



JOINT REVIEW MISSION

MID DAY MEAL SCHEME
PUDUCHERRY

Fifth Joint Review Mission 04 – 11 December 2013

ACKNOWLEDGEMENT

The Joint Review Mission Team for the Fifth Review Mission – Puducherry2013-14 would like to thank the Government of Puducherry for the support rendered in facilitating the Team to undertake the review successfully.

The members of the Mission acknowledge and value the support and hospitality extended by the Secretary, Department of School Education, Director, Department of School Education, District Collector of Karaikal; Managing Director, PAPSCO, Chief Executive Officers of Pondicherry and Karaikal; all officials of the Department of School Education, Teachers ,SMC members, Cook-cum-helpers working in the MDM kitchens and most importantly the students of the visited schools.

The team has made an earnest effort to include in the report the wide range of observations and discussions held at various levels with key officials and other stakeholders. The Mission sincerely hopes that the recommendations emerging through this multi-pronged exercise would help the Government of Puducherry in strengthening the implementation of the MidDay Meal Programme in schools and ensure that every school going child avails its right to nutritious food.

Date: 11.12.2013

Place: Pondicherry.

List of abbreviations:

Abbreviations				
BMI	Body Mass Index			
CEO	Chief Education Officer			
ССН	Cook cum helpers			
DAT	Directorate of Accounts and Treasury			
DIS	District Inspector of Schools			
DFS	Double Fortified Salt			
DSE	Directorate of School Education			
FCI	Food Corporation of India			
GoI	Government of India			
GPS	Global Positioning System			
JRM	Joint Review Mission			
MME	Management, Monitoring and Evaluation			
MHRD	Ministry of Human Resource Development			
MDM	Mid Day Meal			
MI	Monitoring Institutes			
NCLP	National Child Labour Programme			
NP-NSPE	National Programme of Nutritional Support to Primary Education			
NSG-MDM, Ed.CIL	National support Group-Mid Day Meal			
PAB	Programme Approval Board			
PAPSCO	Pondicherry State Civil Supplies Corporation			
SHP	School Health Programme			
RTE	Right to Education Act			
SMC	School Management Committee			
SSA	Sarva Shiksha Abhiyan			
TA	Transportation Assistance			
ToR	Terms of Reference			
UT	Union Territory			

1. Executive Summary

1.1 Background

Malnutrition is an area of growing concern among growing children. Nutritional deficiencies and their incidences among children of school-going age group cannot be neglected. Malnutrition not only gives rise to morbidity and mortality, but also prevents a child from developing into a fully functional adult. It adversely affects education in the following ways:

- A malnourished child is less likely to attend school regularly.
- A malnourished child attending school is likely to find it difficult to concentrate and effectively participate in teaching-learning activities. Such children generally tend to drop out.
- The academic achievement levels of malnourished children tend to be low.

Article 47 of the Indian Constitution (in the Directive Principles of State Policy) explicitly states that "The State shall regard the raising of the level of nutrition and the standard of living of its people and the improvement of public health as among its primary duties...". Article 39 (f) of the Indian Constitution also directs the States to ensure that "children are given opportunities and facilities to develop in a healthy manner and in conditions of freedom and dignity". Article 21 of the Constitution implicitly provides "right to life" to every Indian citizen.

In keeping with these constitutional provisions, the National Programme of Nutritional Support to Primary Education (NP-NSPE) was launched as a Centrally Sponsored Scheme on 15th August 1995, in 2,408 blocks in the country as a dry ration scheme, to enhance enrolment, retention and attendance and simultaneously improve nutritional levels among children. The scheme was revised in its content and coverage from time to time. The hot cooked mid day meal is being served to the children of elementary classes from 2004. The scheme saw a significant development during 11th Plan and many studies reported that this scheme had a positive impact on various educational parameters and had helped a lot in achieving the goals of SSA in universalizing the elementary education in the country. The provision of payment of honorarium to cook-cum-helpers has opened the path for the disadvantage sections of the society to get employment in the scheme with dignity and pride to prepare the meal and serve to the children.

The MDM was extended to cover all children of upper primary classes from 2008-09. The scheme was further revised in April 2008 to extend the scheme to recognized as well as unrecognized Madarsas / Maqtabs supported under Sarva Shiksha Abhiyan (SSA) as Government aided centres. The scheme was further revised during 2009-10 to enable the States / UTs to provide nutritious and calorific meal to the children of elementary classes. It was further extended to cover children under National Child Labour Projects (NCLP) w.e.f. 1.4.2010.

Realizing the importance of MDMS, Right to Education Act, 2009 has made it mandatory for every school to have all weather building including kitchen-cum-store. The rules under the RTE Act, 2009 mandate that School Management Committee to be responsible for monitoring the implementation of the scheme.

The MDM scheme has played a very important role in enhancing the enrolment and reducing the drop out in elementary schools. During the 11th plan the scheme had been stabilized and supply bottlenecks had been removed. The independent monitoring institutes reported that MDM had positive impact on attendance and retention of the children in the school. The Office of Supreme Court Commissioner also reported that the MDM is the most widely accepted scheme and had a positive impact in improvement of educational indicators. Many studies have reported that MDM had helped in bringing girl child into the school and bridging the gender gap.

National Programme of Nutritional Support to Primary Education (commonly known as the Mid-Day Meal Scheme) was launched as a Centrally-Sponsored Scheme on 15th August, 1995. It's objective was to boost universalization of primary education' by increasing enrolment, retention and attendance and simultaneously impacting on nutrition of students in primary classes.

Programme of providing MDM in Schools is designed to help universalisation of Elementary Education in the following ways:

- i) By improving enrolment and regularity of attendance.
- ii) By reducing drop-out and
- iii) By improving children's level of learning and self-esteem.

Puducherry is one of the few States/UT which had been implementing a mid day meal scheme for the benefit of the school going students even before the implementation of MDMS by Central Government. The Mid Day Meal Programme is being implemented for the students from I to VIII Std. availing financial assistance under the Flagship Programme of MDMS, whereas the Puducherry Government has been implementing the MDMS to cover the Pre Primary and the students studying upto to XII Std.

To implement the MDMS the Directorate of School Education, Govt. of Puducherry has issued detailed guidelines vide order No.6566/Edn/D.E/P.A/2002-03(annexure no. 8) for the officials who are in charge of the Centralised kitchens and the Head of the Institutions at the level of distribution. Adequate care has been taken to ensure that neither mal-nutrition nor the spoilage of food happens in the course of distribution of the meals.

Background of JRM

Government of India constituted Review Missions (RM) in 2009 to review the implementation of the scheme as per the defined Terms of Reference (ToR) in various States across the country. The objectives of the Review Mission are as under:-

- 1. Review the system of fund flow from the state Level to school/cooking agency level and the time taken in this process.
- 2. Review the management and monitoring system and its performance from state to school level.
- 3. Review the progress of the programme with respect to availability of food grains and funds at school/cooking agency level, quality and regularity in serving the meal in the selected schools and districts, transparency in implementation, role of teachers, involvement of community, convergence with school health programme for supplementation of micro nutrients and health check-ups, etc.
- 4. Assess the satisfaction of the children, parents and teachers about the implementation and impact of the scheme.
- 5. Review the maintenance of records at school/cooking agency level.
- 6. Review the availability of infrastructure, its adequacy and source of funding.
- 7. Suggestions for the implementation of the programme.

Brief on previous JRM: In Puducherry, Joint Review Mission was reviewing the implementation of MDM for first time.

Findings of Monitoring Institution (4th half yearly (October 2010 – March 2011) - districts covered Pondicherry, Karaikal, Mahe and Yanam

1) Display board of weekly menu of the meals were found in the 10 % of central and school kitchen notice board

Findings of Monitoring Institution (4th half yearly 4th half yearly (April –September 2012)

- 2) No display board of weekly menu of the meals were found in the centralised kitchen notice board
- 3) Micro nutrients were supplied to needy children only
- 4) Water tanks are not being inspected regularly.

1.2 Performance of the State in Mid Day Meal (during last 3 financial years) and key achievements:

Coverage-Number of Institution wise:

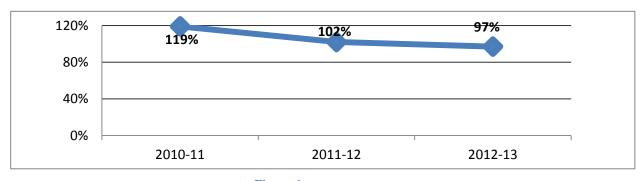
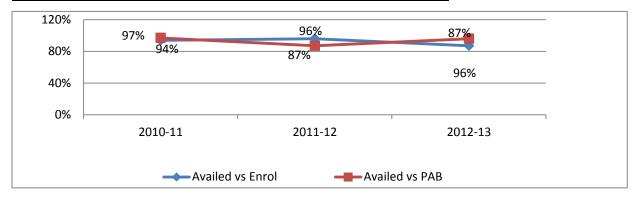


Figure 1

Coverage-Number of beneficiary/enrolment and PAB :Primary:



Upper Pirmary

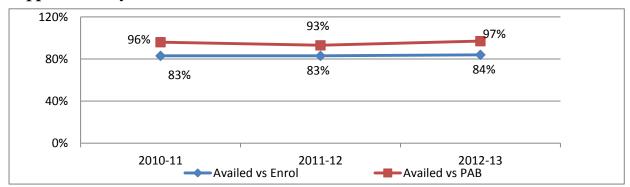


Figure 2

Coverage-Mid day meal days/PAB wise:

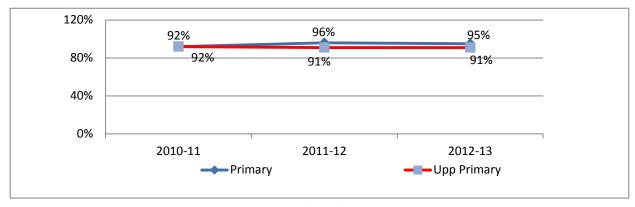


Figure 3

Food grain Utilisation:

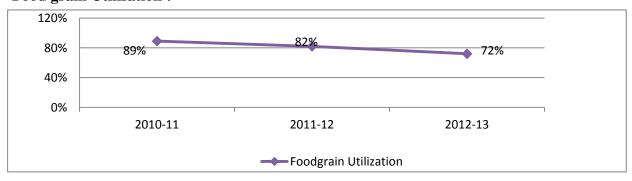


Figure 4

Cooking cost Utilisation:

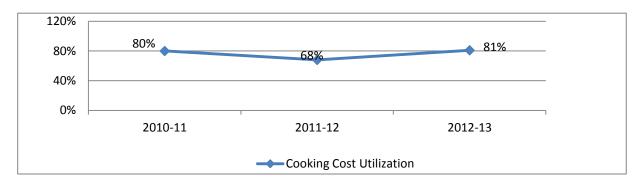


Figure 5

MME fund Utilisation :-

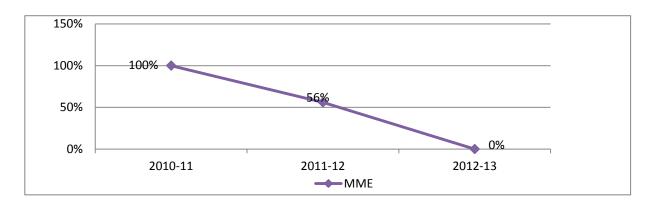


Figure 6

TA fund Utilisation:

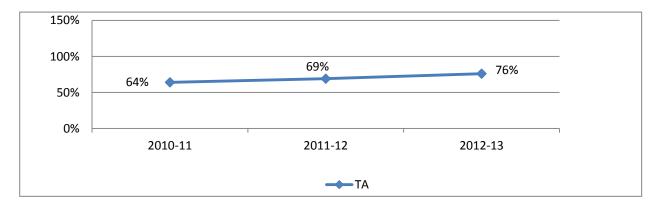


Figure 7

Cook cum helper honorarium Utilisation

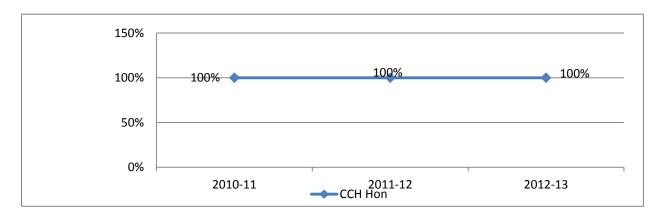


Figure 8

1.3 Key Issues identified during JRM

JRM observed following areas of concern which require immediate attention of the State Government:

- There is no dedicated management structure of MDM from state up to school level.
- ii) Tasting of food in the school and the centralized kitchen is not recorded.
- iii) Lack of awareness of the MDMS- non display of logo, food norms and
- iv) Entitlement of the children in the centralized kitchens as well as in schools was not displayed
- v) Inadequate community participation.
- vi) Teachers have been made in charge of the centralized kitchens and school based canteens thereby hampering teaching learning activities.
- vii) The items centrally procured from agencies do not bear 'Agmark' or ISI standards.
- viii) DFS salt not provided
- ix) No health check-up of the CCH in centralized and school based kitchens.
- x) No dedicated MIS structure and data entered in the web portal is upto September 2013.
- xi) No separate record maintenance for MDMS.
- xii) The carry vans should be covered and food containers should be tightly closed and secured.
- xiii) No emergency plan
- xiv) No district vigilance committee constituted
- xv) Inadequate eating plates in the school.
- xvi) School based kitchens are fire wood based.
- xvii) No inspection of schools for review of MDMS.
- xviii) Nil MME utilization
- xix) Only one meeting of SSMC has been held so far.

xx) Absence of grievance redressal mechanism.

Best Practices of the Puducherry

- The State Government contribution towards the implementation of MDMS much higher than the mandatory 25%
- The State Government also implementing a Breakfast scheme from its own funds.
- Mechanised Centralised Kitchens operated by Government
- Buffer stock available in the kitchens.
- Proper storage of items.
- Gunny bags auctioned by the Government of Puducherry.



Figure -9
Installation of RO system for safe drinking water



Figure -10

Multi tap water system

- Installation of RO system in all the schools for safe drinking water and Multi tap water system for hand washing.
- Good sanitation facilities.
- Good convergence with NRHM
- Uniformity of quality of MDM in all the schools
- Inclusion of more vegetables in the MDM improve micro nutrient availability and are very much beneficial for the children
- Uniform quality of food ingredients supplied through PAPSCO
- Maintenance of health records of children help to know the health status
- Provision of adequate quantity of MDM with good quality

1.4 Major Recommendations

- Financial management The financial powers should be delegated to the officers responsible for implementation of MDMS.
- Dedicated management structure for MDM at all levels.
- Maintenance of separate records for MDM.
- Tasting food by teachers
- Rationalization of CCH as per the norms and provision of health check ups for CCH.
- Creation of awareness about MDM scheme.
- Usage of Agmark certified ingredients.
- State Review Mission to be constituted.
- Testing of food samples by NABL accredited laboratories.
- Convening of district Monitoring Committee under the chairmanship of Member of Parliament.
- Emergency Medical Plan.
- Grievance Redressal Mechanism.
- Data feeding in MDM Management Information System.
- Technological intervention like solar powered cooking option in Centralised kitchens.

2. Joint Review Mission

2.1 JRM Context

Nutrition and health are the pre-requisites for human resource development. Our planners have been aware of these vital inputs and enshrined it in article 47 of the constitution. "The State shall regard raising the level of nutrition and standard of living of its people and improvement in public health among its primary duties."

Malnutrition in children is the consequence of a range of factors that are often related to poor food quality, insufficient food intake, and severe and repeated infectious diseases, or frequently a combinations of the three. These conditions, in turn, are closely linked to the overall standard of living and whether a population can meet its basic needs, such as access to food, housing and health care. Nutrition is directly linked to human resource development, productivity and ultimately to the nation's growth. Malnutrition on the other hand is a complex phenomenon. It is both the cause and effect of poverty and ill health: and follows a cyclical, inter-generational pattern.

It is inextricably linked with illiteracy, especially female illiteracy, lack of safe drinking water, sanitation, ignorance, lack of awareness and ill health. It creates its own cycle within the large cycle of poverty. Malnutrition adversely affects UEE. Even if a malnourished child does attend school, he/she finds it difficult to concentrate on and participate in the learning activities in school. Unable to cope, the child would very often drop out of school. Various studies suggest that absence of an adequate breakfast over extended period can affect both behavior and nutritional status; such children exhibit irritability, decreased attentiveness and low concentration span, all of which affect their active learning capacity. Malnutrition is

therefore not just an issue for the nutritionist; the planners and economists also need to recognize that the cost of malnutrition is much greater than the investments required to end hunger/malnutrition.

A programme of the scale and magnitude of MDM requires close monitoring and evaluation at all levels. In 2009, the Ministry of Human Resource Development, Govt. of India, decided to review implementation of the programme in all its aspects through the Review Missions, comprising of experts from various areas and representatives of MHRD and State Governments. The Review Mission visits schools in 2 districts in the chosen State/UT and present their report to State and Central government.

2.1.2 Terms of Reference of the JRM

The Terms of Reference (ToR) of the Joint Review Mission are as under:-

- i) Review the system of fund flow from State Government to schools/cooking agency and the time taken in this process.
- ii) Review the management and monitoring of the scheme from state to school level.
- iii) Review the implementation of the scheme with reference to availability of food grains, quality of MDM, regularity in serving MDM as per approved norms and mode of cooking.
- iv) Role of Teachers,
- v) Convergence with School Health Programme (SHP) now known as Rashtriya Bal Swasthaya Karyakarm (RBSK) for supplementation of micronutrients and health checkups and supply of spectacles to children suffering from refractive errors.
- vi) Creation of capital assets through kitchen-cum-store/kitchen devices
- vii) Appointment of Cook-cum-Helpers for preparation and serving of meal to the children viii) Availability of dedicated staff for MDM at various levels
- ix) Review the maintenance of records at the level of school/cooking agency.
- x) Review the availability of infrastructure, its adequacy and source of funding.
- xi) Review of payment of cost of food grains to FCI by the districts
- xii) Review the involvement of NGOs/Trust/Centralized kitchens by States/UTs Government in implementation of the scheme.
- xiii) Management Information System (MIS) from school to block, district and State level to collect the information and disseminate it to other stakeholders
- xiv) Assess the involvement of community' in implementation of MDM scheme and give suggestions for improvement in the implementation of the programme.
- xv) Review of the status of tasting of the meal by at least one teacher.
- xvi) Review of status of safe storage and proper supply of ingredients to schools.

- xvii) Review of the status of awareness about MDM scheme.
- xviii) Review of status of convening of District Monitoring Committee under the chairmanship of the Member of Parliament.
- xix) Review of the convening of regular review meetings at district level.
- xx) Review of the status of testing of food samples by NABL accredited laboratories.
- xxi) Review of the status of Emergency Medical Plan; and.
- xxii) Suggestions for improvement in the implementation of the programme.

ToRs for the Assessment of Nutritional Status of children:

- i) To assess the anthropometric measurements of a sample of children availing MDM: height, weight, mid arm circumference.
- ii) To calculate the Body Mass Index (BMI) on the basis of measurement of height and weight.
- iii) To identify the children who are undernourished and over nourished.
- iv) To assess the nutritive value of the served MDM on the day of visit by 24 hour food recall method.
- v) To review the quality and quantity of the served MDM.
- vi) To review the satisfaction of the children parents and community on the served meal under MDM in respect of quality and quantity.
- vii) To suggest some nutritionally balance region specific recipes.
- viii) To assess the ways for better convergence with the School Health Programme.

2.2. Composition of JRM

- 1. Dr U.K Lakshmi, ,Team Leader Prof & Head, Department of Food Science and Nutrition, Avinashilingam Institute for Home Science and Higher Education for Women Coimbatore.
- 2. *Dr.Suparna S. Pachouri, Director, MHRD, GOI
- 3. Shri.E. Vallavan,,Member, Director, Education/ representative of UT Administration of Puducherry Member
- 4. Dr. M. Amirthaveni, Member, Professor, Department of Food Science and Nutrition, Avinashilingam Institute for Home Science and Higher Education for Women Coimbatore.
- 5. Shri Sanjay Singh, Member, OSD, Mid-day Meal, Government of Bihar Member
- 6. Dr. Mridula Sircar, Consultant, NSG-MDM, Ed.CIL.
- 7. Ms. Tulika Tiwari, Consultant, NSG-MDM, Ed.CIL.

*Joined the JRM from 10th to 11th December 13

Co-Team Members

- 8. Ms. M. Ramya Siva Selvi Research Assistant
- 9. Ms. E. Kalai Selvi, Research Assistant
- 10. Ms. R. Usha Rani, Research Assistant
- 11. L. Manju Devi, Research Assistant

2.3Methodology

2.3.1 Planning & preparation for the JRM

JRM team was briefed about the implementation of the MDM scheme in the Union Territory of Puducherry by Department of School Education. A detailed schedule of activities for the JRM was planned and prepared for the field visits and meetings with the officials at different levels. The team was sub divided in two teams for larger coverage of schools and children. The team visited 27 schools and 3 centralised kitchens in district Pondicherry and 6 Schools and 2 centralised kitchens in district Karaikal.

2.3.2Visit schedule

Date wise schedule of the JRM Team during visit to the State

Date	Activities
3.12.13	Departure for Puducherry
4.12.13	Field visit in Puducherry
5.12.13	Meeting with the state officials and field visit in Puducherry
6.12.13	Field Visit in Puducherry, Visit to PAPSCO office and departure for
	Karikal
7.12.13	Field visit in Karikal
8.12.13	Report writing in Karikal and return to Poducherry
9.12.13	Report writing in Puducherry
10.12.13	Report writing in Puducherry and visit to rice lifting and distribution
	agency office
11.12.13	Report presentation to the Government of Puducherry

2.3.3Methodology followed for the study

i. Selection of the districts

Two districts of Puducherry namely Pondicherry and Karaikal, were selected for the visit of JRM. District Pondicherry was selected by the Govt. of India on the basis of performance of the scheme during the last year and the second district i.e. Karaikal was selected by the State Govt.

ii. Sampling Design

The JRM followed a multistage sampling design to capture the intricacies involved in the implementation of the programme. From each of the 2 districts that is Pondicherry and Karaikal districts schools were selected randomly. The schools were selected purposively so as to cover the schools where MDM is served through centralized kitchen and as well as those schools where MDM is served by the school canteen centres.

The JRM team members divided themselves into two teams to cover more number of schools and children. The schools to be visited and routes were planned in consultation with State and district administration taking into consideration urban, rural areas covering Government and Aided schools. The JRM team also visited centralised kitchens located in urban and rural areas, PAPSCO (Puducherry Agro Products, Food Civil Supplies Corporation) and Food Corporation of India godowns/offices.

A sample of 771 children, (441girls and 330 boys) were selected for the study. Instead of selecting a large sample, the review mission emphasized for a greater in depth study to see the details in their entirety-

iii. Selection of schools

The team visited a total of 33 schools comprising of 27 schools in Puducherry and 6 schools in Karaikal.

- iv. Meetings/ Discussions with different stakeholders:
 - Record based enquiry methodology and interviews with stake holders were undertaken to collect information on the performance of the scheme in the state. In-depth discussions were held with the state, district, block and school level functionaries to get information about the modalities being followed for implementation of the scheme in Puducherry and Karaikal.
- v. Information was collected from schools (Primary Data) and the review of documents was done
- *vi*. The JRM team carried out a critical review of the documents related to MDMS that had been provided by the State as well as the schools.

3. Mid Day Meal in Puducherry

3.1 Historical Perspectives of MDM implementation in the Puducherry

In Puducherry the system of providing mid day meals to school children existed even during the French regime but on a small scale. Canteens were then functioning in the following schools 1) Ecole de Filles, Rue Dumas, 2) Ecole de la Rue Surcouf and 3) Ecole de filles de Rue des Missions. The expenditure on the scheme was met by a committee of donors called 'Comite de Bienfaisance'.

In the year 1938, French government provided regular provisions in the budget towards the expenditure of the school canteens. Since then canteens were started in government schools. After merger of Pondicherry with the Indian Union, efforts were taken to provide mid day meals to poor children in all government schools.

Till 1977, canteens in 226 schools became functional to cover 41,254 children of class 1 to 5 in all government schools. Pondicherry - 142, Mahe-6, Karaikal- 67, Yanam- 11.

The criteria for opening a canteen in schools was

- a) The school enrolment should be more than 50 children.
- b) The school should have more than one teacher.
- c) Pucca building should be available in the schools.

Rice was supplied on controlled rate from civil supplies department. Groceries were purchased through tenders directly for Pondicherry, Karaikal and Mahe. Yanam was supplied cooked meals on contract basis through tender process.

Menu for three days was wheat and CSM sambhar, Upumma, pongal, vadai, bajji etc and two days rice with sambar and vegetable porials.

Puducherry is one of the few States/UT which has been implementing a mid day meal scheme for the benefit of the school going students even before the implementation of MDM scheme by the Central Government.

The MDM is being implemented for the students from I to VIII Std. availing financial assistance under the flagship Programme of MDM scheme.

The objective of the MDM scheme is to enhance the enrolment rate, to arrest the dropout and to enhance the nutritional status of the students. As per the norms fixed by the Ministry of Human Resource Development, 100 gms of rice for the primary student and 150 gms of rice per student per day for upper primary student is to be provided. In addition to the GOI norms the State is giving additional rice amounting to 30gm for primary and 10 gm for the upper primary students. The cost of this additional rice is being borne by the State. This is being done to enhance the nutritious and calorie intake. Under the scheme 72,943 Number of students are covered from I to VIII Std.

Expenditure on meal component wise per child per day/year

(₹. in Lakhs)

NAME OF THE DIET	P	RIMARY	UPPE	ER PRIMARY
ARTICLES	Per Day	Academic Year	Per Day	Academic Year
Food grains (Rice)	0.65	136.05	0.23	77.58
Pulses	1.55	325.50	1.55	325.50
Vegetables	1.55	325.50	1.55	325.50
Oil & fat	0.37	77.07	0.37	77.07
Salt & Condiments	1.18	247.08	1.18	247.08
Fuel	0.93	195.03	0.93	195.03
Any other item (Labour and TPTN)	0.85	178.05	0.85	178.05
TOTAL	7.08	1484.28	6.66	1425.81

Figure 11

To implement the MDM the Directorate of School Education, Govt. of Puducherry has issued detailed guidelines for the officials who are in charge of the centralised kitchens and the Head of the institutions at the level of distribution. Adequate care has been taken to ensure that neither mal-nutrition nor the spoilage of food happens in the course of distribution of the MDM.

State Profile:

• Area: 479 sq.km

• No. of Districts: 04

• Population: 12,44,464

• Literacy Rate: 86.55%

• Children Population in 6 to 14 years: 1.76lakh

• Total Govt. Schools: 452

• Total Schools: 721

• Total Students at Elementary Level :-1,75,290

SOURCE: Census 2011, www.py.gov.in



Figure 12 |(Map of UT of Puducherry)

The total no of institutions in UT of Puducherry category wise is as follows

SL.No	TYPES OF SCHOOLS	No. OF CATEGORY WISE	SCHOOLS E	TOTAL
•		GOVT.	AIDED	
1.	Primary	248	2	250
2.	Upper Primary with Primary (Middle)	89	26	115
3.	Upper Primary without Primary (High Schools & Higher Secondary Schools)	87	0	87
Total		424	28	452

Figure 13

"Puducherry" is the French interpretation of the original name "Puducheri" meaning "new settlement".

Excavations at Arikamedu, about 7 kms to the south of the town, show that Romans came here to trade in the 1st Century AD.At the beginning of the fourth century A. D. when the Puducherry area is part of the Pallava Kingdom of Kanchipuram. The Cholas of Tanjavur to Pandya Kingdom in the thirteenth century.to the Vijayanagar Empire took control of almost all the south of India and lasted till 1638, when the Sultan of Bijapur began to rule over Gingee.

The Portuguese established a factory in Puducherry at the beginning of the sixteenth century, After that the Danes shortly set up an establishment, and likewise the Dutch. The French period of Puducherry began in 1674. The Dutch captured Puducherry in 1693 but returned it to France in 1699. Only after 1816 the French regained permanent control of Puducherry, it lasted till 1954 when the French handed Puducherry over to an independent India.

On November 1, 1954, the French possessions in India were de facto transferred to the Indian Union and Puducherry became a Union Territory. In the year 1963, the Parliament enacted the Government of Union Territories Act which provides for Legislative Assemblies and Council of Ministers in the Union Territories. In exercise of the powers conferred by Article 239 of the Constitution of India and Section 46 of the Government of Union Territories Act 1963, the President of India has framed the Business of the Government of Puducherry (Allocation) Rules, 1963 and the Centre is represented by the Lt. Governor.

Puducherry culture is very rich and diverse. It is a place where the cultural impacts of several traditions have merged to form a cultural in itself. Puducherry people, culture, festivals reflect the social structure of the Union territory. The culture of Puducherry has imbibed various fairs and festivals.

The Union Territory of Puducherry has a richly cosmopolitan culture. Puducherry people speak French and English, along with Tamil, Telugu and Malayalam. The music and dance forms of Puducherry are immensely influenced by the rich heritage of the Tamil tradition.

The architecture here is highly influenced by the culture of the place. An interesting fact about Puducherry is that the city is divided into two quarters 1. French and 2. Tamil.

Puducherry has a population that is a harmonious mix of different religions.

The Union Territory of Puducherry comprises of two distinct districts of Puducherry and Karaikal. Puducherry districts comprises of Puducherry region and two outlying Administrative units of Mahe and Yanam.

District Profile (Separate for 2 districts)

Puducherry District

The Union Territory of Puducherry comprises of four regions namely Puducherry, Karaikal, Mahe and Yanam, which are not geographically contiguous. Puducherry is located in the East Coast, about 162 kms. south of Chennai. This is the largest among the four regions and consists of 12 scattered areas interspersed with enclaves of Villupuram and Cuddalore Districts of Tamil Nadu. The Union Territory (UT) of Puducherry shares a state border and cultural and linguistic similarities with Tamil Nadu. Gingee and Pennaiyar are the major rivers in the Puducherry region. The geographical location of Pondicherry is between 11°56' North Latitude 79°50' East Longitude.



Figure 14

District Profile

Population of the District (2011 Census) - 9,47 lakhs

Area - 293 Sq.Kms.

Literacy Rate - 86.13%

Sex Ratio - 1031 Females per 1000 Males

Density - 3,231 Persons per sq. km

SOURCE: Census 2011, www.py.gov.in

No. of Institutions

Sl/No.	Stage	Govt. + L.B	Govt. Aided	EGS / AIE	Total
1	Primary	160	1	0	161
2	Upper Primary	119	20	0	139
Total		279	21	0	300

Enrolment & No. of Beneficiaries under MDM Scheme in PS and UPS during 2010-11, 2011-12 & 2012-13 of Poncherry District

Year	No. of Children Enrolled			No. of children opted for MDM (No. of Beneficiaries)		
	PS	UPS	Total	PS	UPS	Total
2010-11	36914	32734	69640	34674	29066	63740
2011-12	31827	30403	62230	28580	29318	57898
2012-13	24790	24820	49610	24660	24796	49456

Target for implementation of MDM in 2013-14

1	Numbers of Block to be covered	
2	Numbers of schools proposed to be covered (Primary)	161
3	Numbers of schools proposed to be covered (Upper Pry.)	139
4	Total Numbers of schools proposed (Pry. + Upper Pry.)	300

Figure 17

Figure 16

Karaikal District

The Union Territory of Pondicherry constituted out of the four erstwhile French establishments of Pondicherry, Karaikal, Mahe and Yanam. Karaikal district is embedded in the Nagappattinam and Tiruvarur district of Tamil Nadu State. District lies between 10° 49' and 11° 01' northern latitude about 150 kms and lies between 79° 43' and 79°52' eastern longitude about 150 kms. Karaikal town is located about 16 km north of Nagappattinam and 9 km south of Tarangambadi is the regional headquarters. Karaikal district is made up of the communes of Karaikal, Kottuchcheri, Nedungadu, Tirunallar, Niravi and Tirumalarajanpattinam.



Figure 18

District Profile

Population of the District (2011 Census)-200,222 lakhsArea-160 Sq.Kms.Literacy Rate-87.83%

Sex Ratio - 1048 Females per 1000 Males
Density - 1,252 Persons per sq. km

SOURCE: Census 2011, www.py.gov.in

No. of Institutions

Sl/No.	Stage	Govt. + L.B	Govt. Aided	EGS / AIE	Total
1	Primary	63	1	0	64
2	Upper Primary	41	5	0	46
Total		104	6	0	110

Figure 19

Enrolment & No. of Beneficiaries under MDM Scheme in PS and UPS during 2010-11, 2011-12 & 2012-13 of Karikal District

Year	No. of Children Enrolled			No. of children opted for MDM (No. of Beneficiaries)		
	PS	UPS	Total	PS	UPS	Total
2010-11	11419	8416	19835	11268	4736	16004
2011-12	9314	7874	17188	8280	7711	15991
2012-13	8364	6993	15357	7569	6940	14509

Target for implementation of MDM in 2013-14

1	Numbers of Block to be covered	N/A
2	Numbers of schools proposed to be covered (Primary)	64
3	Numbers of schools proposed to be covered (Upper Pry.)	46
4	Total Numbers of schools proposed (Pry. + Upper Pry.)	110

Figure 21

3.4 Performance of the State during last 3 financial years

State Level.

1. Coverage of Schools

	Stage	2010-11		2011-12		2012-13	
SN		Approval	Coverage	Approval	Coverage	Approval	Coverage
1	Primary	251	251	251	251	251	251
2	Upp. Primary	210	210	210	210	202	202
TO'	TAL	461	461	461	461	453	453
% C	OVERAGE	100		100		100	

Figure 22

2. Coverage of Children & Working days

SN	Store	2010-11		2011-12		2012-13			
SIN	Stage	Approved	Beneficiaries	Approved	Beneficiaries	Approved	Beneficiaries		
	No. of Childre	No. of Children							
	PAB approval	l vs Coverage							
	Primary 52046	50337	50500	44066	41250	35991			
1		32040	(97%)	50500	(87%)	41230	(87%)		
1	Upper	39372		38000					
	Primary		37801		35406	41050	34445		
	(including		(96%)		(93%)		(84%)		
	NCLP)								
	Total	91418	88138 (96%)	88500	79472 (90%)	82300	70436 (86%)		
	Enrolment* v								
2	Duim o	52257	50337	45790	44066	37440	25001(060/)		
	Primary	53357	(94%)		(96%)	3/440	35991(96%)		

	Upper	45446	37801	42421	35406	35553	34445			
	Primary		(83%)		(83%)		(97%)			
	Total	98803	88138	88211	79472 (90%)	72993	70436(96%)			
	No. of Workin	g Days								
	Stage	Approved	Coverage	Approved	Coverage	Approved	Coverage			
3	Primary	220	203 (92%)	210	201 (96%)	210	200 (95%)			
	Upper	220	203 (92%)	220	201 (91%)	220	200 (91%)			
	Primary	220	203 (7270)	220	201 (7170)	220	200 (7170)			
	NCLP					220	200 (91%)			

Figure 23

No. of Cook Cum Helpers Engaged

SN	Year	No. of CCH approved by MDM-PAB	Engaged	% engaged
1	2010-11	1031	1031	100%
2	2011-12	1031	1031	100%
3	2012-13	1031	1031	100%

Figure 24

Data Compa	rison of 1 ^s	t QPR 2012-1	13 and 1 st Q	PR 2013-14	4 against v	vhole year ap	proval and	l allocation	
	2012-13	(1 st QTR)			2013-14(1 st QTR)				
Component	Approval (2012-13) Coverage				Approva	al (2013-14)	Coverag	ge	
	Pry	Upry	Pry	Upry	Pry	Upry	Pry	Upry	
Institutions	255	211	255	211	255	211	249	204	
%			100%	100%			98%	97%	
Children	41250	41000	40069	37600	36000	35000	14565	18670	
%			97%	92%			40%	53%	
Enrolment	40330	40393	40069	35583	33578	33420	14565	18670	
%			99%	88%			43%	56%	
W. Days	40	40	35	35	40	40	34	34	
	Allocation (2012-13		Utilization	n	Allocation (2013-14)		Utilization		
	Pry	Upry	Pry	Upry	Pry	Upry	Pry	Upry	
Foodgrains	867.9	1353	140.241	186.601	756	1156.87	49.52	95.218	
%			16%	14%			7%	8%	
Lifted			166.155	193.189	49.52	63.48	49.52	63.48	
%			84%	97%			100%	150%	

Cost of FG	49.09	76.67	9.388	10.915	42.714	65.363	2.8	3.59
Cooking cost	201.84	314.8	32.67	43.42	187.164 285.11		11.54	22.15
%			16%	14%			6%	8%
TA	6.5	10.15	1.246	1.449	5.67 8.677		0.371	0.476
%			19%	14%			7%	5%
MME	5.38	7.87	0	0	120		0	0
%			0%	0%			0%	0%
ССН	556	475	556	475	556	475	556	475
%			100%	100%			100%	100%
Hon	41.7	35.63	12.51	11.69	41.7	35.63	8.34	7.125
%			30%	33%			20%	20%
Inspection	255	211	255	211	255	211	255	211
%			100%	100%			100%	100%

Figure 25

Progress of kitchen Devices

CNI	Sanctione 2006-07 to	0	Physical Progress of Kitchen Devices as on 30-09-2013						
SN	РНҮ	FIN	Procured Procurement In Progress				Not yet started No. %	arted	
			No.	%	No.	%	No.	%	
Kitchen Devices	459	22.95	459	100%	0	0%	0	0%	

Figure 26

NOTE:

Central assistance released towards the procurement of kitchen devices for schools during 2006-10 is ₹.15.40 lakhs for 308 units. In the year 2012-13 Rs.7.55 lakhs was released for 151 units. Hence, the total units sanctioned are 459 for which a total amount of Rs.22.95 lakhs has been released to the Govt. of Puducherry. The UT of Puducherry has procured 22 boilers and 110 transportation vessels as approved by the PAB. The total amount sanctioned so far for the procurement of kitchen devices stands to 100% utilisation.

PROGRESS OF KITCHEN CUM STORES

Details	Sanctioned during 2006-07 to 2012-13	Physical Progress of Kitchen cum stores							
Details		Upto 2 nd QTR 2013-14							
		Constructed		In Progress		Not yet started			
		No.	%	No.	%	No.	%		
Kitchen	92	92	100%	0	0%	0	0%		
Shed	72	74	100%	U	U 70	U	U70		

Figure 27

*NOTE:

Central Assistance of Rs.55.20 lakhs has been released towards the construction of kitchen cum stores. In Puducherry the practice of cooking of MDM in modernized centralized kitchens is being followed. Presently 13 centralised kitchens are functioning besides 69 school canteen centers. The Govt. of Puducherry intends to merge 43 School canteen centres in a phased manner after the construction of 3 more centralised kitchens. In Mahe due to difficult topographical conditions school canteen centres will continue to function. The unspent balance of ₹ 55.20 lakhs, received from GOI is available with the Govt. of Puducherry which will be spent in the phased manner for the construction of centralised kitchens. Recently a new centralised kitchen has been commissioned at Lawspet, at the cost of ₹.3 crores from the State budget, which caters 11,500 students per day.

4 Observations

4.1 Observations on MDM implementation

1. Fund flow from State Government to Schools/cooking agency and the time taken in this process.

The MDM is being implemented by the Department of School Education, Puducherry through the centralised kitchens / school canteen centres. The funds released by the GOI are sent to the Dept. of Finance which then transfers the funds to the Directorate of Accounts and Treasury (DAT) directly with a copy to Secretary Education Department, Puducherry who issues authorization and blocks expenditure sanction for the utilisation of funds by DAT. For utilizing the fund, the proposal is made through a note file. The Directorate of School Education approves the file. The expenditure is incurred and the bill is raised. The DSE forwards the bill to DAT with the due approval of competent authority. The DAT issues Cheque to clear the bill.

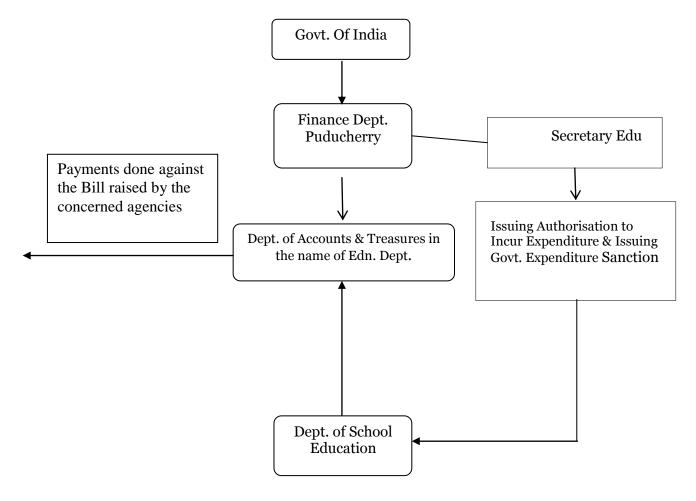


Figure 28 (Fund Flow Chart)

Thus, it would be observed that there is virtually no intermediary level in the release of funds because the funds are released directly by Finance Department to Directorate of Accounts & Treasury

A) At State level

Funds flow

Components	Date of fund received by the state from GOI	Date of fund received by the state (state share in advance)	Date of fund Approved and kept at DAT Head of Account	Gap
cooking cost	18-04-2013	20-03-2013	07-05-2013	1 month
Kitchen Sheds				
Kitchen Devices				
MME	18-04-2013	20-03-2013	07-05-2013	
Transportation	18-04-2013	20-03-2013	07-05-2013	

Figure 29

Outlay and exp	Outlay and expenditure on amount released by the GOI upto 30th Sep. 2013									
Components	Funds Received from GOI (Adhoc)		d ived by state	as Se 20	xpenditure on 30th eptember 013 against and received		ercentage xpenditur	ntage Reason 1		
Cost of Food Grains	31.44	31.4	14	26.41 8		8	4.00	NA	Λ	
Cooking cost	137.06	137	06 162.397		1	18.49*				
Kitchen Sheds	Unspent ba	Unspent balance Rs.55.20 lakhs is available for construction								
Kitchen Devices							100% procured			
мме	5.76		5.76		0.0013			Proposal under circulatio n		
Transportation	4.16		4.16		4.70		112.98*			
Honorarium to CCH	1 19 33 1 19 33			38.66		200.00*		For 5 Months		
TOTAL	197.75	197.75			232.17		117.40			

Figure 30

Thus it is seen from the above table that GOI released an adhoc recurring assistance of 25% i.e. Rs. 197.88 Lac by sanction letter dated 18.04.2013. It is remarkable to note that State Govt. issued financial sanctions – both central and state share – on 17.05.2013. Thus, there was one month delay in receiving funds due to procedural delays. Rs.87.448 Lakhs was released as balance of 1st Instalment of recurring central assistance to Govt. of Puducherry on 21st November 2013 by GOI, after the adjustment of unspent balance. **JRM appreciates higher contributions by Union Territory Administration's against its minimum mandated share.**

All the ingredients require for the preparation of MDM are procured by the cooperative societies/Govt. undertaking by limited tender system. The rate published by the Economics and Statistics Department's monthly bulletin is adopted for the procurement of diet articles. The expenditure for the same is incurred by the cooperative societies and bill is raised. The bills are submitted to Directorate of School Education. After verification of the bills the DSE approves and forwards the bill to DAT for release of funds.

^{*} For Cooking Cost high expenditure incurred due to 7.5% hike in cooking cost effective from 1st July 2013. The high expenditure incurred under transportation assistance is due to payment of some pending bills up to 30th September 2013.

Releases 2013-14- RECURRING ASSISTANCE

SI.No.	Component/norm	Central Share	Minimum Mandator	Central Share	Minimum Mandator
			y		y State
			State		share
			share		
		Adhoc:Date: 18.04.20	13	Ist Instalm	ent: Dt.
				21.11.2013	
1	2	3	4	5	6
	Pr	imary + Upper Prima	ıry		
1	'Cost of Food grains	31.44		1.14	
2	Cooking Cost	137.06	46.69	(-)1.6	0.00
3	Honorarium to Cooks-cum-	19.33	6.44	27.07	9.02
	Helpers				
4	Transportation Assistance	4.16		0.21	
5	Management Monitoring	5.76		60.42	
	&Evaluation (MME)				
	Total	197.75	53.13	88.84(-	
)1.6=87.24	
		NCLP			
6	Cost of Food grains	0.02		0.04	
7	Cooking Cost	0.10	0.33	0.17	0.06
8	Transportation Assistance	0.003		(-)0.0005	
9	Management Monitoring	0.005			
	&Evaluation (MME)				
	TOTAL	0.13	0.33	0.213(-0.005	0.06
) =0.208	
	Grand Total	197.88	53.46	87.448	9.08

Figure 31

The Dept. of School Education has not received till today the balance of 1st instalment released by GOI. In the above table the expenditure shown by the State Govt. is up to 30th September 2013 against ad hoc release. Hence, there is a delay in the release of the 1st instalment

2. Management and monitoring of the scheme from state to school level, clear roles and responsibilities of officials at all levels.

STATE LEVEL MONITORING COMMITTEE DIRECTOR REGIONS KARAIKAL PONDICHERRY YANAM MAHE DD CEO CEO DDSE DIS SMC SMC CEO DIS нм НМ SMC SMC нм нм

MANAGEMENT AND MONITORING

Figure 32 (Management and monitoring Structure)

State level	State Level Monitoring Committee is the top most monitoring					
	body					
	The Directorate of School Education is the next level of					
Directorate of	monitoring headed by the Director and a Deputy Director					
School Education	below is dedicated to monitor the implementation of MDM as					
	the nodal officer in the Union Territory.					
	In Puducherry, Karaikal and Mahe regions the Chief					
	Educational Officer (CEO) and in Yanam the Delegate of the					
	Director of School Education (DDSE), are the entrusted					
	Officers to monitor the implementation of the MDM scheme					
D ' 11 1	in the 4 regions.					
Regional level						
	In Puducherry and Karaikal regions the Deputy Inspector of					
	Schools (DIS), are entrusted to monitor the implementation of					
	the MDM scheme in the schools.					
	The members of the School Management Committee along					
	with the respective Heads of the Institution take the					
School level	responsibility to monitoring the implementation of the MDM					
School level						
	at school level.(State Government order regarding constitution					
	of SMC is attached as Annexure No. 9)					

Figure 33

The Nodal officers viz.the Chief Educational Officers and Deputy Inspector of Schools inspect the schools and the centralised kitchens to ensure that the quality of food prepared is of good quality and samples of diet articles are collected at random and get it tested as per the provisions of Prevention of Food Adulteration Act 1954. Such testing is being done periodically at the Public Health Laboratory, Govt. of Puducherry. So far no adverse reporting is received from the said laboratory.

The stock position available in the centralised kitchen is verified by the Store Superintendent of the department periodically. Also, surprise inspection is carried out by officers of different level to avoid pilferage and proper accounting of the materials. In order to strengthen the existing system of monitoring, a SMC is involved in monitoring the implementation of MDM. To make the system more transparent, the standards of diet and non-diet articles used in the preparation of meals is displayed in all the centralized kitchens as well as school canteen centres.

Efforts are being made to provide Toll Free number to receive complaints from the general public, if there is any complaint with regard to the implementation of the scheme

The JRM observed that only one meeting of SLSMC has been held against the mandated two meetings till November, 2013.MHRD has recently issued guidelines for convening meeting by the District Vigilance and Monitoring Committee under the chairmanship of Member of Parliament for monitoring MDM in each district once in a quarter. The first meeting of DVMC was to be convened before 31st July, 2013. The JRM was informed in the briefing meeting that till now the District Vigilance and Monitoring Committee has not been constituted and the Mission was assured that it will be constituted in near future.

As regards the district level meetings under the chairmanship of the District collector the JRM team was informed by the District collector Karaikal that so far no such meetings had been conducted. Although ,regular meetings are being held at district level but they are not especially conducted to review MDMS. Mission was assured that meetings to review MDMS will be conducted shortly.

It was informed that Chief Education Officer reviews the implementation of the scheme on monthly basis. Apart from this, District Inspector of School had the responsibility to do inspections regularly. But, the JRM observed that there is no inspection of the schools by any officer other than Chief Education Officers of the districts. If at all, CEO's are inspecting the schools, they just sign the visitor register or Teacher attendance the schools as a record of their visit to the school.

It was observed that the SMC is constituted in all the schools, which also monitor the scheme. The meetings of SMC are held regularly but the agenda and contents of these meetings need to be improved for suggesting ways and means to improve the implementation of the MDM.

The Joint Review Mission found that the members of the SMC are not aware of their role and responsibilities but they are tasting the MDM whenever they visit the school. They need to be motivated for playing a more proactive role in the day to day monitoring of the scheme.

3. Implementation of the scheme with reference to availability of food grains, quality of MDM, regularity in serving MDM as per approved norms and mode of cooking.

Food grains Management:-

The lifting of rice from FCI and procurement of diet and non-diet articles is carried out in a centralised manner through the state Government agencies and cooperative societies and bills are reimbursed accordingly.

After ensuring the release of funds and getting allocation from the GOI, the Department of Education lifts rice from the respective godowns of the FCI in all the four (04) regions and payment is made thereafter. The flowchart is as follows

FOOD GRAINS FCI GODOWNS 1 1 ↓ TANJORE OR PUDUCHERRY KANNUR KAKINADA SEMANDARKOIL LIFTING AGENCIES PONDICHRRY CO-KARAIKAL MAHE EMPLOYEES CO-OPERATIVE OPERATIVE YANAM CO OPERATIVE STORES MARKETING & PROCESSING SOCIETY MARKETING & STORES LIMITED PUDUCHERRY KARAIKAI YANAM 1 1 ℷ CENTRAL KITCHEN CENTRAL CENTRAL CANTEEN CANTEEN CANTEEN

Mission was apprised of the fact that elaborate arrangements have been made at the centralised kitchens to store the rice lifted from the FCI. Normally, rice is lifted from the FCI every month. Team was informed that sometimes the rice lifted from FCI is not of fine quality, so arrangements has been made with the lifting agencies which are invariably co-operative institutions, to clean the rice and supply to the kitchens.

As mentioned above, Puducherry consists of four regions and rice is lifted for Puducherry and Karaikal regions from Cuddalore / Tanjore/ Nagapattinam and whereas the rice required for Mahe and Yanam is being lifted from Cannore and Kakinada respectively and the payments for rice lifted is made in a centralized manner by the Deputy Director (MDM) Puducherry by obtaining the vouchers/invoice from the respective FCI Divisional

Offices in the form of Demand Draft, after ascertaining the lifting particulars from the respective nodal officers.

Food grains flow

Components	Date of food grain received by the state from GOI	Date of food grains release by State to directorate	Gap(No of days) between food grains receiving and releasing	Reason for delay if any
Food grains	18-04-2013	18-04-2013	Nil	Nil

Figure 34

Food grains utilization (in MTs)

Components	Food grain Allocation	Food grains lifted	Food grains Utilized till 30th September 2013	Percentage Utilization	Reason for low utilization if any
Food grains	1912.87	636	636	33.25%	NA

Figure 35

Regularity in serving MDM - Central Procurement of Groceries, Vegetables and other items for Centralised kitchen

GROCERIES, VEGETABLES AND EGG



Figure 36

It is worthwhile to mention that in Puducherry, all the ingredients required for the preparation of MDM are being procured only from the co-operative institutions/Govt. undertakings by limited tender system and there is no role for private players. (Figure 37 mentioned below) The rate published by the Economics and Statistics Department's monthly bulletin is being adopted for the procurement of all diet articles. This system is being followed in Puducherry for a quite long time in order to ensure transparency in the procurement of diet articles.



A Parliamentary Committee visited

Puducherry (January,2008) to observe the implementation of the scheme appreciated the transparent procedures followed for the procurement of diet articles (ingredients) The parliamentary committee observed the following:

"The committee welcomes these innovative schemes and wishes UT the very best in its endeavour to provide nutritional support to all school going children in the UT. The committee would appreciate with the methodology of implementation of MDM scheme initiated by the UT administration along with various UT level additions is brought before all the States/Uts as a case study by the Department. The committee firmly believes that quite a few states/Uts to come forward for adoption of innovative measures of UT of Puducherry in their set-ups".

The names of the co-operative institutions/Govt. undertakings who are supplying the diet articles in the all the 4 regions of Puducherry are detailed below.

NAME OF THE SUPPLIER SUPPLYING OF DIET AND NON-DIET ITEMS UNDER MIDDAY MEALS SCHEME FOR THE YEAR 2013-14

PUDUCHERRY

SL.NO	NAME OF THE DIET & NON – DIET ITEMS	NAME OF THE SUPPLIERS
1.	FCI Rice	Lifting of FCI Rice from FCI godown and
		Distribution.M/s.Pondicherry Central Co-operative Processing
		Supply & Marketing Society Ltd.
2.	Open Market Rice	M/s.Pondicherry Central Co-operative Processing Supply &
		Marketing Society Ltd.
3.	Groceries	M/s.Puducherry Agro Products, Food and Civil Supplies
		Corporation Ltd.
4.	Masala Chilly Powder	*Quality and Quantity of Masala chillyPowder is good, Procured
		from the Agency/s.Pondicherry Central Co-operative Processing
		Supply & Marketing Society Ltd.
5.	Vegetables	M/s.Puducherry Agro Products, Food and Civil Supplies
		Corporation Ltd.
6.	Egg	M/s.Puducherry Agro Products, Food and Civil Supplies

		Corporation Ltd.
7.	Diesel	M/s.Puducherry Agro Products, Food and Civil Suplies Corporation Ltd.
8.	LPG Cylinder	IOC Agency M/s.Indra Indane service
9.	Firewood	Self Help Groups
10.	Transportation of Cooked Meals	Cooked Meals Transported by vehicles from Centralised kitchen / School CanteenCentre to Various schools by the agency. M/s.Puducherry Multi Purpose Service Providers Co-operative Society Ltd.
11.	Servicing & Maintenance of Steam Boilers and Other Accessories Centralised kitchens	M/s.Puducherry Multi Purpose Service Providers Co-operative Society Ltd.

Figure 37

KARAIKAL

SL.NO	NAME OF THE DIET & NON – DIET ITEMS	NAME OF THE SUPPLIERS
		Lifting of FCI Rice from FCI godown and Distribution.
1.	FCI Rice	M/s.Karaikal Central Co-operative Processing Marketing Society Ltd.
2.	Open Market Rice	M/s.Karaikal Central Co-operative Processing Marketing Society
		Ltd.
3.	Groceries	M/s.Puducherry Agro Products, Food and Civil Supplies
		Corporation Ltd.
4.	Vegetables	M/s.Puducherry Agro Products, Food and Civil Supplies
7.		Corporation Ltd.
5.	Egg	M/s.Puducherry Agro Products, Food and Civil Supplies
J.		Corporation Ltd.
6.	Diesel	M/s.Confed.
7.	Firewood	M/s.Karaikal Central Co-operative Processing Marketing Society
		Ltd.
		Cooked Meals Transported by vehicles from Centralised kitchen /
8.	Transportation of Cooked Meals	School CanteenCentre to Various schools by the agency.
0.	Transportation of Cooked Wears	
		M/s.Karaikal Co-operative Building Society Ltd.
9.	Servicing & Maintenance of	M/s.Puducherry Multi Purpose Service Providers Co-operative
	Steam Boilers and Other	Society Ltd.
	Accessories Centralised kitchens	·

Figure 38







Figure 39

Government of Puducherry informed that double boiled rice is lifted from FCI and getting polished by the co-operative marketing society before it is being supplied to the schools. The lifting and polishing agency are selected through limited tender every year. However, rice required for the consumption of students above 9th std. is procured from the open market.

Grocery and vegetable is procured from a State Govt. Civil Supplies Corporation. JRM observed that in Puducherry open market is supplied twice a week for the preparation of the tomato rice as per the menu but it was found that the supply of the open market rice was quite irregular in Karaikal.

The JRM members came to know that open market rice was received only in July 2013 on the occasion of Shri Kamraj Birthday in Govt Centralized Kitchen T.R. Pallinam and school canteen centres, namely Bharathidasan Govt Middle School Neravy and Hussaina GHS Neravy of Karikal. The JRM appreciates the efforts of the Govt of Puducherry for procuring good quality dietary items and regular supply to the kitchens.

However, the Agmark certification mark was not found on all the items

4. Role of Teachers:

- There is a widely held belief that teacher spend too much time in supervising the cooking operations thereby disrupting class-room processes.
 - The Government of India MDM guidelines categorically states that Teachers should under no circumstances be assigned responsibilities that will impede or interfere with teaching learning. The guidelines further state that Teachers should be involved in ensuring following:-
- Good quality, wholesome food is served to children

• The actual serving and eating is undertaken in a spirit of togetherness, under hygienic conditions, and in an orderly manner so that the entire process is completed in 30-40 minutes.

Thus the Teacher is expected to play an important role in the supervision of MDM. A detailed MDM guidelines is already been issued in the year 2006 covering various instructions to teachers in the implementation of MDM.

The JRM observed that the teachers have been made in charge of the centralized kitchens and school canteen centres where they have to be present in the kitchens and supervise all the processes including preparation of the meals and dispatch the meals to the schools catered by the centralized kitchen/canteen centres. Apart from it they are responsible for maintenance of the records. Every day the teacher in charge has to maintain four registers which are as follows:

- 1. Student strength particulars,
- 2. Stock registers,
- 3. Vegetable stock registers and
- 4. Non diet item registers that includes vessels, Gas diesel.

The teacher is made in-charge of the centralized kitchens at the maximum stretch of 3-5 years with the willingness/involvement of the teacher concerned. The teacher in-charge has to come early in the morning between 4.00 am - 5.30 am depending on the number of the children catered by the kitchen and the time required for the preparation of the meals. In the school based canteen also, the teacher in-charge has to come before the school timings.

The head of institution has to look after the MDM preparations and dispatch of the meals to the schools attached to the canteens. Apart from this, the head of the institution has to maintain same registers to ensure accountability. They have to ensure the availability of food grains and other ingredients such as vegetables, pulses, oil/fats, salt, and condiments etc. for the preparation and serving of MDM in the schools. Thus, the teacher is virtually away from the school activities for the supervision of centralized kitchens and school canteen centres to ensure its smooth implementation.

The JRM enquired from the Principals/teachers whether MDM is affecting their teaching and learning activities. Most of them clarified that MDMS record is maintained by the teacher after completing their teaching and learning activities.

The mission observed that the teacher who is in charge of the kitchens, works from early morning till the food is dispatched and served. This hampers the teaching learning activities daily. The team interacted with the school canteen in charge and found that the teacher involved in MDMS is not able to take classes at all. It is the responsibility of the teachers to ensure that proper arrangements are made for the students when they take food.

A circular (attached in annexure no. 10) was issued on 24-7-13 by Puducherry Government instructing teachers to taste the MDM before it is actually served to the students. As per MDM guidelines, the teachers are also required to taste the MDM on rotation basis. In the schools JRM found that supervision registers were being maintained. Teachers were signing the register maintained for this purpose. The remarks related to tasting of food were however not being recorded in the register.

5. Convergence with School Health Programme (SHP) for supplementation of micronutrients and health checkups and supply of spectacles to children suffering from refractive errors.

The MDM guidelines envisage that necessary interventions like regular health check-ups, provision for de-worming tablets and supplementation of micronutrients like Vitamin 'A' dosage and IFA tablets in convergence with the school health programme being implemented under the national flagship programme the National Rural Health Mission (NRHM).

JRM was informed that there is a student health officer who visits schools periodically and monitors the health status of students. Individual health card is maintained for all students. Iron folic tablets were distributed to all students and the micro-nutrients are also supplied based on requirements under adolescent health programme. Under SSA, in collaboration with Aravind Eye Hospital 78459 students have been screened in last 3 years and 1670 spectacles have been distributed free of cost. 48 Eye surgeries were also done free of cost.

JRM found that there is good convergence with NRHM for the effective implementation of School Health Program in both the districts. Health cards are maintained at every school with regular health check-ups being carried out in most of the visited schools i.e. once in a year. Essential micronutrients have been provided to all the schools. JRM found that iron folic tablets were distributed in all the schools to the children who were anaemic. However, there is a need to focus on the supply of vitamin A and deworming tablets as they are not being supplied to all the schools regularly. It was appreciated that weighing machines were also available in all the schools funded from the State budget.

6. Creation of Capital assets through kitchen-cum-store/kitchen devices

There are 13 centralised kitchens constructed at an average cost of ₹ 1.5 crores. At present there are 57 school based kitchens in Puducherry, Karaikal and Mahe regions. There is no scope for construction of centralised kitchen in Mahe. There is a proposal to construct 2 more centralised kitchens in Pondicherry and Karaikal regions. An amount of ₹..55.20 lakhs released for the construction of school based kitchen sheds remains unspent and it is understood that it is proposed to be utilised for the construction of a centralized kitchen at KT Kuppam located in rural area of Puducherry.

Kitchen devices were purchased during the year 2012-13 at a cost of ₹..7.5 Lakhs. An amount of ₹.7.5 lakhs had been approved by the PAB for the year 2013-14.

JRM visited 3 centralized kitchens in Pondicherry and 2 centralised kitchens in Karaikal. JRM appreciates the Department of School Education for establishing well mechanised centralised kitchens.

The JRM observed that in the schools there were few eating plates which were supplied ten years back. Most of plates were found to be damaged and rusted. Currently there are no eating plates and the children have to bring their plates from home.

7. Appointment of Cook-cum –Helpers (CCH) for preparation and serving of meal to the children and their capacity building.

As per the GOI MDM guidelines, one cook-cum-helper is to be engaged in schools having enrolment from 1-25 children; Two cooks-cum-helpers may be engaged for the schools having enrolment from 26-100 students. One additional cook-cum-helper may be engaged for every additional enrolment of 100 students in the schools. They are to be paid honorarium @ Rs.1,000/- per month and this amount is to be shared between the Central and State Governments in the ratio of 75:25 except for North Eastern States where this sharing is to be done in the ratio of 90:10.

The PAB for MDM has approved engagement of 1031 CCH under MDM for Puducherry.

In the UT of Puducherry the MDM Scheme is being implemented since the year 1930 and initially the MDM were prepared in school canteen centers by utilizing the services of the local people on contingent basis. Subsequently in the year 1993-94, the concept of cooking the MDM in centralized kitchens were introduced and 9 centralised kitchens were constructed in a phased manner viz. CK Kurusukuppam, CK Villianur, CK Kalmandapam, CK Villianur, CK Kalmandapam, CK Ariyankuppam, CK Kirumampakkam, CK Thondamanatham all in Puducherry Region and CK Thalatheru and CK TR Pattinam in



Karaikal Region. Figure 39 School canteen centre Koonichempet, Pondicherry

After the construction and activation of these centralised kitchens, the school canteen centers, located in and around the centralized kitchens were closed. In the year 1998, 174 individuals engaged by the school canteen centers were absorbed in the Dept. of School Education, as part-time meals carriers, by one Govt. Sanction by exempting age, educational qualification, enrollment in the employment exchange etc. In addition, the post of part-time cook was created and 137 individuals were recruited for the preparation of MDM in centralised kitchens/school canteen centers. These individuals are being engaged by the Dept of School Education for the preparation of MDM besides 54 Daily Rated Cook cum Helper posts were

created in the Dept. of School Education and the posts were filled as per the norms prescribed by the Govt.(order attached in annexure no. 11). In addition, there are regular Sanitary Assistant post are available in all the schools and their services are utilized for the distribution of MDM to the students in addition to their other routine works. Though the Govt. of India is providing an amount of Rs.750/- pm to cook cum helper, the Govt. of Puducherry is making payment of ₹ 5700/- pm to the PT Cook and ₹ 11,400/- pm to the daily rated cook and sanitary assistant.

The JRM observed that all the visited schools, canteen centres and centralized kitchens had engaged CCH of three categories namely part time, daily rated and vouchers. The part time workers had been engaged as cooks, vouchers were responsible for transporting and serving the MDM to the children in both the districts viz. Pondicherry and Karaikal.

The wages for the daily rated staff being ₹ 11, 160/- per month and ₹. 5830/- for the part-time CCH.

In addition, 736 staff has been being engaged in all the schools for the serving of MDM to the Students. Initially, there were only school canteen centres in Puducherry for the implementation of MDM and these canteens engaged local people for cooking and serving. Subsequently in the year 1998 the Govt of Puducherry issued one Government Sanction absorbing 174 individuals who were engaged in the canteens for the preparation of meals and they were absorbed in the services of the Department of School Education. The number of individuals engaged for the preparation/distribution of MDM in Puducherry is detailed below:

DETAILS OF STAFF ENGAGED FOR MDM PREPARATION

Description	Centralised kitchen	School CanteenCenter	School Level	Total
Daily Rated Cook	56	31	0	87
Part Time Cook	141	34	0	175
Part Time Sanit. Asst.	22	11	0	33
Staff Engaged for the Transportation/ Distribution of food	0	0	736	736
Grand Total	219	76	736	1031

Figure 40

In all the visited schools, school canteen centers and centralized kitchens in both the districts JRM found that there were adequate CCH. However, in some schools the teacher was found to be serving meals as there were less number of CCH for the purpose. The JRM is of the opinion that there is a need to either rationalize or engage more CCH as per the GOI MDM guidelines.

8. Availability of dedicated staff for MDM at various levels.

A D.O letter issued by Government of India dated 22.07.2013 has specified for setup of dedicated structure for MDM. The JRM found that an officer of Deputy Director rank at directorate level is the only dedicated officer for MDM. It has been observed that proper monitoring of the scheme at the state level and below is not been carried out because of the lack of dedicated structure for MDM is at various levels. The MME component of the scheme provides funds for setting up for appropriate structures at various levels starting from state to school. The roles and responsibility of the concerned authority at different levels should be clearly defined for rigorous monitoring of the scheme. There is a need to setup a dedicated structure for the implementation of MDM. This is also explains the reason for not utilizing the funds available under MME component.

9. Maintenance of records at the level of school/cooking agency.

The JRM during its visits to the schools, schools canteen centers/cluster kitchens (33) and (5) centralized kitchens in two districts checked the MDM feeding and school attendance register, stock register, SMC proceeding register, tasting registers etc.

Since there is a system of school canteen centres and centralized kitchens in the Puducherry, it was observed that there are certain set of the records being maintained for pre primary to class 12th students. The JRM found that the stock registers were maintained at all kitchens and proper record keeping with regard to the attendance in schools and the daily utilization of the meal as per the attendance was being maintained. Also, in school canteen centres and schools served by these canteen centres, records of daily attendance were found.

However, JRM found that the separate register for class 1 to 8 on the basis of beneficiaries was not maintained either at schools or canteen level.

The vehicle movement record and quantity of food supplied to the school was not found to be recorded in the registers. The JRM found that in two schools GPS Mutherapalayam and GMS Mutherapalayam in Pondicherry the food was delivered late and receipt of the quantity of food and time of receipt was not recorded.

The team appreciated that the most of the schools had fixed responsibility of teachers on rotation basis for supervision of kitchen and MDM and tasting of the meals before serving to the children. However, the record for the same has not been maintained properly in all schools.

JRM also observed that canteen in-charge and headmasters at the schools had kept the receipts regarding the supply of food grains, condiments and the cooking fuel which is praise worthy. SMC formation and the proceeding register were found in school.

However there is no separate recording of discussions or proceedings on MDM. Inspection registers were not found at all in any of the schools.

10. Availability of infrastructure, its adequacy and source of funding.

There are 13 centralised kitchens, all constructed through State's Fund in addition to the construction of various school canteen centers. An amount of Rs. 3 Crores was spent by the State Govt. towards the construction of CK at Lawspet, Pondicherry. All the CKs are equipped with modern cooking devices besides 3 CKs are LP gas based kitchens and remaining 10 Kitchens are diesel based.

There are separate vessels for the transportation of cooked meals from the kitchen to the schools attached and transport vehicles provided by the co-operative institutions are being utilized for the transportation of meals in a very secure manner. All the cooks engaged in the kitchens are experienced and also trained.



Figure 41 Boilers in centralised kitchen in Lawspet, Puducherry

Mode of cooking: The JRM visited a total of 33 schools and 5 centralized kitchens in both the districts. All the school canteen centres were using firewood as fuel for cooking MDM. Centralized kitchen were using LPG as fuel. The JRM is of the opinion that in school canteen centres LPG should be used for cooking. The State Government representative informed that they are establishing two more centralised kitchens. The school canteen centres would be closed as soon as these centralised kitchens are constructed/operationalized.



Kitchen sheds: Permanent structures of kitchen sheds were found in all the schools. However, there was smoke due to use of firewood as fuel. Mission appreciated that chimneys and exhaust fans were also installed in some kitchen sheds and they were well ventilated.

Drinking water facilities: It was found that most of the schools had the facility of safe drinking water with RO filters installed in every school. However, in few schools, they were not found working because of the technical problem. It was also reported by the teachers after any technical tear and wear, the repairing of the filters takes many days



thereby hampering in the provision of safe drinking water. JRM found that in two schools of Pondicherry district i.e. GPS Karayambuthur and GPS Irulansandai zone11, the source of drinking water was not safe. The water samples were taken from these schools and sent to public health laboratory, public health department.

Figure 43 (Multi tap water system)

Toilet facilities were available in all the schools. JRM found separate and functional toilets for boys and girls. The JRM appreciated that fire extinguishers/hydrants were available in all the schools,

However, fire hydrants were not found in centralized kitchen where large scale cooking, using LPG and Diesel, was being done with number of boilers, steam vessels, hot water boilers.

It was observed that dining hall was not available in most of the schools and as such there was no proper space for eating. MDM which was mainly being served in classrooms and open spaces.

JRM found that street dogs were straying in the campus while the food was being served to the children which is defeats the purpose of providing hygienic and safe meals to the children.

11. Payment of cost of food grains to FCI by the districts.

The Deputy Director, responsible for the implementation of the MDM in UT, makes the payment to the FCI directly in a centralized manner for all the 4 regions by obtaining the lifting details from the respective FCI Offices.

The details provided by the State officials regarding payment of cost of food grains to FCI are as follows.

Allotment of Food Grains in MTs	Total quantity lifted	Bill Raised by FCI	Payment to FCI
893.838	636.105	Rs. 636.105	Rs.35.94

Figure 44

The fund for the cost of food grains available with the government of Puducherry were ₹ 62.55 lakhs. The state had made payments of ₹ 26.41 lakhs, up to 30 September 2013. Hence there is no pendency of the bills.

12. Involvement of NGO's/Trust/Centralized kitchens by States/UTs Government in implementation of the Scheme

There are 13 centralised kitchens in the UT of Puducherry and these kitchens are covering 80% of the beneficiaries under MDM scheme. Out of 13 centralised kitchens, 10 Kitchens are diesel based and 3 Kitchens are LP gas based. The name of the centralised kitchens, and the number of schools/students covered by each CK are detailed below:

S.N	REGION	Name of the	No. of Schools	No. of Students
0.		Centralised kitchen	Covered	Covered
1	Pondicherry	CK Kurusukuppam	40	8483
2	Pondicherry	CK Mettupalayam		
3	Pondicherry	CK pillaichavady	13	4205
4	Pondicherry	CK lawspet	68	11503
5	Pondicherry	CK villianur	34	8000
6	Pondicherry	CK Ariyankuppam		
7	Pondicherry	CK Thondamanatham	25	5400
8	Pondicherry	CK Kalmandapam	16	4362
9	Pondicherry	CK Kirumampakkam	28	5200
10	Pondicherry	CK Embalam	16	4134
11	Karaikal	CK thalatheru	29	5000
12	Karaikal	CK tr Pattinam	20	2600
13	Yanam	CK Yanam	NotProvided	NotProvided

Figure 45

The centralised kitchen in Lawspet was found to be spacious but in other visited centralised kitchens there was not enough space. The fire fighting equipment was found to be insufficient in number to meet the emergency situation. all visited centralised kitchens had

no provisions for fire hydrants. One school based canteen centre was located adjacent to class rooms and was open from all sides thereby compromising with the safety of the children during any fire incident.

The lack of space also restricted movement of cooks and JRM was concerned about the health of the CCH which needs to be taken care off and attended on regular basis.

The transportation of cooked meals was being done open vehicles and the containers were loosely closed. There is a need for a more safer transportation of meals to the schools.



Figure 46 (Open transportation vans)



Figure 47 (Open food containers)

13. Management Information System (MIS) from school to block, district and State level to collect the information and dissemination to other stakeholders.

The annual and monthly data to GoI MIS web portal had been fed till September 2013 i.e end of 2nd QPR 2013. The existence of central, cluster and school kitchen needs dedicated staff for collection of information and data feeding in MIS. Further, when MIS is integrated with IVRS directorate will require dedicated MIS cell with specialised staff to communicate the analysis of the data. Currently, delay in data entry is due to lack of dedicated staff for MIS. This also explains the non utilization of MME funds that are meant to support smooth functioning and monitoring of the MDM scheme.

The vehicle time and movement needs to be monitored and managed efficiently to reduce the time delay in preparation and delivery of MDM. Technological interventions such as GPS (Global Positioning System) can be installed in vehicles for tracking the vehicles from centralised kitchen to schools. JRM was informed that all schools in Puducherry have internet connectivity. The GPS system can help school management to track food movement on daily basis.

14. Involvement of Community in implementation of MDM Scheme

Involvement of the community and their participation is the key factor in ensuring the effective implementation of any scheme and the sustainable development at large. Mission members tried to find out the involvement of various stakeholders viz., members

of SMC members, and mothers of the children, neighbouring community and other groups if any in the selected districts.

In all the schools visited by the Mission in both the districts, SMC registers were available in all of the schools, but were not maintained properly. It was observed that there were very less number of meetings held in the schools and also MDM was not the subject of the discussions in these meetings.

On interacting with children whose parents were the members of the committee, it was found that their mothers come for the meeting but they have never taste the food and enquired about the meal. Mission recommends that for ensuring the participation of the community, more and more efforts must be made to create awareness among the parents and other community members. Attention needs to be paid to engage the SMC's/MTA's, especially with parents from weaker sections where there were first generation learners.

15. Status of MIS integration with IVRS for monitoring of the Scheme

Manual mode of collection of information is incomplete and cumbersome. A dynamic system needs support of real time information system. Puducherry MDM can be implemented on integration of IVRS with MIS. The status of annual and monthly data entry in MDM-MIS web portal of Govt. Of India is attached in **Annexure no 6&7**

16. Status of tasting of the meal by the teacher/ member of SMC

In pursuance to the guidelines dated 22nd July, 2013 issued by Govt. of India, the Government of Puducherry had issued necessary instructions to the school authorities for tasting of the meals before serving to the children and prescribed maintenance of register for recording this fact. (Order attached as annexure no. 10)

The team observed that the responsibility of tasting the food on rotational basis had been assigned to teachers. However, in a large number of the schools, the prescribed register was not maintained properly, though it was informed by the school authorities that the food was in fact tasted by the teachers before being served to the children but they put their signatures on the registers before the preparation of MDM.

During interaction in GPS Indiranagar in Pondicherry, a teacher expressed some reservations regarding tasting of MDM before serving to the children. The JRM is of the strong opinion that there should be proper training and counseling of the teachers with regard to tasting of meals on daily basis and record keeping. It is suggested that all schools maintain the registers separately and to record the daily tasting of food with specific remarks by the designated teacher/parents after tasting the food.

17. Status of Safe storage and proper supply of ingredients to schools.

JRM found good storage facilities of the food grains and ingredients at school level and centralized kitchens with separate almirah and racks for each item proper labels. Cooking oil was kept in separate containers. However, storage bin should be arranged for food grains.

As per the recent guidelines issued in respect of quality, safety and hygiene by the Government of India vide its letter 1-4/2013-Desk (MDM) dated 22nd July, 2013 to all States/UTs all the major ingredients i.e. pulses, cooking oil, spices other condiments should be Agmark certified. It was observed that all the major ingredients items from food grain to groceries and vegetables are supplied by various cooperatives societies in both the districts.

All the ingredients were found to well packaged, but the Agmark or equivalent certification was not found of on any of the items being used. JRM recommends the use of only Agmark certified ingredients for preparation of the MDM and periodic scientific testing of the ingredients procured by the societies.



Figure 47(Safe storage of items)

18. Status of Awareness about Mid- Day Meal Scheme.

There is a lack of awareness about the scheme at all levels of implementation. JRM observed that weekly menu, MDM Logo and entitlements were not being displayed in all the visited schools.

Also, there is no proper display of the menu and other important information in most of the centralized kitchens. Teachers of the schools which are being served by the school cluster kitchen and centralized kitchens are not even aware that there is a weekly menu fixed by the state for the meal to be served to the children.

JRM recommends an awareness drive at all levels i.e. from district level to school level for officials, parents, community, children and teachers regarding their role and responsibilities, guidelines and provisions under the scheme The entitlements of children and MDM logo as per the specifications given in the guidelines must be displayed at the prominent places in school. There is a need to create more awareness regarding the contingency/medical health plans for any occurrence of untoward incident at school level.

The team recommends that the number of ambulance helpline may also be painted prominently in all the schools. Also in accordance with the instructions issued by the State Govt. mentioned above the contact numbers of PHC/ Community Health Centres should be made available to the school authorities.

The guidelines also envisage that the entitlements and other benefits of the scheme should be publicised through TV, radio, print media etc. It is suggested to take steps for wide publicity of the entitlements and benefits of the scheme. It is also suggested that MDM month, preferably November, may be organized to see the preparedness and availability of the food grains and funds at various levels. The Ministry of HRD has developed two films on MDM which could also be used by States as part of the strategy for creating greater awareness about the entitlements under the scheme.

19. Status of convening of District Monitoring and Vigilance Committee Meeting under the Chairmanship of Member of Parliament.

JRM was informed that a proposal has been submitted to Govt. to constitute the District Level Monitoring Committee. A meeting of the monitoring committee will be convened immediately after the said committee is constituted. The State level Monitoring committee meeting was convened in the month of April 2013 under the chairmanship of the Chief Secretary.

It has been decided to convene the State Level Monitoring Committee once in 3 months. The District Level Monitoring Committee meetings will also be convened at periodical intervals. At present review is done by the Director and the Collector on need basis besides the weekly review being undertaken by the respective CEO.

20. Status of testing of food samples by reputed institute.

JRM was informed that as per the guidelines issued on 22nd July, 2013 by Govt. of India, the Government of Puducherry shall consider engaging CSIR institutes/National Accreditation board of laboratories recognized labs for carrying out sample checking of MDM, to ensure quality meal to the children. . So far the food samples have not been tested in Puduchery. It was informed that food samples will be tested by the Physical Health Laboratories, Puducherry regularly.

21. Status of operationalization of Emergency Medical Plan

The MDM Guidelines envisage that all necessary steps should be taken to avoid any untoward incident in the school. If any such accident does occur in the school, it should be responsibility of the Head Master to inform District Education Officer / District Health Officer / District Magistrate without any delay. All the States / UTs should issue necessary instructions for linkages with primary health centre / community health centre / district hospital to ensure early treatment of the children. The District authorities should ensure that prompt medical attention is provided to children in the nearby medical facility or by deputing a doctor to the school.

Government of Puducherry informed that the Dept of Revenue and Disaster Management has prepared Standard Operating Procedure for each Department to adopt in case of any disaster emergency. Under the SOP prescribed for Health Department, steps are taken in case of emergency. However, the requirement of having separate emergency medical plan for Education Department will be examined. JRM recommends that proper safety procedures should be prepared and drills for MDM be made at regular intervals at centralised kitchen and school levels. The contact numbers of administrative and medical officers should be painted and displayed along with the logo of MDM on prominent and accessible place of Centralised Kitchens and schools.

B. Nutritional Assessment

Life cannot be sustained without adequate nourishment. Man needs adequate food for growth, development and to lead an active and healthy life. Nutrition during childhood years is of great important since it is formative years. It lays a foundation for good health through an individual's life time. If children do not received the nourishment they need under nutrition and malnutrition of one or other kind may result. Government of India introduce Mid Day Meal programme as a very important strategy to overcome malnutrition among children.

Assessment of nutritional status of children will help to determine the type, magnitude and distribution of malnutrition and the data will act as a base-line, from which progress can be gauged and any changes, planned or unplanned can be assessed. During this Joint Review Mission visit nutritional status of the beneficiaries of the Mid Day Meal Programme in Puducherry and Karaikal Districts were evaluated using the standardized techniques.

A Survey was conducted among primary, upper primary and middle schools of two districts of Puducherry to collect the following information with regard to Nutritional Assessment.

- ➤ Anthropometric Profile
- Clinical Symptoms of Nutritional Deficiencies
- Food Pattern
- Quality and Quantity of MDM served

Methodology

1. Selection of Sample

A total of 771 children aged 5-13 years from 9 primary schools (I to V Std), 4 Middle Schools (VI to VIII Std), 7 High Schools (IX & X Std)and 1 Higher Secondary School (XI & XII Std) from the two districts namely Puducherry and Karaikal were selected (Appendix - I). Multi Stage Stratified Random Sampling was adopted for selection of children.

2. Assessment of Nutritional Status

i. Anthropometric profile

The height, weight measurements of the selected children were taken using standardized techniques (Jeliffe, 1966). Body Mass Index (BMI) was calculated using the following equation given by Garrow (1981).

 $\begin{array}{c} \underline{\text{Weight (kg)}} \\ \text{BMI=} \end{array} \qquad \begin{array}{c} \underline{\text{Height (m}^2)} \end{array}$



Figure 1

The height, weight and BMI were analyzed for Z scores using WHO Global Database on Child Growth and Malnutrition (WHO, 2007).

The children were classified into normal (-2SD to +1 SD), under nourished (<-2SD) and Over weight (+1 SD to + 3 SD) categories based on their weight for age (WAZ) and height for age (HAZ). Similarly, based on their BMI Z-Scores, the children were classified into following categories;

Categories:

Normal	-2SD to + 1SD
Moderately undernourished	- 2SD to -3SD
Severely undernourished	<-3SD
Overweight	+ 1 SD to < + 3SD
Obese	≥+3SD

Figure 2

Sampling:

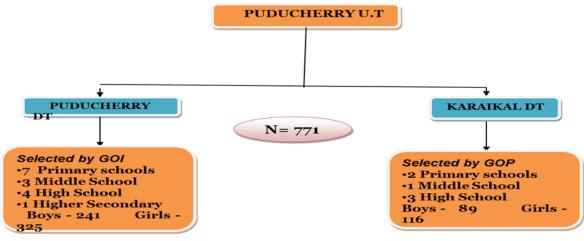


Figure 3

ii. Clinical Symptoms

The clinical symptoms of nutritional deficiency among the selected children were identified by the JRM team members using a schedule (Appendix - II).

iii. Food Pattern

The children were interviewed regarding their food pattern, break fast consumptions and benefits of Mid Day Meal.

iv. Quality of MDM

Sensory evaluation of the Mid Day Meal served to children among 20 schools was done by the JRM team during their visit at the lunch time.

v. Quantity of MDM- Food Weighment

The adequacy of the Mid Day Meal was evaluated through food weighment survey for children (I to VII) covering both the districts selected for the study. Due to paucity of time, the data was computed only for 26 children. Total raw ingredients taken for cooking, total cooked weight and individual cooked food consumption were taken following standard procedures to find out the actual intake of food by children.

Findings of the Nutritional assessment

A. Anthropometric profile

Anthropometric data (height and weight) have been gathered from children (Boys-320; Girls-441) covering 20 schools from Puducherry and Karaikal districts. Data on mid

upper circumference was not gathered since it is no longer considered as the reliable indicator for nutritional assessment of school children. Since the WHO reference standards (2007) for WAZ (weight for age) are available only for children upto 10 years while HAZ (Height for Age) and BAZ (BMI for age) are available upto 19 years, the analysis was done accordingly.

i) Body Weight

Table I and Figure 1 present the gender wise distribution of weight for age Z scores. Out of 566 children, only for 362 children (up to 10 yrs), Z scores were available for comparison.

Gender Wise Data on	Weight for Age Z Scores
Puducherry District	(n=362)

1 dudencity District (n=302)					
Category	Category Classification		Female	Pooled data	
		N (%)	N (%)	N (%)	
<=-3SD	Severely underweight	9 (5.9)	13 (6.2)	22 (6.1)	
-2.99 to -2 SD	Moderately Underweight	39 (25.5)	42 (20.1)	81 (22.5)	
-1.99 to – 1 SD	Mildly Underweight	49 (32)	80 (38.3)	129 (35.6)	
-0.99 to 1 SD	Normal	51 (33.3)	64 (30.6)	115 (31.8)	
>1 SD	Overweight/Obesity	5 (3.0)	10 (4.8)	15 (4.0)	
Total		153 (100)	209 (100)	362 (100)	

Figure 4

WAZ available only for children upto 10 years

Out of a total sample of 362 children, 35.6 per cent were mildly underweight and 22.5per cent were moderately underweight. About 6.1 per cent children were severely underweight. The percentage of normal weight children was only 31.8 per cent. Children more than normal weight constituted 4 per cent. In general, the children of puducherry were found to be either normal or mild or moderately undernourished based on Z scores propose

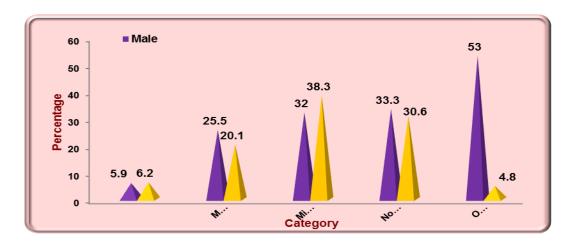


Figure 5 Categorization of Children by Weight for Age (Puducherry District)

ii) Height

Table II and Figure 2 present the gender wise data on Height for age Z scores for 566 children in Puducherry District.

Candan wice	lata an Uaic	the fan Aga	(7 coord)	N=566
Gender wise of	iata on neiş	giit for Age ((Z Score)	11= 200

Puducherry District

Category	Classification	Male n (%)	Female n (%)	Pooled Data n (%)
<=-3SD	Severely Stunted	2 (0.8)	5 (1.5)	7 (1.2)
-2.99 to -2SD	Moderately Stunted	24 (10.0)	24 (7.4)	48 (8.5)
-1.99 to 1SD	Mildly Stunted	73 (30.3)	112 (34.5)	185 (32.7)
0.99 to 1SD	Normal	140 (58.1)	173 (53.2)	313 (55.3)
>1SD		2 (0.8)	11 (3.4)	13 (2.3)
Total		241 (100)	325 (100)	566 (100)

Figure 6

Among the 566 children surveyed, 55.3 per cent were found to be in the normal category in terms of height. A maximum of 32.7 per cent of children were found to be mildly stunted. Moderate and Severe stunting were found among 8.5 and 1.2 per cent of children respectively. Only, 2.3 per cent children had a height more than the WHO normal values. The data regarding height for age was found to be somewhat similar among both boys and girls except among female who had greater height than boys (>1 SD).

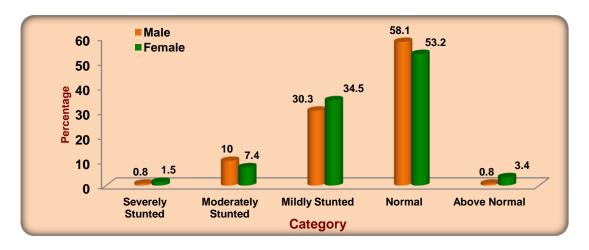


Figure 7 Categorization of Children by Height for Age (Puducherry District)

iii) BMI OF CHILDREN

The gender wise data on BMI for age Z scores for children in Puducherry district is presented in Table and Figure.

Gender wise data on BMI for Age (Z score) Puducherry DistrictN= 566

Category	Classification	Male n (%)	Female n (%z)	Pooled n (%)
<=-3SD	Severely Malnourished	30 (12.4)	18 (5.6)	48 (8.5)
-2.99 to -2SD	Moderately Malnourished	52 (21.6)	38 (11.7)	90 (15.9)
-1.99 to 1SD	Mildly Malnourished	70 (29.0)	90 (27.7)	160 (28.3)
0.99 to 1SD	Normal	77 (32.0)	155 (47.7)	232 (41.0)
>1SD	Overweight/Obese	12 (5.0)	24 (7.3)	36 (6.3)
Total		241 (100)	325 (100)	566 (100)

Figure 8

BMI values of children of Puducherry District revealed that a majority of 41 per cent were in the normal category. About 28.3 per cent of children were mildly malnourished followed by 15.9 per cent with moderate malnutrition. It is surprising to note that about 8.5 per cent were severely malnourished. On the contrary, 6.3 per cent of children were found to be overweight or obese. Mid Day Meal Programme may help in reducing the mild and moderate malnutrition in the long run.

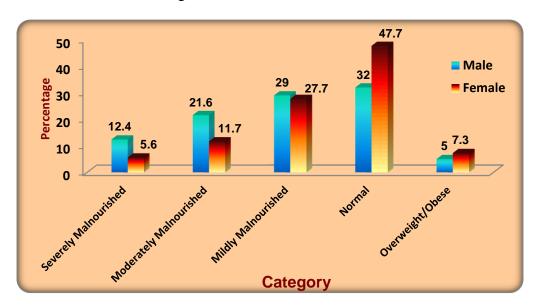


Figure 9 Categorization of Children by BMI for Age (Puducherry District)

i) Body Weight

Table IV and Figure presents the gender wise distribution of weight for age Z scores. Out of 205 children, only for 96 children (upto 10 yrs), Z scores were available for comparison.

Gender wise data on Weight for Age z score Karaikal DistrictN= 96

Category	Classification	Male	Female	Pooled Data
		n(%)	n (%)	N (%)
<=-3SD	Severely under weight	9 (17.3)	3 (6.8)	12 (12.5)
- 2.99 to -2SD	Moderately underweight	17 (32.7)	14 (31.8)	31(32.3)
-1.99 to 1SD	Mildly underweight	17 (32.7)	21 (47.7)	38 (39.7)
0.99 to 1SD	Normal	7 (13.5)	5 (11.4)	12 (12.5)
>1SD	Overweight/Obesity	2 (3.8)	1 (2.3)	3 (3.1)
Total	•	52 (100)	44 (100)	96 (100)

Figure 10 Note: WAZ Available only for children upto 10 years

The weight based Z Scores revealed that a very low percentage (12.5) of children were in the normal category whereas a maximum percentage (39.7%) of children were in the mild underweight category which is of great concern. It is also observed that 12.5 per cent of children were in severely underweight category. A very low (3.1) percentage of children were found to be obese or overweight. In general, children of Karaikal District were found to be mildly or moderately underweight.

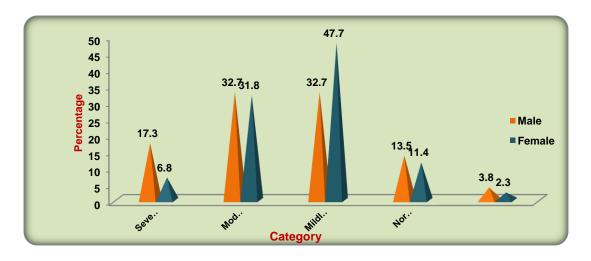


Figure 11 Categorization of Children by Weight for Age (Karaikal District)

ii) Height

Table V and Figure 5 presents the gender wise data on Height for age Z scores for children in Karaikal District.

Gender wise Data on Height for Age Z Scores Karaikal DistrictN= 205

Category	Classification	Male n (%)	Female	Pooled
			n (%)	DataN (%)
<=-3SD	Severely stunted	5 (5.6)	1 (0.9)	6 (2.9)
- 2.99 to -2SD	Moderately stunted	16 (18.0)	17 (14.7)	33 (16.1)
-1.99 to 1SD	Mildly stunted	21 (23.6)	45 (38.8)	66(32.2)
0.99 to 1SD	Normal	46 (51.7)	47 (40.5)	93 (45.4)
>1SD		1 (1.1)	6 (5.1)	7 (3.4)
Total	•	89 (100)	116 (100)	205 (100)

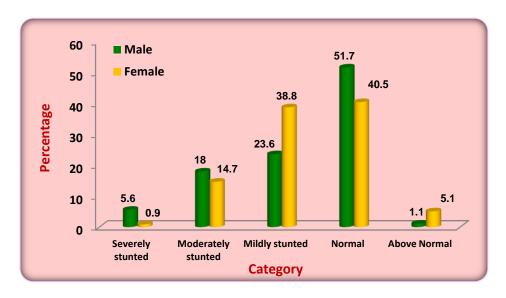


Figure 12 Categorization of Children by Height for Age (Karaikal District)

Among the 205 children surveyed, 45.4 per cent were in the normal category with regard to height. A majority of (32.2%) were mildly stunted followed by 16.1 per cent moderately stunted. Severe stunting was found among 2.9 per cent of children and nearly 3.4 per cent had a height more than 1 SD. In general, majority of children were found to have adequate height.

iii) BMI of children

The gender wise data on BMI for age Z scores for 205 children in Karaikal district is presented in Table and Figure.

Gender wise data on BMI for Age (Z score) Karaikal District N= 205

Category	Classification	Male n (%)	Female n (%)	Pooled Data n (%)
<=-3SD	Severely Malnourished	25 (28.1)	10 (8.6)	35 (17.1)
-2.99 to -2SD	Moderately Malnourished	27 (30.3)	40 (34.6)	67 (32.7)
-1.99 to 1SD	Mildly Malnourished	24 (27.0)	28 (24.1)	52 (25.4)
0.99 to 1SD	Normal	10 (11.2)	36 (31.0)	46 (22.4)
>1SD	Overweight/Obese	3 (3.4)	2 (1.7)	5 (2.4)
Total		89 (100)	116 (100)	205 (100)

Figure 13

Based on the BMI values, a maximum percentage (32.7%) of children were found to be moderately malnourished followed by 25.4 per cent with mild malnutrition among children of Karaikal district. Severe malnutrition accounted among 17.1 per cent of children which is very alarming to note that in spite of Mid Day Meal feeding, there are severe malnutrition among children. Overweight and Obese children comprised only 2.4 per cent which is a welcome observation.

Figure

Age



33 Categorization of Children by BMI for (Karaikal District)

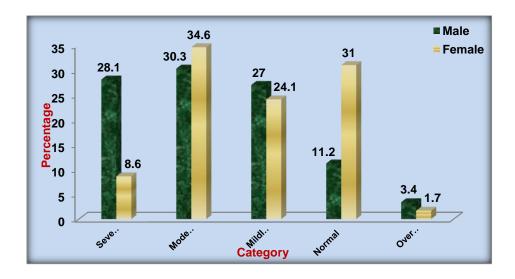


Figure 15

PUDUCHERRY DT

Severe Malnutrition

Out of a total sample of 771 children, more number (55) of boys were found to be in Severe malnutrition compared to 28 girls with severe malnutrition.

B. Clinical Symptoms of Nutritional deficiencies

Out of a total sample of 771 children, clinical symptoms were absent among468children in Puducherry district and 90 children in Karaikal district. The table depicts the percentage of clinical symptoms observed among the children.

Deficiency Symptoms*	Puduche N= 566	rry	Karaik N=209	al	Total N= 771		
	No.	%	No.	%	No.	%	
Dental Caries	32	6.0	22	11.0	54	6.0	
Mild Anaemia	28	5.0	17	8.0	45	5.0	
Bitot's Spot	-	-	-	-	-	-	
Xerosis of Conjunctiva	-	-	-	-	-	-	
Dry Skin	11	2.0	21	10.0	32	4.0	
Poor Musculature	5	1.0	4	2.0	9	1.0	
Angular Stomatitis	10	2.0	17	8.0	27	3.0	
Cheilosis	11	2.0	23	11.0	34	4.0	
Red Tongue	-	-	-	-	-	-	
Deficit of Subcutaneous fat	-	-	-	-	-	-	
Skin Infection	11	2.0	15	7.0	26	3.0	
No Symptoms	468	82.7	90	43.0	558	72.4	

Figure 16 Clinical Symptoms of Nutritional Deficiency

*Multiple Symptoms

Among the total sample of 771 children surveyed, 72.4 per cent had no clinical symptoms of nutritional deficiency including protein and Vitamin A deficiency. However, dental caries was found among 6 per cent of surveyed children with more prevalence among Karaikal children. Mild anaemia was observed among 5 per cent of children. Dry skin, angular stomatitis and cheilosis was observed among 4.3 and 4 per cent of children respectively. Skin infection was found to be prevalent among 3 per cent of children. In general, the clinical profile of the children was found to be very satisfactory.

C. Food Pattern

Breakfast was consumed by a majority (90%) of children before coming to school. The most common items for breakfast included Idli, dosa with coconut chutney (84%), rice with sambhar or fish kolambu (5%) and left over rice (1%) with pickle. Children expressed their happiness to consume hot and tasty Mid Day Meal with potato and tasty curries. They also expressed that the Mid Day Meal satisfied their hunger (90%), helped to concentrate well in studies (80%) and be regular to school (73%).

D. Quality and Quantity of the Mid day meal Quality

The rice served in Mid Day Meal Programme, was polished because FCI rice was found to be not acceptable very much. The department of Food Science and Technology, Puducherry University has analyzed the quality of FCI rice on physical parameters including the swelling, solubility and pasting properties. The FCI rice showed a high viscosity making it less acceptable for consumption. The department recommended proper cleaning and slightly polishing of the FCI to make it more acceptable. The department also helped by recommending weekly menu considering the acceptability by the children.

The quality of vegetable was found to be good because they were received from a single source namely PAPSCO. With regard to cooking practices at the Centralised kitchen and school canteen, vegetables were cut and then washed. From the nutritional point of view, this practice is not good. Vegetables need to be thoroughly cleaned, washed and then cut and should be immediately used for cooking to retain nutrients. Iodized crystal salt is used in all the school canteens and centralised kitchen. Masala ingredients are supplied in good condition but not AGMARK certified.

Quantity- Findings of Weighment survey: Food Intake

The mean food intake among 26 children from the selected two districts were compared with MDM norms and presented in Table VIII

S.No	Foods	MDM	PDY U.T	Mean	Mean		PDY U.T	Mean	
		Norms(g)	Norms	Intake(g)	Norms	Norms	Intake(g)
						(g)			
		I-V Std		PDY	PDY KKL		Std	PDY	KKL
1	Rice	100	130	80	91	150	160	105	125
2	Dhal	15	10	9.6	9	15	10	9.6	10
3	Vegetables	70	75	78	93	80	75	75	93
4	Oil	3	5	3	3	3	5	2.8	3
5	Salt	1.9	3	3	3	1.9	3	3	3
6	Wholegram	20	12	12	-	20	12	12	-
7	Egg	46	-	-	-	46	-	-	-

Figure 17

It is observed from the table that the rice intake ranged from 80-91 g which was found to be lesser than both MDM and Union Territory norms among I-V standard children. This is also found to be less than the 1/3rd RDA (ICMR) of 40-100g for primary school children. In the case of upper primary children, again the cereal intake was found to be 105-125 g, which is less than the MDM and UT norms and 1/3rd RDA (ICMR) of 80-140 g of cereals. Children of Puducherry district consumed a mean of 9.6 g of pulses which was found to be less than the MDM and U.T norms of 15g and 10 g respectively. Similarly, Children of Karaikal district also consumed less amount of pulses compared with the norms. The Vegetable intake was found to be very much satisfactory and meets the allowance of U.T and

Oil intake by children was found to meet the Central norms of 3 g but less than the U.T norms of 5 g. Egg was not supplied during the review mission period.

Twenty grams of Whole gram in the form of channa was recommended by MDM to be supplied to children. Children of Puducherry district received a mean of 12 grams of channa along with poriyal which meets the U.T. norms but not the MDM norms of 20 grams. Karaikal children did not receive any channa during the JRM visit.

Nutrient Intake

MDM norms of 75-80g.

The mean nutrient intake of the selected 26 children in comparison with the 1/3rd of RDA (2010) for nutrients (Energy, Protein, Fat and Iron) is presented in Figure 18

Comparison of Mean Nutrient Intake with ICMR Norms N=26
Number in parenthesis indicates the sample size. *ICMR (2010).

PDY- Puducherry KKL -Karaikal

Age group	1/3rd RDA	Ener (Kca		1/3rd RDA	Prote	in	1/3rd	Fat (g)		1/3rd RDA	Iron			
	average d*			averag ed *	(g)		RDA average d *					aver aged *	(mg)	
		PD Y	KK L		PD Y	KKL		PDY KKL			PD Y	KKL		
4-9 yrs														
(14)	507	418	420	8.25	10.7	9.45	9.15	4.25	4.71	4.8	2.28	1.84		
10-12														
yrs (12)	700	510	540	13.4	12.2	11.88	11.7	5.35	4.87	8	2.45	2.25		

Figure 18

With regard to the intake of nutrients, the data was collected from a small sample of 26 children due to paucity of time. The Energy intake of children was found to be inadequate in most of the age groups compared to $1/3^{\rm rd}$ of the RDA. The protein intake ranged from 9.45 to 10.67 g among primary school children which was found to be more than the $1/3^{\rm rd}$ RDA (averaged) of 8.25 g. In the case of upper primary children, the protein intake (11.88 to 12.24g) was slightly lesser than the $1/3^{\rm rd}$ RDA of 13.4 grams.

The fat intake among both age group children was found to be less (4.25 to 5.35 g) compared with $1/3^{\text{rd}}$ of the RDA of 9.15 to 11.7 g. Fat intake can be enhanced for children. The intake of Iron ranged from 1.84 to 2.45 mg among the two groups of children compared to the $1/3^{\text{rd}}$ of the RDA ranging from 4.8- 8 mg. Inclusion of more vegetables or greens will help to increase the Iron intake in addition avoiding prolonged cooking may reduce nutritional loss and enhance Micro nutrients availability.

Photographs of the visit of JRM to Puducherry

Provision of Food items and other ingredients in kitchens through centralized procurement.



Multi tap system for Hand Washing

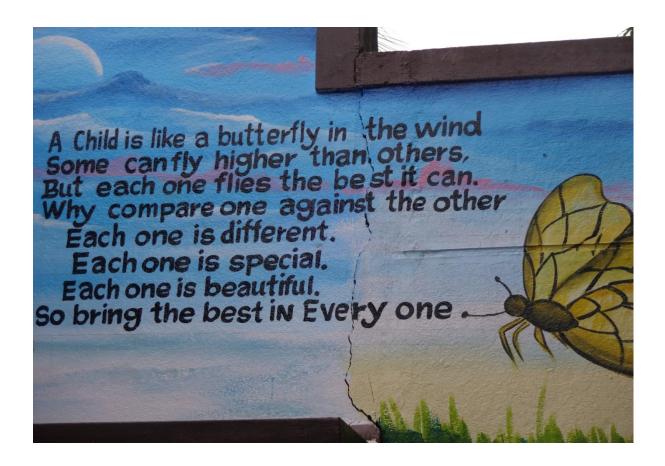


Abundant use of Vegetables in MDM



Children having Mid Day Meal





4.2 Recommendations:

1. Financial management and Fund flow:

JRM recommends that funds after sanction and allotment should be kept at disposal of Department of School education under the control of secretary/director for smooth implementations of MDMS. The financial powers should be delegated to the officers responsible for implementation of MDMS. This may expedite the fund availability after release of funds from GoI. Currently, balance of first Instalment released by GoI is still pending in the Finance department. The state finance department may be approached for seeking release of entire recurring central assistance of Rs 87.448 lakhs.

2. Dedicated management structure for MDM at all levels

JRM recommends the setting up of dedicated management structure at state, district and school level for the effective implementation of scheme.

3. Maintenance of separate record:

The team recommends that all the records regarding MDM must be maintained separately for class 1 to 8 at all levels. Record keeping of the beneficiaries served by the school canteen

centres and centralized kitchens will help better utilisation of funds, Food grains etc. and timely data feeding in GoI MIS web portal.

Time records of vehicle movement and receipt of food should be monitored and properly recorded at all levels.

4. Tasting food by teachers

It is recommended that the MDMS guidelines with respect to tasting of the meal by the teachers should be strictly followed. The teacher should keep a record of having tasted food in a register including remarks to be maintained for the purpose. It could be further strengthened by ensuring that one of the SMC members should also taste the food on a rotation basis along with the teachers before it is distributed to the children and recorded in the same register.

5. Rationalization of engagement of cook-cum-helpers as per the norms and health check ups:

The team recommends that a need analysis be done at all levels and the cook-cum-helpers must be engaged to reduce the additional burden on teacher who are forced to be away from teaching learning purpose. There should be regular health check ups of the cook-cum-helpers working in the kitchens.

6. Creation of awareness about mid-day meal scheme:

The MDM menu, entitlements and logo should be displayed prominently in schools. The team recommends that the number of ambulance helpline may also be painted prominently in all the schools. A curriculum on MDM may be included in the syllabus. It is also recommended that month may be celebrated as MDM month to see the preparedness and availability of food grains & funds at various level. The State may use the two films on MDM prepared by Ministry of HRD as a part of the strategy for creating awareness.

7. Usage of Agmark certified ingredients:

JRM recommends that Agmark or equivalent certification should be enforced for the items supplied through centralised procurements to the kitchens.

8. State Review Mission

The State Govt. should also constitute Review Mission at the State level and send them to the districts of the State every six months to review the implementation of the programme. The State Govt. officials looking after MDMS may join the Review Mission in other states under exchange scheme. Orientation visits to other states to see the implementation of the scheme will also widen the horizon of the officials.

9. Testing of food samples by reputed institute

It is recommended that the State may engage the services of any reputed institute on lines of testing done by Sriram Institute for Industrial Research in Govt. of NCT of Delhi to collect the samples from fields on random basis and test the samples on the parameters such as

microbiological presence or absence of e-coli, chemical parameters such as moisture content, fats, proteins and calorific value of the meal.

10. Convening of Monitoring Committee under the Chairmanship of Member of Parliament.

For the effective monitoring of the implementation of MDMS, JRM recommends for convening of District level Monitoring Committee under the chairpersonship of the Member of the Parliament. Meeting of State level Steering cum Monitoring Committee should be convened quarterly to review the implementation of MDMS.

11. Emergency Medical Plan

There is a need to create awareness regarding MDMS including the contingency/medical health plans at all level with the dos and don'ts in case of emergency. The Public Health Centers should also be equipped suitably to handle cases of food poisoning or any untoward incident in the school. Also in accordance with the instructions issued the contact numbers of PHC/ Community Health Centres should be prominently displayed in the school.

12. Grievance Redressal Mechanism

JRM recommends setting up of Grievance redressal mechanism for MDM Scheme. The efforts should be made to install a toll free number as early as possible for effective implementation of the scheme and designated cell and records be maintained for follow up of the grievance.

13. MIS

JRM recommends dedicated staff at all kitchen levels should be employed to feed information in GoI MIS web portal regularly. The annual and monthly entries should be completed in time bound manner. It also recommends use of funds available under MME component for hiring of manpower and purchasing of logistics.

14. Technological intervention in MDMS:

The Web based school information system should be put in place to get information of schools and kitchens. The vehicle hired for transporting raw material and cooked meals should be monitored through GPS technology for real time food supply chain system. Installation of solar powered cookers in centralized kitchen also be explored.

15. Safety & Hygiene of the food

The vehicle used for transportation of cooked food to the schools should be properly covered and the containers should be properly closed for safe, hygienic and secure delivery.

16. Fire and safety provisions for Kitchens:

The fire fighting equipments should be installed to meet the emergency situation. All centralised kitchens should have fire hydrants. school based canteen centre located in schools should be reviewed for safety provisions. Entry and movement of children should be restricted from all sides in such kitchens.

Recommendation from Nutritional aspect

- 1. Health and Nutritional Education should be part of the Mid Day Meal Programme in which the teachers and cook cum helper can be educated and they in turn can educate the children during the Mid Day Meal time. For eg, the importance of vegetables in the diet, washing of hand sand plates before meals, proper cooking of meals and avoidance of wastage of foods.
- 2. Home Science colleges can be involved for giving education to the persons associated with Mid Day Meal Programme
- 3. The Kitchen structures of school canteens can have separate areas for washing and cooking. Water facility need to be adequately provided and the cooking area should be dry.
- 4. The transportation system used in schools for moving foods to the neighboring schools should be proper so that safe and uncontaminated food will reach the plate of the child.
- 5. For Storing provisions, schools need to be provided proper structures. Use of dunnage for rice bags should be emphasized.
- 6. The personnel employed in the centralised kitchen and other people involved in school canteens should also be medically examined periodically to assure their medical fitness.
- 7. Sambar prepared can be made little more thicker.
- 8. Proper education should be given to every one Teachers, Parents and Kitchen staff with regard to food norms and other facilities made available by the government.
- 9. Cooked food to be served should be tasted by teachers, cooks or parents before serving and recorded in a register.
- 10. Proper maintenance of cleanliness in the kitchen, washing area and toilet areas need to be there.
- 11. Use of double fortified salt can be promoted.
- 12. In the centralised kitchen, vegetable cutting machines should be provided for effective preparation of Mid Day Meal
- 13. The Government can provide plates, tumblers and mats to the beneficiaries of mid day meal
- 14. Adequate cooking vessels need to be supplied to the school canteens
- 15. The Mid Day Meal logo is not found in most of schools and they don't know about the importance and functioning of Mid Day Meal programme

- 16. School kitchen need to have fire fighting systems and need to be periodically checked and
- 17. Weekly menu need to be displayed on the boards and updated.
- 18. Seasonal fruits can be introduced in the Mid Day Meal to enhance the Micronutrient availability.
- 19. Construction of smokeless chullahs may be promoted wherever there is use of firewood in the school kitchen.
- 20. Suitable recipes using the raw ingredients recommended for Mid Day Meal are given in appendices.

The action taken report may be submitted to MHrD within 03 months from the date of submission of report.

Dr.U.K. Lakshmi

E. Vallavan

Dr. M. Amirtha Veni

Dr.Suparna S. Pachouri

Sanjay Singh

Date: 11,12,2013

Place: Pondicherry

Annexure- 1

		Trends of Enrolmer	it, Availe	d MDM		
S.no	District Name	Name of School	Enrolment	Total no. of children availed MDM	Avg. no. of children availed MDM	% of children availed to enrollment
1	Pondycherry	GPS Chettipet Zone-5	52	482	48	92.69
2	Pondycherry	GHS Thirukknaur	399	3520	352	88.22
3	Pondycherry	GPS Koonichempet	188	1749	175	93.03
4	Pondycherry	GHS Manalipet	141	1316	132	93.33
5	Pondycherry	GPS Mutharapapayam	75	637	64	84.93
6	Pondycherry	GHS Mutharapalayam	242	2152	215	88.93
7	Pondycherry	GPS Indira Nagar	281	2540	254	90.39
8	Pondycherry	CRN GHS Lawspet	270	2316	232	85.78
9	Pondycherry	GHS Pillayarkuppam (V)	117	1109	111	94.79
10	Pondycherry	Govt Smart Primary School	116	1017	102	87.67
11	Pondycherry	IMM Heart of Mary's Govt aided school,Reddiarpalayam	750	6635	664	88.47
12	Pondycherry	GPS Thattanchavady(V)	162	1402	140	86.54
13	Pondycherry	IMM Heart of Mary's Govt aided school, (Villinur)	521	4986	499	95.70
14	Pondycherry	Govt Girls Middle School Villianur	455	4142	414	91.03
15	Pondycherry	GPS Thondamanatham Zone-5	95	830	83	87.37

Contd.

Trends of Enrolment, Availed MDM											
S.no	District Name	Name of School	Enrolment	Total no. of children availed MDM	Avg. no. of children availed MDM	% of children availed to enrollment					
16	Pondycherry	GPS Vadhanur	327	3051	305	93.30					
17	Pondycherry	GPS Andiarpalayam	61	558	56	91.48					
18	Pondycherry	GHS Thirubuvanai	178	1623	162	91.18					
19	Pondycherry	GPS Kuppam	200	1706	171	85.30					
20	Pondycherry	GHS Panditdurasamy	198	1833	183	92.58					
21	Pondycherry	GGHS Vallalar	281	1212	121	43.13					
22	Pondycherry	GPS Muthialpet	184	1625	163	88.32					
23	Pondycherry	GHS Keezhparkkalpet	148	1368	137	92.43					
24	Pondycherry	GPS Karayambuthur	294	2894	289	98.44					
25	Pondycherry	GPS Irulansandai zone11	55	449	45	81.64					
26	Pondycherry	Pandasozhanallur	174	1630	163	93.68					
27	Pondycherry	GPS Kirumampakkam	187	1756	176	93.90					
28	Karikal	GGHS T.R. Pattinam	118	918	92	77.80					
29	Karikal	Bharathidasan Govt Middle School	210	1720	172	81.90					
30	Karikal	Hussaaina GHS Neravi school	170	1019	102	59.94					

33	Karikal Tot	GPS Varichikudy	163 6963	1359 60828	136 6083	83.37 86.86
32	Karikal	GPS Rayanpalayan	63	540	54	85.71
31	Karikal	GPS POOVAM	88	734	73	83.41

Details of Infrastructure Facilities

Annexure-2

			Availabi	lity				Infrastructure	e Facilities			
S.No	District Name	Name of School	Kitchen cum stores	Kitchen	Devices	Cooking Gas			Toilet	Facilities	Drinki ng Water	Fine Fusinguishou
			Kitchen cum stores	Cooking	Eating	LPG	Kerosene Stove	Firewood/ Chulha	Yes/No	Separate for Boys and Girls	Yes/N o	Fire Extinguisher
1	Ponducherry	GPS Chettipet Zone-5	Served by school canteenkitchen	NA	No	NA	NA	NA	YES	YES	YES	YES
2	Ponducherry	GHS Thirukknaur	Served by school canteenkitchen	NA	No	NA	NA	NA	YES	YES	YES	YES
3	Ponducherry	GPS Koonichempet	School CanteenCentre	Yes	No	NO	NA	Yes	YES	YES	YES	YES
4	Ponducherry	GHS Manalipet	Served by school canteenkitchen	NA	NO	NA	NA	NA	YES	Yes	YES	YES
5	Ponducherry	GPS Mutharapapayam	Served by Centralized kitchen	NA	NO	NA	NA	NA	YES	YES	YES	YES
6	Ponducherry	GHS Mutharapalayam	Served by Centralized kitchen	NA	NO	NA	NA	NA	YES	Yes	YES	YES
7	Ponducherry	GPS Indira Nagar	Served by Centralized kitchen	NA	NO	NA	NA	NA	YES	Yes	YES	YES
8	Ponducherry	CRN GHS Lawspet	Served by Centralized kitchen	NA	NO	NA	NA	NA	YES	YES	YES	YES

Fifth Joint Review Mission - Mid Day Meal Puducherry

9	Ponducherry	GHS Pillayarkuppam (V)	Served by school canteenkitchen	NA	NO	NA	NA	NA	YES	YES	YES	YES
10	Ponducherry	Govt Smart Primary School	Served by school canteenkitchen	NA	NO	NA	NA	NA	YES	YES	YES	YES
11	Ponducherry	IMM Heart of Mary's Govt aided school,Reddiarpalayam	Served by school canteenkitchen	NA	NO	NA	NA	NA	YES	YES	YES	YES
12	Ponducherry	GPS Thattanchavady(V)	Served by school canteenkitchen	NA	NO	NA	NA	NA	YES	YES	YES	YES
13	Ponducherry	IMM Heart of Mary's Govt aided school, (Villinur)	Served by Centralized kitchen	NA	NO	NA	NA	NA	YES	YES	YES	YES

Contd.

			Availabi	lity				Infrastructure	e Facilities			
S.No Distr	District Name	Name of School		Kitchen	Kitchen Devices		Cooking Gas			Facilities	Drinki ng Water	
			Kitchen cum stores	Cooking	Eating	LPG	Kerosene Stove	Firewood/ Chulha	Yes/No	Separate for Boys and Girls	Yes/N o	Fire Extinguisher
14	Ponducherry	Govt Girls Middle School Villianur	Served by school canteenkitchen	NA	NO	NA	NA	NA	YES	YES	YES	YES
15	Ponducherry	GPS Thondamanatham Zone-5	Served by Centralized kitchen	Yes	NO	NO	Desiel	NO	YES	YES	YES	YES
16	Ponducherry	GPS Vadhanur	Served by cluster kitchen	YES	No (from home)	NO	NA	NA	YES	YES	YES	YES
17	Ponducherry	GPS Andiarpalayam	Served by cluster kitchen	YES	No (from home)	NO	NA	NA	YES	YES	YES	YES
18	Ponducherry	GHS Thirubuvanai	Served bycluster kitchen	YES	No (from home)	NO	NA	NA	YES	YES	YES	YES

Fifth Joint Review Mission - Mid Day Meal Puducherry

19	Ponducherry	GPS Kuppam	School Cluster Kitchen	YES	No (from home)	NO	No	YES	YES	YES	YES	YES
20	Ponducherry	GHS Panditdurasamy	Served by Cluster Kitchen	YES	No (from home)	NO	NA	NA	YES	YES	YES	YES
21	Ponducherry	GGHS Vallalar	Served by Centralised Kitchen	No	No (from home)	NO	NA	NA	YES	YES	YES	YES
22	Ponducherry	GPS Muthialpet	Served by Centralised Kitchen	NO	No (from home)	na	NA	NA	YES	YES	YES	YES
23	Ponducherry	GHS Keezhparkkalpet	School Cluster Kitchen	yes	No (from home)	NO	NO	YES	YES	YES	YES	YES
24	Ponducherry	GPS Karayambuthur	School Cluster Kitchen	YES	No (from	NO	NO	YES	YES	YES	YES	YES
					home)							

			Availabi	lity				Infrastructure	e Facilities			
S.No	District Name	Name of School		Kitchen	Devices		Cooking G	ias	Toilet Facilities		Drinki ng Water	
				Cooking	Eating	LPG	Kerosene Stove	Firewood/ Chulha	Yes/No	Separate for Boys and Girls	Yes/N o	Fire Extinguisher
25	Ponducherry	GPS Irulansandai zone11	Served by School Cluster Kitchen	NO	No (from home)	NA	NA	NA	YES	YES	YES	YES
26	Ponducherry	Pandasozhanallur	Served by School Cluster Kitchen	NO	No (from home)	NA	NA	NA	YES	YES	YES	YES
27	Ponducherry	GPS Kirumampakkam	Served by School Cluster Kitchen	No	No (from home)	NO	NO	NA	YES	YES	YES	YES
28	Karikal	GGHS T.R. Pattinam	Served by Centralized kitchen	NA	NO	NA	NA	NA	YES	YES	YES	YES

29	Karikal	Bharathidasan Govt Middle School	Served by school canteenkitchen	YES	No	NO	NO	YES	YES	YES	YES	YES
30	Karikal	Hussaaina GHS Neravi school	Served by school canteenkitchen	YES	NO	NO	NO	YES	YES	YES	YES	YES
31	Karikal	GPS POOVAM	School Cluster Kitchen	YES	No (from home)	no	NO	Yes	YES	YES	YES	YES
32	Karikal	GPS Rayanpalayan	SchoolKitchen	YES	No (from home)	NO	NO	YES	YES	YES	YES	YES
33	Karikal	GPS Varichikudy	School Cluster Kitchen	YES	No (from home)	NO	NO	YES	YES	YES	YES	YES

Details of Cook-cum-Helpers

Annexure-3

S.No	District Name	Name of the School	Current Enrolment	Kitchen cum stores	ссн	Sufficient as per norm Yes/ No	Honorarium Paid up to
1	Pondycherry	GPS Chettipet Zone-5	52	Served by school canteenkitchen	3	YES	November 2013
2	Pondycherry	GHS Thirukknaur	399	Served by school canteenkitchen	6	YES	November 2013
3	Pondycherry	GPS Koonichempet	188	School CanteenCentre	6	Yes	November 2013
4	Pondycherry	GHS Manalipet	141	Served by school canteenkitchen	2	No	November 2013
5	Pondycherry	GPS Mutharapapayam	75	Served by Centralized kitchen	2	YES	November 2013

6	Pondycherry	GHS Mutharapalayam	242	Served by Centralized kitchen	2	NO	November 2013
7	Pondycherry	GPS Indira Nagar	281	Served by Centralized kitchen	3	Yes	November 2013
8	Pondycherry	CRN GHS Lawspet	270	Served by Centralized kitchen	3	Yes	November 2013
9	Pondycherry	GHS Pillayarkuppam (V)	117	Served by school canteenkitchen	2	NO	November 2013
10	Pondycherry	Govt Smart Primary School	116	Served by school canteenkitchen	2	No	November 2013
11	Pondycherry	IMM Heart of Mary's Govt aided school,Reddiarpalayam	750	Served by school canteenkitchen	4	NO	November 2013

Details of Cook-cum-Helpers

S.No	District Name	Name of the School	Current	Kitchen cum stores	ссн	Sufficient as per norm Yes/ No	Honorarium Paid upto
12	Pondycherry	GPS Thattanchavady(V)	162	Served by school canteenkitchen	2	No	November 2013
13	Pondycherry	IMM Heart of Mary's Govt aided school, (Villinur)	521	Served by Centralized kitchen	4	NO	November 2013
14	Pondycherry	Govt Girls Middle School Villianur	455	Served by school canteenkitchen	4	No	November 2013

15	Pondycherry	GPS Thondamanatham Zone-5	95	Served by Centralized kitchen	1	Yes	November 2013
16	Pondycherry	GPS Vadhanur	327	Served by cluster kitchen	5	No	November 2013
17	Pondycherry	GPS Andiarpalayam	61	Served by cluster kitchen	2	Yes	November 2013
18	Pondycherry	GHS Thirubuvanai	178	Served bycluster kitchen	6	Yes	November 2013
19	Pondycherry	GPS Kuppam	200	School Cluster Kitchen	9	Yes	November 2013
20	Pondycherry	GHS Panditdurasamy	198	Served by Cluster Kitchen	0	NA	November 2013
21	Pondycherry	GGHS Vallalar	281	Served by Centralised Kitchen	0	NA	November 2013
22	Pondycherry	GPS Muthialpet	184	Served by Centralised Kitchen	0	na	November 2013

Details of Cook-cum-Helpers

S.No	District Name	Name of the School	Current Enrolment	Kitchen cum stores	ссн	Sufficient as per norm	Honorarium Paid upto
23	Pondycherry	GHS Keezhparkkalpet	148	School Cluster Kitchen	5	Yes	November 2013
24	Pondycherry	GPS Karayambuthur	294	School Cluster Kitchen	4	Yes	November 2013
25	Pondycherry	GPS Irulansandai zone11	55	Served by School Cluster Kitchen	0	Na	November 2013

26	Pondycherry	Pandasozhanallur	174	Served by School Cluster Kitchen	0	Na	November 2013
27	Pondycherry	GPS Kirumampakkam	187	Served by School Cluster Kitchen	0	Na	November 2013
28	Karikal	GGHS T.R. Pattinam	118	Served by Centralized kitchen	3	Yes	November 2013
29	Karikal	Bharathidasan Govt Middle School	210	Served by school canteenkitchen	5	yes	November 2013
30	Karikal	Hussaaina GHS Neravi school	170	Served by school canteenkitchen	3	Yes	November 2013
31	Karikal	GPS POOVAM	88	School Cluster Kitchen	4	Yes	November 2013
32	Karikal	GPS Rayanpalayan	160	SchoolKitchen	3	Yes	November 2013
33	Karikal	GPS Varichikudy	163	School Cluster Kitchen	4	YES	November 2013

Awareness and Publicity of MDMS

Annexure-4

S.No	District Name	Name of School		Display of Food Norms Yes / No	Display of Menu Yes / No	Display of MDM Logo Yes/No
1	Pondycherry	GPS Chettipet Zone-5	Served by school canteenkitchen	NO	NO	NO
2	Pondycherry	GHS Thirukknaur	Served by school canteenkitchen	NO	NO	NO

3	Pondycherry	GPS Koonichempet	School CanteenCentre	Yes	Yes	No
4	Pondycherry	GHS Manalipet	Served by school canteenkitchen	NO	NO	NO
5	Pondycherry	GPS Mutharapapayam	Served by Centralized kitchen	NO	NO	NO
6	Pondycherry	GHS Mutharapalayam	Served by Centralized kitchen	NO	NO	NO
7	Pondycherry	GPS Indira Nagar	Served by Centralized kitchen	NO	NO	NO
8	Pondycherry	CRN GHS Lawspet	Served by Centralized kitchen	NO	NO	NO
9	Pondycherry	GHS Pillayarkuppam (V)	Served by school canteenkitchen	NO	NO	NO
10	Pondycherry	Govt Smart Primary School	Served by school canteenkitchen	NO	NO	NO
11	Pondycherry	IMM Heart of Mary's Govt aided school,Reddiarpalayam	Served by school canteenkitchen	NO	NO	NO

S.No	District Name	Name of School		Display of Food Norms	Display of Menu	Display of MDM Logo
12	Pondycherry	GPS Thattanchavady(V)	Served by school canteenkitchen	NO	NO	NO
13	Pondycherry	IMM Heart of Mary's Govt aided school, (Villinur)	Served by Centralized kitchen	NO	NO	NO
14	Pondycherry	Govt Girls Middle School Villianur	Served by school canteenkitchen	NO	NO	NO

15	Pondycherry	GPS Thondamanatham Zone-5	Served by Centralized kitchen	Yes	Yes	No
16	Pondycherry	GPS Vadhanur	Served by cluster kitchen	NO	NO	NO
17	Pondycherry	GPS Andiarpalayam	Served by cluster kitchen	NO	NO	No
18	Pondycherry	GHS Thirubuvanai	Served bycluster kitchen	NO	NO	Yes
19	Pondycherry	GPS Kuppam	School Cluster Kitchen	Yes (on blackboard)	Yes (on blackboard)	Yes (pasted on wall, paper)
20	Pondycherry	GHS Panditdurasamy	Served by Cluster Kitchen	NO	NO	NO
21	Pondycherry	GGHS Vallalar	Served by Centralised Kitchen	NO	NO	NO
22	Pondycherry	GPS Muthialpet	Served by Centralised Kitchen	NO	NO	NO
23	Pondycherry	GHS Keezhparkkalpet	School Cluster Kitchen	YES	Yes	YES

S.No	District Name	Name of School		Display of Food Norms	Display of Menu	Display of MDM Logo
24	Pondycherry	GPS Karayambuthur	School Cluster Kitchen	NO	YES	YES
25	Pondycherry	GPS Irulansandai zone11	Served by School Cluster Kitchen	NO	No	NO
26	Pondycherry	Pandasozhanallur	Served by School Cluster Kitchen	NO	NO	NO

27	Pondycherry	GPS Kirumampakkam	Served by School Cluster Kitchen	NO	NO	NO
28	Karikal	GGHS T.R. Pattinam	Served by Centralized kitchen	NO	NO	NO
29	Karikal	Bharathidasan Govt Middle School	Served by school canteenkitchen	Yes	Yes	NO
30	Karikal	Hussaaina GHS Neravi school	Served by school canteenkitchen	NO	NO	NO
31	Karikal	GPS POOVAM	School Cluster Kitchen	NO	no	NO
32	Karikal	GPS Rayanpalayan	SchoolKitchen	NO	no	NO
33	Karikal	GPS Varichikudy	School Cluster Kitchen	NO	no	NO

		Coverage under School Health F	Programme	Annexu	re- 5
			Coverage	under SHP	
S.No District Name	Name of School	Health Check up	Distribution of micro nutrients	Health card available in school*	
1	Pondycherry	GPS Chettipet Zone-5	YES	YES	YES
2	Pondycherry	GHS Thirukknaur	YES	YES	YES
3	Pondycherry	GPS Koonichempet	YES	YES	YES

4	Pondycherry	GHS Manalipet	YES	YES	NO
5	Pondycherry	GPS Mutharapapayam	YES	YES	YES
6	Pondycherry	GHS Mutharapalayam	YES	YES	YES
7	Pondycherry	GPS Indira Nagar	YES	YES	YES
8	Pondycherry	CRN GHS Lawspet	YES	YES	YES
9	Pondycherry	GHS Pillayarkuppam (V)	YES	YES	YES
10	Pondycherry	Govt Smart Primary School	YES	YES	YES
11	Pondycherry	IMM Heart of Mary's Govt aided school,Reddiarpalayam	YES	YES	YES

			Coverage under SHP				
S.No	District Name	Name of School	Health Check up	Distribution of micro nutrients	Health card available in school*		
12	Pondycherry	GPS Thattanchavady(V)	YES	YES	YES		
13	Pondycherry	IMM Heart of Mary's Govt aided school, (Villinur)	YES	YES	YES		
14	Pondycherry	Govt Girls Middle School Villianur	YES	YES	YES		

15	Pondycherry	GPS Vadhanur	YES	YES	YES
16	Pondycherry	GPS Andiarpalayam	YES	YES	YES
17	Pondycherry	GHS Thirubuvanai	YES	YES	YES
18	Pondycherry	GPS Kuppam	YES	YES	NO
19	Pondycherry	GHS Panditdurasamy	YES	YES	YES
20	Pondycherry	GGHS Vallalar	YES	YES	YES
21	Pondycherry	GPS Muthialpet	YES	YES	YES
22	Pondycherry	GHS Keezhparkkalpet	YES	YES	YES

			Coverage under SHP				
S.No	District Name	Name of School	Health Check up	Distribution of micro nutrients	Health card available in school*		
23	Pondycherry	GPS Karayambuthur	YES	YES	YES		
24	Pondycherry	GPS Irulansandai zone11	YES	YES	YES		
25	Pondycherry	Pandasozhanallur	YES	YES	YES		
26	Pondycherry	GPS Kirumampakkam	YES	YES	YES		
27	Pondycherry	GPS Thondamanatham Zone-5	YES	YES	YES		
28	Karaikal	GGHS T.R. Pattinam	YES	YES	YES		
29	Karaikal	Bharathidasan Govt Middle School	YES	YES	YES		

30	Karaikal	Hussaaina GHS Neravi school	YES	YES	YES
31	Karaikal	GPS POOVAM	YES	YES	YES
32	Karaikal	GPS Rayanpalayan	YES	YES	YES
33	Karaikal	GPS Varichikudy	YES	YES	YES

Annexure-6

Annual Report of Data Entry as on 10.12.2013 Time 10:55

S. No.	District	Total Schools	Completed(Saved)	Pending	% Completed
1	KARAIKAL	110	110	0	100%
2	MAHE	18	18	0	100%
3	PONDICHERRY	301	301	0	100%
4	YANAM	24	24	0	100%
	Total	453	453	0	

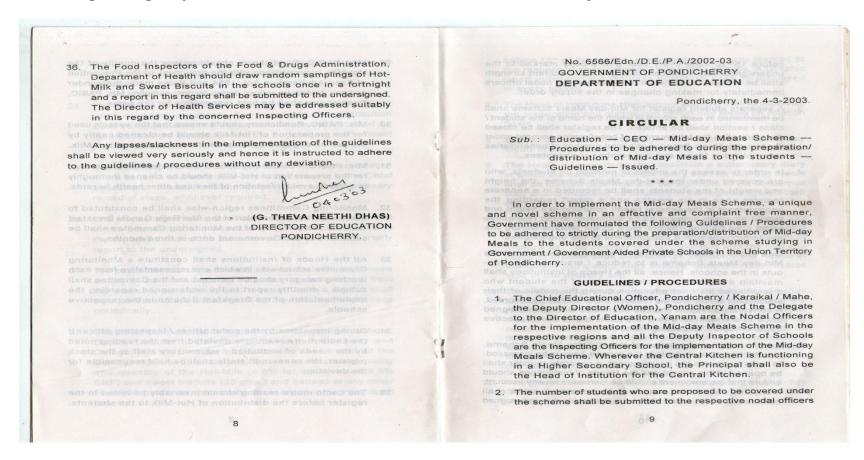
Annexure-7

Monthly Report of Data Entry as on 10.12.2013 Time_10:59

S. No.	District	April	May	June	July	August	September	October	November	December
1	KARAIKAL	100%	100%	100%	100%	100%	57%	43%	0%	0%
2	MAHE	100%	100%	100%	100%	100%	89%	0%	0%	0%
3	PONDICHERRY	100%	100%	100%	95%	95%	52%	30%	0%	0%
4	YANAM	100%	100%	100%	100%	100%	88%	75%	0%	0%

Annexure-8

Guidelines regarding implementation of MDMS in Govt. of Puducherry



before 15th of June every year with a copy marked to the undersigned. Any significant changes in the student strength shall be brought to the notice of the respective nodal officers immediately for making changes in the supply order.

- 3. A separate student register for Mid-day Meals Scheme shall be maintained in each school in which the name of the student / class / section shall be entered. The register shall be closed daily indicating the total number of beneficiaries covered under the Mid-day Meals Scheme, the total number of beneficiaries taken Mid-day Meals and the number of absentees.
- 4. In order to assess the impact of nutrition on students, who are covered under the Mid-day Meals Scheme, the height and weight of the students shall be recorded in a separate register once in six months and a report regarding the improvement in the general health condition like height and weight increase noted shall be submitted to the respective nodal / inspecting officers once in six months during the academic year with a copy marked to the undersigned.
- 5. One of the primary objectives of the implementation of the Mid-day Meals Scheme is to reduce / eradicate the dropouts in the schools. Hence, all the Heads of Institutions shall maintain a register in which the name of the student who discontinued his / her education during the middle of their educational career and the reasons therefor shall be recorded. A consolidated report shall be submitted to the undersigned once in six months with a copy marked to the respective nodal officers / inspecting officers.
- 6. Due to the implementation of the Mid-day Meals Scheme, the enrolments of students in the schools have to be increased.

 In order to assess the improvement, a separate register shall be opened in this regard and the Heads of Institutions should ensure that the enrolment should be increased on any account.

 If any decrease in the enrolment, the reasons therefor shall be recorded and a report shall be submitted to the undersigned

before 15th of September every year with a copy marked to the respective nodal officers / inspecting officers. A Graphic Chart indicating the increase year-wise shall be displayed in every school.

- The Head of Institutions shall appoint teaching staff to supervise
 the preparation and distribution of Mid-day Meals on rotation
 basis.
- Before distribution the supervisory staff shall taste the Mid-day Meals in order to ascertain the quality of the Mid-day Meals.
- The Head of Institutions shall maintain a supervisory diary in which the name of the supervisory staff for Mid-day Meals shall be entered date-wise and the signature of the concerned staff should invariably be obtained in the register against their entry.
- 10. In the Central Kitchen / School Canteen Centres, the Group 'D' / Part-time/Daily Rated Staff / Teaching Staff have to receive the diet and non-diet articles as assigned by the Heads of Institutions. The delivery slip issued along with the diet and non-diet articles shall invariably be signed by the Heads of Institutions and a stock entry shall be furnished in the reverse side of the delivery slip.
- 11. The vegetables for the preparation of Mid-day Meals shall be supplied on Monday and Thursday every week and the Heads of Institutions shall submit a certificate in the reverse side of the delivery slip that they have received the quantity noted in the delivery slip and the stock entry certificate. Without the above certificates, the claim made by the concerned suppliers shall not be entertained. The immediate perishable vegetables like tomato, ladies finger and keerai etc., shall be used on the same day or the next day.
- 12. The groceries required for the preparation of Mid-day
 Meals shall be supplied once in two months by the supplier
 in accordance with the indent issued by the respective

nodal officers. The Heads of Institutions of the Central Kitchen / School Canteen Centres shall give a stock entry certificate in the reverse side of the delivery slip issued along with the grocery items. Without the stock entry certificate, the claim made by the concerned supplier shall not be entertained.

- 13. The free rice / open market rice shall be supplied monthly / once in two months respectively to the Central Kitchen / School Canteen Centres. The stock entry certificate shall be furnished by the heads of institutions in the reverse side of the delivery slip. Without which the claim to be made by the concerned supplier shall not be entertained.
- 14. The fire-wood shall be supplied once in two months as per the indent submitted by the nodal officers. The Heads of Institutions of the School Canteen Centres shall furnish a certificate stating that the quantity noted in the delivery slip is received along with the stock entry certificate without which the claim to be made by the supplier shall not be entertained.
- 15. Separate stock register shall be maintained for open market rice, free rice, vegetables, groceries, fire-wood, diesel and the non-diet articles and the stock register shall be closed monthly.
- 16. Monitoring Committees region-wise shall be constituted to monitor the implementation of the Mid-day Meals Scheme and a Report of the Monitoring Committee shall be submitted to the Government once in six months.
- 17. The heads of institutions shall constitute a Monitoring Committee school-wise in which one teacher from each category shall be included and the Committee shall submit a monthly report regarding the implementation of the Mid-day Meals Scheme in the respective schools to the undersigned.
- 18. A minutes book shall be maintained for recording the proceedings of the Monitoring Committee in every school.

- 19. The indent for lifting the diesel from the Government Automobile Workshop has to be countersigned by the respective Deputy Inspector of Schools in order to watch over the consumption of diesel in the Central Kitchens and a stock entry certificate in the reverse of the indent copy has also to be countersigned by the respective Deputy Inspector of Schools to settle the diesel claim to the Government Automobile Workshop, Pondicherry, Karaikal and Yanam.
- 20. The Mid-day Meals shall be prepared in accordance with the approved diet scales. Any deviation shall be viewed seriously.
- 21. Any excess / shortage of diet articles noted during inspection / stock verification shall be construed as misappropriation of diet articles and the Heads of Institutions shall be held responsible for this lapse and necessary action deemed fit shall be taken against them.
- 22. Monthly stock position shall be submitted to the respective nodal officers before 5th of every month.
- The Central Kitchens / School Canteen Centres shall be maintained very cleanly in order to prepare the Mid-day Meals in a healthy and hygienic environment.
- 24. The Heads of Institutions / Supervisory Staff shall ensure that the students shall consume the Mid-day Meals in the school premises only and the students should not be allowed neither to waste nor take the meals outside the school premises on any account.
- 25. After distributions the Heads of Institutions / Supervisory Staff should ensure that the place should be cleaned thoroughly in order to avoid infestation of flies and other health hazards.
- 26. The inspecting officers shall closely monitor the implementation of the scheme and send their inspection reports to the respective nodal officers apart from taking necessary remedial steps, whenever required.

- 27. The inspecting officer shall also monitor the improvement in the enrolment, decrease / eradication of school drop outs, punctuality of the students in attending the schools and general improvement in the health condition of the students and shall submit a quarterly report to the undersigned.
- 28. The nodal officers shall cause verification of quality and quantity of the diet items in accordance with the approved diet scales on random basis every month and submit reports.
- 29. The food inspectors of the Food and Drugs Administration, Department of Health should draw random samples of diet articles from the Central Kitchen / School Canteen Centres once in a month and submit a report to the undersigned. The Director of Health Services may be addressed suitably in this regard by the concerned inspecting officers.
- 30. The Mid-day Meals from the Central Kitchen to various schools shall be distributed in the stainless steel containers with lock and key. The Heads of Institutions shall not receive the Midday Meals without lock and key. They shall take necessary arrangement to procure the locks from the respective inspecting officers.

Any lapses / slackness in the implementation of the guidelines shall be viewed very seriously and hence it is instructed to adhere to the guidelines / procedures without any deviation.

of the scheme and send their inspection reports to the respective

June 303

(G. THEVA NEETHI DHAS)
DIRECTOR OF EDUCATION
PONDICHERRY.

Annexure 9

Order regarding constitution of SMC



.....2.....

8. The orders issued vide G.O. first and second read above, constituting Village Education Committees/School Level Committees stand superceded and such committees constituted earlier shall cease to exist with immediate effect.

// BY ORDER OF THE LIEUTENANT GOVERNOR//

(M. GUNASEKARAN)

UNDER SECRETARY TO GOVERNMENT (EDUCATION

To

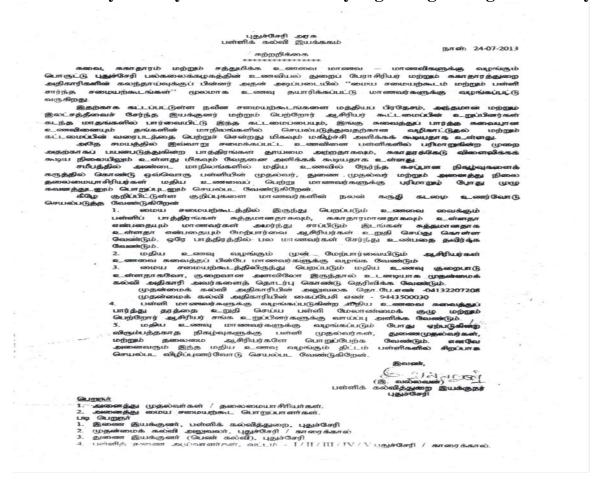
The Director of School Education, Puducherry.

Copy to:

(1)The Collector, Karaikal (2) The Regional Administrator, Mahe, Yanam (3) The State Project Director, Sarva Shiksha Abhiyan, UT of Puducherry, Mission Authority, Puducherry (4) The Jt. Director (SE), Dte. Of School Education, Pdy (5) The Chief Educational Officer, Puducherry/Karaikal/Mahe (6) The Delegate to Director of School Education, Yanam (7) The Deputy Director (Women), Dte. Of School Education, Pdy (8) The P.S. to Hon'ble Chief Minister, Pdy (9) The Principal Accountant General (Civil Audit), Tamilnadu and Puducherry, Chennai/Puducherry (10) The Sr. Accounts Officer, Dte. Of School Education, Pdy (11) The Central Records Branch, Puducherry.

Annexure 10

Circular issued on 24th July 2013 by Govt. of Puducherry regarding tasting of MDM by teachers



Annexure -11

Creation of post for daily rated workers

GOVERNMENT OF PONDICHERRY ABSTRACT	
of Secretariat (DP&AR) – Creation of common categories of Daily Rated Posts in the Government Departments – Approval – Conveyed.	
DEPARTMENT OF PERSONNEL AND ADMINISTRATIVE REFORMS (PERSONNEL WING)	
G O.Ms.No. 22 Pondicherry, dt. 13.07.2006	
On the eve of Celebration of Golden Jubilee Independence of Pondicherry, the Chief Minister of Pondicherry has announced on the floor of the Assembly in the last employees who have completed three years of service as on 30.04.2005 in the Part-time posts will be absorbed in the common categories of Daily Rated posts by 10.04.2005, the total no. of Daily Rated posts in the Government Departments. As on 10.04.2005, the total no. of Part-time employees who have put in three years of the Pondicherry, Karalkal, Mahe and Yanamiregions.	
Approval of the Lieutenant Governor, Pondicherry is hereby conveyed for creation of 807 Dally Rated Posts in the common categories in the following four Tenions in various Govt. Departments as detailed in the Annexure to this G.O. for the comption of Part-time employees of common categories who have completed they was of service as on 30.04.2005 with effect from the date of filling up of the whichever is earlier.	
E No. Dame of the region No. of posts L Fondicherry 544 2, Karaikal 128 3, Mahe 58 4, Yanam 77 Total 807	
The Daily Rated posts sanctioned / created will carry the wages as admissible under rules in force from time to time. The expenditure is debitable to the relevant Head of Account of the concerned Departments in which the wages for Part-time employees are claimed. 4. This issues with the concurrence of Finance Department vide their 1.D.No. 54139/2006/F3, dt. 13.07.2006.	
// BY ORDER OF THE LIEUTENANT GOVERNOR //	
(D. DAYANIDHI)	
UNDER SECRETARY TO GOVERNMENT	
All the Heads of Departments / Offices concerned.	
The Collector, Karalkal. The Regional Administrator, Mahe / Yanam. The Accountant Géneral (Audit) Tamilinadu, Chennai / Pondicherry G. G.O.file.	

SI.No.	Name of the Dept.	Portdy	Karaikai	Mane	Yanam	Total
	<i>j</i> *					
1	Accounts & Treasuries	5	3	.2	2	12
2	Adi Dravidar Welfare Department		5		2	7
3	Agriculture Department	25	8	4	5	42
4	Art & Culture	1	1		2	3
5	Assembly Department	50		1		50
6	Block Development Office		1	1	2	3
7	Civii Supplies & C.A.	3		11	<u> </u>	33
3	Commercial Taxes	4	2	2		3
9	Co-operative Department		2	1 1		3
10	Dist. Industrial Cenre	1	2	1 1		4
11	Economics & Statistics	2	1	1 1	1	3
12	Education (Collegeate Education)	31	4	2	2	39
13	Education (School Education)	331	72	31	45 ~	479
14	Electricity Department	0 9	5	.2		7
15	Fire Service	6		1 1	1	8
16	Fisheries & Fishermen Wekare	7	3	.1	2	13
17	Forest Department	1				1 7
18	Govt. Automobile Workshop	2	1			3
19	Hindu Religious Institution	1				1
20	Industries & Commerce	4				4
21	Information & Publicity Dept	3			H	3
22	Jail Department			11 10 10 10 10 10 10 10 10 10 10 10 10 1		1
23	Labour Department	14	-4	ق ا	1 3	24
24	Local Administration Department	1		i i	1	2
25	Planing & Reserch Department		1			1
26	Police Department	1	i,		2	2
27	Public Wroks Department	7	10	13	2	22
28	Regional Administrative Office		2	:2	2	6
29	Revenue Department	6	3	;1	2	12
30	Social Welfare Department	30				30
31	Survey and Land Records	2		1		2
32	Town & Country Planning	2		1		2
33	Transport Department	5		- 11 -		5
34	Women & Child Development			1	1 1	2
34	Wollieff & Clinia Development				1.0	
	Tota	1 544	128	58	77	807
		LINE	DER SECR	DAYAL	MIDHD	RUMENT

Annexure - 12

List of Schools Visited N=20

S.No	Name of the School		
District: Pondycherry			
1	GPS Mutharapapayam		
2	GPS Indira Nagar		
3	CRN GHS Lawspet		
4	IMM Heart of Mary's Govt aided school, Reddiarpalayam		
5	IMM Heart of Mary's Govt aided school, (Villinur)		
6	Govt Girls Middle School Villianur		
7	GPS Thondamanatham Zone-5		
8	GGHS Vallalar		
9	GHS Keezhparkkalpet		
10	GPS Karayambuthur		
11	GPS Kirumampakkam		
12	GPS Muthialpet		
13	GMS Pandasozhanallur		
14	GHS Panditdurasamy		
	District: Karaikal		
15	GGHS T.R. Pattinam		
16	Bharathidasan Govt Middle School		
17	Hussaaina GHS Neravi school		
18	GPS Poovam		
19	GPS Rayanpalayan		
20	GPS Varichikudy Page 25		

Annexure -13

Proforma for Clinical Assessment

Name of the child: Class: Name of the School:

	Healthy and free from any deficiency symptoms		
I	a. Poor musculature		
	b. Deficient subcutaneous fat		
	c. Mild anaemia		
	d. Lack of interest in surroundings		
	e. Mild signs of not more than one of the specific nutritional disorders or deficiencies mentioned under (3) of II		
	1. a. Nutritional oedema		
II	b. Gross muscular wasting		
	c. Marked anaemia		
	d. Xerosis of the cornea		
	2. a. Tenderness of the calf		
	b. Red and / or Raw tongue / Glazed tongue		
	c. Angular stomatitis		
	d. Bleeding gums		
	e. Angular conjunctiva		
	3. a. Xerosis of pigmentation of conjunctiva		
	b. Bitot's spots		
	c. Caries		
	d. Dry / or rough skin		
	e. Crazy pavement skin		
	f. Hyperkeratosis		

Special Remarks:

Date: Signature of the Examiner

Annexure-14

Recommended Recipes for Mid-Day Meal

1. VEGETABLE PULAV

Rice	100g
Carrot	30g
Beans	20g
Cabbage	10g
Tomato	10g
Onion	20g
Coriander leaves	2g
Mint leaves	5g
Green chillies	2no
Garlic	10g
Ginger	10g
Cinnamon	A piece
Cloves	2 no
Oil	10g
Salt	To taste

- Clean and cut all the vegetables
- Soak rice for half an hour
- Make a paste of ginger, garlic, cinnamon and cloves
- Heat oil in a vessel, fry onion, chilies, coriander leaves, mint leaves and tomato.
- Add the paste and fry, then pour water add salt and boil
- Add the rice and cook
- Serve hot

2. CHANNA PULAV

Rice	100g
Channa	30g
Tomato	10g
Onion	20g
Coriander leaves	2g
Mint leaves	5g
Green chillies	2no
Garlic	10g
Ginger	10g
Cinnamon	A piece
Cloves	2 no
Oil	10g
Salt	To taste

- Clean and soak channa for five hours
- Cut onion and chillies
- Soak rice for half an hour
- Make a paste of ginger, garlic, cinnamon and cloves
- Heat oil in a vessel, fry onion, chillies, coriander leaves, mint leaves and tomato.
- Add the paste and fry, then pour water add salt and boil
- Add the rice and cooked channa and mix and cook
- Serve hot

3 - JEERA RICE AND VEGETABLE KURUMA

Rice	100g
Onion	20g
Coriander leaves	2g
Mint leaves	5g
Cumin seeds	3g
Green chillies	2no
Garlic	10g
Ginger	10g
Cinnamon	A piece
Cloves	2 no
Oil	10g

Salt	To taste
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- Soak rice for half an hour
- Make a paste of ginger, garlic, cinnamon and cloves
- Heat oil in a vessel, fry onion, chillies, coriander leaves, mint leaves and cumin seeds
- Add the paste and fry, then pour water add salt and boil
- Add the rice and cook
- Serve hot

3 - VEGETABLE KURUMA: INGREDIENTS:

Carrot	30g
Beans	20g
Cabbage	10g
Tomato	10g

Onion	20g
Coriander leaves	2g
Curry leaves	5g
Coconu	20g
Green chillies	2no
Garlic	10g
Ginger	10g
Cinnamon	A piece
Cloves	2 no
Oil	10g
Salt	To taste

- Clean and cut all the vegetables
- Make a paste of ginger, garlic, coconut, cinnamon and cloves
- Heat oil in a vessel, fry onion, chillies, coriander leaves, Curry leaves and tomato.
- Add vegetables, salt and cook along with the coconut paste
- 4 MINT RICE

Rice	100g
Onion	20g
Coriander leaves	2g
Mint leaves	10g
Green chillies	2no
Garlic	10g
Ginger	10g
Cinnamon	A piece
Cloves	2 no
Oil	10g
Salt	To taste

- Clean and cut onion and mint leaves
- Make a paste of ginger, garlic, cinnamon, chilies, mint and cloves
- Heat oil in a vessel, fry onion and coriander leaves
- Add the paste and fry, then pour water add salt and boil
- Add the rice and cook
- Serve hot

5 - TOMATO RICE AND POTATO PORIYAL

Rice	100g
Tomato	50g
Onion	20g
Coriander leaves	2g
Mint leaves	5g
Green chillies	2no
Garlic	10g
Ginger	10g
Cinnamon	A piece
Cloves	2 no
Oil	10g
Salt	To taste

- Clean and cut tomato and onion
- Soak rice for half an hour
- Make a paste of ginger, garlic, cinnamon and cloves
- Heat oil in a vessel, fry onion, chilies, coriander leaves, mint leaves and tomato.
- Add the paste and fry, then pour water add salt and boil
- Add the rice and cook
- Serve hot

6 - CARROT RICE: INGREDIENTS:

Rice	100g
Carrot	60g
Onion	30g
Coriander leaves	2g
Curry leaves	5g
Green chillies	2no
Oil	10g
Salt	To taste

- Clean and grate the carrot and cut the onion
- Heat oil in a vessel, fry onion, chilies, coriander leaves, curry leaves and carrot
- Add cooked rice and mix
- Serve hot

7 - SAMBAR RICE / BISIBELLA BATH

Rice	100g
Carrot	30g
Beans	20g
Cabbage	10g
Tomato	10g
Onion	20g
Curry leaves	2g
Fenu greek	2g
Coriander leaves	2g
Red gram dhal	25g
Chili Powder	2no
Coriander seed	10g
Asafoetida	A pinch
Oil	10g
Salt	To taste

- Clean and cut all the vegetables
- Soak rice and dhal for half an hour
- Make a powder of coriander seed, fenugreek and asafoetida
- Cook dhal along with rice
- Heat oil in a vessel, fry onion, chilies, coriander leaves, mint leaves and tomato.
- Add the powder and fry, then add salt and cooked rice and dhal
- Mix nicely and serve hot

8 - DHAL RICE: INGREDIENTS:

Rice	100g
Red gram dhal	30g
Onion	20g
Tomato	30g
Coriander leaves	2g
Curry leaves	5g
Green chilies	2no
Garlic	10g
Ginger	10g
Oil	10g
Salt	To taste

- Clean and cut the onion, curry leaves, green chilies, tomato, garlic and ginger
- Soak rice and for half an hour
- Heat the oil in a vessel, fry onion, chilies, coriander leaves, curry leaves, ginger, garlic and tomato.
- Add water and salt put rice along with dhal and cook
- Serve hot

9 - CHANNA VEGETABLE KARA KULAMBU

Channa30gBrinjal20gDrumstick20gPumpkin (yellow)20gTomato20gOnion20gCurry leaves2gFenu greek2gCoconut10gCoriander leaves2gRed gram dhal25gRed Chili2noCoriander seed10gPepper & cumin seeds5g		
Drumstick 20g Pumpkin (yellow) 20g Tomato 20g Onion 20g Curry leaves 2g Fenu greek 2g Coconut 10g Coriander leaves 2g Red gram dhal 25g Red Chili 2no Coriander seed 10g	Channa	30g
Pumpkin (yellow) 20g Tomato 20g Onion 20g Curry leaves Fenu greek 2g Coconut 10g Coriander leaves 2g Red gram dhal 25g Red Chili 2no Coriander seed 10g	Brinjal	20g
Tomato 20g Onion 20g Curry leaves 2g Fenu greek 2g Coconut 10g Coriander leaves 2g Red gram dhal 25g Red Chili 2no Coriander seed 10g	Drumstick	20g
Onion 20g Curry leaves 2g Fenu greek 2g Coconut 10g Coriander leaves 2g Red gram dhal 25g Red Chili 2no Coriander seed 10g	Pumpkin (yellow)	20g
Curry leaves 2g Fenu greek 2g Coconut 10g Coriander leaves 2g Red gram dhal 25g Red Chili 2no Coriander seed 10g	Tomato	20g
Fenu greek 2g Coconut 10g Coriander leaves 2g Red gram dhal 25g Red Chili 2no Coriander seed 10g	Onion	20g
Coconut10gCoriander leaves2gRed gram dhal25gRed Chili2noCoriander seed10g	Curry leaves	2g
Coriander leaves 2g Red gram dhal 25g Red Chili 2no Coriander seed 10g	Fenu greek	2g
Red gram dhal 25g Red Chili 2no Coriander seed 10g	Coconut	10g
Red Chili 2no Coriander seed 10g	Coriander leaves	2g
Coriander seed 10g	Red gram dhal	25g
	Red Chili	2no
Pepper & cumin seeds 5g	Coriander seed	10g
	Pepper & cumin seeds	5g

Asafoetida	A pinch
Tamarind	15g
Oil	10g
Salt	To taste

- Clean and cut all the vegetables
- After roasting coriander seed, fenugreek, red chilies, pepper and cumin seeds and asafoetida and make a powder
- Cook channa along with vegetables
- Heat oil in a vessel, fry onion, coriander leaves and tomato.
- Add the cooked channa and vegetables
- Add the powder and tamarind juice and then add salt and cook
- Serve hot along with rice

10 - DRUMSTICK LEAVES AND DHAL KULAMBU

Red gram dhal	25g
Drumstick leaves	20g
Onion	20g
Curry leaves	2g
Garlic	5g
Red Chili	2no
Cumin seeds	5g

Asafoetida	A pinch
Oil	10g
Salt	To taste

- Clean drumstick leaves and cut onion
- Cook red gram dhal
- Heat oil in a vessel, fry onion, curry leaves, red chillies and add cumin seeds and garlic
- Add the cooked dhal and drumstick leaves and salt
- Cook till the drumstick leaves gets cooked
- Serve hot along with rice