

Writ petition (C) N0.618/2013 filed by Antarrashriya Manav Adhikaar Nigraani etc. Versus Union of India and ors

Name of State: Lakshadweep												
Srl.	Question	Status	Remarks, if any									
1	Total No. of Schools (Govt./Aided /Local Bodies)&EGS/AIE Centres obligated to provide Mid day Meal	39										
2	Total No. of Schools (Govt./Aided /Local Bodies)&EGS/AIE Centres actually providing Mid day Meal	39										
3	Have any budgetary provisions made to provide assistance for cooking cost, infrastructure, procurement of kitchen devices /construction of kitchen-cum-store room/cooking utensils/utensils for children to have food/ pure drinking water/ water for washing and cooking food and washing utensils/ dining room, if yes give details.(Pl.Ref.Clause 2.6of MDMS)	<p>Yes, budgetary provision in addition to central assistance made under State Budget. Cooking cost under both Centre and State is given below:</p> <table border="1"> <thead> <tr> <th>Stage</th><th>Centre</th><th>State</th></tr> </thead> <tbody> <tr> <td>Primary</td><td>Rs.4.13/-</td><td>Rs.8/-</td></tr> <tr> <td>Upper Primary</td><td>Rs.6.18/-</td><td>Rs.9/-</td></tr> </tbody> </table> <p>Procurement of Kitchen devices, utensils, construction of Kitchen cum store, dining hall etc are done from funds under state budget. Flow of foodgrains, providing of pure drinking water etc is ensured for smooth implementation of the programme.</p>	Stage	Centre	State	Primary	Rs.4.13/-	Rs.8/-	Upper Primary	Rs.6.18/-	Rs.9/-	
Stage	Centre	State										
Primary	Rs.4.13/-	Rs.8/-										
Upper Primary	Rs.6.18/-	Rs.9/-										
4	Have any State Norms formulated of expenditure under the different component of the Scheme as mentioned above, if yes, give details and bifurcation head-wise (Pl.Ref.Clause 2.6r/w3.3of MDMS)											
5	Have any guidelines /modalities developed for day to day management and monitoring of implementation of the MDM scheme, if yes give details. (Pl.Ref. Clause 3.4 to3.6,6.2&Ann,12 of MDMS)	Yes, The Mid Day Meal Programme is implemented by the Schools directly District Panchayat and Department of Education closely monitors the implementation of the programme. The District Collector and Deputy Collector/Sub Divisional Officer take review the										

		implementation District and Island level respectively. The guideline received from the Ministry is endorsed to the implementing level officers time to time.	
6	Have any safety specification formulated for construction of kitchen -cum-store room(Pl.Ref.Clause 2.6 r/w 4.2 &Ann.9 of MDMS)	Lakshadweep Public Work Department is carrying out the construction of Kitchen cum store room with safety specification as in the guidelines of MDM/ building construction norms.	
7	Has any system established for food Corporation of India for continuous and uninterrupted flow of food grains to all eligible schools and Centres, if yes give details. (Pl.Ref.Clause 2.6 r/w 3.7 of MDMS)	Lakshadweep is surrounded by Arabian Sea and Foodgrain allocated are lifted with the help of mechanized barges from FCI godowns. Dept. of Food Civil Supplies and Consumer Affair is the nodal agency to lift the foodgrains and no interruption on flow of foodgrains reported so far.	
8	Have any guidelines formulated to promote and facilitate peoples' participation in the MDM Scheme,if yes , give details. (Pl.Ref.Clause 2.6 r/w 3.9 & 4.4 of MDMS)	Yes, SMC and Mother PTA participate in the preparation of MDM.	
9	Have any guidelines framed for preparation of nutritious and economical Mid Day Meal, if yes give details. (Pl.Ref. Clause 4.1 of MDMS)	MDM guidelines prepared by the Ministry are followed and copy of guidelines has been endorsed to all implementing officers. Vegetarian and Non vegetarian meal are provided under MDM Programme.	
10	Has any IEC (Information , Education and Communication activity undertaken to inform the end beneficiary i.e. the child through the parents about their fundamental right to receive and duty of the State to serve good quality and good quantity of hygienic food in dignified manner, if yes give details. (Pl.Ref. Cl.3.10))	Awareness programme are carried out and all stakeholders of MDM are aware about the facilities extended under the Programme and stakeholders, MPTA, SMC oversee the preparation, quality, hygiene etc of the scheme.	
11	Has any dedicated mechanism developed for public grievance redressal with wide publicity and easy accessibility, if yes give	Yes, size of island being very small, exchange of information is very easy within the stakeholders and there are three levels to file grievances, State/District	Availability of band width in

	details. Is there any separate web-site (Pl.Ref.Clause 6.3 of MDMS)	and Island Level. There is no separate web site for MDM programme.	islands is not desirable level to access the internet.								
12	Have State Level, District and Block Level Steering -cum-Monitoring Committee been constituted, if yes give composition of each of the committee (Pl.Ref.Clause 3.2 r/w Ann. 8 of MDMS)	<p>Different level of Steering -cum-Monitoring Committee and composition is given below:</p> <table border="1"> <thead> <tr> <th>Levels</th><th>Involvement of Officers/PRIs/SMC's etc</th></tr> </thead> <tbody> <tr> <td>Island level</td><td>Deputy Collector/SDO,Principal(GSSS) and HM, SBS(Bitra), MO,LMO,HI CHC/PHC in islands, Secretary, Co-op. Societies,OIC W&C, CP(VDP),HM GSBS& GJBS,SMC Chairman & Mother forum, TIC of Nursery, HM/AHM(Member Secretary).</td></tr> <tr> <td>District level</td><td>CEO(DP),DMHS,Director(W&C),Director(F& CS),EO, MS(IGH), SLMO (IGH), Senior Lady teacher, Sr.PST & HM (GSSS,KVT),AEO(DP), President SMC& Mother Forum(GSSS,KVT)VPCC & one DP member from all islands, Education Officer(MDM) (Member Secretary).</td></tr> <tr> <td>UT level</td><td>CDC,MP,PCC,Secretary(Edn/Health/F&CS/ W&C/Planning/Finace), CEO(DP),Physician & Pediatrition (IGH),CP(LSSWB),President Mother Forum & Principal (GSSS,KVT), Medical Practitioner(Private) and DE(Member Secretary).</td></tr> </tbody> </table>	Levels	Involvement of Officers/PRIs/SMC's etc	Island level	Deputy Collector/SDO,Principal(GSSS) and HM, SBS(Bitra), MO,LMO,HI CHC/PHC in islands, Secretary, Co-op. Societies,OIC W&C, CP(VDP),HM GSBS& GJBS,SMC Chairman & Mother forum, TIC of Nursery, HM/AHM(Member Secretary).	District level	CEO(DP),DMHS,Director(W&C),Director(F& CS),EO, MS(IGH), SLMO (IGH), Senior Lady teacher, Sr.PST & HM (GSSS,KVT),AEO(DP), President SMC& Mother Forum(GSSS,KVT)VPCC & one DP member from all islands, Education Officer(MDM) (Member Secretary).	UT level	CDC,MP,PCC,Secretary(Edn/Health/F&CS/ W&C/Planning/Finace), CEO(DP),Physician & Pediatrition (IGH),CP(LSSWB),President Mother Forum & Principal (GSSS,KVT), Medical Practitioner(Private) and DE(Member Secretary).	
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UT level	CDC,MP,PCC,Secretary(Edn/Health/F&CS/ W&C/Planning/Finace), CEO(DP),Physician & Pediatrition (IGH),CP(LSSWB),President Mother Forum & Principal (GSSS,KVT), Medical Practitioner(Private) and DE(Member Secretary).										
13	What steps have taken for mobilization of mothers to watch Mid Day Meal (Pl.Ref. Circular dated 27.12.2005)	From the time of inception of MDM scheme, preparation and implementation of the Mid Day Meal Programme is supervised by the Mother PTA and SMC. Involvement of mothers make more effective in implementation of the scheme.									
14	Does the State Government prepare and	Yes, It is mandatory for State Govt. to prepare AWP&B									

	send all necessary information to MHRD in the manner as required under para 5.1 r/w Ann. 11 and 5.4 r/w Form 1-3 of MDMS. Has any State Level Portal made to make available all this information for public at large.	and to appraise the scheme to MHRD. All information is available in public portal of ministry, mdm.nic.in .	
15	What is the status of setting up of dedicated website for MDM at State level linked with districts, please furnish the website address.	There is no dedicated web portal for MDM in Lakshadweep. Availability of band width in islands are not desirable level to access the internet.	
16	What are the steps taken for training of cooks-cum Helpers on continuous basis on Food Safety and Hygiene (Pl. ref. guidelines dated 13.02.2015 of MDM Division, MHRD.	Cooks-cum Helpers are trained regularly to ensure Food Safety and Hygiene in addition to training in Food Craft.	
17	Is there any consequential provision of law in case a person is found guilty of not properly implementing various aspects of the Mid Day Meal Scheme? If not, then is the State has any proposal to bring such law in force for ensuring better implementation of MDM Scheme	Based on the MDM Rule 2015 Instructions have been issued to all implementing offices in school/ District level, in case a person is found guilty on implementation of Mid Day Meal Scheme such cases will be punishable under the law.	

School wise chart

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt. Junior Basic School Centre, Agatti (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	168	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: **Lakshadweep**

<p style="text-align: center;">Name of District: Lakshadweep</p>			
<p style="text-align: center;">Name of School : Govt.Junior Basic School North, Agatti</p>			
<p style="text-align: center;">(Govt./Aided /Local Bodies)&EGS/AIE Centres)</p>			
Srl.No	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	191	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
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3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
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5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
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5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme every year.	

7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
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8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted at District and block level whether regular meetings are	District Level meeting held twice in a year and Island/block level meeting are held every month	

	held, frequency of meetings?		
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School South, Agatti (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	131	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt. Senior Basic School, Agatti (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	369	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 5 nos Utensils 5 Kg- 3 nos Utensils 30 Kg- 3 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	04 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School (North West), Amini (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	63	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 50 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 2 nos Utensils 3 Kg- 2 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with one counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 50 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	02 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School (North), Amini (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 50 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 2 nos Utensils 3 Kg- 2 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 50 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	02 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School (South), Amini (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	135	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	02 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School Centre, Amini (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	353	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 130 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 4 nos Utensils 5 Kg- 3 nos Utensils 30 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 130 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	04 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt. Govt.Senior Basic School, Amini (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	301	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 3 nos Utensils 30 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	04 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School Moola, Androth (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	146	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	

4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	SMC, Mother PTA and Teachers regularly monitor the quality and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 75 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	

5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 30 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 75 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		

7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	

9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted at District and block level whether regular meetings are held, frequency of meetings?	District Level meeting held twice in a year and Island/block level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School Mechery, Androth (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	150	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School Centre, Androth (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	234	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 110 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 30 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 110 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School Chemmachery, Androth (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	121	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Senior Basic School Keechery, Androth (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	131	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 30 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Senior Basic School Pandath, Androth (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	176	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 30 Kg- 3 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

<p style="text-align: center;">Name of State: Lakshadweep</p> <p style="text-align: center;">Name of District: Lakshadweep</p> <p style="text-align: center;">Name of School : Mahathma Gandhi Govt. Senior Secondary School, Androth</p> <p style="text-align: center;">(Govt./Aided /Local Bodies)&EGS/AIE Centres)</p>			
Srl.No	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	345	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	

4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	SMC, Mother PTA and Teachers regularly monitor the quality and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 150 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	

5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 4 nos Utensils 10 Kg- 2 nos Utensils 40 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 150 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		

7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	

9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted at District and block level whether regular meetings are held, frequency of meetings?	District Level meeting held twice in a year and Island/block level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt. Girls Senior Secondary School, Androth (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	131	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	04 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

<p style="text-align: center;">Name of State: Lakshadweep</p> <p style="text-align: center;">Name of District: Lakshadweep</p> <p style="text-align: center;">Name of School : Govt. Senior Basic School , Bitra</p> <p style="text-align: center;">(Govt./Aided /Local Bodies)&EGS/AIE Centres)</p>			
Srl.No	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	32	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	

4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	SMC, Mother PTA and Teachers regularly monitor the quality and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 50 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	

5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with one counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 50 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		

7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	01 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	

9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted at District and block level whether regular meetings are held, frequency of meetings?	District Level meeting held twice in a year and Island/block level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School Chetlat (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	95	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 30 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	02 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Senior Secondary School,Chetlat (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	217	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 150 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 1 5 Kg- 3 nos Utensils 30 Kg- 4 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 150 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	02 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School North, Kadmat (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	69	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	01 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School Centre, Kadmat (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	241	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 150 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 15 Kg- 3 nos Utensils 30 Kg- 3 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 150 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	04 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School South, Kadmat (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	62	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	01 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Senior Basic School, Kadmat (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	222	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 1 5 Kg- 2 nos Utensils 30 Kg- 4 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School, Kalpeni (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	122	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 50 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 50 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	02 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Senior Basic School, Kalpeni (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	322	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 1 5 Kg- 2 nos Utensils 30 Kg- 3 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	04 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School North, Kavaratti (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	171	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School East, Kavaratti (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	145	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 75 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 75 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Senior Basic School, Kavaratti (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	242	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 170 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 15 Kg- 3 nos Utensils 40 Kg- 4 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 170 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	04 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Girls Senior Secondary School, Kavaratti (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	376	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 200 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 15 Kg- 3 nos Utensils 50 Kg- 3 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 200 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	05 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Senior Secondary School, Kavaratti (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	123	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 120 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 120 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	04 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School South, Kiltan (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	134	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 80students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 80 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	02 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School North, Kiltan (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	45	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 50 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with one counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 50 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	01 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt. Senior Basic School, Kiltan (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	277	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 120 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 15 Kg- 4 nos Utensils 30 Kg- 3 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 120 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	04 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Senior Secondary School, Kiltan (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	43	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 100 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 100 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	02 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School, Minicoy (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	267	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 150 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 15 Kg- 3 nos Utensils 40 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 150 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Junior Basic School(New), Minicoy (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 50 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 3 Kg- 3 nos Utensils 5 Kg- 2 nos Utensils 20 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with one counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 50 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	01 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep Name of District: Lakshadweep Name of School : Govt.Senior Basic School, Minicoy (Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No Question Status Remarks, if any			
1.	Total No. of Students enrolled of the school?	296	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity	SMC, Mother PTA and Teachers regularly monitor the quality	

	of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	School is having pucca Kitchen cum Store and separate dining hall. Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting are=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 150 students.	
5(ii)	Whether cooked food is procured from a centralized kitchen form the school. How much time it takes for the cooked food to reach the school and wheter it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep . Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as	

		per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	Yes, Utensils 1 Kg- 4 nos Utensils 10 Kg- 2 nos Utensils 25 Kg- 2 nos Utensils 40 Kg- 2 nos	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 150 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme	

		every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups (iii)NGOs (iv) Mothers Groups (v) Any other	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted	District Level meeting held twice in a year and Island/block	

	at District and block level whether regular meetings are held, frequency of meetings?	level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Name of State: Lakshadweep			
Name of District: Lakshadweep			
Name of School : Govt.Senior Secondary School, Minicoy			
(Govt./Aided /Local Bodies)&EGS/AIE Centres)			
Srl.No	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	214	
2.	Food Grains:		
2 (i).	Whether the food grains are transported form FCI or supply is taken from Fair price Shop?	Food grains are taken from Cooperative Society under the Department of Food Civil Supplies and Consumer Affairs, Lakshadweep.	
2(ii)	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that	Cooperative Society is situated within one kms and is transported to schools by mechanized vehicle. Only supreme	

	the actual quality and quantity as supplied by these agencies reaches to the school store room?	quality of foodgrains (Grade A) is supplied to MDM and if inferior quality is supplied it will be rejected by School Authority and SMC.	
3.	Cooking of Meal:		
3 (i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Vegetarian and Non-Vegetarian meals along with fruits, eggs, chicken, fish etc are served under MDM programme according to availability of items in the local market. There is no mechanism available to check calorific, nutritional value served under MDM. No complaints have been received about quality, calorific, nutritional value of meal served.	
3(ii).	How is the calorific value [450 calories and 12 gms. Of proteins to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Weekly menu is decided by SMC and Mother PTA as per liking of children and weekly menu is displayed in the school.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No nutritional experts are available in island.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Standard of minimum quantity of vegetable, dal etc is procured as per the guidelines issued by the Ministry.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Egg, fish, chicken, fruits are being served in two days in a week according to availability of items in local market.	
4.	Monitoring:		
4 (i).	Whether Regularity, wholesomeness and over-all quantity of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	SMC, Mother PTA and Teachers regularly monitor the quality and quantity of MDM served. Food taste register is maintained in schools and recorded the quality, item served etc daily basis.	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Teachers, SMC and Mother PTA monitor regularly preparation of MDM, serving, hygienic condition of the Kitchen, Store etc.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each time) taken out for cooking is recorded in register on daily under signature of a designated monitoring person?	Yes, materials is inspected and recorded daily in a issue register of MDM with signature of School Authority.	
4(v).	Whether raw material is inspected daily before being put to		

	use of cooking? Whether any register entry is maintained on daily basis under signature of designated monitoring person?		
5	Infrastructure: Kitchen-cum-store/storage Bins/Utensils/water/Fuel		
5(i).	Whether School/Centre has pucca Kitchen-cum-store as per specification of Para 4.2 r/w Ann. 9? If you then give size and other details of kitchen and store, both separately.	<p>School is having pucca Kitchen cum Store and separate dining hall.</p> <p>Total buildup area = 24.76 Sqm, Floor area=2.92, washing/sorting area=5.71 sqm, Floor area of cooking space = 8.41 sqm, Varanda = 3.44 sqm Dining hall with seating capacity 200 students.</p>	
5(ii)	Whether cooked food is procured from a centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	There is no centralized kitchen available in Lakshadweep. Hot cooked meal is served in the kitchen attached to school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	There is no centralized kitchen available in Lakshadweep.	
5(iv).	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Store attached with Kitchen in schools have been provided with, Freezer, storage bin of Plastic to store the ingredients as per the requirement of different size from 1kg to 100 kg. Now effort is taken to replace the plastic storage bin with stainless steel storage bin.	
5(v).	Whether the School/Centre has cooking Utensils? If yes, give their number and size.	<p>Yes,</p> <p>Utensils 1 Kg- 4 nos</p> <p>Utensils 10 Kg- 3 nos</p> <p>Utensils 35 Kg- 3 nos</p> <p>Utensils 40 Kg- 3 nos</p>	
5(vi)	Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon one each per child)	Yes for each child	
5(vii).	Whether the School/Center has functional hand wash facility/counters with soap? If yes, give their number.	Yes, school has functional hand washing facility with two counters and washing liquid.	

5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes	
5(IX).	Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X).	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes there is separate eating plates, glass for each child, dining room with seating capacity of 200 seating capacity, sufficient lights and ventilation to pass the air.	
5(XI).	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene etc.)	Fire wood is being used for preparation MDM due to non availability of cooking gas.	
5(XII).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of plan to train Teachers and organizers/cooks/helpers?	Training / orientation programme separately for CCH is organized regularly.	
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mother –Teacher Association), etc. oriented for effective implementation though their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Programme for teachers is organized to orient the role of teachers in the implementation of Mid Day Meal Programme every year.	
7(ii)	Has a training module been developed in 20 days in-service training of teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Swachh Vidhiyalaya programme is conducted in school in first Friday of every month in addition to normal cleaning to keep the surrounding environment clean and hygienic.	
8	Cooks:		
8(i).	Who is cooking the meal? (Please give breakup) (i)cooks/helpers engaged by the Department/village panchayat (ii)Self-help Groups	Regular cooks and Cooks engaged through Village Dweep Panchayat prepare MDM.	

	(iii)NGOs (iv) Mothers Groups (v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme	No NGO is involved	
8(iii).	Total No.of Organizers, Cooks& Helper:	03 CCH only	
8(iv).	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/deploying them on the job for preparing Mid day meal for children.	Yes, on regular basis	
8(v).	Remuneration being given to (i) Organizer, (ii) Head cook, (iii) Cook and (iv) Helper.	Remuneration cook cum helpers are provided to their respective bank account through electronic transfer.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	In addition to regular cook appointed by the Department, daily wage cook are engaged through Village Dweep Panahayat having experience in the field of preparation of Meal.	
8(vii).	Have self-Help groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-monitoring Committees:		
9(i)	Whether Steering-Cum-Monitoring Committee constituted at District and block level whether regular meetings are held, frequency of meetings?	District Level meeting held twice in a year and Island/block level meeting are held every month	
10	Mobilization of mothers/representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/representatives of local bodies/Gram panchayats/Gam sabhas etc., taking turns to supervise preparation of meals and feeding of children? What is the effect of this initiative?	From the time of inception of Mid Day Meal programme, SMC, Mothers, VDP members and teachers are involved in all the process of implementation of Mid Day Meal Programme and initiative of mothers make MDM programme more effective.	
10(ii)	What are the mechanisms for monitoring the scheme?	There are three level of monitoring mechanism involved in the implementation of scheme. State ,District and Island Level. Inspection of the implementation of MDM programme is taken regularly by the officers of State,District and Island	

		Level.	
10(iii).	Whether quarterly assessment of the programme though District Institute of Education & Training has begun?	DIET is not involved and Ministry of HRD is taking the quarterly review of the programme through web based MIS and otherwise.	
11	External Evaluation of the programme:		
11(i)	Whether evaluation though external agency(s) commissioned? If yes, what are the parameters of the study?	Absence of reputed external agency in state no evaluation of the scheme has been taken so far.	

Deponent

Verification:

Verified at New Delhi on this _____ day of March, 2017, that dully proforma in connection with Mid Day Meal Programme of the above counter affidavit are true and correct to the best of my knowledge, belief and information as matter of records and nothing has been concealed there from.

Deponent