

Mid Day Meal Scheme

Department of School Education & Literacy, Ministry of Human Resource Development



Training of Cook cum Helpers

Workshop – GOA 6-7 November 2017



Training of CCH of UT of Lakshadweep at Kalamasery FCI at Kerala

Need : Training of CCHs

1. To ensure Quality in preparation of MDM
2. To ensure food safety and hygiene during preparation of MDM.
3. To ensure availability of nutrients in cooked MDM.
4. To develop a feeling of safety for those children who dont take MDM to believe in MDM



Guidelines says

- ❑ CCHs should be instructed and trained in food hygiene and food safety aspects along with personal hygiene requirements commensurate with their work activities, the nature of food, its handling, preparation, service and distribution.
- ❑ Training programmes should be regularly reviewed and updated wherever necessary



Contd..

- CCH suffering from infectious disease should not prepare MDM.
- CCH should report, if suffering from any disease likely to be transmitted via food,
- CCH should wear washed clothes, wash their hands with soap before commencing work.
- Nail polish/ artificial nails should not be worn because they can become foreign bodies and may compromise on food safety.
- Watches, rings, jewellery and bangles should be worn during cooking, serving and distribution.
- Chewing, smoking, spitting should be prohibited within the premises especially while handling food.
- CCHs should have adequate, suitable clean protective clothing, head covering & hair should be tied up neatly.
- CCHs should wash their hands at least each time work is resumed and whenever contamination of their hands has occurred;

Chronology of Training

- ❑ On the request of MHRD, MoT started training of master trainers through Hotel Management Institutes & Food Craft Institutes (FCIs).
- ❑ Rs. 6037 was spent on the course for per CCH by MoT.
- ❑ Training of cook cum helpers was done by NGO Akasypatra in 8 States and 967 cook cum helpers were trained
- ❑ Training of Master trainers (UP & Haryana) have been done by Oberoi staff CSR activity.
- ❑ DO Letter to State/UTs for training ----

Initiatives of MHRD 2017

- ❑ DO letter Secretary (SE&L) to the MoT to initiate the training. [\(8.2.2017\)](#)
- ❑ Ministry initiated training of cook cum helpers in 2017-18 in association with Akshaypatra in the State/UTs. (On their request during workshops)
- ❑ 28 Master Trainer's in Gujarat and 98 Master trainers in Jharkhand were trained by Aksahypatra during the **First phase training** on 24th and 27th July 2017.
- ❑ DO letter to all State/UTs to start the training of CCH as master trainers. [\(List of IHM\)](#)

Training of CCH may be done through :

- ❑ IHM/FCIs
- ❑ UNICEF
- ❑ Reputed Home Science colleges
- ❑ Hotel chains under their CSR
- ❑ Other voluntary organizations



A meal to a Child is an offering to

Divinity.



Thank you

Mid Day Meal Scheme

अनिल स्वरुप
सचिव
Anil Swarup
Secretary
Tel. : 011-23382587, 23381104
Fax : 011-23387859
E-mail : secy.sel@nic.in



D.O.No. 5-2/2013-MDM (1-1)-EE-5

भारत सरकार
Government of India
मानव संसाधन विकास मंत्रालय
Ministry of Human Resource Development
स्कूल शिक्षा और साक्षरता विभाग
Department of School Education & Literacy
124 'सी' विंग, शास्त्री भवन, नई दिल्ली-110 001
124 'C' Wing, Shastri Bhawan, New Delhi-110 001

8th February, 2017

Dear Sir,

You may perhaps be aware, that the Mid Day Meal Programme is the world's largest noon meal programme for school children. Under the programme, 10.03 crore children on an average are provided hot cooked meals in 11.50 lakh schools in the country. Currently, 25.50 lakh cook-cum-helpers are engaged all over the country for cooking of the mid-day meal at the school level. All these individuals are the strength of this programme.

2. This Ministry has also prepared and shared Food Safety Guidelines with all the States/UTs. We feel training of these cook-cum-helpers would contribute greatly to enhance the effectiveness of the Mid-Day Meal scheme.

3. On the request of this Ministry, Ministry of Tourism has initiated the training of master cooks in the financial year 2012-13. The trained master cooks have gone back greatly enthused and trained over 17000 cook-cum-helpers. This initiative has added to the quality of Mid-Day Meal cooking. In some of the States/UTs, the training is still continuing as informed by the States during the meetings of Programme Approval Board 2017-18.

4. I shall be grateful, if the Institutes of Hotel Management continue to arrange training programmes for selected master cook-cum-helpers of the respective States/UTs through the local branches. I shall appreciate if each local Institute/branch of Institute of Hotel Management continues to train master cooks. These master trainers could in turn train others in a cascade model of training. A little augmented action on our part will make this effort even more effective, and benefit millions of children all over the country.

ISSUED

dc

regards,

Yours sincerely,

Anil Swarup
(Anil Swarup)

Shri Vinod Zutshi,
Secretary,
Ministry of Tourism,
Transport Bhawan
New Delhi - 110001