

## 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.

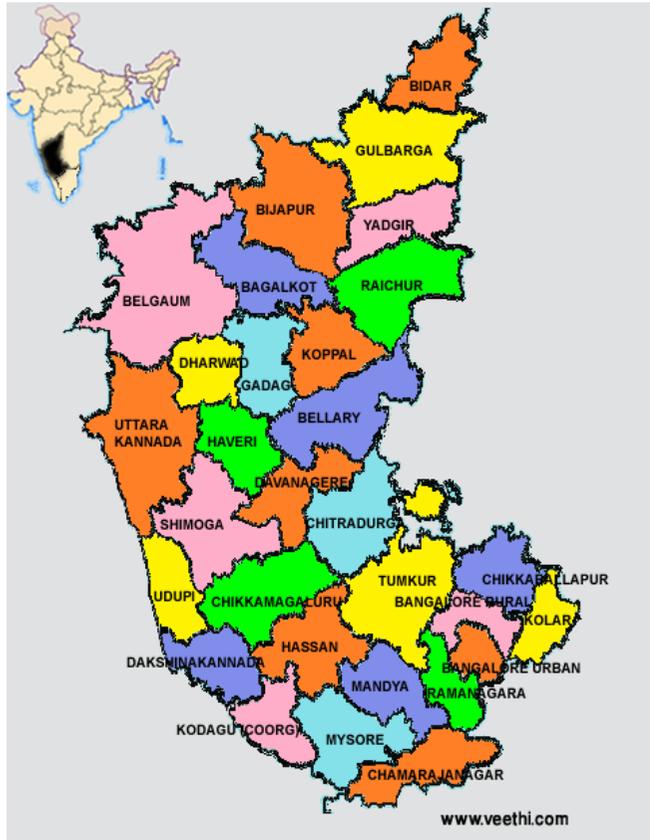
The state has many a number of tourism places like the Jog Falls, one of the most spectacular and popular waterfalls, Gol-Gumbaz of Bijapur, Gommateshwara of Shravanabelagola, Stone carvings of Belur and Halebidu, the palace of Maharaja of Mysore, Brindavan Gardens. The wild life sanctuaries of Bandipur, Banneraghatta 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)	<b>69,371,567</b>
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 Bahamani 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, Ganesha 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 1-5<sup>th</sup> 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 6<sup>th</sup> and 7<sup>th</sup> 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 1-10<sup>th</sup> standards were provided mid-day meals with the central government assistance for 1 to 8<sup>th</sup> standard and the state government assistance for 9<sup>th</sup> and 10<sup>th</sup> standard.
- 276 Karnataka Public Schools have been started during 2019-20 which are having classes from LKG (pre-schools) to 12<sup>th</sup> standard. With state government assistance mid-day meal is being provided to LKG to 10<sup>th</sup> standard children.

### The main objectives of the programme are:

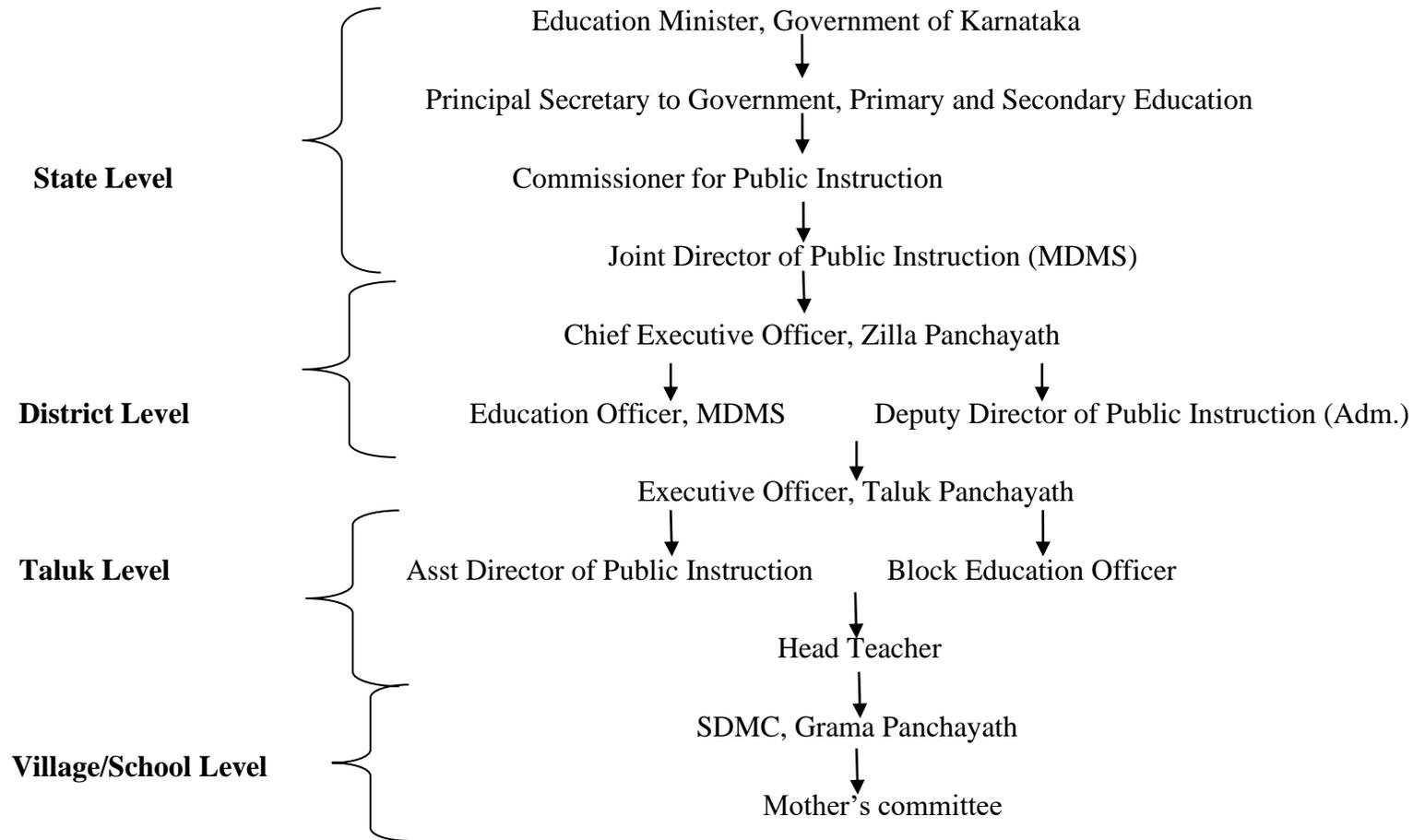
- To improve enrolment and attendance in schools.
- To improve retention rate in classes.
- To reduce the dropout rates
- To improve health and hygiene of the child by increasing nutrition and immunity level.
- To improve learning ability levels of children.
- To develop social and national integration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

**Government of India (MHRD)**



## Responsibility for the implementation of Mid-day 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.

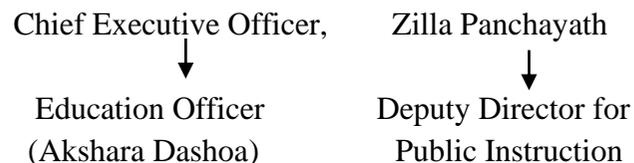
### State Level

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.

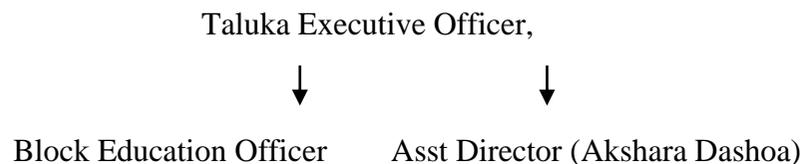
#### District Level



### 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 March 12<sup>th</sup> 2020, Annual Work Plan 2020-21 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 2020-21.



Planning Meeting Held at State level during February 2020

### **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 2020-21, 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 2019-20. The proposal for the year 2020-21 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 2020-21. Data for the planning process is obtained from STS and MIS 2019-20.

## **2. Description and assessment of the program implemented in the current year 2019-20**

**And**

### **Proposal for 2020-21 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 2019-20. Revised prescribed Menu as per CPI Circular commenced with effect from Dated: 31.10.2019. is being 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" (SDMC). 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 (54361) 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.

**Supervision:** The programme is being supervised and monitored by different field functionaries from state level to school level such as Principal Secretary, CPI, DPI, 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 revised weekly menu from November 1st, 2019 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 at State Level

Days	Food Item	Verity of Vegetable, Pulses Used,
Monday	Rice with green leaves and Vegetable Sambar	Potato, Onion, Tomato, Brinjal and green leaves (Palak, Mentye, Dantu, Harive, Sabbasige, Basale Etc.) and drumstick leaves.
Tuesday	Vegetable Rice pulav with Dal Subji or Tomato Bath with Vegetable Subji	<b>Vegetable Pulav:</b> Capsicum, Green Peas, Beans, Potato, Onion, Tuberose & Tomato <b>Dal Subji:</b> Toor Dal, Green Dal, Green Chilli, Coriander leaves <b>Vegetable Subji:</b> Beans, Carrot, Potato, Onion Etc.
Wednesday	Rice with Dal Rasam & pulse subji or Vegetable Subji	<b>Dal Rasam:</b> Toor Dal and Tomato <b>Pulse Subji:</b> Channa, Green Gram, Avarekalu, Brown Beans, Green Peas, Onion. <b>Vegetable Subji:</b> Pumpkin, Onion, Bottle Guard, Beans, Toddler, Heirloom, Radish, Drumstick and etc.
Thursday	Rice with mixed Vegetable Sambar	Ash Guard, Carrot, Beans, Potato, Onion, Tomato and Pulses and drumstick.
Friday	Bisibelebath and Kharabundi	Tuberose, Carrot, Beans, Potato, Onion, Tomato and ground nut.
Saturday	Vegetable upma or Wheat Vangibath or Wheat Pongal or Chapti with Sagu or Puri with Sagu	Onion, Brinjal, Beans, Carrot, Cabbage, green leaves, pulses and drumstick.

**Entitlement of Pre-school child in KPS as follows:**

The following cooking cost and menu prescribed for pre-school child in KPS as per Govt. order no. M2/AD/GN/KPS/91/2019-20 Dated 17.08.2019 during 2019-20.

<b>Detail of supplementary food</b>	<b>Food grains</b>	<b>Quantity (in gms.)</b>	<b>Calories</b>	<b>Protien (in gms.)</b>	<b>Cooking cost (in Rs.)</b>
For breakfast Peanut Chikki/Laddu	Groundnut	32	253.07	11.32	3.28
	Gaggery	32	122.45	0.12	1.28
For lunch Rice & Sambar	Rice	78	246.59	5.30	0.42
	Edible oil	4	36.00	0.00	0.36
	Turdal	15	32.15	3.32	1.32
	Sambar Powder	6	0.00	0.00	1.00
	<b>Total</b>	<b>167</b>	<b>690.26</b>	<b>20.06</b>	<b>7.66</b>
For breakfast Greengram Salad	Greengram	50	167.00	12	4.40
	salt	1	0	0	0.01
For lunch Wheat sweet payasam	Broken Wheat (Rava)	45	155.70	5.31	0.21
	Bengal gram	15	55.80	0.49	1.06
	Gaggery	50	201.50	0.20	2.00
	<b>Total</b>	<b>161</b>	<b>580</b>	<b>18</b>	<b>7.68</b>



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 1<sup>st</sup> to 10<sup>th</sup> Std. in all Govt. and Aided Schools thrice a week (alternative days) by spending Rs. 5.54 /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	4.95+GST
2	Sugar	10 Grams	0.32
3	Fuel	-	0.15
4	Other	0.12	0.12
5	Tax	-	0.23
<b>Total</b>			<b>5.54+GST</b>

- In KPS schools menu is fixed for pre-school children and being provided chikki (made by groundnut and jaggery) weekly 03 days Monday, Tuesday, Thursday and Friday and green gram sprout is being provided for weekly 02 days Wednesday and Saturday as breakfast along with regular mid-day meal and hot milk. In addition to this Egg has to be provided for weekly 02 days and Banana has to be provided those who are not receiving Egg.



GLPS Achchappady, Sulliya Taluk, Dakshina Kannad District

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

During 2019-20 proposal has been submitted to KFCSC (Karnataka Food Civil Supply Corporation) to procure double fortified salt through E-Procurement and supply to all MDM Schools. It is under progress.

Double Fortified edible Oil has been already introduced in MDM supplied through KFCSC.

Standards	Quantity	
	Salt	Oil
1 to 5	02 gms.	5 gms.
6 to 8	04 gms.	7.5 gms.

**2.3.4 At what level menu is being decided / fixed.**

Weekly Menu for MDM is fixed and finalized by the state level committee.

**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**

According to local food tradition and taste, schools are allowed to prepare and served varieties of food in MDM by using locally available vegetables, Green leaves and pulses.

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 central 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:**

Funds are releasing 3 months well in advance directly to the joint account of the head teacher and the SDMC president of the concerned schools and it is being monitored by all level officials their visit to schools. 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. Food grains being lifted by FCI timely to the districts as per allocation and then in turn transported to taluka godowns from FCI through RO given by EO MDM, ZP of the concern districts.

KFCSC lifts rice from FCI godown and procure through tender process.

The time line for lifting of food grains from the godown is vary from 1<sup>st</sup> 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 10<sup>th</sup> of the respective month and lifted before 25<sup>th</sup> 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.



Dakshina Kannada District, Beltangadi Taluk Godown

**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/Centralized 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, Gadag Taluk, Gadag 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 Dal, 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 the past 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 4<sup>th</sup> 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 7<sup>th</sup> 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 K-2 system (treasury software developed and using by state government to transfer of money to the recipient) to its recipient ID 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.**

There is a slight hike in no. of Cook Cum Helpers who are engaged in the school during 2019-20. This is raised from 117927 to 117999. The difference is 72 due to increase in enrollment added by new aided schools. 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 K2 of their respective recipient ID to their bank accounts. The EO taluk panchayat releases the honorarium directly to the bank accounts through K2 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 through K2 in every month.

**2.7.7 Rate of honorarium to cook cum helpers.**

The Head Cooks receive 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 **1,17,999** CCHs are having bank accounts.

**2.7.9 Number of CCH receiving honorarium through their bank accounts.**

All **1,17,999** 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

**2.7.12 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 : 7<sup>th</sup> 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, Deep Cleaning, Personal Health and Hygiene, cleanliness and Quality maintenance while cooking and serving food, gas safety, fire safety and Economical ways of MDM preparation.

1449 Master Trainers are available in the state. Out of 1,17,999 CCH only 96,560 CCH have been trained up during 2019-20. It was one day intensive organized from October 2019 to January 2020 during the year 2019-20. Remaining CCH will be covered during 2010-21.



CCH Training Kolar and Dakshina Kannada

**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. 4.48 and Rs. 6.71 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 turdal through district wise tender process as per the instruction of GoK and supplied to schools during the year 2019-20. As per the Government order of GOK turdal will be procured from KFCSC instead of 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 with 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.

The same process will be continued for the year 2020-21 to ensure food quality, safety and security.

Orientation workshop for MDM officers over the issues of food safety and SOP, Poshan Abhiyan, Jalshakthi Abhiyan and NDD programme has been conducted. Expenditure for those programmes under MME has been incurred in taluka fund.

#### **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.:**

100% LPG is using MDM kitchen for cooking of Mid Day Meal in the state.

##### **2.9.1 Number of schools using LPG for cooking MDM**

In all 54361 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 various recognized 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 2<sup>nd</sup> week of every month at the door step.

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

Once in a month, i.e., within the 10<sup>th</sup> 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 at school level to supervise the constructions and monitoring the quality and 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 **39305** have been completed, **57** kitchen sheds are in different stages of construction and **1115** kitchen sheds are yet to start.

1293 kitchen sheds that were sanctioned to un divided Gulbarga district during 2006-07 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 proposal of the State for 1293 kitchen sheds as per plinth area and new SR rate norms 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 1<sup>st</sup> 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 2<sup>nd</sup> installment with utilization certificate. In the meanwhile state government released their 40% state share of Rs. 517.20 lakh in two installments (Rs. 320.00 lakh+197.20 lakh) for construction of 248 kitchen cum stores in un divided Kalburgi District. Out of 248 KS, 239 KS are completed remaining 9 KS are in progress.

Therefore, letter has been forwarded to MHRD on dated 25.02.2020 with ref. no. M3/MMS/Gulbarga.K.S./39/2015-16 requesting the grant in amount Rs. 2518.36 lakh as 2<sup>nd</sup> installment to be released as central share to complete the remaining 939 Kitchen Sheds. **AT-11 and 11-A.**

**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.

**2.10.7 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.

**2.10.8 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 Kitchen Devices**

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

PAB-MDM has approved the proposal for Replacement of 499 units of Kitchen Devices in MDM Schools for 2019-20. The total grant amount Rs.62.20 Lakhs comprising of Rs.37.32 Lakhs as central share Rs. 24.88 Lakhs as state share, was approved in Principle to serve the purpose.

**2.11.2 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 steel plate, tumblers, mixer grinder, pressure cookers, RO water filters, plate racks, hand washing unit, syntax overhead water tanks, cement water tanks with multiple taps with pipe lines, mats, aprons and head cap along with hand gloves to the CCHs to use. 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.

## **2.12 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 found.

### **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.**

Teachers and cook cum helpers taste food everyday and entre vegetables used to prepare MDM and quality of food in the register RUCHI VAHI maintained at school level. Whenever officials, field functionaries, SDMC members and community members, visit schools, they also taste the Mid Day Meal and write their opinion in the report.

Total 54361 Schools have been maintained the system of tasting of Mid Day Meal.

Mothers' committee is formed at every school to give their effective feedback and monitor the quality and quantity of the food being served to the children. They also give input for any change or improvement to be done in maintenance of safety, quality and quantity of the food under 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.

During 2019-20 out of 34 districts, 7 districts (Yadgir, Vijayapura, Uttara kannada, Dharwad, Mysore, Bangalore Rural and Bangalore Urban) have been conducted food test and got the report as food is **“Satisfactory”**.

The temperature of the cooked food is checked physically.



GHS Boys Kalaghatagi, Dharwad District.

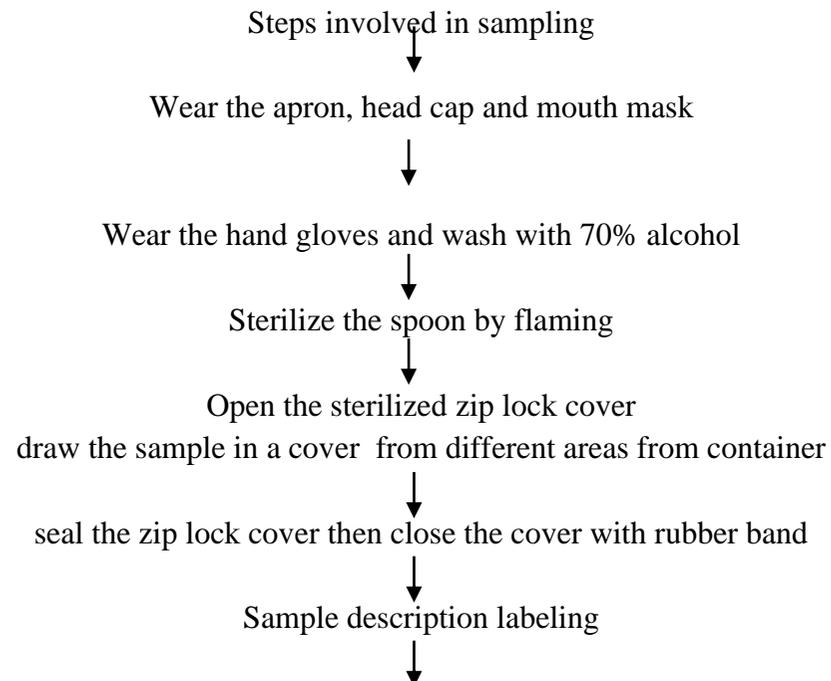
#### **2.13.4 Engagement of / recognized labs for the testing of Meals.**

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.**



pack all the samples in a cold chain box containing sufficient ice packs as to maintain a temperature of 0-4degree centigrade until it reaches lab  
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 District at the frequency of 2 tests per month for 5 months. Totally **67** food samples have been tested in the year 2019-20 by spending **Rs. 2.01** 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 (SOP)** is issued to schools to HM, CCH, Teachers and SDMC 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 SOP check list for self-evaluation 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. Field functionaries are also entrusted and ensure through check and verification as per check list during their on spot visit.

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

In the State 69 NGOs are working in 13 districts covering 5366 schools and 813944 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 2019-20. 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 Pratishtana-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 65<sup>0</sup> 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](http://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**

During 2019-20 total numbers of schools 2696 are covered and social audit is under progress. Reports are not received. As shown in 10-B.

##### **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.**

Action taken as per action plan for 2019-20. Output is yet to be fetched.

## **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.

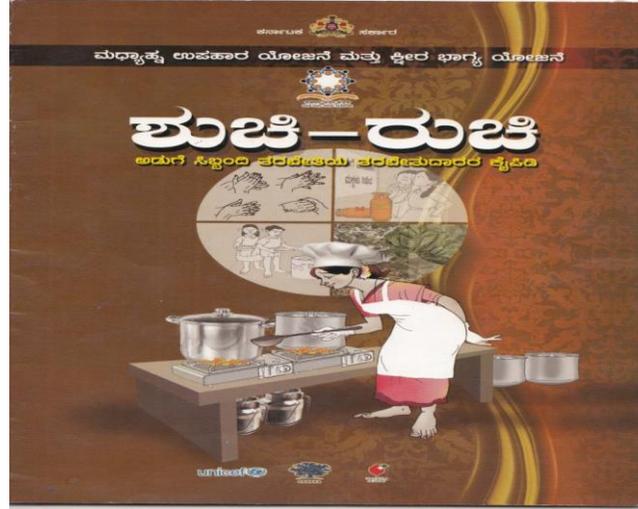
In order to upgrade the cooking skills and to maintain quality and safety in the implementation of MDM, all Cooks are trained. During 2019-20, 117999 cooks are given two days training at cluster level, head teachers and CRPs are trained at taluk level. Master training is given to Eos, ADPIs of akshara 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 **117999** cooks, **32** Education officers (MDM), **204** Assistant Directors(MDM), **4301** Cluster Resource Persons for the year 2020-21.

### 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 like SDMC, School MDM management committee, constituted at school level. A 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 storage and utilisation. At the end of the month, every school submits its monthly report of utilisation and stock of food grains to the Assistant Directors, MDM of talukas.

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 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 of 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 each school. 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. MDMS related data's are fed into online software as well as in formats asked by higher authorities by data entry operator.

#### **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 in all districts.

**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 sending daily by HM of the school to ensure MDM beneficiaries.

**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 of MDMS process and its impact is being conducted by the Karnataka Evaluation Authority (KEA) for the year 2016-17 through Hyderabad-Karnataka Centre for Learning (HKCL). Essential information of MDM has been provided 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:**

#### **Best Practices followed in the State are:**

1. In order to maintain social equity at the grass root level, one CCH appointed in every school kitchen center necessarily belongs to SC/ST communities.
2. Only women are appointed as CCH with preference given to widows, single mothers and destitute women.
3. Additional payment of Rs 1700/pm to head cook and Rs. 1600/pm to helpers from the state budget.
4. LPG as cooking fuel is used in the preparation of MDM in the interest of protecting greenery, reducing air pollution and also protecting the women's health and cleanliness.
5. Members of SDMC (School Development and Monitoring Committee), Local donors and CAC (Civic Amenities Committees) of GP are contributing to support MDMS in form of providing free vegetables, fruits, pulses and sweets and also in the form of materials for cooking like Pressure Cooker, Stove, steel plates and tumblers. They also provide breakfast to children in some schools and also actively participating in special occasions like Republic day, Independence Day, Childrens Day, Kannada Rajyotsava etc.
6. Kitchen sheds and dining halls constructed with the convergence of lining departments, NGOs and under CSR funds .
7. **The Govt. of Karnataka is providing 150 ml. Hot milk to students of 1<sup>st</sup> to 10<sup>th</sup> standard studying in Government and Aided schools 5 days in a week. Same facility has been extended to 10567 CWSN (Children with Specials Needs) studying in 155 special schools run by NGOs during 2019-20.**

8. **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. Varsity in menu is being followed.

9. Bio Gas is also using in preparation of MDM.

- Plantation of Kitchen Garden in School Compound



GHPS, Mallanduru, Chikkamagaluru Taluku and District



GHPS, Kunthoor Padavu, Dakshina Kannada Dist

**11. NGOs are made to take involvement in developing Kitchen Gardens in schools.**

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.

**12. NGOs are given opportunity and to take involvement in providing supplementary food like breakfast, nutritious biscuits.**

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. For the year 2019-20 the trust expanded its service to Kalaburgi district and started serving 50,000 children with morning breakfast same is being continued during 2020-21.

## 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 2019-20

Sl. No.	District	Name of the school	Indication	Details	Action Taken
1	Chiktradurga	GHPS, Chennabasaiahna Hatti, Challakere Talluk	Students are hospitalized due to Vomit and stomach pain after receiving MDM	Students were made upset due to falling of lizard in cooked sambar. After investigation found that negligence of CCH in maintaining cleanness in kitchen room and teachers were found neglected in tasting of cooked food before serving.	1) 6 teachers including HM were made suspended from duty and replaced due to their dereliction of duty in managing MDM. 2) All the 4 CCH were removed and replaced. 3) SOP was enforced seriously to follow up by both CCH and Teachers.
2	Tumkuru	GHS, Karnakuppe, Hebbur Hobli, Tumakuru Taluk	Students are hospitalized due to Vomit and stomach pain after receiving MDM	Students were made upset due to feel of food poison in cooked sambar and rice. After investigation found that no food poison in sambar and rice of MDM. But it was happed after receiving MDM, due to consuming of street food like ice cream & samosa prepared & sold by outside vendor.	1) Food sample of MDM was collected and sent to laboratory by Food Safety Officer for quality analysis. 2) HM & teachers were issued show cause notice by CEO, ZP. 3) Street vendors are prohibited to sale any street food nearby schools.

3	Belagavi	GHPS, Vantamuri, Belagavi Taluk	Students are hospitalized due to Vomit, indigestion and stomach pain after receiving MDM	Incident occurred due to fallen lizard in cooked rice supplied by NGO (United Social welfare Organization). 69 students were suffered upset after receiving MDM. They were immediately carried to hospital and got treated.	1) Show cause Notice was issued by CEO, ZP to the School HM and NGO. 2) Students were hospitalized and got treated timely by local PHS and got recovered well.
4	Bagalkote	GHPGS, Belagali, Mudhol Taluk	Students are hospitalized due to Vomit, indigestion and stomach pain after receiving MDM	Incident occurred due to negligent act in following SOP and mishandling by CCH in using onion and potato vegetables while cooking sambar. Investigation found that onion and potato were soaked with kerosene before bringing from market and not thoroughly washed and directly used up in cooking sambar, which caused stomach upset and smelling.	1) students were immediately were taken hospital and got treated well. 2) Show cause notice was issued by CEO, ZP. 3) CCH was given final warning and properly guided for needful SOP to be followed while cooking.

#### 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 2019-20 (Apr-Dec), through the early screening and intervention program RBSK has been able to screen a total of **5787723** children.

**Health Screening Report under RBSK for the year 2019-20**

No of Schools	Target	Medical checkup Achievement	Percentage	Referred	Medical Treated	Eye Tested	Spectacles Distributed
54361	4511801	3970384	88%	298876	243281	214281	86220

**National D-warming day achievement during the year 2019-20**

No of District covered	No. of Beneficiaries	Albendazole Tablets Distributed
30	4511801	4511801

**Beneficiaries WIFS and Shuchi pad for Girls Tablet during the year 2019-20**

IFA Pink (Class 1 to 5 <sup>th</sup> )	IFA Pink (Class 6 to 8 )	Shuchi Pad (Class 6 to 10 <sup>th</sup> )
2741604	<b>1770197</b>	



Periodical Health checkup Programme conducted by RBSK team in St. Joseph HPS School, Chikkamagaluru 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: de-worming (Albendazole) Tablets once in six months and WIFS tablet weekly once provided to all children under WIFS programme during 2019-20.

### **2.22.2 Distribution of spectacles to children with refractive error,**

Total 23629 students were identified refractive error after eye check up done by RBSK team in schools and Spectacles have been distributed to 11556 children with refractive error during 2019-20. The details are shown in **AT-17**.

### **2.22.3 Recording of height, weight etc.**

Every year during medical checkup, height and weight of each child is measured by RBSK team and recorded in health register in school. The register is maintained by the head teacher. As per the out put of this measurement, parents and students are guided for food intake and other personal health management issues.

### **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. During 2019-20, All 54564 schools are covered with 82% medical health check up of students. Total 3696878 out of 4508390 students are underwent medical check up by RBSK team in the state.

## **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



SMC Meeting at Chikkamagaluru ZP dated 19.02.2020

**State Level:** Due to Covid-19 as lockdown is being imposed across the state, State Steering Committee Meeting was conducted on 30.4.2020 and AWP&B 2020-21 draft copy got approved.

#### **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.**

All 34 Districts have been conducted meeting of district vigilance and monitoring committee, under the chairmanship of senior most MP of the District.

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.

Total 54361 Schools have been inspected by for Education officers.

#### **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 and 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. Even toll free 1098 is the child help line being used up by the students for any grievance occurred in MDM provisions.

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

--nil--

### **2.28.3 Time schedule for disposal of complaints.**

--nil--

### **2.28.4 Details of action taken on the complaints.**

--nil--

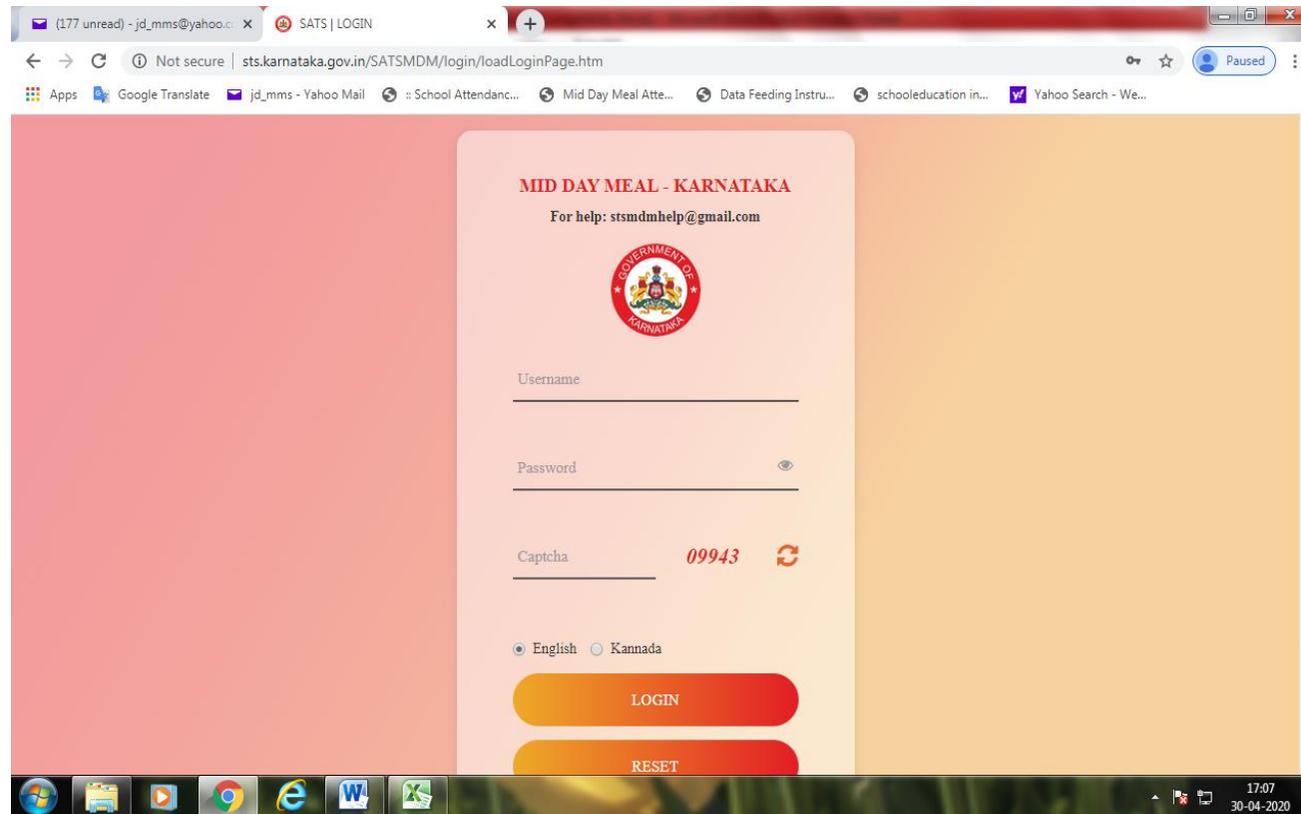
## **2.29 Details regarding Awareness Generation & IEC activities and Media campaign, carried out at District/Block/School level:**

1119 Audio Video, CD and training for teen children have been given, 5222 copies of SOP and hand washing images, do's and don'ts have been distributed, 2830 Drama, folk songs, essay writing, drawing on cleanliness, quiz have been conducted at school level about environment and nutrition, pamphlets have been distributed to create awareness among public. Poshan abhiyan also conducted in all districts.

In a special activity **SAMUDAYADATTA SHALA** Programme all officer visit schools to verify Mid day meal scheme activities and to have discussion with parents as well as SDMC Members for the improvements.

New website SATS MDM is developed and going to be launched from the month of June-2020, To enter and Monitor all data regarding MDM process. So that work load of the HM, ADPI (Akshara dasoha) and EO (Akshara dasoha) at school, Taluka and district level respectively will become easier.

SATS MDM software is the inventory management for the Mid day Meal provided in the schools. The food items and the staff management for the Mid day Meal are managed in this software. The system deals with the item management and the cost management for the Mid day meals process. Through this software, we can monitor all process like attendance, beneficiaries, food indent generation, food grains stock details, bank details of HM and CCH, cook cum helpers (CCH) details, holidays, NGO's and Ksheera bhagya yojane, food testing reports, officers visit details and CG transactions etc.



## **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 45,11,848, so far total 40,68,815 children having Aadhar card, 42,848 children applied for Aadhar and remaining 4,00,185 children have no Aadhar card and yet to be applied. Totally 90.18% 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 “Shalegagi navu neevu”. The members of the community sponsor the food with sweets for children on various occasions and provide utensil, kitchen devices and Vegetables.

In 1393 Schools 15673 Meals served to children value of 13,48,003/-, in 14043 schools 7,53,178 children’s are benefited with additional food item worth of Rs.48,64,561/-. 712 items are received as contribution worth Rs. 61,27,467/- across the state.



GHPS, Bantwal Taluk, Dakshina Kannada District



GHPS, Shahapur Taluk, Yadgir District

## 2.33 Kitchen Gardens.

### Kitchen Garden:

#### Introduction

There are 54361 Govt and Aided schools in the State and providing MDM. Out of 54361 schools, already kitchen garden is developed in 19207 schools. Total 30515 schools are started to setting up of kitchen garden and it is under progress. 4639 schools are proposed for the year 2020-21 to new set up of kitchen garden.

#### Innovative Activity:

##### 1. Developing Nutritious kitchen garden:

Will be development to be taken in 4639 schools where in school nutrition garden development is initiated during 2020-21

Keeping in mind the importance of kitchen gardens under innovative activities plan is proposed was following. Total 4639 schools are proposed for develop and maintenance of kitchen gardens @ Rs. 5,000/- per school.

Sl. No.	Proposed Innovative Activities	No. of institutions where kitchen gardens is proposed	Unit cost	Total Budget
1	Kitchen Garden	4639	Rs. 5,000/-	<b>Rs. 2,31,95,000/-</b>

#### 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 54361 MDM schools 30515 schools have land to grow kitchen garden. Out of these 19207 schools have well equipped Kitchen garden and Vegetables and greens grown in this garden using in MDM. It is proposed to seek grant to develop kitchen Garden in remaining 4639 schools. The details are shown in **AT 10-E**.



**GHPs, Hebri, Karkala Taluk, Udupi District**



**GHS, Hanumanahalli, Madhugiri Taluk, Tumkuru District**



**GJC (GHS), Kundapura Taluk, Udupi District**



**GHPs, Holenarsipur Taluk, Hassan District**



**GHS, Yethambadi, Mandya District**



**GHS, B Hosuru, Mandya Talu, Mandya District**



**GHS, Dakshina Kannada District**



**KPS(GHS), Nagavalli, Tumkuru Taluk & District**

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

As per announcement in 2019-20 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 1<sup>st</sup> 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.

### **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 is formed, developed and well maintained maintained at school level (Based on availability of land), vegetables, green leaves and fruits are being used in daily MDM cooking.

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

Financial assistance to be provided to total **4639** 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. **2,31,95,000/-**.

### **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.**

Due to Covid-19 holidays declared for all schools from 13.03.2020 , So according to food security act GO is issued from the MHRD. As per the GO Govt of Karnataka is issued GO on 20.03.2020 to distribute food grains and toor dall to Govt and Aided school children for 21 days (period of holidays).

By this arrangement, total 49,34,812 Children are benefited. During closer of school for 21 days due to COVID-19 lockdown in the state.

- During 2020-21, Govt of Karnataka has declared 49 taluks and 18 districts as drought hit areas, which are to be consider to provide special assistance to various department. Accordingly as per the Govt order No:kam/e/117/TNR 2019: Bangalore Dated: 28.10.2019, (English translated order copy of drought declared districts with taluks is enclosed for the kind referece) under Mid day meal scheme budget has been prepared and submitted to the state govt to provide food security allowance about 51 days from 11 April 2020 to 31 May 2020. Govt of Karnataka in principle has approved and made the order to to make such arrangement of facilitating required food security allowance to distribute all the students of class 1 to 10. For further needful decision to be taken under PAB 2020-21.
- As per recent order issued by Joint Secretary (E.E.I) Govt of India. Ministry of Human Resource development, Dept of School education and Literacy, Shastri bhavan, New delhi. Letter No. 1-2/2020 Desk (MDM). Dated. 29.04.2020 we have prepared budget for distributing food security allowance to students of class 1 to 8 and submitted to Govt of Karnataka for the approval and same to added in the plan for central share to release in annexure IV. As per the order of MHRD New delhi food security allowance is distributed for 51 days of summer vacation during COVID-19 and this is to be executed by obtaining required central share grant and need to be approved through PAB 2020-21 to serve the purpose.

### **2.36 Cooking Competition**

**Activity has been done in few Districts,**

**2.36.1 Whether cooking competitions have been organized at different levels in 2019-20**

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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 2020-21**

Totally **117999** 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 2020-21 plan has been proposed to implement to important interventions in all School based kitchen center having MDM schools. They are (1) kitchen garden (2) Work shop on preparation of locally popular Nutritious Food to cooks and training will be given to CCH to cook food as per revised menu prescribed during 2020-21 in delicious and nutritious manner.

### **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.

### **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**

#### **Kitchen Garden (SNG)**

- 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. Rs. 5000 is the unit cost to setup new kitchen garden in proposed 4639 schools. For which total grant amount Rs.231.95 Lakh is required under flexi fund. detail is given.
- Setting of kitchen garden in the available land in MDM schools involves preparing land, sowing of seeds, adding organic manure, rooting of saplings/seedlings, removal of weeds, watering through drip irrigation/sprinkling or by manual through pipeline. And also there is a need of purchasing of horticulture tool sets per school to be used in kitchen gardening. The plan involves growing green vegetables and leaves, fruits and pulses to be used in MDM.

#### **Supplementary Nutrition food**

- In order to reduce mal nutrition and anemia in 7 districts (Yadgiri, Kalburgi, Bellary, Gadag, Raichur, Bidar and Vijayapura) as per the data National Health Family & Survey as per 2015-16. Project have been taken up under MDM to provide supplementary food in the form of Egg or Banana. Each student will get Egg or Banana 1 day in a week along with Mid Day Meal. For this unit cost is Rs. 6 /child. Total grant amount (=1300548\*6\*40 days) Rs. **3121.31** Lakh is required under flexi fund.The detail is given.

### **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 **4639** 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**

**4639** schools for kitchen garden

#### **2.38.5.3 Number of children**

All the children in selected 4639 schools for developing kitchen garden.

#### **2.38.5.4 Number of working days**

240 days during 2020-21

### **2.38.6 Requirement of Funds**

Fund required to develop kitchen garden in **4639** schools is **2,31,95,000/-** 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.**

- Honorarium for CCHs need to be enhanced from Rs 1000/-pm to Rs. **5000/-pm**

## 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-2020.

**PAB Approval for the year 2019-20**

<b>Class</b>	<b>Schools</b>	<b>Enrolment</b>	<b>Proposal</b>
<b>Primary Schools (1 to 5)</b>	21234	2824177	2602946
<b>Upper Primary Schools with Primary Schools (1 to 8)</b>	24923	1805260	1619976
<b>Upper Primary schools (6 to 8)</b>	8361		
<b>Madarasa</b>	37	2660	2301
<b>NCLP</b>	21	812	678
<b>Total</b>	<b>54576</b>	<b>4632909</b>	<b>4225901</b>

Financial Progress till 31-12-2019													
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		
<b>Recurring Assistance</b>													
Cost of Food grains	3549.95	0.00	3549.95	433.01	3982.96	0.00	3982.96	1975.95	0.00	1975.95	49.61	0.00	
Cooking Cost	36728.27	24485.51	61213.78	2367.33	38128.37	25452.74	63581.11	24132.54	16053.48	40186.02	63.29	63.07	
Honorarium to cook-cun-heleper	8328.94	28311.31	36640.25	3770.31	8330.00	32080.56	40410.56	5516.66	18766.43	24283.09	66.22	58.49	
Transportation Assitance	1997.19	0.00	1997.19	124.11	2121.30	0.00	2121.30	1079.69	0.00	1079.69	50.89	0.00	
MME	1419.20	0.00	1419.20	0.00	1419.20	0.00	1419.20	587.93	0.00	587.93	41.42	0.00	
<b>SubTotal</b>	<b>52023.55</b>	<b>52796.82</b>	<b>104820.37</b>	<b>6694.76</b>	<b>53981.83</b>	<b>57533.30</b>	<b>111515.13</b>	<b>33292.76</b>	<b>34819.92</b>	<b>68112.68</b>	<b>61.67</b>	<b>60.52</b>	
<b>Non-Recurring Assitance</b>													
Kitchen Devices	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
Kitchen-Cum-Stores	0.00	0.00	0.00	489.86	0.00	0.00	0.00	176.16	34.00	210.16	38.64	100	
<b>SubTotal</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>489.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>176.16</b>	<b>34.00</b>	<b>210.16</b>	<b>38.64</b>	<b>100</b>	
<b>GRAND TOTAL</b>	<b>52023.55</b>	<b>52796.82</b>	<b>104820.37</b>	<b>7184.62</b>	<b>53981.83</b>	<b>57533.30</b>	<b>111515.13</b>	<b>33468.92</b>	<b>34853.92</b>	<b>68322.84</b>	<b>62.71</b>	<b>60.58</b>	

**PAB Approval for the year 2020-21**

<b>Class</b>	<b>Schools</b>	<b>Enrolment</b>	<b>Proposal</b>
<b>Primary Schools (1 to 5)</b>	21004	2741604	2437083
<b>Upper Primary Schools with Primary Schools (1 to 8)</b>	24978	1766727	1613306
<b>Upper Primary schools (6 to 8)</b>	8321		
<b>Moulana Azad (Upper Primary)</b>	200		
<b>Madarasa</b>	37	2658	2280
<b>NCLP</b>	21	812	684
<b>Total</b>	<b>54361</b>	<b>4511801</b>	<b>4053353</b>

**Proposal for the Year 2020-21**

S.No.	Component	PRIMARY			UPPER PRIMARY			TOTAL		
		CEN	STATE	TOTAL	CEN	STATE	TOTAL	CEN	STATE	TOTAL
1	2									
<u>Recurring Asssitance</u>										
1	Cost of Foodgrain	2058.36	0.00	2058.36	2034.45	0.00	2034.45	4092.81	0.00	4092.81
2	Cooking Cost	21609.02	14430.19	36039.21	21358.35	14238.90	35597.24	42967.37	28669.08	71636.45
3	Honorarium to Cook-cum-Helper	2706.17	1804.11	4510.28	4811.82	3207.88	8019.70	7517.99	5011.99	12529.98
4	Transportation Assistance	1087.70	0.00	1087.70	1075.08	0.00	1075.08	2162.79	0.00	2162.79
5	MME	741.45	0.00	741.45	790.55	0.00	790.55	1532.01	0.00	1532.01
<b>TOTAL</b>		<b>28202.71</b>	<b>16234.30</b>	<b>44437.01</b>	<b>30070.26</b>	<b>17446.78</b>	<b>47517.03</b>	<b>58272.96</b>	<b>33681.08</b>	<b>91954.04</b>
<u>Non Recurring Assistance</u>										
6	Kitchen-cum-Store	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
7	Kitchen Devices	616.80	411.60	1028.40	0.00	0.00	0.00	616.80	411.60	1028.40
8	Repair of kitchen-cum-stores	483.06	322.04	805.10	0.00	0.00	0.00	483.06	322.04	805.10
<b>TOTAL</b>		<b>1099.86</b>	<b>733.64</b>	<b>1833.50</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>1099.86</b>	<b>733.64</b>	<b>1833.50</b>
9	Flexi Funds	1388.12	925.41	2313.53	1425.51	950.34	2375.85	2813.63	1875.75	4689.38
	<b>Total</b>	<b>1388.12</b>	<b>925.41</b>	<b>2313.53</b>	<b>1425.51</b>	<b>950.34</b>	<b>2375.85</b>	<b>2813.63</b>	<b>1875.75</b>	<b>4689.38</b>
	<b>Grand Total</b>	<b>30690.68</b>	<b>17893.35</b>	<b>48584.03</b>	<b>31495.77</b>	<b>18397.12</b>	<b>49892.89</b>	<b>62186.45</b>	<b>36290.47</b>	<b>98476.92</b>

**Joint Director  
Mid Day Meal Scheme  
Karnataka**

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