-	of State: Puducherry		
	Name of District: Pondicherry		
Name	of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-		
	GPS-KOONICHEMPA Government	ATTO	
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 202 Upper Primary: 0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
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 reachers to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:	stadents in the morning every day.	
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 500 sq.ft(20*25)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 0 kms . Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- · ·		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::\	Has a training madula bean developed in 20 days in	E desa training of translation	
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers	
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health	
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children	
	children about hygiene, discipline, social equity,	about hygiene, discipline, social	
	conservation of water, etc.	equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
0(1)			
	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged	
	Department/Village Panchayats	by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in	
` ′	their selection is in accordance with the guidelines of	Puducherry directly by the	
	MDM Scheme	Department of School Education	
	WEW Scheme	and there is no involvement of	
		NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	2 Numbers of cook cum helper.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given	
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,	
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of	
	and good practices of cooking, prior to employing/	cooking area, good practices of	
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children	
	for children.	in addition health checkup of CCH	
	Tor crimaren.	is also done.	
9/1/	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is	
8(v)			
	Cook, (ii) Cook and (iv) Helper.	being followed on payment of	
		Remuneration to Cook cum	
		Helpers	
8(vi)	Who is engaging the cook? How they are appointed		
	and what is the mechanism for ensuring	Appointment is being made as per	
	accountability? Are there any norms?	the codal provision formulated by	
	, , , , , , , , , , , , , , , , , , , ,	the Government of Puducherry for	
		engagement of employees.	
		engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the	No.	
O(VII)	1	INO.	
0	programme? (If not, constraints in this regard)		
9.	Steering-cum-Monitoring Committees:	Ver Birtist I 2 2	
9(i)	Whether Steering-cum-Monitoring Committees	Yes, District Level Committee	
	constituted at District and block level and whether	meeting was conducted in Karaikal	
	regular meetings are held, frequency of meetings?	district and State Level Steering	
		cum Monitoring Committee has	
		been conducted Annually for	
		review the Scheme and approval of	
		· ·	
		the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name	of State: Puducherry		
	of District : Pondicherry		
Name	of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-		
	GHS-VADHANUF Government	(
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 115 Upper Primary: 120	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
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 reachers to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:	students in the morning every day.	
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 500 sq.ft(20*25)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 7 kms . Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- · ·		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::\	Han a tunining mandale been developed in 20 days in	F days topicing of topology	
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers	
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health	
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children	
	children about hygiene, discipline, social equity,	about hygiene, discipline, social	
	conservation of water, etc.	equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
0(1)			
	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged	
	Department/Village Panchayats	by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in	
` ′	their selection is in accordance with the guidelines of	Puducherry directly by the	
	MDM Scheme	Department of School Education	
	WEW Scheme	and there is no involvement of	
		NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	3 Numbers of cook cum helper.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given	
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,	
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of	
	and good practices of cooking, prior to employing/	cooking area, good practices of	
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children	
	for children.	in addition health checkup of CCH	
	Tor cimarcii.	is also done.	
9/1/	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is	
8(v)			
	Cook, (ii) Cook and (iv) Helper.	being followed on payment of	
		Remuneration to Cook cum	
		Helpers	
8(vi)	Who is engaging the cook? How they are appointed		
	and what is the mechanism for ensuring	Appointment is being made as per	
	accountability? Are there any norms?	the codal provision formulated by	
	, , , , , , , , , , , , , , , , , , , ,	the Government of Puducherry for	
		engagement of employees.	
		engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the	No.	
O(VII)		INO.	
0	programme? (If not, constraints in this regard)		
9.	Steering-cum-Monitoring Committees:	Ver Birtist I C	
9(i)	Whether Steering-cum-Monitoring Committees	Yes, District Level Committee	
	constituted at District and block level and whether	meeting was conducted in Karaikal	
	regular meetings are held, frequency of meetings?	district and State Level Steering	
		cum Monitoring Committee has	
		been conducted Annually for	
		review the Scheme and approval of	
		• •	
		the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name	of State: Puducherry		
	of District : Pondicherry		
Name	of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-		
	GPS-CHETTIPET Government		
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 47 Upper Primary: 0	-
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
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 reachers to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a	
		week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:	statement in the merming every day.	
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 500 sq.ft(20*25)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 2.5 kms . Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- · ·		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::\	Haratasiaa waadula baaa dayalaaad iy 20 daya iy	F days turining of topphone	
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers	
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health	
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children	
	children about hygiene, discipline, social equity,	about hygiene, discipline, social	
	conservation of water, etc.	equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
- (.,	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged	
	Department/Village Panchayats	by Directorate of School Education	
		•	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in	
-(,	their selection is in accordance with the guidelines of	Puducherry directly by the	
	MDM Scheme	Department of School Education	
	Wibivi Scheme	and there is no involvement of	
- ()		NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	1 Number of cook cum helper.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given	
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,	
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of	
	and good practices of cooking, prior to employing/	cooking area, good practices of	
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children	
	for children.	in addition health checkup of CCH	
		is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is	
	Cook, (ii) Cook and (iv) Helper.	being followed on payment of	
	Cook, (ii) cook and (iv) neiper.	Remuneration to Cook cum	
0/.:\	Who is angaging the sould How they are annested.	Helpers	
8(vi)	Who is engaging the cook? How they are appointed	Approximate and in leading area decreased	
	and what is the mechanism for ensuring	Appointment is being made as per	
	accountability? Are there any norms?	the codal provision formulated by	
		the Government of Puducherry for	
		engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the	No.	
O(VII)	programme? (If not, constraints in this regard)	INO.	
9.	Steering-cum-Monitoring Committees:		
		Voc District Loyal Committee	
9(i)	9	Yes, District Level Committee	
	constituted at District and block level and whether	meeting was conducted in Karaikal	
	regular meetings are held, frequency of meetings?	district and State Level Steering	
		cum Monitoring Committee has	
		been conducted Annually for	
		review the Scheme and approval of	
		the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name	of State: Puducherry		
	of District : Pondicherry		
Name	of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-		
	GHS- P.S.PALAYA Government	IVI	
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 0 Upper Primary: 146	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
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 reachers to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:	students in the morning every day.	
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 500 sq.ft(20*25)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 8 kms . Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- · ·		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::\	Has a training madula bean developed in 20 days in	E desa training of translation	
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers	
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health	
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children	
	children about hygiene, discipline, social equity,	about hygiene, discipline, social	
	conservation of water, etc.	equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
0(1)			
	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged	
	Department/Village Panchayats	by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in	
` ′	their selection is in accordance with the guidelines of	Puducherry directly by the	
	MDM Scheme	Department of School Education	
	WEW Scheme	and there is no involvement of	
		NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	2 Numbers of cook cum helper.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given	
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,	
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of	
	and good practices of cooking, prior to employing/	cooking area, good practices of	
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children	
	for children.	in addition health checkup of CCH	
	Tor crimaren.	is also done.	
9/1/	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is	
8(v)			
	Cook, (ii) Cook and (iv) Helper.	being followed on payment of	
		Remuneration to Cook cum	
		Helpers	
8(vi)	Who is engaging the cook? How they are appointed		
	and what is the mechanism for ensuring	Appointment is being made as per	
	accountability? Are there any norms?	the codal provision formulated by	
	, , , , , , , , , , , , , , , , , , , ,	the Government of Puducherry for	
		engagement of employees.	
		engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the	No.	
O(VII)	1	INO.	
0	programme? (If not, constraints in this regard)		
9.	Steering-cum-Monitoring Committees:	Ver Birtist I 2 2	
9(i)	Whether Steering-cum-Monitoring Committees	Yes, District Level Committee	
	constituted at District and block level and whether	meeting was conducted in Karaikal	
	regular meetings are held, frequency of meetings?	district and State Level Steering	
		cum Monitoring Committee has	
		been conducted Annually for	
		review the Scheme and approval of	
		· ·	
		the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name	of State: Puducherry		
	of District : Pondicherry		
Name	of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-		
	GGPS-THIRUKANNUR		
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 177 Upper Primary: 0	-
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
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 reachers to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:	students in the morning every day.	
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 500 sq.ft(20*25)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 2 kms . Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- · ·		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::\	Haratasiaa waadula baaa dayalaaad iy 20 daya iy	F days turining of topphone	
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers	
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health	
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children	
	children about hygiene, discipline, social equity,	about hygiene, discipline, social	
	conservation of water, etc.	equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
- (.,	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged	
	Department/Village Panchayats	by Directorate of School Education	
		•	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in	
-(,	their selection is in accordance with the guidelines of	Puducherry directly by the	
	MDM Scheme	Department of School Education	
	Wibivi Scheme	and there is no involvement of	
- ()		NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	1 Number of cook cum helper.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given	
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,	
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of	
	and good practices of cooking, prior to employing/	cooking area, good practices of	
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children	
	for children.	in addition health checkup of CCH	
		is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is	
	Cook, (ii) Cook and (iv) Helper.	being followed on payment of	
	Cook, (ii) cook and (iv) neiper.	Remuneration to Cook cum	
0/.:\	Who is angaging the sould How they are annested.	Helpers	
8(vi)	Who is engaging the cook? How they are appointed	Approximate and in leading area decreased	
	and what is the mechanism for ensuring	Appointment is being made as per	
	accountability? Are there any norms?	the codal provision formulated by	
		the Government of Puducherry for	
		engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the	No.	
O(VII)	programme? (If not, constraints in this regard)	INO.	
9.	Steering-cum-Monitoring Committees:		
		Voc District Loyal Committee	
9(i)	9	Yes, District Level Committee	
	constituted at District and block level and whether	meeting was conducted in Karaikal	
	regular meetings are held, frequency of meetings?	district and State Level Steering	
		cum Monitoring Committee has	
		been conducted Annually for	
		review the Scheme and approval of	
		the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name	of State: Puducherry		
Name	of District : Pondicherry		
Name	of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-		
	GPS-P.S.PALAYAI Government	M	
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 144 Upper Primary: 0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
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 reachers to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:	students in the morning every day.	
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 500 sq.ft(20*25)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 8 kms . Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- · ·		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::\	Han a tunining mandale been developed in 20 days in	F days training of translated	
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers	
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health	
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children	
	children about hygiene, discipline, social equity,	about hygiene, discipline, social	
	conservation of water, etc.	equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
0(1)			
	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged	
	Department/Village Panchayats	by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in	
` ′	their selection is in accordance with the guidelines of	Puducherry directly by the	
	MDM Scheme	Department of School Education	
	WEW Scheme	and there is no involvement of	
		NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	0 Number of cook cum helper.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given	
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,	
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of	
	and good practices of cooking, prior to employing/	cooking area, good practices of	
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children	
	for children.	in addition health checkup of CCH	
	Tor cimarcii.	is also done.	
9/1/	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is	
8(v)			
	Cook, (ii) Cook and (iv) Helper.	being followed on payment of	
		Remuneration to Cook cum	
		Helpers	
8(vi)	Who is engaging the cook? How they are appointed		
	and what is the mechanism for ensuring	Appointment is being made as per	
	accountability? Are there any norms?	the codal provision formulated by	
	, , , , , , , , , , , , , , , , , , , ,	the Government of Puducherry for	
		engagement of employees.	
		engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the	No.	
O(VII)		INO.	
	programme? (If not, constraints in this regard)		
9.	Steering-cum-Monitoring Committees:	Ver Birtist I 2	
9(i)	Whether Steering-cum-Monitoring Committees	Yes, District Level Committee	
	constituted at District and block level and whether	meeting was conducted in Karaikal	
	regular meetings are held, frequency of meetings?	district and State Level Steering	
		cum Monitoring Committee has	
		been conducted Annually for	
		review the Scheme and approval of	
		• • •	
		the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name	of State: Puducherry		
	of District : Pondicherry		
Name	of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-		
	GMS-MANALIPE	Т	
S.No.	Question	Status	Remarks,
			if any
1.	Total No. of Students enrolled of the school?	Primary: 74	
2.	Food Grains:	Upper Primary: 44	
2. 2(i).	Whether the food grains are transported from FCI or	Food grains (Rice) lifted from Food	
	Supply is taken from Fair Price Shop?	Corporation of India.	
2(ii)	What are the arrangements for transporting food	Co-operative Society, Authorized	
	grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied	agency for transporting of food grains (Rice) from Food	
	by these agencies reachers to the school store room?	Corporation of India Godown to	
	,	Central Kitchen/ School Canteen	
		Centers and the quality and	
		quantity is verified	
3. 3(i).	Cooking of Meal How quality of cooked meal, particularly addition of	By periodic inspection of all the	
3(1).	Vegetables and supply of fruits, eggs etc are ensured?	central kitchens and canteen	
	Together and supply of mane, together and and and	centres by the Inspecting Officers.	
		A Dy. Director has been exclusively	
		posted for monitoring the MDM	
2/::\	How is the colorific value [450 colories and 12 ams of	As nor the DIFT perms of MURD	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories	As per the DIET norms of MHRD.	
	and 20 gms of protein to every child at upper primary		
	level ensured?		
3(iii).	What is the system of assessing the nutritional value of	Testing the cooked meal by the	
	the meal under MDM scheme?	Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu	Directorate of School Education	
(,	displayed in the school?	and is displayed in all Central	
		Kitchens and School Canteen	
2/)		Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served	Menu has been formulated based on the guidance and	
	under the programme?	recommendation of Food and	
		Science Technology Department,	
		Pondicherry University.	
2/ "			
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its	As per the Diet norms of MHRD. The requirement is computed	
	implementation is ensured?	based in the number of MDM	
		beneficiaries and the kitchen	
		incharges issue vegetables and dal	
		for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a	
J(VII)	Are eggs, fruits etc. being served and now frequently:	week. 100 ml of Hot milk given to	
		students in the morning every day.	
4.	Monitoring:	students in the morning every day.	
		Vac Haad of Institution / In shares	
4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
	quality of mid-day meal served to children is being	Teacher of the concerned school	
	monitored on daily basis, if yes, then by whom?	before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and	Yes, Food is cooked in Good and	
	consumption of mid-day meal is being monitored on	Hygienic manner which is	
	daily basis, if yes then by whom?	monitored by the Supervisor in the	
		Central Kitchens and Canteen	
		Centres. Serving and consumption	
		of mid day meal is being monitored	
		on daily basis by the Head of	
		Institution/ Teacher In-charge at	
		the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc.	Yes, Procurement of good quality	
	Of good quality is monitored on weekly basis?	ingredients from the co-operative	
		Societies and fuel from IOC	
		Agencies are ensured on monthly	
		basis.	
4(iv)	Whether Quantity of raw food material (each item)	Yes, Stock register are maintained	
	taken out for cooking is recorded in register on daily	in all the central kitchens/School	
	basis under signature of a designated monitoring	canteen centres which are	
	person?	inspected by the Dy. Director,	
		MDM.	
4(v)	Whether raw material is inspected daily before being	Yes, In-charge of the central	
	put to use for cooking? Whether any register entry is	kitchen/School canteen centre	
	maintained on daily basis under signature of a	inspects the quality as well as	
	designated monitoring person?	ensures the quantity of raw	
		materials for cooking. The amount	
		of raw material used is recorded in	
		the stock register by the Kitchen In	
<u> </u>	Infractructures Vitale as area store /ct	charge.	
5.	Infrastructure: Kitchen-cum-store/Storage	Central kitchens/School canteen	
	Bins/Utensils/Water/Fuel	centres have been provided with	
		Kitchen cum store, steel Almirah	
		and Racks provided for storage,	
		Utensils for cooking and Fuel.	
		Provision of good quality water ensured.	
5/i\	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
5(i)	•	Kitchen pattern has been followed	
	as per specification of para 4.2 r/w Ann. 9? If yes then	with all infrastructure facilities. The	
	give size and other details of Kitchen and Store, both separately.	size of the kitchen is 500	
	σεραιαιτίν.	sq.ft(20*25)	
		34.11(20 23)	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
(۱۱)	kitchen? If yes, then give the distance of the	school and the kitchen is 4 kms .	
	centralized kitchen from the school. How much time it	Hot cooked food delivered to the	
	takes for the cooked food to reach the school and	Schools within 30minutes ensuring	
	takes for the cooked food to reach the School and	Schools within Sommutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- · ·		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::\	Han a tunining mandale been developed in 20 days in	F days topicing of topology	
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers	
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health	
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children	
	children about hygiene, discipline, social equity,	about hygiene, discipline, social	
	conservation of water, etc.	equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
0(1)			
	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged	
	Department/Village Panchayats	by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in	
` ′	their selection is in accordance with the guidelines of	Puducherry directly by the	
	MDM Scheme	Department of School Education	
	WEW Scheme	and there is no involvement of	
		NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	3 Numbers of cook cum helper.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given	
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,	
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of	
	and good practices of cooking, prior to employing/	cooking area, good practices of	
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children	
	for children.	in addition health checkup of CCH	
	Tor cimarcii.	is also done.	
9/1/	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is	
8(v)			
	Cook, (ii) Cook and (iv) Helper.	being followed on payment of	
		Remuneration to Cook cum	
		Helpers	
8(vi)	Who is engaging the cook? How they are appointed		
	and what is the mechanism for ensuring	Appointment is being made as per	
	accountability? Are there any norms?	the codal provision formulated by	
	, , , , , , , , , , , , , , , , , , , ,	the Government of Puducherry for	
		engagement of employees.	
		engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the	No.	
O(VII)		INO.	
0	programme? (If not, constraints in this regard)		
9.	Steering-cum-Monitoring Committees:	Ver Birtist I C	
9(i)	Whether Steering-cum-Monitoring Committees	Yes, District Level Committee	
	constituted at District and block level and whether	meeting was conducted in Karaikal	
	regular meetings are held, frequency of meetings?	district and State Level Steering	
		cum Monitoring Committee has	
		been conducted Annually for	
		review the Scheme and approval of	
		• •	
		the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name	of State: Puducherry		
	of District : Pondicherry		
Name	of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-		
	GPS-KAIKALAPE ⁻ Government		
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 12 Upper Primary: 0	-
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
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 reachers to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:	students in the morning every day.	
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 500 sq.ft(20*25)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 8 kms . Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- · ·		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::\	Has a training madula been developed in 20 days in	E desa training of translation	
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers	
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health	
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children	
	children about hygiene, discipline, social equity,	about hygiene, discipline, social	
	conservation of water, etc.	equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
0(1)			
	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged	
	Department/Village Panchayats	by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in	
` ′	their selection is in accordance with the guidelines of	Puducherry directly by the	
	MDM Scheme	Department of School Education	
	WEW Scheme	and there is no involvement of	
		NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	2 Numbers of cook cum helper.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given	
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,	
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of	
	and good practices of cooking, prior to employing/	cooking area, good practices of	
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children	
	for children.	in addition health checkup of CCH	
	Tor crimaren.	is also done.	
9/1/	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is	
8(v)			
	Cook, (ii) Cook and (iv) Helper.	being followed on payment of	
		Remuneration to Cook cum	
		Helpers	
8(vi)	Who is engaging the cook? How they are appointed		
	and what is the mechanism for ensuring	Appointment is being made as per	
	accountability? Are there any norms?	the codal provision formulated by	
	, , , , , , , , , , , , , , , , , , , ,	the Government of Puducherry for	
		engagement of employees.	
		engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the	No.	
O(VII)	1	INO.	
0	programme? (If not, constraints in this regard)		
9.	Steering-cum-Monitoring Committees:	Ver Birtist I 2 2	
9(i)	Whether Steering-cum-Monitoring Committees	Yes, District Level Committee	
	constituted at District and block level and whether	meeting was conducted in Karaikal	
	regular meetings are held, frequency of meetings?	district and State Level Steering	
		cum Monitoring Committee has	
		been conducted Annually for	
		review the Scheme and approval of	
		· ·	
		the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name	Name of State: Puducherry		
	of District : Pondicherry		
Name	Name of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-KOONICHEMPET		
	GhS-KODATHUR Government	t e e e e e e e e e e e e e e e e e e e	
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 96 Upper Primary: 87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
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 reachers to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:	students in the morning every day.	
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 500 sq.ft(20*25)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 6 kms . Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- · ·		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::\	Harataria and the base developed in 20 days in	F days turining of topphone	
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers	
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health	
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children	
	children about hygiene, discipline, social equity,	about hygiene, discipline, social	
	conservation of water, etc.	equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
- (.,	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged	
	Department/Village Panchayats	by Directorate of School Education	
		•	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in	
-(,	their selection is in accordance with the guidelines of	Puducherry directly by the	
	MDM Scheme	Department of School Education	
	Wibivi Scheme	and there is no involvement of	
- ()		NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	1 Number of cook cum helper.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given	
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,	
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of	
	and good practices of cooking, prior to employing/	cooking area, good practices of	
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children	
	for children.	in addition health checkup of CCH	
		is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is	
	Cook, (ii) Cook and (iv) Helper.	being followed on payment of	
	Cook, (ii) cook and (iv) neiper.	Remuneration to Cook cum	
0/.:\	Who is angaging the sould How they are annested.	Helpers	
8(vi)	Who is engaging the cook? How they are appointed	Approximate and in leading area decreased	
	and what is the mechanism for ensuring	Appointment is being made as per	
	accountability? Are there any norms?	the codal provision formulated by	
		the Government of Puducherry for	
		engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the	No.	
O(VII)	programme? (If not, constraints in this regard)	INO.	
9.	Steering-cum-Monitoring Committees:		
		Vos District Loyal Committee	
9(i)	9	Yes, District Level Committee	
	constituted at District and block level and whether	meeting was conducted in Karaikal	
	regular meetings are held, frequency of meetings?	district and State Level Steering	
		cum Monitoring Committee has	
		been conducted Annually for	
		review the Scheme and approval of	
		the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name	Name of State: Puducherry		
	of District : Pondicherry		
Name	Name of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-KOONICHEMPET		
	GPS-SOMPET Government		
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 16 Upper Primary: 0	-
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
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 reachers to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:	students in the morning every day.	
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 500 sq.ft(20*25)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 5 kms . Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- · ·		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::\	Has a training madula been developed in 20 days in	E desa training of translation	
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers	
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health	
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children	
	children about hygiene, discipline, social equity,	about hygiene, discipline, social	
	conservation of water, etc.	equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
0(1)			
	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged	
	Department/Village Panchayats	by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in	
` ′	their selection is in accordance with the guidelines of	Puducherry directly by the	
	MDM Scheme	Department of School Education	
	WEW Scheme	and there is no involvement of	
		NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	2 Numbers of cook cum helper.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given	
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,	
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of	
	and good practices of cooking, prior to employing/	cooking area, good practices of	
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children	
	for children.	in addition health checkup of CCH	
	Tor crimaren.	is also done.	
9/1/	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is	
8(v)			
	Cook, (ii) Cook and (iv) Helper.	being followed on payment of	
		Remuneration to Cook cum	
		Helpers	
8(vi)	Who is engaging the cook? How they are appointed		
	and what is the mechanism for ensuring	Appointment is being made as per	
	accountability? Are there any norms?	the codal provision formulated by	
	, , , , , , , , , , , , , , , , , , , ,	the Government of Puducherry for	
		engagement of employees.	
		engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the	No.	
O(VII)	1	INO.	
0	programme? (If not, constraints in this regard)		
9.	Steering-cum-Monitoring Committees:	Ver Birtist I 2 2	
9(i)	Whether Steering-cum-Monitoring Committees	Yes, District Level Committee	
	constituted at District and block level and whether	meeting was conducted in Karaikal	
	regular meetings are held, frequency of meetings?	district and State Level Steering	
		cum Monitoring Committee has	
		been conducted Annually for	
		review the Scheme and approval of	
		· ·	
		the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name	of State: Puducherry		
	of District : Pondicherry		
Name	of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-		
	GHS-THIRUKKANU Government	JR	
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 122 Upper Primary: 431	-
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
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 reachers to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:	students in the morning every day.	
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 500 sq.ft(20*25)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 2 kms . Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- · ·		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::\	Has a training madula been developed in 20 days in	C days tunining of toochous	
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers	
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health	
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children	
	children about hygiene, discipline, social equity,	about hygiene, discipline, social	
	conservation of water, etc.	equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
0(1)			
	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged	
	Department/Village Panchayats	by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in	
` ′	their selection is in accordance with the guidelines of	Puducherry directly by the	
	MDM Scheme	Department of School Education	
	WEW Scheme	and there is no involvement of	
		NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	4 Numbers of cook cum helper.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given	
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,	
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of	
	and good practices of cooking, prior to employing/	cooking area, good practices of	
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children	
	for children.	in addition health checkup of CCH	
	Tor cimarcii.	is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is	
O(V)			
	Cook, (ii) Cook and (iv) Helper.	being followed on payment of	
		Remuneration to Cook cum	
		Helpers	
8(vi)	Who is engaging the cook? How they are appointed		
	and what is the mechanism for ensuring	Appointment is being made as per	
	accountability? Are there any norms?	the codal provision formulated by	
	, , , , , , , , , , , , , , , , , , , ,	the Government of Puducherry for	
		engagement of employees.	
		engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the	No.	
O(VII)	1	INO.	
	programme? (If not, constraints in this regard)		
9.	Steering-cum-Monitoring Committees:	Ver Bintin I I C III	
9(i)	Whether Steering-cum-Monitoring Committees	Yes, District Level Committee	
	constituted at District and block level and whether	meeting was conducted in Karaikal	
	regular meetings are held, frequency of meetings?	district and State Level Steering	
		cum Monitoring Committee has	
		been conducted Annually for	
		review the Scheme and approval of	
		• • •	
		the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name	of State: Puducherry		
	of District : Pondicherry		
Name	of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-		
	AAGHSS-KUNICHEN Government	IPEI	
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 0 Upper Primary: 91	-
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.	
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 reachers to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified	
3.	Cooking of Meal		
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme	
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.	

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a week. 100 ml of Hot milk given to students in the morning every day.	
4.	Monitoring:	stadents in the morning every day.	
4(i)	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes, Head of Institution/ In-charge Teacher of the concerned school before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, Food is cooked in Good and Hygienic manner which is monitored by the Supervisor in the Central Kitchens and Canteen Centres. Serving and consumption of mid day meal is being monitored on daily basis by the Head of Institution/ Teacher In-charge at the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc. Of good quality is monitored on weekly basis?	Yes, Procurement of good quality ingredients from the co-operative Societies and fuel from IOC Agencies are ensured on monthly basis.	
4(iv)	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes, Stock register are maintained in all the central kitchens/School canteen centres which are inspected by the Dy. Director, MDM.	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes, In-charge of the central kitchen/School canteen centre inspects the quality as well as ensures the quantity of raw materials for cooking. The amount of raw material used is recorded in the stock register by the Kitchen In charge.	
5.	Infrastructure: Kitchen-cum-store/Storage Bins/Utensils/Water/Fuel	Central kitchens/School canteen centres have been provided with Kitchen cum store, steel Almirah and Racks provided for storage, Utensils for cooking and Fuel. Provision of good quality water ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In UT of Puducherry, Central Kitchen pattern has been followed with all infrastructure facilities. The size of the kitchen is 500 sq.ft(20*25)	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and	Yes, The distance between the school and the kitchen is 0 kms . Hot cooked food delivered to the Schools within 30minutes ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- · ·		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::\	Han a tunining mandale beam developed in 20 days in	F days topicing of topology	
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers	
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health	
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children	
	children about hygiene, discipline, social equity,	about hygiene, discipline, social	
	conservation of water, etc.	equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
0(1)			
	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged	
	Department/Village Panchayats	by Directorate of School Education	
	(ii) Self-Help Groups	No	
	(iii) NGOs	No	
	(iv) Mothers Groups	No	
	(v) Any other	No	
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in	
` ′	their selection is in accordance with the guidelines of	Puducherry directly by the	
	MDM Scheme	Department of School Education	
	WEW Scheme	and there is no involvement of	
		NGO's.	
8(iii)	Total No. of Organisers, Cooks & helpers:	3 Numbers of cook cum helper.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given	
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,	
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of	
	and good practices of cooking, prior to employing/	cooking area, good practices of	
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children	
	for children.	in addition health checkup of CCH	
	Tor cimarcii.	is also done.	
9/1/	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is	
8(v)			
	Cook, (ii) Cook and (iv) Helper.	being followed on payment of	
		Remuneration to Cook cum	
		Helpers	
8(vi)	Who is engaging the cook? How they are appointed		
	and what is the mechanism for ensuring	Appointment is being made as per	
	accountability? Are there any norms?	the codal provision formulated by	
	, , , , , , , , , , , , , , , , , , , ,	the Government of Puducherry for	
		engagement of employees.	
		engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the	No.	
O(VII)		INO.	
0	programme? (If not, constraints in this regard)		
9.	Steering-cum-Monitoring Committees:	Ver Birtist I C	
9(i)	Whether Steering-cum-Monitoring Committees	Yes, District Level Committee	
	constituted at District and block level and whether	meeting was conducted in Karaikal	
	regular meetings are held, frequency of meetings?	district and State Level Steering	
		cum Monitoring Committee has	
		been conducted Annually for	
		review the Scheme and approval of	
		• •	
		the Annual Work Plan Budget.	

10	Mobilization of mothers /representatives of local bodies:		
10(i)	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Training organized for the members of SMC, and impressed upon the need to get involved in implementation of MDM. Mothers has been requested to taste the Midday Meal as a result the quantity and quality of MDM is monitored.	
10(ii)	What are the mechanisms for monitoring the scheme?	Each central kitchen is monitored and supervised by the Kitchen incharge. All the Inspecting Officers and Deputy Director of MDM carry periodical inspection.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Centre for Study of Social Exclusion and Inclusion Policy, Pondicherry University has been appointed as Monitoring Institution by MHRD. They visit Central Kitchen, School Canteen Centre and Evaluate the quality, Quantity, safety measures and maintenance and take feedback from the children, teachers and parents. Report will be submitted to MHRD.	

Name	of State: Puducherry				
	of District : Pondicherry				
Name	Name of the Central Kitchen/Cluster kitchen: CLUSTER KITCHEN-KOONICHEMPET				
	GMS-MANNADIPI Government	ET			
S.No.	Question	Status	Remarks, if any		
1.	Total No. of Students enrolled of the school?	Primary: 67 Upper Primary: 47	-		
2.	Food Grains:				
2(i).	Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop?	Food grains (Rice) lifted from Food Corporation of India.			
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 reachers to the school store room?	Co-operative Society, Authorized agency for transporting of food grains (Rice) from Food Corporation of India Godown to Central Kitchen/ School Canteen Centers and the quality and quantity is verified			
3.	Cooking of Meal				
3(i).	How quality of cooked meal, particularly addition of Vegetables and supply of fruits, eggs etc are ensured?	By periodic inspection of all the central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme			
3(ii).	How is the calorific value [450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	As per the DIET norms of MHRD.			
3(iii).	What is the system of assessing the nutritional value of the meal under MDM scheme?	Testing the cooked meal by the Public Health Laboratory ,Puducherry.			
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Directorate of School Education and is displayed in all Central Kitchens and School Canteen Centres.			
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Menu has been formulated based on the guidance and recommendation of Food and Science Technology Department, Pondicherry University.			
3(vi)	Is there any standard prescription to include minimum quantity of vegetable, dal/lentils? How its implementation is ensured?	As per the Diet norms of MHRD. The requirement is computed based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.			

3(vii)	Are eggs, fruits etc. Being served and how frequently?	Egg is provided to Children thrice a	
J(VII)	Are eggs, fruits etc. being served and now frequently:	week. 100 ml of Hot milk given to	
		students in the morning every day.	
4.	Monitoring:	students in the morning every day.	
		Vac Haad of Institution / In about	
4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
	quality of mid-day meal served to children is being	Teacher of the concerned school	
	monitored on daily basis, if yes, then by whom?	before serving to the children	
4(ii)	Whether Cleanliness in cooking, serving and	Yes, Food is cooked in Good and	
	consumption of mid-day meal is being monitored on	Hygienic manner which is	
	daily basis, if yes then by whom?	monitored by the Supervisor in the	
		Central Kitchens and Canteen	
		Centres. Serving and consumption	
		of mid day meal is being monitored	
		on daily basis by the Head of	
		Institution/ Teacher In-charge at	
		the School level.	
4(iii)	Whether timely procurement of Ingredients, fuel, etc.	Yes, Procurement of good quality	
	Of good quality is monitored on weekly basis?	ingredients from the co-operative	
		Societies and fuel from IOC	
		Agencies are ensured on monthly	
		basis.	
4(iv)	Whether Quantity of raw food material (each item)	Yes, Stock register are maintained	
	taken out for cooking is recorded in register on daily	in all the central kitchens/School	
	basis under signature of a designated monitoring	canteen centres which are	
	person?	inspected by the Dy. Director,	
		MDM.	
4(v)	Whether raw material is inspected daily before being	Yes, In-charge of the central	
	put to use for cooking? Whether any register entry is	kitchen/School canteen centre	
	maintained on daily basis under signature of a	inspects the quality as well as	
	designated monitoring person?	ensures the quantity of raw	
		materials for cooking. The amount	
		of raw material used is recorded in	
		the stock register by the Kitchen In	
<u> </u>	Infractructures Vitale as area store /ct	charge.	
5.	Infrastructure: Kitchen-cum-store/Storage	Central kitchens/School canteen	
	Bins/Utensils/Water/Fuel	centres have been provided with	
		Kitchen cum store, steel Almirah	
		and Racks provided for storage,	
		Utensils for cooking and Fuel.	
		Provision of good quality water ensured.	
5/i\	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	=
5(i)	•	Kitchen pattern has been followed	
	as per specification of para 4.2 r/w Ann. 9? If yes then	with all infrastructure facilities. The	
	give size and other details of Kitchen and Store, both separately.	size of the kitchen is 500	
	σεραιαιτίν.	sq.ft(20*25)	
		34.11(20 23)	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
(۱۱)	kitchen? If yes, then give the distance of the	school and the kitchen is 4 kms .	
	centralized kitchen from the school. How much time it	Hot cooked food delivered to the	
	takes for the cooked food to reach the school and	Schools within 30minutes ensuring	
	takes for the cooked food to reach the school and	Jenous within Johnnates ensuring	

	whether it comes hot, in good and eatable condition?	that the meals are served hot.
5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
	ensure quality and quantity of food in case food is	central kitchens/ School canteen
	procured from a centralized kitchen?	centre in Public Health Laboratory,
		to ascertain the quality.
5(iv)	Whether School/Centre has Storage Bins? If yes, give	Yes, separate room with Rack-6 are
- (**)	number, size and nature of Bins.	provided for storage of DIET
	·	articles.
5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
	yes, give their number and size.	been procured and supplied. The
		School has kadai-1 vatta-8
5(vi)	Whether the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and
	have food (plate, glass, bowl, spoon, one each per	Tumblers are being procured and
	child)	provided to children under CSS
	····················	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
"(")	facility/ counters with soap? If yes, give their number.	Schools with Multiple Tap Systems
5(viii)	Whether the School/ Centre has proper arrangement	Safe drinking water has been
J(VIII)		_
	for Pure drinking water?	ensured. Proposed to install RO in
- (·)		all Schools.
5(ix)	Whether the School/Centre has proper arrangement	Yes, water facilities are being
	for clean water for washing vegetables, pulses, grains	provided in all school canteen
	and cleaning used utensils?	centers under Midday meal
		Scheme (Municipal water/ Bore
		well with storage capacity
5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
	friendly eating place, say a dining room or veranda? If	School veranda.
	yes, give its size and other details for arrangements for	
	light and air.	
5(xi)	Nature of fuel being used (gas based, smokeless	Nature of fuel - LPG
` ′	chulhas, traditional method of firewood, kerosene,	
	etc.).	
5(xii)	Reason for not using gas based cooking and proposal	Does not arise
3(7(1)	to convert.	Boes not unse
6.	Infrastructure: Capacity Building:	
		Training Dragramma to the scale
6(i)	Details of Plan to train Teachers and	Training Programme to the cooks
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
6(ii)	Are VECs (Village Education Committees), SMCs	Yes, all the Committees are
	(Steering and Monitoring Committee), MTAs (Mothers-	involved for effective
	Teachers Association), etc. Oriented for effective	implementation of the scheme.
	implementation through their close supervision?	
7.	Role of Teachers:	
7(i)	Details of orienting Teachers regarding their role in the	In review meetings with Head
	Scheme?	Teachers emphasis is laid for
		smooth implementation of MDM
		Scheme.

7/::)	Has a training readyle has a developed in 20 days in	E days turising of transform
7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
	service training for teachers under SSA (Sarva Siksha	conducted awareness of Health
	Abhiyaan)? Details of Teachers training conducted in	and Hygiene and Implementation
	this regard.	of MDM scheme covered.
7(iii)	Whether teachers are using the scheme to educate	Yes, Teachers educate children
	children about hygiene, discipline, social equity,	about hygiene, discipline, social
	conservation of water, etc.	equity, conservation of water, etc.
8.	Cooks:	
8(i)	Who is cooking the meal? (Please give breakup)	
O(I)		Cooks / Holpers are being angaged
	(i) Cooks/helpers engaged by the	Cooks / Helpers are being engaged
	Department/Village Panchayats	by Directorate of School Education
	(ii) Self-Help Groups	No
	(iii) NGOs	No
	(iv) Mothers Groups	No
	(v) Any other	No
8(ii)	Where NGOs are involved, it may be specified whether	MDM is being implemented in
5(11)	their selection is in accordance with the guidelines of	Puducherry directly by the
	MDM Scheme	Department of School Education
	INDIVI Scheme	and there is no involvement of
		NGO's.
8(iii)	Total No. of Organisers, Cooks & helpers:	1 Number of cook cum helper.
8(iv)	Are cooks/helpers given training (atleast 15 days) on	Periodical Training has been given
	cleanliness, personal hygiene, cleaning of cooking area,	to cook and helpers on cleanliness,
	cleaning and washing of food grains, etc. Before using,	personal hygiene, cleaning of
	and good practices of cooking, prior to employing/	cooking area, good practices of
	deploying them on the job for preparing Mid day Meal	cooking Midday Meal for Children
	for children.	in addition health checkup of CCH
		is also done.
8(v)	Remuneration being given to (i) Organisers, (ii) Head	Norms prescribed by the MHRD is
0(1)	Cook, (ii) Cook and (iv) Helper.	being followed on payment of
	cook, (ii) cook and (iv) riciper.	Remuneration to Cook cum
0/:\	Who is appains the early Herritan are smallered	Helpers
8(vi)	Who is engaging the cook? How they are appointed	A maratina manada da de este e e e e e e e
	and what is the mechanism for ensuring	Appointment is being made as per
	accountability? Are there any norms?	the codal provision formulated by
		the Government of Puducherry for
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