prepared out of 18 gms. of whole milk powder was giving to all children from 1st to 10th Std. in all Govt. and Aided Schools thrice a week (alternative days) by spending Rs. 5.41 /child /day. It is further extended from 3 days to 5 days from 17.07.2017. Karnataka Milk Federation (KMF) is supplying the whole Milk powder to all schools directly. 18 gms. of toned Milk Powder is converted into 150 ml. Milk. Details are shown in AT-1.

Sl. No.	Details	Quantity	Cost (Rs.)
1	Toned Milk Powder	18 Grams	4.59
2	Sugar	10 Grams	0.32
3	Fuel	-	0.15
4	Other	-	0.12
5	Tax	-	0.23
Total			5.41



C.S.I Unity H S Muloor, Udupi District



PUC, Hosanagar Taluk, Shimoga District

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

During 2013-14 Double Fortified Salt (DFS) was introduced in MDM Scheme but it was not continued due to non availability of sufficient quantity. Instead, Iodized Salt which contains Standardized quality with Iodine is being used for the Scheme.

Double Fortified Oil is also being used while preparing food.

Standards	Quantity	
	Salt	Oil
1 to 5	02 gms.	5 gms.
6 to 8	04 gms.	7 gms.

2.3.4 At what level menu is being decided / fixed.

Sample menu is decided at the State level, while finalizing, importance is given to local food variety.

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

Schools are also given freedom to be made slight changes in the menu according to the locally available vegetables and green leaves.

The food is cooked according to the local cuisine. In some districts like Dakshina Kannada and Uttara Kannada, coconut is used in sambar as a main ingredient, locally available vegetables are used. Wheat Ball is using in the districts like Chithradurga, Davangere, Ragi (Millet) in Mandya, Chikkaballapura, Kolar and some parts of Mysore, Jowar is using in North Eastern districts of Karnataka.

2.3.6 Time of serving of meal

General lunch session in schools is from 1.00 pm to 1.40 pm from Monday to Friday and on Saturday meal serving time is 10.40 am to 11.20 am.

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

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

The sharing pattern of funds for MDM is 60:40.

GoI releases funds to state government. In turn state government along with the state share releases to districts. The state government will not wait for releases from the GoI, it releases funds well in advance to Zilla Panchayath. The funds will be released well in advance from district level to the school level through treasury and ECS.

2.4.2. Mode of release of funds at different levels:

The release of funds from the centre and state, up to the level of school is operated on the time schedule prepared for the year. These funds are released on quarterly basis through treasury, the same funds will flow to taluk treasury and then to school accounts. Steps are taken to transfer these funds through e-transfer.

Details are shown in **AT-2A**

2.4.3 Dates when the fund released to State Authority/Directorate/District /Block / Gram Panchayath and finally to the Cooking Agency/School:

State is releasing grant for 1st quarter in the month of April, 2nd quarter in the month of August, 3rd quarter in the month of November and 4th quarter in the month of February to Districts. Districts will release grant to Taluk and Schools in the same months. Details are shown in **AT-2A**.

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

No delay is caused at any level.

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

All schools are directed to utilize any available fund in their school account as per government order towards MDM if any delay or shortage of fund observed in their schools. Standing direction is given to concerned authority to release funds well in advance.

2.4.6 Initiatives taken by the State for pre-positioning of funds with the implementing agencies in the beginning of the year, like creation of corpus funds, adoption of green channel scheme, advance release of State share etc.:

The state has taken care to release funds well in advance to different levels without waiting for the release of central share or when fund is awaited from Govt. of India in order to ensure smooth and uninterrupted implementation of the scheme.

2.5 Food grains management

2.5.1 Time lines for lifting of food grains from FCI Depot- District wise lifting calendar of food grains:

The Allotment of food grains is made by the Government of India as per the requirement of the State. The District wise allocation is made by The Nodal Officer at The State Level. Allocation of food grains is communicated to the Districts in advance So that there is no difficulty in procuring the Food grains from FCI.

KFCSC lifts rice from FCI godown and procure dal from NAFED as per the instruction of GoI and supply to schools during the year 2018-19. This year, GoK has issued order to purchase turdal from KFCSC as practiced in the previous years.

The time line for lifting of food grains from the godown is vary from 1st day of the Preceding quarter and it will supplied up to last week of the allocation quarter according to the availability of godown facility. Every district has its own lifting calendar. Districts get indent from Assistant Directors of Taluk Panchayat before 10th of the respective month and lifted before 25th of that month ensuring the allocation of food grains does not gets lapsed. Implementation schedule is followed by the KFCSC authorities and the district level stake holders.

There are no interruptions or obstacles found in the food grains management.

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

The Supervision and Joint Inspection of Quality of Food grains is entrusted to Joint Inspection Committee consisting Deputy Director Food Department, District Manager- FCI, District Manager- KFCSC, Deputy Director-Department of Public Instruction, District Health Officer and Education Officer (MDM) as members. This committee ensures that, food grains of fair average quality are issued by FCI .The quantity of the food grains is also ensured by the Joint Inspection Committee.

During lifting of the food grains, joint inspections are done in presence of MDM and Food and Civil Supply officials. At the time of lifting food grains, team ensures the FAQ of food grains. The food grains are lifted from FCI stock yard to Karnataka State Food Corporation stock yards located at taluk level. The same is transported to schools under the supervision of Assistant Directors. As per recent circular some districts initiated to install electronic weighing scales fitted in the vehicles owned by the transporters.



Kolar District, Mulabagal Taluk Gowown

2.5.3 Is there any incident when FAQ 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.

Procurement of FAQ food grains is strictly ensured. Deputy Director- Food Department and district MDM officer/officials ensure FAQ before lifting from ware house. When low quality or supplied food grains not as per the specifications is rejected by the Quality Assuring Committee and made arrangements for the replacement of good quality food grains.

2.5.4 System for Transportation and distribution of Food Grains.

Food grains (Rice and Wheat) are being lifted from FCI godown and salt, edible oil and turdal are being lifted from KFCSC and supply to Taluk godowns. To supply food grains from taluk godowns to schools transporting agencies will be identified through tender process by the CEO ZP. Approved transport agency will lift the food grains from taluk godowns and supplied to schools according to time schedule.

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

Yes, Unspent balance of food grains will be taken as opening balance for the next month and as per the indent the food grains for the current month will be given to that respective schools. All the schools are receiving food grains at doorstep by the supplier appointed by the CEO, ZP`s in their respective districts from Taluk godowns. These godowns are being maintained by the KFCSC.



GMPS, Ponnampet, Kodagu District

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

Food grains are being lifted from FCI godown in the first week of every month and are stored in KFCSC godown at Taluka level. Dal, Oil and Salt are procured by KFCSC and stored at KFCSC godown at Taluka level. Based on the indent placed by schools, Rice along with Dhal, Oil, and Salt supplied to schools in the 2nd week of every month. Food grains are lifted and supplied to schools one month well in advance. Buffer stock will be maintained for a span of 1 month in all MDM schools and so also in KFCSC godown at Taluk level as standing instruction and also maintained.

2.5.7 System of fortification of food grains and their costing and logistics arrangement.

It is planned to supply fortified rice to all the schools of Belagavi and Chikkodi, Kolar, Chamarajanagar and Koppal districts. For this purpose, Fortified rice producing units (destining, cleaning and blending machines) will be installed in district godowns of KFCSC in these

districts. In these units FRK will be blended with the rice supplied by the FCI @ 1:100. After the completion of blending work Fortified Rice will be repacked in 50 kg bags and supplied to Taluka level godowns of KFCSC. Then it will be supplied to schools.

For three years Rs. 25.00 Crores is reserved for this project.

Identification of vendors through e-tender is under progress.

2.5.8 Challenges faced and plan to overcome them.

Timely allocation, procurement, storage and service during the course of implementation are encouraged. The FCI and KFCSC are in touch with the state and districts for streamlining the programme. One month buffer stock is well maintained in all MDM schools of the state.

Challenges faced:

No problems.

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

Payments made at district level. After supplying the Rice and Wheat by FCI, the bills are submitted to the Chief Executive Officers of Zilla Panchayat for approval and the same would be submitted to the treasury and cheques are drawn and credited to FCI through District Treasury.

2.6.2 Status of pending bills of FCI of the previous year and the reasons for pendency

Some bills of FCI are pending due to delay in submission of bills from FCI to concerned ZPs. Details are listed in **AT-6B**.

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

Pending bills will be cleared in 1st quarter of 2019-20.

2.6.4 Whether meetings are held regularly by 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.

Under the chairmanship of CEO, ZP a committee is constituted and regular meeting are held at the district level. All the stake holders from other departments attend the meeting and resolve the issues relating to lifting, quality of food grains and payment of bills.

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

Yes. All the District Nodal Officers are submitting the proceedings of the district level meetings to state office and keep informing the issues if any.

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

All the bills raised by FCI are paid through treasury cheque without delay. As soon as the bills cleared and payment is made to FCI the payment details collected from the districts and cross checked with the FCI. Bill tracking system is in place.

2.6.7 Relevant issues regarding payment to FCI.

The major issue is delay in FCI payment. The gap between bill generation, submission and the date of payment is 15 days. This is very short time to clear the bills because the bills reached to the concerned districts after 10days from the generation of the bill, and to clear these bills it takes more than 15 days since it has to go different sections for verification. This time limit has to be increased to 30 days so as to all next level officers will have enough time to clear the bills

2.6.8 Whether there is any delay in payment of cost of food grains to FCI and steps taken to rectify the same

There is no delay in payment of cost food grains to FCI.

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.

Yes, Number of cook-cum-helpers has been determined as per the norm fixed by the Govt. of India depending upon the strength of the children enrolled in a particular school. Names of cooks engaged and their date of engagement is communicated to the District office where a complete record of the cook-cum-helpers is maintained.

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

The state is following the norms prescribed by MHRD only

2.7.3 Whether the cooks there is 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 and actually engaged. Statistics on CCH is shown in **AT-1.**

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

The honorarium of Head Cook and CCHs are paid through bank accounts. The EO taluk panchayat releases the honorarium directly to the bank accounts of respective cooks.

2.7.5 Whether the CCH were paid on monthly basis.

Yes, the CCHs are paid 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.

No, payment is being made regularly.

2.7.7 Rate of honorarium to cook cum helpers

The Head Cooks receives an amount of Rs **2,700/- pm** and Helpers are getting **Rs 2,600/pm** respectively which includes Rs 600/- of central share.

2.7.8 Number of cook cum helpers having bank accounts.

All the **1,17,927** CCHs are having bank accounts.

2.7.9 Number of CCH receiving honorarium through their bank accounts.

All **1,17,927** CCHs are receiving honorarium through their bank accounts

2.7.10 Provisions for health check-ups of cook cum helpers.

Under NRHMs Rashtriya Bala Swasthya Karyakram health check up will be done to CCHs along with students at school level twice in a year.

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

Yes, all the CCH's are wearing aprons, headgears and gloves at the time of cooking Midday meal to maintain personal hygiene and in order to protect from fire hazards.



GMPS, Ponnampet, Virajpet Taluk, Kodagu District



GHPS Chikka Hunasuru, Hunsur Taluk, Mysuru District

2.11.1 Modalities for appointment of cook cum helpers engaged at school level and working at centralized kitchens, in case of schools being served through centralized kitchens.

Appointment of cook cum helpers engaged at school level and in centralized kitchens is done as per the norms of MDM.

Modalities:

- Cooks will be appointed by the four men committee consisting of chair person of GP, PDO/ Secretary of GP, HM and chair person of SDMC of the school.
- CCH posts are reserved only for Women
- Roaster system will be followed.
- Age limit is fixed to 30-40 years.
- Academic qualification of CCH : 7th std. pass for HC
No qualification for Asst Cook

- Preference will be given to local candidates

Same modalities will be followed by NGOs and it will be reviewed and ensured by the District MDM officer concerned.

2.7.13 Mechanisms adopted for the training of cook cum helpers. Total number of trained cook cum helpers engaged in the cooking of MDM. 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.

Training is provided to cook cum helpers at cluster level. A training module Shuchi-Ruchi and SOP guidelines issued by the department, are the chief resource material used up to train CCHs which focuses mainly on Food Safety, Personal Health and Hygiene, cleanliness and Quality maintenance while cooking and serving food, gas safety, fire safety and Economical ways of MDM preparation.

1458 Master Trainers are available in the state. Out of 1,17,927 CCH only 96,560 CCH have been trained up during 2018-19. It was one day intensive organized from September 2018 to January 2019 during the year 2018-19. Remaining CCH will be covered during 2019-20.



CCH Training Kalaghatagi



Shimoga Thalluk CCH Training

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.

Yes, Steps have been initiated to bring all the cook-cum-helpers in the State under the coverage of one or the other social security schemes. All cook cum helpers are informed about the security plans available and motivated to get enrolled in those schemes voluntarily.

2.8 Procurement and storage of cooking ingredients and condiments

2.8.1 System for procuring (good quality Ag-mark / FPO) pulses, vegetables including leafy ones, salt, condiments, etc. and other commodities.

Pulses, edible oil are supplied through KFCSC as per the indent placed by the district with food grains. The cooking ingredients like vegetables including leafy ones, salt, condiments & fuel and other commodities are locally purchased at school level. The contingency in cash is released by the Head master based on the attendance of the children on daily basis. The enhanced contingency per child /per day for children in primary school is Rs. 4.13 and Rs. 6.18 in upper primary schools respectively. The gas cylinders are supplied

as per norms and directives provided to the agencies through CEOs of ZP on the basis of route maps. The procurement is maintained as per indent received from the schools two months in advance based on the indent given by the institutions.

2.8.2 Whether pulses are being procured from NAFED or otherwise

KFCSC procured toor dal from NAFED as per the instruction of GoI and supplied to schools during the year 2018-19. As per the Government order of GOK toor dal will be procured from KFCSC instead of from NAFED for the year 2019-20.

2.8.3 Whether First In and First Out (FIFO) method has been adopted for using MDM ingredients such as pulses, oil/fats. Condiments salt etc., or not.

Yes. FIFO method has been adopted so as to provide fresh and quality food to students, which in turn helps the smooth management of MDM in schools of district. A circular from the state office has been issued to arrange the stock following FIFO and FEFO. The head teachers are instructed to mention the date of arrival on the bags and arranging in FIFO manner. As per the instruction, the head teacher records the supply date on bags which makes easy for them to follow FIFO.



Storage of food grains at GHPS, Bagalkot

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

The head teachers are instructed to keep ingredients and condiments in store in a clean and dry place. The condiments and ingredients are prevented from direct exposure to sunlight, and other impurities. Tight sealed containers are provided for better storage. Kitchen area is advised to maintain clean and hygiene. FIFO method is adopted in usage of pulses and condiments.



GHPS Doddakadanuru, Hassan District

2.8.5 Steps taken to ensure implementation of guidelines dated 13.02.2015 on food safety and hygiene in school level kitchens under MDM.

Guidelines and circulars are issued to the district level to ensure the safety and hygiene practices in school kitchens. It is also instructed, all the supervisory staff should look in to the safety measures followed in the schools. In the review meetings of both district and state level an agenda related to Food Safety is made compulsory.

A project on Food Safety and Standards is in place since 2016-17 in collaboration with Ajim Premji Foundation. A SOP focusing on maintaining safety, quality of MDM, Evaluation Checklist for supervision and monitoring of MDM process, video

and banners on healthy practices on cooking, serving, Do's and Dont's were prepared in joint collaboration on Food Safety Measures. The same video with SOP was used for the training of CCH and Field Officers of MDM. During the year 2017-18 the project was experimentally done in Mandya and Kolar districts. Cooked food was collected from randomly selected schools and sent for testing. This project further extended to 6 more districts namely Shimoga, Chikkaballapur, Chitradurga, Hassan, Bidar and Yadagir. Totally 222 food samples (Rice & Sambar) have been tested and got the result as satisfactory.

The same process will be continued for the year 2019-20 also.

Orientation workshop for MDM officers on SOP and project is already done. Banners and Flex on safety and hygiene are supplied to all schools of these districts. The cost incurred towards this is Rs. 67.94 lakhs.

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

Circulars regarding the implementation of MDM are directly sent schools from the State Office. Further follow up is ensured at district, taluk, and cluster and school level. Training has been given to all the teachers, head teachers, Members of SDMC, CRPs and all the taluk and district level field functionaries.

2.9 Type of fuel Used for Cooking of MDM-LPG/Smokeless/Chulha/Firewood etc.:

LPG is using for cooking of Mid Day Meal.

2.9.1 Number of schools using LPG for cooking MDM

In all 54576 schools (including 37 Madarasas and 21 NCLPs) are using LPG for cooking. Details are given in **AT-13**.

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

LPG will be supplied through gas agencies. Mapping exercise is conducting to identify the agencies nearby the schools by the ZP. After route mapping schools will be tagged to nearby gas agencies. Indent for supply of gas will be taken from the schools last week of every month and the same will be submitted to concerned agencies. Agencies will supply the LPG cylinders within the 2nd week of every month.

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

Once in a month, i.e., within the 10th of every month.

2.10 Kitchen-cum-stores.

2.10.1 Procedure and status of construction of kitchen-cum-store.

Funds released under the Mid-Day-Meal Scheme for the construction of kitchen sheds are released to the District Education Officers (MDM) for transferring the same to joint account of Head Teacher and the SDMC president to get the kitchen shed constructed. As per the directions of MHRD Kitchen-cum-stores are constructed annually under priority basis in schools by SDMC's where availability of sites. Sub-committee is framed to supervise the constructions and monitoring the expenditure. Technical supervision is done by Panchayath Raj Engineering Department (PRED). The details on status are shown in **AT 11 and 11-A**.

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

Yes. As per the guidelines of MHRD, with the help of Executive engineer prepared the plan and given directions to the districts. On the availability of land and geographical location construction of kitchen sheds will be modified..

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

An advisory committee for construction of kitchen cum store is formed at school level. This committee will have 5 members including SDMC president and Head master. According to the level of construction funds are released. The expenditure is audited by the SDMC.

2.10.4 Kitchen cum stores constructed through convergence, if any:

Till date 11,200 kitchen sheds were constructed in schools through convergence of Taluk Panchayath and Zilla Panchayath.

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

From **2006 to 2013-14** Central Government has sanctioned **40477** kitchen sheds. Out of which **38985** have been completed, **70** kitchen sheds are in different stages of construction and **1422** kitchen sheds are yet to start.

Out of **1422** yet to start kitchen sheds, **1293** kitchen sheds that were sanctioned to undivided Gulbarga district during 2007-08 were not started due to technical reasons. Therefore the State requested that central assistance may be provided for the construction of this kitchen cum stores as per new SR and plinth area norms. The same was considered by the PAB, MDM, 2016 and directed the State to submit a fresh proposal for sanctioning of 1293 kitchen cum stores as per new SR and plinth area norms. As per the direction the State submitted the fresh proposal.

The proposal of the State has been approved in March 2018 (The total cost to be incurred towards this in 60:40 sharing pattern is 5795.92 lakh) stating that, the State Government may utilize central assistance of Rs. 775.80 lakh lying with it since 2007-08 as 1st installment for the construction of 1293 with a condition of releasing the 40% mandatory State share of Rs. 517.20 lakh against 60% central share of Rs 775.80 lakh and start the construction work at once and complete it by 12 months. After achieving 80% physical and financial progress proposal may submit for the 2nd installment with utilization certificate. In the meanwhile a Government order was issued by the State to utilize the Central Assistance of Rs 775.80 lakh lying with the district including the fund of Rs 320 lakh released under States SDP fund to construct 137 KS in Kalaburgi and 111 KS in Yadagiri district. Out of 248 KS 198 KS have been completed and 30 KS are in progress, 20 KS from Kalaburgi district yet to be started. Hence the total no of kitchen sheds under progress is 96 and yet to start kitchen sheds are 1144. Details are entered in **AT- 11 and 11-A.**

For the year 2019-20 new kitchen sheds are not proposed

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

Construction of kitchen cum stores is delayed due to some land disputes at school level, as well as scarcity of sand.

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

No interest has been earned as the fund sanctioned was in Fund 1 of district treasury.

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

A total of **11,200** kitchen sheds were constructed in schools through convergence of Taluk Panchayath and Zilla Panchayath by Zilla panchayath Engineering Department.

2.11.4 Kitchen Devices

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

The required kitchen devices for the preparation and serving of MDM are procured by the SDMC's when they receive funds from the districts. As per the need of the schools SDMC's procures the kitchen devices as per the norms and guidelines.

2.11.6 Status of procurement of kitchen devices

The details are shown in **AT-12 and 12A**.

2.11.3 Procurement of kitchen devices through convergence or community / C S R

Majority of the schools in the state procure kitchen devices from donors in the form of plate, tumblers, mixer grinder, pressure cookers, RO water filters, syntax water tanks, mats, aprons and head scarf along with hand gloves to the cooks. Details of Donation are registered in the stock register of the concerned school. In some schools donors have constructed dining hall for the purpose of mid day meal scheme. Many districts have benefited with cash donations.



GHPS, Turuvekere Taluk, Tumakuru District

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

All MDM serving schools in the state are having plates and tumblers as per their school strength by using balance amount of MDM contingency. Other source of funding is donors, CSR fund and NGOs.

Measures taken to rectify

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

Problem of inter district low and uneven utilization of food grains and cooking cost is not raised.

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

No. Intra-district mismatch in utilization of food grains and cooking cost is not found.

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

Due to some technical issues mismatch of data is seen. Action has been taken to rectify the same.

2.13 Quality of food

2.13.1 System of Tasting of food by teachers/community. Maintenance of taste registers at school level.

Instruction is given through Standard Operational Procedures, that nodal teacher of the day has to taste the food half an hour before serving to children and to enter the details in the taste register. The verified results are considered as indications for any change in the food preparation to maintain hygiene level.

Taste Register is maintained by school and signed by a teacher who tastes the food for the day. Mothers' committee is formed at every school to give their effective feedback and same is considered for the improvement of the quality of MDM.



Community and Mothers Committee Members Supervising the Hygiene of Kitchen and Tasting the Food

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 meals.

In implementation of mid-day meal programme, community initiative is worth mentioning in the state. The community participates through school children's mothers association. Out of the total mothers of children enrolled in the school, two mothers are nominated on roster basis to supervise the cooking and distribution of meal. Roster of parents and community is maintained at schools to ensure their presence during cooking and serving. They are allowed to taste the food before serving and to record their comments in the taste register.

2.13.3 Testing of food sample by any recognized labs for prescribed nutrient and presence of contaminants such as microbes, e-coli. Mechanism to check the temperature of the cooked MDM.

Testing of food sample by any recognized labs for prescribed to test the presence of contaminants such as microbes, e-coli is in practice. That's in PHI-Bengaluru, CFTRI-Mysuru, NABL-Hyderabad and Kuvempu University, Dept. of P.G. Studies and Research in Microbiology, Shimoga.

The temperature of the cooked food is checked physically.



Food Test: Sample collection from ADPI, Mandya District

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

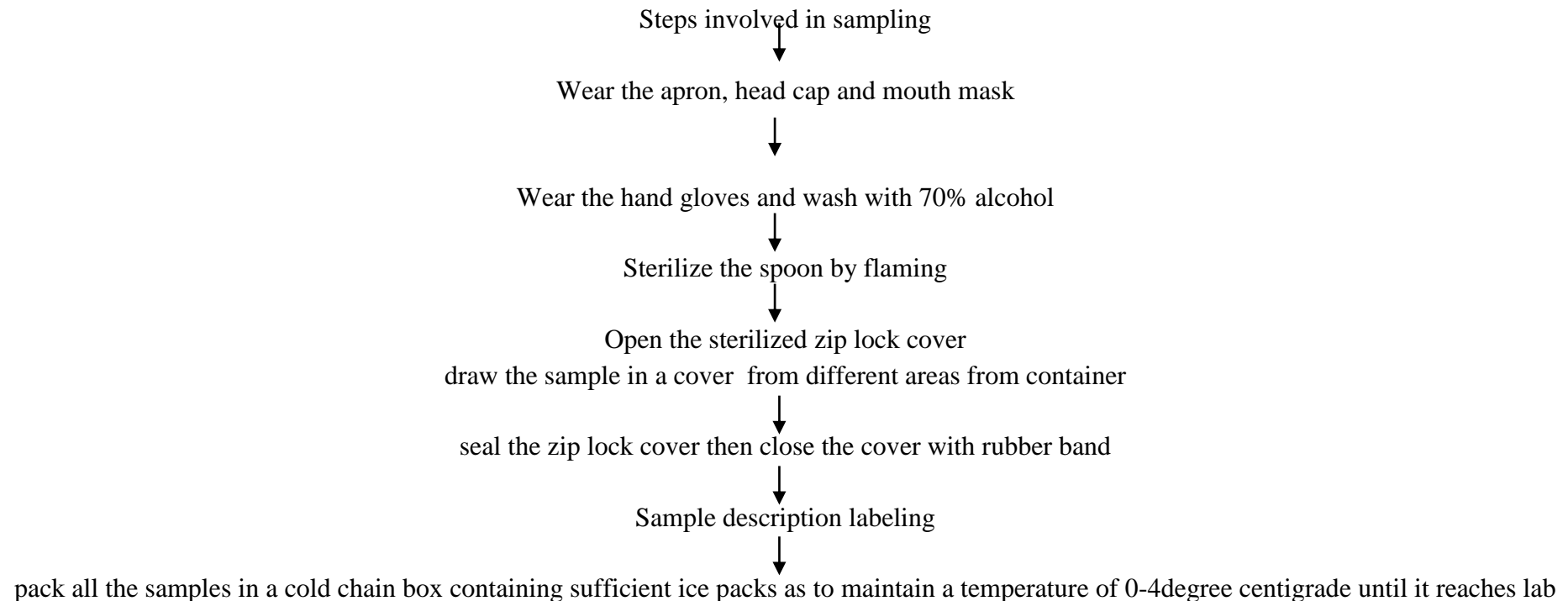
The state is conducting food test with the help of recognized labs like Public Health Institute, Bengaluru, NABL lab, Hyderabad and private labs approved by the NABL, Central Food Technological Research Institute (CFTRI), Mysore and Kuvempu University, Dept. of P.G. Studies and Research in Microbiology, Shimoga.

The state had meetings with Public Health Institutes and private labs available in the state. Each Taluk is provided Rs. 30,000/- for testing food in selected 8 districts.

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

Sampling Protocol

The following protocol is being followed to draw samples from schools.



Food testing was conducted from November 2018 to March 2019. Time schedule was given to selected districts. According to the schedule food sample tests are conducted.

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

Food tests are conducted in **96** schools (48 HPS & 48 LPS) from 48 blocks of 8 districts at the frequency of 2 tests per month for 5 months. Totally **612** food samples have been tested in the year 2018-19 by spending **Rs. 14.40** lakhs. Results are satisfactory. Details are shown in **AT-14A**.

2.13.7 Step taken to ensure implementation of guidelines issued with regards to quality of food.

Orientations to CCH, Head Teacher and other field functionaries to maintain safety and quality in MDM implementation were conducted. A **separate standard Operational Procedures** is issued to schools to ensure safety and quality in MDM and the same is also made available to all stake holders on the website.

To evaluate the performance of the school regarding MDM implementation, a 16 point evaluation scale is prepared for supervisory staff.

Likewise a check list is maintained at school level. The functions executed for the day is self evaluated by the teacher in charge on daily basis. The same is verified by the head teacher on daily basis and follow up is ensured.

2.14 Involvement of NGOs/Trusts/Temples/Gurudwara/Jails etc.

In the State 74 NGOs are working in 14 districts covering 5494 schools and 923176 children under Mid-day Meal Scheme. Akshaya Patra Foundation-Bengaluru, Adanya Chetana-Bengaluru, Sri Gurushanteshwara Janakalyana Pratishtana-Chikkodi, Samridhi Seva Samsthe-Belagavi are the main NGOs who are serving mid day meal for more than 20,000 children during the year 2018-19. All NGOs have established their own centralized kitchen. Details are annexed in **AT 19, 20 and 22**.



Involvement of NGOs in MDM

2.14.1 Modalities for engagement of NGOs/Trusts/Temples/Gurudwara/Jails etc. for serving of MDM through centralized kitchen.

The districts are authorized to engage NGOs/Trusts for serving of MDM through centralized kitchen as per norms. The district level committee examines the proposals. As per the guidelines of the department they engage the NGOs. Since 2012-13 no new NGOs are engaged for the purpose of MDM. But, every year MoU will be signed between CEO ZP and with respective present serving NGOs as per MHRD guidelines after ensuring their quality service in previous year.

2.14.2 Whether NGOs/Trust/Temples/Gurudwara/Jails etc. are serving meal in rural areas.

Yes, some NGOs are serving mid day meal in rural areas also namely Akshaya Patra Foundation-Bengaluru, Adanya Chetana-Bengaluru, Sri Gurushanteshwara Janakalyana Pratishthana-Chikkodi, Samridhi Seva Samsthe-Belagavi.

2.14.3 Maximum distance and time taken for delivery of food form centralized kitchen to school.

Maximum distance from centralized kitchen is 60 km and the Maximum time taking to deliver the food for concerned schools is lesser than 1 hour 30 minutes.



NGO Kitchen Centre

2.14.4 Measures taken distance and time taken for delivery of food from centralized kitchen to school.

The NGOs are using closed containers to deliver the food to school with multiple vehicles and different routes to reach the destination school well in time maintaining 65⁰ c. temperature between preparing and serving MDM. They are maintaining the 3 factors namely time, distance and temperature is ensured while serving MDM.



Transportation of MDM from Akshaya Patra Foundation

2.14.5 Responsibility of receiving cooked meals at the schools from the centralized kitchen.

The responsibility of receiving cooked meals at the schools is lying with the Head Teachers and the Assistant Cooks.

2.14.6 Whether sealed containers are used for supply meals to school.

Yes, the food is being supplied in sealed container by the NGOs to schools.



2.14.7 Tentative time of delivery of meals at schools from centralized kitchen.

Normally the prepared food will reach the school one hour before prior to lunch time.

2.14.8 Availability of weighing machines for weighing the cooked MDM at school level prepared at centralized kitchen.

Weighing machines are available in all schools.

2.14.9 Testing of food samples at centralized kitchens.

In centralized kitchens, once in 3 months testing of Food sample is periodically conducted and the reports are shared with the concerned officers of block and district.

2.14.10 Whether NGOs/ Trusts/Temples/Gurudwara/Jails etc. is receiving grant from other organization for the mid day meal. If so, the details thereof.

No. Such instances have not been reported to the state office of MDMS.

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

The following system is maintained at different level to ensure transparency, accountability and openness in all aspects of programme implementation.

1) School Level:

At the school level cash book, stock book and expenditure register (MDM) maintained by the head cooks and same is supervised by the HM. SDMC and mothers committee are also monitoring the MDM. Taste register is also maintained by the nodal teacher of the programme. All officials from different level will observe the records maintained by the school when they visit schools.

2) Taluka Level:

Quality Assessment Committee at taluka level will check and ensure the quality of food grains and supply to the schools. Progress of MDM will be reviewed at the taluk level KDP meeting headed by President and EO of TP.

3) District Level:

For the effective implementation of the programme, all the aspects of the programme will be reviewed at district level KDP meeting headed by President and CEO of ZP.

3) State Level:

Quarterly review meeting will be conducted for EOs of MDM by the state office to review the progress of the programme. In the Monthly Programme Implementation Calendar (MPIC) meeting MDM progress will be reviewed by the Principal Secretary of Education Department.

Every day's beneficiaries of MDM information will be getting through SMS through Automated Monitoring System (AMS) system.

Members of Food Commission are also visiting the schools and monitoring the programme and their observations will be discussed in the meeting conducted by the Food Commission.

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

Logo of MDM, entitlement of children and other information are displayed in all the schools at visible place.



GHPS, Keddalike, Dakshina Kannada District

2.15.2 Dissemination of information through MDM website.

Dissemination of information through MDM website www.schooleducation.kar.nic.in is being done and is being updated periodically by the state office.

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

Provisions have been made to community monitoring at school level through maintaining taste register, visitors book, donation register where they can record their opinion in taste register about taste of MDM after tasting the meal, where they can write their opinion about the MDMS after visit the school and they can observe the things taken as donation and recorded in the donation register.

2.15.4 Tasting of meals by community members.

The mothers and the community members like parents, elected representatives are allowed to visit the school during preparation and serving time in order to supervise the process and record their opinion for better implementation of the scheme. They are allowed to taste the food and record in the taste register.



Tasting of Meals by Community Members

2.15.5 Conducting Social Audit.

2.15.5.1 Whether Social Audit has been carried out or not

Yes, social audit is being conducted through KFCSC. For this purpose 10% of the MDM schools have been selected from 17 districts for the year 2019-20. Totally, **2696 schools (LPS-808, HPS-1113 and HS-775)** selected and covering **334119** students (girls-164653 and boys- 169466) for social audit. Questionnaire for students, schools and parents have been prepared and being used in social audit.

2.15.5.2 If no, in 2.15.5.1, reasons thereof.

- NA -

2.15.5.3 Details of action taken by the State on the findings of Social Audit.

Action will be taken soon after receiving the Social Audit report.

2.15.2.4 Impact of social audit in the schools.

- NA -

2.15.5 Action plan for Social Audit during 2019-20.

Same process will be followed for the 2019-20 also.

2.16 Capacity building and training for different stake holders.

2.16.1 Details of training programme conducted for state level officials, SMC members, school teachers and other stake holders.

Regular training programmes are being conducted by MDM to all the teachers in the primary and upper primary schools through Cluster Sharing Meetings. A module of Mid Day Meal programme addressing all the aspects of the scheme is used as training module.

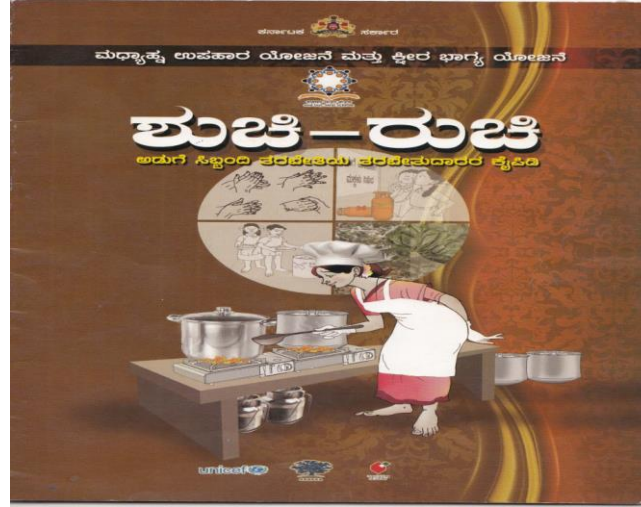
In order to upgrade the cooking skills and to maintain quality and safety in the implementation of MDM, all Cooks are trained. During 2018-19, 117927 cooks are given one day training at cluster level, head teachers and CRPs are trained at taluk level. Master training is given to Eos, ADPIs of akshara dasoha, CRPs and selected teachers. In the orientation programme, the personal hygiene of cooks, the safety measures to be followed before and during the process of cooking in kitchen, use of LPG stoves, use of aprons, steps to be followed in the preparation and serving of food, storing of food grains, accounts maintaining etc., are discussed in detail. This training has been given with coordination of line departments like health, police, fire engine, WCD etc.



Training programme for District and Taluka Level Officers

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

- **Modules:** “shuchi – Ruchi” is the module used for training of cooks. Posters on do’s and don’ts, SOP (Standard Operational Procedure) chart and a video focusing on safety and quality issues were used as resource materials.



“Shuchi-Ruchi” Training Module for Cooks

2.16.3 Target for the next year

It is proposed to train 1,17,927 cooks, 32 Education officers (MDM), 204 Assistant Directors(MDM), 4301 Cluster Resource Persons for the year 2019-20

2.17 Management Information System at School, Village / Gram Panchayat, Block, District and State level and its details.

Mid-Day-Meal Programme implementation is the overall responsibility of committees constituted at school level. Teacher In charge of the day supervises the MDM implementation process and maintenance of day to day record of the programme. There are only two important registers to be maintained at school level. One register is for maintenance of funds (Cash Book) and second register is kept for food grains. At the end of the month, every school submits its monthly report of utilisation and stock of food grains to the Assistant Directors, MDM.

Assistant Directors compile the reports received from various schools and update the MIS entries and communicate to the District Education Officer (MDM), who in turn compiles the entire district report and sends to the State Mid-Day-Meal office online.

MDM-MIS (portal) is used for online monitoring of the scheme. The portal captures information on important parameters like category-wise enrolment, teacher (looking after MDM) details, cook-cum-helpers details with social composition, availability of infrastructural facilities such as kitchen-cum-stores & kitchen devices, mode of cooking, drinking water, toilet facilities, etc., on an annual basis. The portal also captures monthly data, which helps in monitoring the critical components/ indicators of the MDM such as number of meals served, utilization of food grains & cooking cost, honorarium paid to cook-cum-helpers, school inspection details, etc. These reports are accessible to the officers at all levels for better monitoring and implementation of the scheme. Details are shown in AT-23.

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

In the state proper management information system is in place. In all the schools data related to institution, student, beneficiaries, availability of funds, food grain, allotment of fund, infrastructure are maintained in the same format prescribed by the state government. This information is collected by Assistant Directors, MDM, from School Level. The School level information is compiled at block level and DATA entry into MDM-MIS is made at the taluk level itself. Similarly the block level data /information are compiled at district level by Education Officer, MDM and sent to State on monthly basis.

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

Data is being entered in MDM-MIS portal at Block level. The data of schools in which food is being supplied by NGOs get entered at district level.

2.17.3 Availability of man power for web based MIS:

The services of one data entry operator is provided to each Block for entering the MIS data in web portal

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

Mechanism to ensure data entry and its quality, fortnightly meetings are held at Block level and same is reviewed in monthly meetings held at District and State level.

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

Yes. MIS data is being used to prepare the QPR and Annual Plans and also for monitoring purpose.

2.18 Automated Monitoring System(AMS) at school, Block, District and State level and its Details:

Automated Monitoring system has been introduced to supervise the MDM program implementation at school level on day to day basis. Daily monitoring of regularity of meals provided being successfully done through SMS based real-time monitoring. Details attached in AT 23-A.

2.18.1 Status of implementation of AMS

Automated Monitoring System is implemented in the across the state. The average progress is ranges between 85-90%. Due to some technical reasons the state could not achieve 100% progress. Efforts are in place to achieve 100%.

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

Data collection is made through SMS.

2.18.3 Tentative unit cost for collection of data.

No charge is levied for sending SMS from schools. It is free of cost for them. Whereas push messages are charged 3 paise and this is being borne by the state.

2.18.4 Mechanism for ensuring timely submission of information by schools

AMS Reports are generated on daily basis at Block, District and State level in order to ensure the number of SMS sent from schools. Immediate action is being taken to get the SMS on the same day from the school regularly.

2.18.5 Whether the information under AMS is got validated.

Information gathered through AMS is got validated.

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

Yes. AMS data is being used for monitoring purpose. The facts and figures collected through SMS are being verified with MIS and QPR data.

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

AMS has been rolled out across the state.

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

Evaluation study is being conducted by the Karnataka Evaluation Authority for the year 2018-19 through Hyderabad-Karnataka Centre for Learning (HKCL). Essential information of MDM has been given to the agency in order to evaluate the scheme. Work is under progress.

2.20 Case Studies/Write up on best/innovative practices followed in the state along with some high resolution photographs of these best/innovative practices:

As years have passed, the scheme of MDM is growing with number of best practices as witnessed during the visits round the state. The co-operation of State Govt. is also enormous in helping the scheme to run smoothly involving the stake holders thoroughly into this scheme. The following are the best practices implemented.

- SDMC & Mother Committees Participation and Contribution, under this practice schools are taken the following measures.
 1. List of mothers is prepared on the basis of enrolment of the children
 2. Regular meetings with mothers to bring awareness
 3. Identifying the mother's and allots those days on which they have to supervise
 4. Maintaining the attendance register of mothers

- Record Keeping and Display of Information on School wall-Primary schools in the state are displaying the following information on the school walls (Gode Baraha):
 1. Details of food grains to be served to each student (primary)
 2. Details of food grains to be served to each student (high school)
 3. Steps to be followed during the preparation of mid day meals
 4. Details of the Protein tablets provided to the students
 5. Details of safety measures
 6. Daily Details of the Beneficiaries with Admission and attendance

- Teachers' Participation

The success of the Mid Day meals programme in the state is to a very great extent, due to the active participation of teachers. Teachers taste the meal before serving it to the children. They are ensuring that the children wash their plates and keep it clean and also educating the children about the cleanliness and hygiene.

- Plantation of Kitchen Garden in School Compound



GHPS, Mallanduru, Chikkamagaluru Taluku and District



GHPS, Kunthoor Padavu, Dakshina Kannada Dist

Some Specific Best Practices followed in the State are:

1. To maintain social equality at the grass root level one cook appointed in every center necessarily belongs to SC/ST communities
2. Only women are appointed as cooks with preference given to widows, single mothers and destitute women.
3. LPG is used in the preparation of food in the interest of protecting greenery, reducing air pollution and also protecting the women's health and cleanliness.
4. SDMC and other civil amenities committees are giving good quality vegetables/fruits/sweets to children on National festival and other special occasions.

5. Rain water harvesting for improving the ground water management
6. Availability of Structured training modules for cooks. Cooks have been trained in the preparation of hygienic and healthy food and in maintaining cleanliness. One day training for cooks will be given at the rate of Rs 100/- per cook under state fund.
7. Good convergence with other government departments
8. All Children are served food by making them sit in rows irrespective of caste and creed. This helps in co-ordination, co-operation, equality and moving towards casteless society.
9. Pucca kitchen sheds are provided to the schools out of various schemes of Zilla Panchayath and State Funds.
10. Rs. 30,000/- is sanctioned to selected 48 taluks of 8 districts for food testing from state budget.
11. Rs. 7000/-to districts and Rs. 3000/- to taluks is sanctioned to conduct SMC meetings quarterly.
12. Under AMS, Rs. 6,19,562/- is paid to NIC as renewal charges in order to send push SMS to Head Teachers.
13. Capacity building for all the implementing officers from district level to cluster level is organized and the expenditure incurred under state fund.
14. The Govt. of Karnataka has introduced “**Ksheera Bhagya Yojana**” by providing 150 ml. of free Hot milk to each students in government and aided students from 1st to 10th standards, after prayer assembly 5 days in a week.
15. E- Transfers of funds in advance up to schools by GoK before receiving from GoI.
16. The cooks-cum-helpers are provided with aprons, caps and hand gloves, purchased out of accumulated funds of the school.
17. Protocol for testing of meals is in place and regular testing of samples is done.
18. Waste management is well planned in the schools by digging the pits in the school premises for dumping the wastes and a layer of mud is covered for gaining the composts which will be utilized for growing vegetables.
19. Additional payment of Rs 2100/-to head cook and Rs. 2000/- to helpers per month from state budget. Emergency Medical Plan is displayed in all the schools.
20. Use of fortified rice in Akshya patra foundation centralized kitchen and intended to introduce fortified rice in decentralized kitchens of 4 districts by the state government. The process is in progress.
21. **Ksheera Bhagya (Hot milk) programme is extended to Children With Special Needs (CWSN) who are studying in special schools run by NGOs. Totally 10,567 children of 155 schools are getting hot milk facility. This programme is inaugurated on 01.11.2018 by Hon’ble Chief Minister of Karnataka.**
22. **MDM is providing to the students of 9th and 10th standard who are attending to ‘Vishwasa Kirana’ (Remedial Teaching Programme incited during Dassara vacation and every Saturday programme)**

Use of Millets in MDM: The Akshaya Patra Foundation launched a pilot in partnership with the GoK to introduce Millets in the MMS. With an aim to enhance the nutritional intake of the beneficiaries it is implemented in 10 schools of Bengaluru urban district covering 1500 children. Variety in menu is being followed.

Kitchen Garden Project

Rotary Bengaluru Orchards, Bengaluru come forward to develop kitchen gardens in government schools with their own resources. They are distributing vegetable seeds, medicinal and fruit plants. The maintenance of kitchen gardens will also be taken care by them. Initially they are taking 378 schools of Kolar district and 1645 schools of Chikkaballapur district.

Sri Sathya Sai Annapoorna Trust

Sri Sathya Sai Annapoorna Trust providing healthy breakfast and nutritious biscuits at free of cost for 51,000 children of 820 schools in Vijayapura, Raichuru, Shimoga, Chitradurga, Mandya, Ramanagar, Chikkaballapura, Bengaluru Urban and Bengaluru Rural districts since 2012. The trust has incurred the expenditure around Rs. 1,81,26,761.00 for this cause. Same is being continued during 2019-20.

For the year 2018-19 the trust expanded its service to Kalaburgi district and started serving 50,000 children with morning breakfast. The trust has entered into an MoU with GoK for the same. In future the trust intended to extend the same facility to Ballary and Koppal districts. Same is being continued during 2019-20.

2.21 Untoward incidents

2.21.1 Instances of unhygienic food served, children falling ill Sub-standard supplies,

It is unfortunate to quote that, there are some stray incidents happened in the year in spite of state's constant efforts to avoid it. 9 incidents are reported during the year and the details are given below.

Consolidation report of major incidents happened in the state during 2018-19

Sl. No.	District	Name of the school	Indication	Details	Action Taken
1	Belagavi	Govt. Primary School, Lakhanayakanakoppa, Ramadurga Taluk	Date of Incident	21.06.2018	The head teacher of this school has been shifted temporarily to the neighbor school and cooks are terminated. With the help of cooks from neighbor school MDM is being running.
			No. of Children fell ill/affected	78 children fell ill due to stomach-ache after consuming MDM	
			Reason for the incident	Irresponsibility of Cooks	

2	Tumakuru	GHPS, Tuyalahalli, Turuvekere Taluk	Date of Incident	27.06.2018	The head teacher is suspended. Cooks are terminated. Circular issued to school for the strict management.
			No. of Childr fell ill/ affected	30 children fell ill after having mid day meal.	
			Reason for the incident	Lizard fell in food, due to lapses of cleanliness and food safety management.	
3	Kolar	GHPS, Kambalapalli, Bangarapete Taluku	Date of Incident	28.06.2018	Given first aid to all the children.
			No. of Children fell ill/ affected	40	
			Reason for the Incident	Due to intake of sour fruit.	
4	Chikkamagaluru	GHPS, Niluvagilu, Koppa Taluk	Date of Incident	15.09.2018	FIR is registered in the local police station and reported that, the head teacher is considered as accused no. 1, cooks accused no. 2. The head teacher is suspended with pending of department enquiry.
			No. of Children fell ill/ affected	18 children	
			Reason for the Incident	Children had milk added urea.	
5	Bellary	GHS Gaddikeri, Hagaribommanahalli Taluk	Date of Incident	12.12.2018	EO of Akshara Dasoha has reported that, notice has been issued to the Head Cook, Head Teacher of the school and Asst. Director of Akshara Dasoha.
			No. of Children fell ill/ affected	95	
			Reason for the Incident	Due to lizard fell into mid-day meal	
6	Bellary	GHPS, Hagalur, Siraguppa Taluk	Date of Incident	20.12.2018	EO of Akshara Dasoha has reported that, notice has been issued to the Head Teacher of the school;
			No. of Children fell ill/ affected	75	
			Reason for the Incident	Due to lizard fell into sambar	

				prepared for the Midday meal.	cooks who are reason for the incident have been terminated.
7	Bagalkot	GHS, Chikkamagi, Hunagunda Taluk	Date of Incident	20.12.2018	EO of Akshara Dasoha has reported that, cooks who are reason for the incident have been terminated. Head teacher is suspended.
			No of Children fell ill/ affected	97	
			Reason for the Incident	Due to lizard fell into sambar prepared for the Midday meal	
8	Mandya	GLPS, Sangapura, Pandavapura Taluk	Date of Incident	01.01.2019	Treatment has been given to the child. Later on recovered.
			No. of Children fell ill/ affected	1	
			Reason for the Incident	A girl has slipped and fell into the hot water and got burnt.	
9	Koppala	GHPS, Bevuru, Yalaburga Taluk	Date of Incident	21.02.2019	
			No. of Children fell ill/ affected	4	
			Reason for the Incident	Students were hospitalized due to indigestion of food, vomit and dehydration.	

2.21.2 Sub-standard supplies:

Action has been taken to supply FAQ quality. Hence this question does not arise.

2.21.3 Diversion/ misuse of resources

No such cases have been reported during 2018-19

2.21.4 Social discrimination.

No such cases happened in the state

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

A circular on SOP is issued to all schools directly from the state office. The schools have to follow the SOP strictly and this is being ensured by the supervisory staff. The Department officials highlighted the importance of MDM and its impact through campaign, through awareness programme, dialogue, print media and electronic media. All officers are informed to attend all untoward incidents immediately without any delay and take immediate action and the same will be intimated to the senior Officials. All SDMC`s were informed to have a vigilance about the scheme. Emergency plan is existed in all the schools.

2.22 Status of Rastriya Bala Swasthya Karyakram (School Health Programme)

The school health programme is implemented under RBSK in convergence with Department of Health and Family Welfare. Each taluk is equipped with 2/3 teams of experienced Doctors. A team of doctors visits schools, record the health details of the child in individual health card. The children who are identified with health disorders are recommended for higher treatment.

During the year 2018-19 (Apr- Dec), through the early screening and intervention program RBSK has been able to screen a total of 4632909 children.

Target	Achievement	Percentage	Referred	Medical	Surgical	Early Intervention	AFHC Counseling
4632909	4632909	100	189492	91234	1244	47527	12964



Periodical Health checkup Programme conducted by RBSK team in GHP School Madhya, Dakshina Kannada Dist.

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

Apart from hot cooked meals, children are provided with supplementary nutrition in the form of tablets, like: vitamin 'A' and de-worming (Albendazole) Tablets once in six months and WIFS tablet weekly once under WIFS programme.

2.22.2 Distribution of spectacles to children with refractive error,

Spectacles have been distributed to children with refractive error. The details are shown in **AT-17**.

2.22.3 Recording of height, weight etc.

Every year during medical checkup height and weight is recorded. The register is maintained by the head teacher.

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

According to the guidelines given by the department RBSK team visits the school twice in a year.

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.

The state has made elaborate arrangements for monitoring MDM for which monitoring cum steering committees have been formed at State, District, Block, village and School level. Following Monitoring System is in place for monitoring of Scheme. Authorities from the department keep a strict vigil on the quality of food served to children. From time to time proper circulars/instructions are sent to the district, block offices for supervision of the schools and monitoring the mid-day meal programme

- At the state level SSMC headed by Additional Chief Secretary who is monitoring the programme. Various executions made for the advancement and successful achievement of MDM through the Principal Secretary to Education Department and Commissioner of the state education including the JDPI of MDM along with the circle of authorities in the state who are helping the implementation of this scheme.
- At district level DSMC headed by deputy commissioner / CEO monitoring the scheme. The DDPI (Admin), EO of MDM and other concerned including the agencies i.e. FCI and KFSC will all meet once in a quarter. In addition to this educational standing committee of the Zilla Panchayath also reviewed and monitoring the Scheme.
- At Taluk level TSMC headed by Assistant commissioner and EOs are monitoring the scheme along with BEOs and others,
- At the base level schools will have the HM, SDMC`s, Mother Committee and Panchayath members of the region will steer and monitor the scheme.
- A toll free number 1800-425-20007 is provided to report the success and constraints/complaints in implementing MDM. One officer at the state office is made responsible to receive the calls and to respond and sort out the issues.
- Automated Monitoring System is established across the state. Training is given to Head Masters to report every day the number of students benefited through SMS.

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

2.24.1 Number of meetings held at various level and gist of the issues discussed in the meeting State Level:

Block level: Block level SMC is headed by EO, Taluk Panchayat

District Level: District level SMC is headed by CEO, Zilla Panchayat and

State Level: SMC is conducted as per MHRD guidelines, generally the meetings are held once in 3 months. For the year 2018-19 two meetings chaired by Additional Chief Secretary to Government were held on 04.12.2018 to discuss on the PAB approvals for the year 2018-19 and 09.05.2019 to approve the draft AWP&B for the year 2019-20. Apart from this the meeting had a thread bare discussion regarding the implementation of the MDM in the State.



SMC Meeting at State Level on 09.05.2019



SMC Meeting at Chamaraja Nagar ZP

2.24.2 Action taken on the decisions taken during these meetings

Follow up action is ensured on decisions taken on the meetings and in the next meeting the report of the same will be placed before the committee. Proceedings of the meeting are enclosed.

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.

The meeting of district vigilance and monitoring committee, under the chairmanship of senior most MP of the District were conducted 2 times in all the districts during the current year.

In these meetings the problems and achievements of MDM programme are discussed and the same will be resolved and also action taken against interruption and redress of MDM grievances. The common findings are in the vision of the state for future remedial treat to other districts.

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

Arrangements are in place for official inspection to MDM centers and all the schools in order to have strict supervision and control on the implementation of the scheme, regular inspections have been undertaken by respective authorities of the department. All the supervisory officers of all levels are assigned for inspection of government schools. As per the circular of Commissioner for Public Instruction, Officers working at all level i.e. right from Director to Cluster Resource Persons conducts the inspection and school visits where in observe the process of MDM and record in the report. The following table shows the mandatory number of monthly school visits to be done by the officers working at different levels.

In addition to the monitoring system, as explained above, all the District Institutes of education and training and Colleges for Teacher Education have been entrusted the responsibility to ensure that all schools are covered by them with the objective to know the status of implementation of the Mid Day Meal scheme. These reports are compiled at the level of Director, Department of Educational Research and Training and follow up action is thereafter initiated by the concerned officers.

Apart from these DYPCs, APCOs, at district level also visit the schools and observe the process of MDM. The summary findings and remedial measures such as advices, suggestions adopted by the schools is also visualized and taken into consideration. All schools are inspected at least one in a year.

Below given list is the mandatory number of school visits to be done in a month by the respective officers.

Sl. No.	Designation	School Visit	School inspection
1	Directors	05	02
2	Joint Directors	10	05
3	DDPIs	10	05
4	DIET Principals	15	05
5	Education Officers O/O DDPI	15	05
6	Education Officers (MDM)	20	05
7	BEOs	15	08
8	BRCs	20	05
9	ADPIs (MDM)	15	05
10	Subject Inspectors	20	-
11	Lecturers	10	-
12	ECOs	20	05
13	CRP	20	-

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.

To avoid any untoward incident districts have been instructed

1. To keep fire extinguishers and sand buckets in schools.
2. Teachers should first take the taste of the meal before half an hour & then the meal should be served to students.
3. Also continuous and random checking and supervision by the field officers is being done to prevent any untoward happening.
4. The emergency plan consisting of emergency telephone numbers to be contacted in case of untoward incidents is made available in all schools. Display of important phone numbers such as primary health centre, Fire brigade, Hospital, Police station on the school walls is ensured
5. First-Aid boxes are kept in schools..
6. Phone numbers of local doctors are also displayed where there are no primary Health Centers.
7. Help line number of District office, Mobile numbers of local offices are also displayed publicly on the walls.

8. Phone number of local Police Stations are also made available in schools.
The same is being ensured by MDM officials.

2.28 Grievance Redressal Mechanism

2.28.1 Details regarding Grievance Redressal at all levels.

Grievance Redressal mechanism is active at each level. For grievance redressal mechanism the state bearing the Toll free No. 1800-425-20007 district, block and school level authorities are given awareness with directions to avoid any grievance before occurring and if occurs the redressal is also taken in the form of immediate measure.

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

2.28.3 Time schedule for disposal of complaints.

2.28.4 Details of action taken on the complaints.

2.29 Details regarding Awareness Generation & IEC activities and Media campaign, carried out at District/Block/School level:

Objective and importance of hot cooked meal being served to the school going children has been highlighted in the talks given during Television and Radio Programme by the different officers of the Mid Day Meal Scheme at different levels. Apart from this

- In a special activity by name “**Samudayadatta Shala**” programme all officers visit schools to verify MDM activities and to have discussions with parents and the SDMC members for the improvements.
- Media is supporting the programme by giving feedback on drawbacks for effective Implementation of the scheme in rural and urban area for rectification and to bring improvement in MDM.
- Shikshana Varthe, a monthly magazine publishing by Education department which reaches to all schools to reach out the teachers and SDMC members.
- Posters and videos are designed to educate the cook cum helpers.

ಅತ್ತೀಯ ಶಿಕ್ಷಕ ಬಂಧುಗಳಿಗೆ... Please forward it, it is urgent

ಮಧ್ಯಾಹ್ನದ ಬಿಸಿಯೂಟ ಯೋಜನೆಯ ಮಾಹಿತಿಯನ್ನು
ದಿನ ನಿತ್ಯ ಎಸ್.ಎಮ್.ಎಸ್. ಕಳಿಸುವ ವಿಧಾನ
ಸಂದೇಶ ಕಳಿಸುವ ಸಂಖ್ಯೆ -15544 (ಯಾವುದೇ ಹುಲ್ಲುಬಿಲ್ಲ)
ಪ್ರಾರಂಭದ ದಿನಾಂಕ - 14.09.2016

ಮಾದರಿ-
 KARMDM DD/MM/YYYY,T,S1,S2,S3,S4,S5,S6,S7,S8,S9,S10
 ಸ.ಕೆ.ಪ್ರಾ.ಶಾಲೆ/ಅನುದಾನಿತ ಶಾಲೆಗಳಿಗೆ-
 KARMDM 14/09/2016,1,2,2,5,4,8,0,0,0,0,0
 ಸ.ಓ.ಪ್ರಾ.ಶಾಲೆ/ಅನುದಾನಿತ ಶಾಲೆಗಳಿಗೆ-
 KARMDM 14/09/2016,3,2,2,5,4,8,6,8,0,0,0
 ಸ.ಪ್ರೌ.ಶಾಲೆ/ಅನುದಾನಿತ ಶಾಲೆಗಳಿಗೆ-
 KARMDM 14/09/2016,3,0,0,0,0,0,0,0,14,25,36

ಮಾದರಿ-
 DD- DATE (ದಿನಾಂಕ) ravikrishnare@gmail.com
 MM- MONTH (ತಿಂಗಳು) Please forward it, it is urgent
 YYYY, - YEAR (ವರ್ಷ)

T- NO.OF TEACHERS IN SCHOOL,(ಆ ದಿನ ಪಾಟರವುವ ಶಿಕ್ಷಕರ ಸಂಖ್ಯೆ)

S1,- class 1 ಸೂಚನೆ-
 S2,- class 2 ಕನ್ನಡದವು 12 ಗಂಟೆಯವರೆಗೆ ಎಸ್.ಎಮ್.ಎಸ್
 S3,- class 3 ಮಾಯವು. ಕೇವಲ KARMDM ಸಂಕರ ಒಂದುಬೇರ್
 S4,- class 4 DD/MM/YYYY (ರಾಜ್ಯ) ಮತ್ತು
 T,S1,S2,S3,S4,S5,S6,S7,S8,S9,S10,ಗಳಿಗೆ
 (ಸಾಮಾನ್ಯ) ಬಳಸುವುದು.

.....
 S8,S9,S10 - class 10
 ಹೆಚ್ಚಿನ ಮಾಹಿತಿಗಾಗಿ :-
 ಶಾಲೆಗಳಿಗೆ ಸಹಾಯಕ ನಿರ್ದೇಶಕರು, ಮ.ನಿ.ಯೋಜನೆ.ಶಾ.ಪಂ ಇವರನ್ನು ಸಂಪರ್ಕಿಸುವುದು.

2.29 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 programme of Mid-Day-Meal has already overcome the initial teething problems. Now, the people and all concerned are aware of the programme. The Program has been successful in addressing classroom hunger and it has created a platform for children of all social and economic backgrounds to take meals together, thereby facilitating achieving the objective of social equity.

In the beginning of the scheme of MDM greater anxiety was there in parents. But later they understood the importance of MDM and now they have become supporters. The program is being implemented smoothly and regularly in the state without interruption and this scheme is helping the state in achieving the targeted objectives. In due course the society and media expressed its view that the children have been adopted by the government for the daily meal and care taking of their health through medical checkups and timely feedings of nutrients, vitamin-A, de-worming tablets. The scheme has also helped to increase the enrollment of the children. Teachers / Mothers and parents have shown active interest in implementation.

The objectives of the scheme are overall fulfilled through strengthening the young ones of the nation with nutrients and health with fresh food for higher academic achievements. The retention rate is also increased. Girl child care has also become an autonomous process of the state and has created an automatic disciplinary education amongst the children.

- Mid-day Meals is regular.
- No discrimination among children (gender, caste)
- Good proportion of SC/ST cooks cum helpers employed
- Funds flow is regular and allocation is adequate
- Parents as well as children have positive opinion about MDM
- Health card is available and updated in most of the schools.
- MDM is implementing through ZP and TP. PRIs are involved in the Programme.
- Quantity of raw materials supplied (Head masters) – Adequate
- Supply of Vitamin A and de-worming tablets is as per the requirement
- Teachers taste the food regularly and record their opinion in taste register
- Development of Good Food Habits and Social Equity among Children
- Transparency in MDM is maintained
- Community 's Participation in MDM is ensured

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

The process of enrolling all children under Aadhar is under progress. Out of 46,32,909, so far total 39,28,251 children having Aadhar card, 42,214 children applied for Aadhar and remaining 6,62,444 children have no Aadhar card and yet to be applied. Totally 85.70% progress is achieved. Efforts are in place to achieve 100%. Details annexed in **AT-4B**.

2.32 Contribution by Community in the form of Tithi Bhojan or any other similar practices in the district.

The State Government has initiated the concept of Public Participation in the scheme through the concept of “Tithi Bhojan”. The members of the community sponsor the food with sweets for children on various occasions and provide utensil for MDM centers.

Full meals worth of Rs. 7,06,703/- was distributed in 6237 schools. Total number of meals served was 274840. Additional food item worth of Rs. 3253416/- was served in 7405 schools for 391730 children in the form of Tithi Bhojan by the community and other donors. 6237 schools received value of Rs. 12115470/- donation in the form of materials supporting MDM during 2018-19. In few schools Dining halls for MDM were constructed by some reputed local NGOs and reputed Companies under their CSR fund.



GHPS, Bantwal Taluk, Dakshina Kannada District



GHPS, Shahapur Taluk, Yadgir District

2.33 kitchen gardens.

Kitchen Garden:

Introduction

School kitchen gardens are a great way for children to learn about where their food comes from and to get them excited about eating fresh vegetables. It is also a chance to learn outdoors. It is a great way to build ties between children, parents and teachers, and within the community. It is important to grow kitchen gardens as it,

- Provides a context for understanding seasonality and life cycles.
- An opportunity to work cooperatively on real tasks.
- Increase knowledge of nature and plant growth
- Provides an opportunity to understand the producer-consumer relationships the role of agriculture in the children's lives

- Provides opportunities for one-on-one time for teachers and students to talk.
- Creates a common experience to build on in multiple settings – from classroom to celebration.
- Enable students understand the role of food in life that the garden allows us to improve nutrition and highlight healthy foods and learn about where food really comes from.
- Reinforce classroom curriculum.
- Provide opportunities for community involvement – a link with neighbors, volunteers, parents and community businesses.
- Offers opportunities to teach life skills such as gardening and cooking.
- Provides a connection for the students to their school.
- Enable students value the garden – their sense of pride and ownership discourages vandalism.
- Offers opportunities for students to practice their observation skills.
- Enable students build vocabulary both small and large.
- Offers opportunities to integrate curriculum across subject areas and observe all of the principles of ecology in practice.
- Provide opportunity to transfer skills and messages students learn about healthy food in the school garden back to their homes.
- Helps to achieve cultural and personal integration and reduce behavioral problems

Hence there is a need to grow kitchen gardens at schools where land and water is available and to maintain kitchen garden already exist. At present the schools which have kitchen gardens are growing fruits like papaya, guava, jack fruit and mango. Growing vegetables like drum stick, beans , radish, tomato, brinjal, ladies finger, green leaves etc. and also growing medicine plants like tulsi, curry leaves, lemon, mint etc. using compost manure.

To maintain health and hygiene and to bring awareness of cleanliness, it is very much needed to cultivate the habit of clean hand washing before and after food taking among children. Hence to provide hand washing unit to all the schools is essential.

Innovative Activity:

1. Developing Nutritious kitchen garden:

Keeping in mind the importance of kitchen gardens under innovative activities plan is proposed as following. Total 30515 schools are proposed for develop and maintenance of kitchen gardens @ Rs. 5,000/- per school. The proposed budget is **Rs. 15,25,75,000/-**

Sl. No.	Proposed Innovative Activities	No. of institutions where kitchen gardens is proposed	Unit cost	Total Budget
1	Kitchen Garden	30515 (LPS 12392 +HPS 18123)	Rs. 5,000/-	Rs. 15,25,75,000/-

2. Workshop on preparation of Nutritious food:

It is planned to provide knowledge about preparing nutritious food in schools under MDMS to cooks through conducting cluster, block and district level. This workshop will be conducted with the convergence of Health and family welfare Department, NGOs who work on nutrition food. Detailed proposal will be prepared and submitted by the end of June 2019.

2.33.1 Status of availability of kitchen gardens in the schools. (Please furnish school wise details for all districts in the table given at Annexure – W1)

Out of 54576 schools 39438 schools have land to grow kitchen garden. Out of these 8923 schools have well equipped Kitchen garden and using Vegetables and greens grown in this garden using in MDM. It is needed grant to develop kitchen Garden in remaining 30515 schools. Hence proposal is prepared and submitting in PAB-2019-20. The details are shown in **AT 10-E**.



GHS, Arakere, Bhadravathi Taluk



Kitchen Garden at HPS Golikai, Siddapur Tq, Sirsi Dist



GHPS Hiriur Taluk, Chitradurga District



GLPS Hosanagar Taluk, Shimoga District



GHS, Dakshina Kannada District

2.33.2 Mapping of schools with the corresponding Krishi Vigyan Kendra (KVK)

As per announcement in 2018-19 budget speech, government has decided to implement 'Hasiru Karnataka' programme in the state with the convergence of Forest, Ecology and Environment Department, Department of Agriculture and Department of Horticulture. In the 1st week of August 2018, action plan has been formulated with the co-ordination of officials for the entire department under the leadership of District Collector in the all the districts. Instruction has been given to the entire district Range Forest Officers to provide technical support and free supply of saplings.

Under the leadership of district in charge minister 'Hasiru Karnataka' programme has been launched on August 15th 2018 by supplying saplings and plantation. This programme has been implemented effectively in the state for the year 2018-19 and same is continued for the year 2019-20.

2.33.3 Details of the mechanisms adopted for the setting up and maintenance of kitchen gardens.

The fundamental rule of plantation/farming is that it takes responsibility and teamwork. Children learn how to be responsible by taking care of something and seeing the consequences when they don't do the work. Students need to work together to prepare the soil,

plant the seeds, water the plants and stay on top the weeding. According to the availability of space to grow the plants in all primary and secondary government and aided schools are following the same method to maintain the kitchen garden.

2.33.4 Whether the produce of these kitchen gardens is used in MDM.

Yes, Where ever kitchen garden in maintained at school level (Based on availability of land), vegetables, green leaves and fruits are being used in MDM.

2.33.5 Action plan for setting up of kitchen gardens in all schools.

Financial assistance to be provided to total 30515 schools for which plan has been proposed as to develop and maintain the kitchen gardens unit cost proposed @ Rs. 5,000/- per school. The proposed budget is Rs. 15,25,75,000/-.

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

- Circulars have been issued to districts in turn to schools.
- Effective monitoring is in place to ensure the operationalisation.
- Awareness was created among head teachers, teachers and other supervisory staff regarding the rules through meetings.
- During teacher training under SSA and RMSA one session is being dedicated orient teachers on the effective implementation strategies of MDM.

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

-Nil-

2.36 Cooking Competition

Activity will be organized during 2019-20 as per the guidelines.

2.36.1 Whether cooking competitions have been organized at different levels in 2018-19

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2.36.2 If yes in 2.36.1

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2.36.2.1 The number of participants in these competitions

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2.36.2.2 Details of judges

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2.36.2.3 How many participants were awarded?

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2.36.2.4 Was the awarded participants given any cash prizes

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2.36.2.5 Whether the awarded recipes have been shared with schools

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2.36.3 Details of action plan for year 2019-20

Totally 117927 cooks will be going to participate in cooking competitions conduct at cluster, taluk, district and state level. EOs, ADPIs and CRPs as field functionaries from cluster level to state level will be considered as judges of this competition.

2.37 Details of minor modifications from the existing guidelines carried out by District Level Committee chaired by the District Magistrate.

2.38 Details of new interventions envisaged under 5% flexi funds – for each intervention, please provide detailed information in the below template

This year 2019-20 plan has been proposed to implement to important interventions in the selected MDM schools. They are (1) kitchen garden (2) Work shop on preparation of Nutritious Food to cooks

2.38.1 Background note

There is need of developing kitchen garden in MDM schools where having free land more than one acre along with sufficient water facilities. This is needed to cultivate the practice of gardening and growing nutritional vegetables, herbal medicinal plants, fruits and green leaves. This will promote value of economy and enhancing rich nutrients by growing and using locally vegetables for MDM. Hence kitchen gardens in the MDM schools need to be encouraged by giving financial assistance and make MDM more sound full.

2.38.2 Objectives

- 1) To provide nutritionally rich and fresh vegetables in daily MDM food.
- 2) To promote and cultivate the value of gardening, growing locally available vegetables and fruits and awareness of ecofriendly nature among the children.
- 3) To develop the value of economy by providing fresh vegetables in low cost to MDM.

2.38.3 Rationale for the intervention

Developing kitchen garden which is essential interventions proposed under innovative activities need to be focused and to be catered by required financial assistance this time. By meeting these two interventions there will be a qualitative improvement in MDM practices in the state.

2.38.4 Time lines

Plan has been proposed to implement this intervention during 2019-20. If required grant is provided by the end of 2020, the target will be achieved in the selected number of schools.

2.38.5 Coverage

In the state **30515** schools having more than one acre land along with water facilities will be covered and made target for kitchen garden development.

2.38.5.1 Number of Districts

All the 34 districts in the state.

2.38.5.2 Number of schools

30515 schools for kitchen garden

2.38.5.3 Number of children

All the children in selected **30515** schools for developing kitchen garden.

2.38.5.4 Number of working days

248 days during 2019-20

2.38.6 Requirement of Funds

Fund required to develop kitchen garden in **30515** schools is **15,25,75,000/-** at unit cost of Rs. 5,000/- per school.

2.38.7 Monitoring

HM and SDMC are to be assigned to monitor for the successful implementation.

2.38.8 Outcome measurement

When field level officers visit the school they will observe the kitchen garden grown in the school premises and discuss with the children regarding use of vegetables grown in the kitchen garden in preparing MDM.

2.38.9 Impact assessment

- 1) Nutritional value in the MDM food is to be assessed.
- 2) Health and hygiene among the children.
- 3) Educational growth and enrollment in the school.

2.39 Any other issues and Suggestions.

The suggestions for effective implementation are listed below

- 1) Cooking cost is enhanced @ 5.35% w.e.f. 01.04.2018, but it is not sufficient to provide quality food. Hence requested to enhance further @ 5%.
- 2) Present rate of honorarium for CCHs is Rs 1000/-pm was fixed in the year 2010. Since then the rates are not revised. Hence cook cum Helpers honorarium needs to be increased at least to Rs 5000/-pm.
- 3) MME is enhanced from 1.8% to 2.7% is appreciated, but grant for office expenditure at district and block level and remuneration for outsource staff not able to meet from this grant. So, requested to release separate grant for office expenditure and remuneration for outsource staff.
- 4) Minimum cooking cost should be fixed to the schools which have less than 50 students.
 - 5) Minimum 2 cook cum helpers for Lower Primary school should be employed where enrollment is less than 25.

School wise information on kitchen gardens

S. No.	Name of Block	Name of school	Type of kitchen field (open field, terrace, containers)	Size of kitchen garden (approx. sq mt)	Main produce	Quantity of produce (in Kg)	Participating agencies (KVK, Horticulture Dept., Community, School's own initiative)

Note : We are collecting information from the districts, and it will be submitted by the end of June-2019

PAB Approval for the year 2018-19

Class	Schools	Enrolment	Proposal
Primary Schools (1 to 5)	21434	2911999	2708721
Upper Primary Schools with Primary Schools (1 to 8)	24936	1794702	1625452
Upper Primary schools (6 to 8)	8205		
Moulana Azad (Upper Primary)	200		
Madarasa	37		
NCLP	27	1112	1112
Total	54839	4710473	4335285

Financial Progress till 31-03-2019													
Component	Budget Provision			OB	Releases			Expenditure			Central share %	State Share %	
	Central Share	State Share	Total		Central Share	State Share	Total	Central Share	State Share	Total			
2	3	4	5		9	10	11	12	13	14	15		
Recurring Assistance													
Cost of Food grains	3496.20	0.00	3496.20	658.44	3470.89	0.00	3470.89	3037.88	0.00	3037.88	87.52	0	
Cooking Cost	30608.20	20370.79	50978.99	4427.11	32234.24	21505.30	53739.54	30834.13	20538.07	51372.21	95.66	95.50	
Honorarium to cook-cun-heleper	7087.80	24104.41	31192.21	4301.47	7087.80	27859.07	34946.87	7086.74	24089.82	31176.55	99.98	86.47	
Transportation Assitance	926.83	0.00	926.83	159.37	920.56	0.00	920.56	796.45	0.00	796.45	86.52	0	
MME	758.15	0.00	758.15	0.00	786.85	0.00	786.85	786.84	0.00	786.84	100.00	0	
SubTotal	42877.18	44475.20	87352.38	9546.39	44500.34	49364.37	93864.71	42542.04	44627.89	87169.93	95.60	90.41	
Non-Recurring Assitance													
Kitchen Devices	601.3	0	0	0	0	0	0	0	0	0	0	0	
Kitchen-Cum-Stores	0	0	0	1438.12	0	0	0	816.68	131.58	948.26	64.17	79.46	
SubTotal	601.3	0	0	1438.12	0	0	0	816.68	131.58	948.26	64.17	79.46	
GRAND TOTAL	43478.48	44475.20	87953.68	10984.51	40707.67	43610.65	84318.32	43358.74	44759.47	88118.21	94.72	90.36	

PAB Approval for the year 2019-20

Class	Schools	Enrolment	Proposal
Primary Schools (1 to 5)	21235	2824177	2602946
Upper Primary Schools with Primary Schools (1 to 8)	24922	1805260	1619976
Upper Primary schools (6 to 8)	8161		
Moulana Azad (Upper Primary)	200		
Madarasa	37	2660	2301
NCLP	21	812	678
Total	54576	4632909	4225901

Proposal for the Year 2019-20

S.No.	Component	PRIMARY			UPPER PRIMARY			TOTAL		
		CEN	STATE	TOTAL	CEN	STATE	TOTAL	CEN	STATE	TOTAL
<i>1</i>	<i>2</i>									
<u>Recurring Assitance</u>										
1	Cost of Foodgrain	2065.52	0.00	2065.52	1928.76	0.00	1928.76	3994.28	0.00	3994.28
2	Cooking Cost	19141.90	12761.27	31903.17	17833.61	11889.07	29722.68	36975.51	24650.34	61625.85
3	Honorarium to Cook-cum-Helper	3123.50	2082.34	5205.84	5206.50	3471.00	8677.50	8330.00	5553.34	13883.34
4	Transportation Assistance	1100.11	0.00	1100.11	1027.27	0.00	1027.27	2127.38	0.00	2127.38
5	MME	686.64	0.00	686.64	701.90	0.00	701.90	1388.54	0.00	1388.53
TOTAL		26117.68	14843.60	40961.28	26698.04	15360.07	42058.10	52815.72	30203.67	83019.38
<u>Non Recurring Assistance</u>										
6	Kitchen-cum-Store									
7.00	Kitchen Devices	9.13	6.09	15.22	109.97	73.31	46.98	109.97	73.31	62.20
8.00	Repair of kitchen-cum-stores	51.99	34.66	86.65	56.33	37.55	93.88	108.32	72.21	180.53
TOTAL		61.12	40.75	101.87	166.29	110.86	140.86	218.29	145.52	242.73
Flexi fund @ 5% for new interventions										
9.00	Development of Kitchen Garden	743.52	495.68	1239.20	1087.38	724.92	1812.30	1830.90	1220.60	3051.50
	Total	743.52	495.68	1239.20	1087.38	724.92	1812.30	1830.90	1220.60	3051.50
Grand Total		26922.32	15380.03	42302.35	27951.71	16195.85	44011.26	54864.90	31569.79	86313.61

**Principal Secretary
(Primary & Secondary Education)
Government of Karnataka**