



J. Alam
Joint Secretary (SE-II)
Tele No. 011-23384245

भारत सरकार
मानव संसाधन विकास मंत्रालय
स्कूल शिक्षा और साक्षरता विभाग
शास्त्री भवन

नई दिल्ली - 110 115

GOVERNMENT OF INDIA

MINISTRY OF HUMAN RESOURCE DEVELOPMENT
DEPARTMENT OF SCHOOL EDUCATION & LITERACY

SHASTRI BHAVAN

NEW DELHI-110 115

June 19, 2014

D.O. No. 13-5/2014-MDM-2-1

Dear

I am writing this letter to convey the findings of the 6th Joint Review Mission on Mid-Day Meal Scheme that visited Uttarakhand from 12th to 20th May, 2014 through a Team comprising of the representatives of Government of India, Nutrition professionals from Home Science Colleges and State Government. During the visit, the Team covered 44 schools in two districts in Udham Singh Nagar and Dehradun and presented its report to the State Government on 20th May, 2014.

The JRM team was appreciative of the best practices like:

1. Storage bins were available in all the visited schools.
2. Stock register and format for capturing the daily MDMS data at school level is comprehensive and found to be effective.
3. State is paying Rs 1500/- honorarium to Cook cum helpers. Thus, they are contributing Rs. 750/- additionally in their share from the state budget. An incentive of Rs.1000/- is also given to the cook-cum-helpers once in a year from the State fund.
4. The practice of use of pressure cooker is very beneficial for time saving and fuel saving cooking.
5. Provision of chimneys in Kitchen sheds is appreciable.
6. Training to Cook cum Helpers in a phased manner through State Council of Educational Research & Training (SCERT).
7. Toll free number 1800 180 4132 is established at State level to strengthen Grievance Redressal Mechanism.

The mission expressed its concern on the following issues:-

1. Low coverage of children against the enrolment was observed in both the visited Districts. (64% in Dehradun and 59% in Udham Singh Nagar).
2. Lack of emergency medical and disaster plan at school level.
3. MDM Logo displayed in most of the visited schools doesn't follow the specification as per the guideline of MHRD.



मध्यह्न भोजन योजना
Mid Day Meal Scheme

4. Lack of reconciliation of data of the Monthly Progress Report (MPR)/Quarterly Progress Report (QPR) at Block and District level for accuracy and monitoring of the MDMS.
5. Convergence with School health program needs to be improved.
6. Raw food grains and vegetables items are invariably not weighed and record for the same is not properly maintained.
7. There is difference in raw weights of food items reported by the teacher (MDM in charge) and by cooks with former reporting higher amounts based on provision norms.
8. Hygiene and sanitation in cooking area is a matter of concern.
9. Availability of proper water facilities for cooking, washing and drinking is insufficient.
10. No water testing conducted at the school level.
11. No health check-up of the Cook-cum-helpers were done.
12. Awareness to handle accidental fire is minimal.
13. Eating plates are not available in most of the visited schools.

MDMS Implementation Recommendations:

1. Dedicated staff at all level should be engaged for smooth functioning of the MDMS.
2. The team suggests that State Govt. should reconcile data with Quarterly Progress Report (QPR) & Management Information System (MIS) Web Portal for accuracy in reporting in future. The various reports available on the web portal MIS should be analyzed at each level viz. State/District/ Block level for authentication.
3. Awareness among parents should be generated regarding the fact that MDM served in school is a supplement for their child dietary requirement and should not be taken up as a substitute.
4. Duplicate enrolment seemed to be a problem in school in urban area, this need to be sorted out strictly.
5. Data taken by the health team should be analyzed and shared with the school authorities so that further action can be taken accordingly.
6. Teachers' awareness about school health programme needs strengthening. The school health programme is weak.
7. It is recommended that the health check-up of the cook cum helpers should be done. The effectiveness of the training programme of cooks-cum-helper needs to be analyzed for better results.
8. There is a need for a standard system of hand and plate washing. A sample of cooked food should be kept at school level for the inspection purposes.
9. Arrangement should be made for the construction of dining halls out of MP/MLA LAD funds for proper serving of the meals.

10. The mechanism should be developed to construct smokeless chullahs and proper ventilation should be designed in the Kitchen-cum-store wherever LPG is not used.
11. Usage of Agmark certified ingredients especially cooking oil should be ensured.
12. JRM Team recommended that the testing of water quality of the water source and cleanliness of the surrounding of the drinking source must be ensured

The team of nutrition experts, using the BMI Z score, assessed a sample of 584 children (349 girls and 235 boys) for prevalence under nutrition among primary and upper primary school children and observed following:-

1. It was found that under primary school category of children, 22.29 per cent were moderately undernourished, 9.75 per cent were severely undernourished and in contrast, 1.73 per cent children were overweight and obese.
2. Under upper primary school children measured for their BMI, 22.22 per cent were moderately undernourished and 6.06 per cent were severely undernourished and 5.05 per cent were overweight. A significant observation was made that at all levels there was no significant difference in nutritional status of boys and girls.
3. Clinical symptoms revealed hair depigmentation in 13.69% children indicating deficiency of protein at some point of time. Bleeding gums in nearly 18.49 per cent children emphasizes poor oral hygiene coupled with ascorbic acid deficiency.
4. A deficit of 20 – 30% of nutrient was observed in the mid day meal. Nutrient density of the diet is less which needs attention of Bhojan Matas, in-charge of MDM of school and community members.
5. There were generally no variations in the menu. This is despite the fact that all schools have a recipe book. The weekly menu was highly monotonous.

Dietary Recommendations:

- More varied menu should be there. Recipe book is available in schools but is not being followed.
- There needs to be an extensive survey on edible plants available in local areas. It is desirable to analyse its nutritive value and suggest proper recipes to meet nutrient requirements.
- In MDM menu, green vegetables are used only as seasoning, quantity is very less. Separate green based recipes should be incorporated in menu.
- Serving size is highly approximate. All head teachers should be asked to get cooked one unit of khichadi, one unit of rice (100 g or 150 g) and one unit of sabji in school. They should measure the cooked amount in one vessel/serving device. This measure should be used to serve food as per norms. Measures to weigh raw amount of food should be provided in the schools.

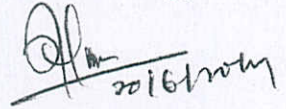
The complete report of JRM has already been presented to State Govt. on 20th May, 2014 and softcopy has been uploaded on MHRD website (www.mdm.nic.in).

I may mention that 3rd Joint Review Mission visited Udham Singh Nagar and Tehri District during 22nd November to 1st December, 2011. The action taken note has been furnished by the State Govt. vide letter No.MDM/07-A/938/2014-15 dated 19th May, 2014 which is after a long gap of 3 years.

I shall appreciate if you could submit an action taken report on the above recommendations of 6th Joint Review Mission within 3 months.

With regards

Yours sincerely,


(J. Alam)

Shri S. Raju, Secretary
School Education Department,
Govt. of Uttarakhand
SBI Building, 1st Floor,
4 Subhash Road,
Dehradun - 248 001