

GOVERNMENT OF TAMILNADU
MID DAY MEAL SCHEME
BEST PRACTICES

From 2013, in one pilot block of each district 13 kinds of variety menu with 4 kinds of egg masala was introduced under the programme and after the successful implementation, the programme was extended to other blocks from August 2014.

Implementation of Variety Meals

From 2013, in one pilot block of each district 13 kinds of variety menu with 4 kinds of egg masala was introduced under the programme and after the successful implementation, the programme was extended to other blocks from August 2014.

Weekly Menu

DAYS	FIRST AND THIRD WEEK	SECOND AND FOURTH WEEK
Monday	Vegetable Biryani with Pepper Egg	Sambar Sadham (Bisibelabath) with Onion Tomato Masala Egg.
Tuesday	Black Bengal gram Pulav (bfh©il;fliy òyÎ) with Tomato Masala Egg.	Mixed Meal Maker with Vegetable Rice and Pepper Egg
Wednesday	Tomato Rice with Pepper Egg	Tamarind Rice with Tomato Masala Egg
Thursday	Rice, Sambar and Boiled Egg	Lemon Rice, Sundal and Tomato Egg
Friday	Curry Leaf Rice / Keerai Sadham with Masala Egg and Chilly Fried Potato.	Rice, Sambar and Boiled Egg with Fried Potato.

Training to Noon Meal Employees by Expert chefs

All Noon Meal Employees were given with training for the preparation of variety meals by 20 expert Chefs from Chennai headed by Chef. Damodaran. In vernacular language booklets have been printed and distributed to the Noon Meal Employees.



State Level Tender System for the procurement of eggs

Tender Scrutiny Committee :

The Committee will work out the detailed tender conditions with due regards to pre qualifications, technical specification, technical capabilities, financial condition, experience and production capacities, penal provision and all other related details for the procurement of egg.

Tender Inviting Authority :

The Tender Inviting Authority will notify (National wide) the tender document through NIC and tenders are invited. After following due procedures as per the Tender Transparency Act, the Committee formed by Government will negotiate with the L1 tenderers and the rate of per egg (including transportation charge) is fixed for one year.

Execution of Agreement :

An agreement will be executed between the Government Department and the successful tenderers for the supply of egg.

State Level Tender System for the procurement of eggs

Placing of Indent :

The monthly indent will be collected from all the District officials and a consolidated indent will be given to the suppliers by the Director of Social Welfare.

Egg Supply:

The successful tenderers will supply the eggs directly to the Noon Meal Centres and get it acknowledged from the respective noon meal organiser. These acknowledgements are collected from all the centres by the respective block officers . The District official consolidates the acknowledgements and forwards the bill to Directorate for settlement. Once in a month the amount is settled to the contractors at Directorate level.

Block level / District level Committee:

Committees have to inspect whether the eggs are supplied on time and there is any problem it has to be brought to the knowledge of the District Official who in turn will order the contractors to replace the eggs if needed.

Supply of Eggs

- Agmark specified “A” medium graded eggs are served to all children from 1st std to 10th std on all 5 working days, each egg weighing not less than 45 gms.
- The eggs are supplied directly to the centres by the egg suppliers twice in a week.
- Colouring scheme for eggs for each day of the week, with impression “TamilNadu Arasu” is under practice in order to prevent pilferage and staleness.



Supply of Banana

Banana weighing 100 gm is provided as an alternate to children who are not accustomed to eating egg

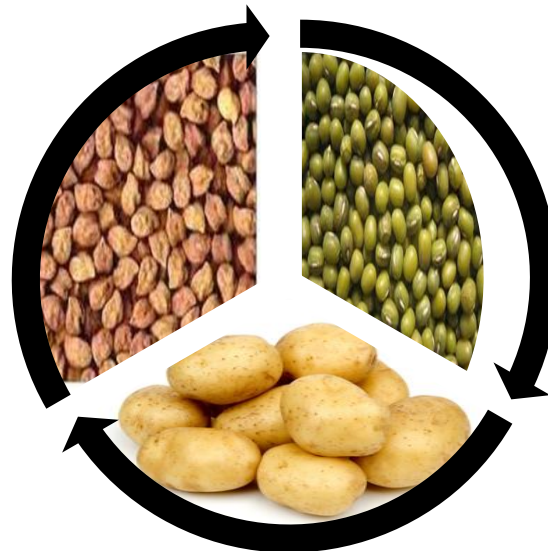


Usage of Double Fortified Salt

In order to address iodine and iron deficiency among children and as a part of health intervention programme, Double Fortified Salt is used for cooking which prevents iodine deficiency in children thereby preventing goitre. Tamil Nadu Salt Corporation has been entrusted to supply Double Fortified Salt to all Noon Meal Centres based on the indent given by the officials.

Supply of Black bengal gram / Green gram / Potatoes

- During first and third week of a month, on Tuesday, 20 gms of 'Black Bengal gram' is provided to each child in the form of 'Pulav' '(bfh©ilifliiy òyî)' which provides 66.8 kcal of energy and 4.80 gms of protein.
- During second and fourth week of a month on Thursday, 20 gm of Green gram is provided to each child in the form of 'Sundal', which provides 72.0 kcal of energy and 3.42 gm of protein.
- On all Fridays to increase the carbohydrate content, children are provided with 20 gm of chilly fried potato, which has 19.04 kcal of energy and 0.32 gm of protein.



Keerai sadham under variety
meals



During 1st and 3rd week, on Friday Curry leaf rice (or) Keerai sadham should be provided for the children in order to motivate the children to take leafy vegetables so as to increase their iron content.

Sweet Pongal

During important occasions, Sweet Pongal is served to children by using Jaggery and ghee. For the procurement of jaggery, ghee and cashews a sum of Rs.170 / Rs. 1.80 per child is allowed for Primary and Upper Primary children.



4 sets of free uniforms

4 set of school Uniforms, school Bags and Geometry box are provided free of cost for the children out of State funds for enhancing enrolment.



Introduction of Social Audit

As a special initiative Social Audit has been introduced under mid day meal programme, to monitor the quantity and quality of foodgrains, preparation of food, and quality of food served to the children. During January 26th, August 15th & October 2nd the accounts of the programme is being placed in the Grama Sabha of every Panchayats in which the implementation of the programme is being reviewed.



Children in free uniforms and with free Note books



Children encouraged with the habit of hand washing with soap and cleaning their plates before having meals



Noon Meal Employees

- An organized cadre of staff namely Organizer, Cook and Cook Assistant have been engaged in each centre for the implementation of the programme.
- At present 1,28,130 Noon Meal Employees are employed for this purpose on special time scale of pay, again first of its kind in the whole of country.

The benefits extended to Noon Meal Employees are as follows:-

1. Special Time Scale of Pay

Noon Meal Organiser	Rs.2500-5000+GP Rs.500 Max – Rs.10478, Min – Rs.7530
Cook	Rs.1300-3000+GP Rs.300 Max – Rs.50558, Min – Rs.4380
Cook Assistant	Rs.950-2000+GP Rs. 200 Max – Rs.4380, Min – 3368

2. Special Provident Fund :

Recovery of Rs.20/- is made from the salary of the employee for 148 months which amounts to Rs.2960/-. The said amount along with interest and Govt. contribution of **Rs.10,000/-** will be paid to the employee at the time of retirement.

3. General Provident Fund :

Separate account number have been allotted to each employee and recovery of subscription at the rate of 12% on the sum of Pay + Grade Pay with effect from 01.08.2015.

4. Special Pension

Special Monthly Pension of **Rs.1500/-** is provided to all retired noon meal employees irrespective of cadre.

5. Festival Advance

All employees are sanctioned with festival advance of Rs.5000/- every year.

6. Pongal Bonus

Exgratia amount of Rs.1000/- is being given to all noon meal employees every year as Pongal Bonus.

7. Casual Leave

All noon meal employees can avail 12 days of casual leave every year.

8. Maternity Leave

Maternity leave have been enhanced from 90 days to 180 days for two children.

9. Hill Allowance & Winter Allowance

As a special case, hill allowance of Rs.1500/- through out the year and winter allowance of Rs.500 for 4 months in a year have been extended to all eligible noon meal employees.

10. Family Benefit Fund

Rs. 3.00 lakhs is provided as Family Benefit Fund for which Rs.60/- is recovered as monthly subscription.

11. Funeral Assistance

An amount of Rs.25000/- is provided for the funeral service of the deceased noon meal employee.

12. Lumpsum amount

At the time of retirement Rs. 60,000/- is paid as lumpsum amount to organiser and Rs. 25,000/- to Cooks and Cook Assistants.

13. Compassionate ground appointment

District Collectors are delegated with powers to give appointment on compassionate ground basis to the legal heir of the deceased noon meal employee. In cases where relaxation of rules is needed for appointment on compassionate grounds, necessary proposals are sent to Govt. and necessary appointment orders are issued .

14. New Health Insurance Scheme

The said scheme was extended to all noon meal employees and an amount of Rs.150/- was recovered from all the employees. But, as per G.O.Ms.No.45, SW & NMP Dept., dated 19.05.2015, exemption have been given to Cook and Cook Assistants from the above monthly recovery of Rs.150/- whose annual income is below Rs.72,000/- and permitted to join in the Hon'ble Chief Minister's Medical Health Insurance Scheme.

Noon Meal Employees Recuritment process

	Organiser	Cook	Cook Assistant
Educational Qualification	Gen & SC - 10 th std pass	Gen & SC - 8 th std pass / fail	Gen & SC - 5 th std pass / fail
	ST – 8 th std pass / fail	ST – Able to Read and Write	ST – Able to Read and Write
Age	Gen & SC – 21 years completed not above 40 years ST – 18 years completed not above 40 years Widow / deserted wives - 20 years completed not above 40 years		
General Rules	1. The candidates should reside within 3 k.m radius from the Noon Meal Centre 2. 25% is reserve to widows / deserted wives 3. 200 point roaster needs to be followed		
Appointing Authority	Chennai Corporation – Commissioner of Social Welfare Other Districts – District Collector for Organiser PA (NMP) for Cook & Cook Assistant		