	Name of District : Yanam				
Name	of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN				
	GOVT.PRIMARY SCHOOL,METTAKUR Government				
S.No.	Question	Status	Remarks, if any		
1.	Total No. of Students enrolled of the school?	Primary: 183 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.			

2()	Are easy funite ate. Daing as much and have from the 12	Fee is provided to Children thrist	
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F/:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 3 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!		

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(vii)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the sector
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
11		

	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 District : Yanam

Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-YANAM **DNR GPS - AMBEDKAR NAGAR** Government S.No. Question Status Remarks, if any Total No. of Students enrolled of the school? Primary: 43 1. Upper Primary: **0** 2. Food Grains: 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 agency for transporting of food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied 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 Cooking of Meal 3. 3(i). How quality of cooked meal, particularly addition of By periodic inspection of all the Vegetables and supply of fruits, eggs etc are ensured? 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 As per the DIET norms of MHRD. protein to every child at primary level & 700 calories 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 Centres. Have any nutritional experts been involved in planning Menu has been formulated based 3(v) and evaluation of menus and quality of food served on the guidance and recommendation of Food and under the programme? Science Technology Department, Pondicherry University. 3(vi) Is there any standard prescription to include minimum As per the Diet norms of MHRD. quantity vegetable, dal/lentils? How The requirement is computed of its implementation is ensured? based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.

2/	Are again fruits at a Daing converting and have frequenced 2	Egg is provided to Children thrise]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 1.5 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition?		

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	convice training for teachers under SSA (Sance Silveba	conducted awareness of Health	
	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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.

	of District : Yanam of the Control Kitchen (Cluster kitchen: CENTRAL KITCHEN	VANANA			
Name	Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-YANAM				
	GOVT ENG.MED.HIGH SCHOOL Government				
S.No.	Question	Status	Remarks, if any		
1.	Total No. of Students enrolled of the school?	Primary: 0 Upper Primary: 329			
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.			

2()	Are easy funite ate. Daing as much and have from the 12	Fee is provided to Children thrist]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F/:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 0.2 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition?		

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	conducted awareness of Health and Hygiene and Implementation of MDM scheme covered.
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.
8.	Cooks:	
8(i)	Who is cooking the meal? (Please give breakup)	
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education and there is no involvement of NGO's.
8(iii)	Total No. of Organisers, Cooks & helpers:	10 Numbers of cook cum helper.
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.
9.	Steering-cum-Monitoring Committees:	
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 : Yanam Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-YANAM GOVT. ENG.MED.PRI.SCHOOL Government Question S.No. Status Total No. of Students enrolled of the school? Primary: 303 1. Upper Primary: 0 2. Food Grains: Whether the food grains are transported from FCI or Food grains (Rice) lifted from Food 2(i). Supply is taken from Fair Price Shop? Corporation of India. 2(ii) What are the arrangements for transporting food Co-operative Society, Authorized agency for transporting of food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied (Rice) from Food grains Corporation of India Godown to by these agencies reachers to the school store room? Central Kitchen/ School Canteen Centers and the quality and quantity is verified Cooking of Meal 3. 3(i). How quality of cooked meal, particularly addition of By periodic inspection of all the Vegetables and supply of fruits, eggs etc are ensured? central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively posted for monitoring the MDM Scheme How is the calorific value [450 calories and 12 gms of 3(ii). As per the DIET norms of MHRD. protein to every child at primary level & 700 calories

Remarks, if any

	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 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.

2/	Are age fruits at Daing samed and be for the set 1.2	Egg is provided to Children theirs]
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	
4.	Monitoring	students in the morning every day.	
4. 4(i)	Monitoring: Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	quality of mid-day meal served to children is being	Teacher of the concerned school	
4(ii)	monitored on daily basis, if yes, then by whom? Whether Cleanliness in cooking, serving and	before serving to the children Yes, Food is cooked in Good and	
4(1)	Whether Cleanliness in cooking, serving 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	
4(11)	Of good quality is monitored on weekly basis?	ingredients from the co-operative	
	of good quality is monitored on weekly basis:	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	
4(IV)	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	
		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	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
F(::)	Milathan applied food to provide form a sector that	Veg The distance between the	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
	kitchen? If yes, then give the distance of the	school and the kitchen is 0.2 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	
	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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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	Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-YANAM GOVT.PRI.SCHOOL, AGRAHARAM			
	Government			
S.No.	Question	Status	Remarks, if any	
1.	Total No. of Students enrolled of the school?	Primary: 49 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.		

2()	Are easy funite ate. Daing as much and have from the 12	For is provided to Children thrists]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F/:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 1 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!	נוומר נווב ווובמוג מוב גבו עבע ווטנ.	

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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.

	of District : Yanam of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN :	YANAM		
Nume	KAMALA NEHRU.GOVT.GHS YANAM			
	Government			
S.No.	Question	Status	Remarks, if any	
1.	Total No. of Students enrolled of the school?	Primary: 0 Upper Primary: 168		
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.		

2()	Are easy funite ate. Daing as much and have from the 12	For is provided to Children their]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 0 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!	נוומג נווב ווובמוג מוב גבו עבע ווטנ.	

ensure quality and quantity of food in case food is procured from a centralized kitchen? S(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Utensils for childres thave food (plate, glass, bowl, spoon, one each per child) Counters with soap? If yes, give their numbers. S(vii) Whether the School/Centre has functional hand wash facility Counters with soap? If yes, give their number school has Kadal-2,steam boilers-Z fund (MME component). S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for lean water for washing vegetables, pulses, grains and cleaning used utensils? for a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. S(vii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(vii) Reason for not using gas based cooking and proposal to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? 7. Role of Teachers: 7. Role of Teachers	- (····)	<u> </u>	
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 fuer number, size and nature of Bins. Yes, separate room with steel rack. 5(iv) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,ztam boilers-2 5(vi) Whether the School/Centre has Utensils for children to children to children to children to children to school (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hank making facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water has been ensured. Proposed to install RD in all Schools. 5(viii) Whether the School/Centre has a suitable and child friend water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking water facilities are being provided in all school canteen centers under Midday meal School water for weaking or on veranda? If yes, give its size and other details for arrangement for light and air. 5(xi) Nature of fuel being used (gas based, smokless for light and air. Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Nature of the Co	5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
Interpretation Interpretation 5(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. Yes, separate room with steel rack- 4 are provided for storage of DET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Yes, water facilities are being provided in all schools. 5(xi) Whether the school/Centre has suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, all the committees 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the coooks through the Pondicherry institute of Hotel Managem			
5(iv) Whether School/Centre has Storage Bins? If yes, give Yes, separate room with steel rack: 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Taw washing Facilities in all Schools with Multiple Tap Systems 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Midday meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless to convert. Nature of fuel - LPG 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECS (Village Education Committee), MTAs (Mothers- Teachers Association)		procured from a centralized kitchen?	
number, size and nature of Bins. 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. 4 are provided for storage of DIET articles. 5(vi) Whether the School/Centre has Cooking Utensils? If have food (plate, glass, bowl, spoon, one each per child) Utensils. Eating Plate (SS) and Tumblers are being procured and provided to childeren under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash for Pure drinking water? Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking mater. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel he Pondicherry institute of Hotel Management catering Technology. 6(ii) Organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.			• •
S(v) Whether the School/Centre has Cooking Utensils? If Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (S3) and Tumblers are being procured and provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal in School were/ Bore well with storage capacity S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(viii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Does not arise G(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachnology. G(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring	5(iv)		
5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadal-Z, Steam Bollers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procured apacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procure capacity 5(xii) Nature of rule being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel bign used (gas based, smokeless chulhas, itraditional method of firewood, kerosene, etc.). Nature of Plan to train Teachers and rong Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective involved for effective implementation t		number, size and nature of Bins.	4 are provided for storage of DIET
yes, give their number and size. been procured and supplied. The School/As Kadai-2,steam bollers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap If yes, give their number. Hand washing facilities in all schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? School have facilities are being provided in all schools. 5(xii) Whether the School/Centre has supplied, pulses, grains and cleaning used utensils? School with Multiple Tap Systems 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Milday meal in School veranda. 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Water of fuel being used (gas based, smokless chulhas, traditional method of firewood, kerosene, etc.). Infrastructure: Capacity Building: 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherr			articles.
School has Kadai-2,steam boilers-2 S(v) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(ixi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel lay meal in School veranda. 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees),	5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Turmblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Does 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCS		yes, give their number and size.	been procured and supplied. The
S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school catteen centers under Midday meal in School school water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(xii) Nature of nul being used to train Teachers and organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondichery institute of Hotel Management catering Teachers association), etc. Oriented for effective implementation through their close supervision? 7(ii) Details of orienting Teachers regarding their role in the Scheme.			School has Kadai-2,steam boilers-2
have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Sefe drinking water? 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulks, traditional method of firewood, kerosene, etc.). Nature of fuel being used (gas based, smokeless to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Does not arise Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCS (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close superv	5(vi)	Whether the School/Centre has Utensils for children to	
child)provided to children under CSS fund (MME component).5(vii)Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.5(viii)Whether the School/ Centre has proper arrangement for Pure drinking water?5(viii)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?5(xi)Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xi)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xii)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?6(iii)Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?7.Role of Teachers: Role of Teachers:7.Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers regarding their role in the Scheme.7.Role of Teachers: Role of Teachers:7.Role of Teachers: Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers: Role of Teachers is laid for smooth implementation of MDM Scheme.	()		
fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Multiple water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Image are involved for effective ingreamment catering Technology. G(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. G(iii) Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?			- ·
5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. In review meetings with Head Teachers emphas		0	-
facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Nature of fuel being used (gas based, smokless chulkas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation of the scheme. 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation of the scheme. Yes, all the Committees are involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(vii)	Whether the School/Centre has functional hand wash	
5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless, chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective involved for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7 Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM	J(VII)		5
for Pure drinking water?ensured. Proposed to install RO in all Schools.5(ix)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	F().:::)		
all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(111)		-
5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of nul using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAS (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		for Pure arinking water?	
for clean water for washing vegetables, pulses, grains and cleaning used utensils?provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- (;)		
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 friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(ix)		· · · ·
Scheme (Municipal water/ Bore well with storage capacity S(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			-
well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		and cleaning used utensils?	,
5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 6(iii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Scheme (Municipal water/ Bore
friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			well with storage capacity
yes, give its size and other details for arrangements for light and air.Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)In review meetings with Head Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		friendly eating place, say a dining room or veranda? If	School veranda.
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		yes, give its size and other details for arrangements for	
5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
chulhas, traditional method of firewood, kerosene, etc.). Does not arise 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Image: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: Image: Capacity State of the scheme is the scheme is the scheme is the scheme is the scheme? 7(i) Details of orienting Teachers regarding their role in the Scheme? Image: Capacity State of the scheme is the scheme is the scheme is the scheme.	5(xi)		Nature of fuel - LPG
etc.).Percent set of the set o			
5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
to convert.Infrastructure: Capacity Building:6.Infrastructure: Capacity Building:6(i)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(xii)		Does not arise
6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(,,		
6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6		
organizers/cooks/helpers?through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Training Programme to the cooke
of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.	0(1)		5 5
G(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.		organizers/cooks/neipers?	-
6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.			
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Technology.
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- 4		
Teachers Association), etc. Oriented for effective implementation through their close supervision?implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6(ii)		
implementation through their close supervision?7.Role of Teachers:7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
7. Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		Teachers Association), etc. Oriented for effective	implementation of the scheme.
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		implementation through their close supervision?	
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
Scheme? Teachers emphasis is laid for smooth implementation of MDM Scheme.	7.		
smooth implementation of MDM Scheme.	7(i)		-
Scheme.		Scheme?	
			smooth implementation of MDM
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			Scheme.
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			
	7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers

	convice training for teachers under SSA (Same Ciliche	conducted awareness of Health	
	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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.

	of District : Yanam of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN	YANAM			
	M.G.G.BOYS HIGH SCHOOL				
	Government				
S.No.	Question	Status	Remarks, if any		
1.	Total No. of Students enrolled of the school?	Primary: 0 Upper Primary: 136			
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.			

2/	Are age fruits at Daing samed and barry frames (1.2)	Egg is provided to Children thrise]
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	
4.	Monitoring	students in the morning every day.	
4. 4(i)	Monitoring: Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	quality of mid-day meal served to children is being	Teacher of the concerned school	
4(ii)	monitored on daily basis, if yes, then by whom? Whether Cleanliness in cooking, serving and	before serving to the children Yes, Food is cooked in Good and	
4(1)	Whether Cleanliness in cooking, serving 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	
4(11)	Of good quality is monitored on weekly basis?	ingredients from the co-operative	
	of good quality is monitored on weekly basis:	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	
4(IV)	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	
		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	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
F(::)	Milathan applied food to provide form a sector that	Veg The distance between the	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
	kitchen? If yes, then give the distance of the	school and the kitchen is 0.2 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	

ensure quality and quantity of food in case food is procured from a centralized kitchen? S(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Utensils for childres thave food (plate, glass, bowl, spoon, one each per child) Counters with soap? If yes, give their numbers. S(vii) Whether the School/Centre has functional hand wash facility Counters with soap? If yes, give their number school has Kadal-2,steam boilers-Z fund (MME component). S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for lean water for washing vegetables, pulses, grains and cleaning used utensils? for a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. S(vii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(viii) Reason for not using gas based cooking and proposal to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? 7. Role of Teachers: 7. Role of Teachers	- (····)	<u> </u>	
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 fuer number, size and nature of Bins. Yes, separate room with steel rack. 5(iv) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,ztam boilers-2 5(vi) Whether the School/Centre has Utensils for children to children to children to children to children to school (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hank making facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water has been ensured. Proposed to install RD in all Schools. 5(viii) Whether the School/Centre has a suitable and child friend water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking water facilities are being provided in all school canteen centers under Midday meal School water for weaking or on veranda? If yes, give its size and other details for arrangement for light and air. 5(xi) Nature of fuel being used (gas based, smokless for light and air. Nature of fuel being used (gas based, smokless for using Programme to the cooks through the Pondicherry institute of Hore dris for arrangement for light and air.	5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
Interpretation Interpretation 5(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. Yes, separate room with steel rack- 4 are provided for storage of DET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Yes, water facilities are being provided in all schools. 5(ki) Whether the school/Centre has suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). 6(ki) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECS (Village Education Committees			
5(iv) Whether School/Centre has Storage Bins? If yes, give Yes, separate room with steel rack: 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Taw washing Facilities in all Schools with Multiple Tap Systems 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Midday meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless to convert. Nature of fuel - LPG 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECS (Village Education Committee), MTAs (Mothers- Teachers Association)		procured from a centralized kitchen?	
number, size and nature of Bins. 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. 4 are provided for storage of DIET articles. 5(vi) Whether the School/Centre has Cooking Utensils? If have food (plate, glass, bowl, spoon, one each per child) Utensils. Eating Plate (SS) and Tumblers are being procured and provided to childeren under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash for Pure drinking water? Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking mater for Book with Multiple Tap Systems 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being for Queter/ Bore well with storage capacity 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel			· · ·
S(v) Whether the School/Centre has Cooking Utensils? If Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (S3) and Tumblers are being procured and provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal in School were/ Bore well with storage capacity S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(viii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Does not arise G(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachnology. G(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring	5(iv)		
5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadal-Z, Steam Bollers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procured apacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procure capacity 5(xii) Nature of rule being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel heing sused cooking and proposal to convert. Does not arise 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation fthe scheme. Yes, all the Committees are implementation of		number, size and nature of Bins.	4 are provided for storage of DIET
yes, give their number and size. been procured and supplied. The School/As Kadai-2,steam bollers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap If yes, give their number. Hand washing facilities in all schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? School have facilities are being provided in all schools. 5(xii) Whether the School/Centre has supplied, pulses, grains and cleaning used utensils? School with Multiple Tap Systems 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Milday meal in School veranda. 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Water of fuel being used (gas based, smokless chulhas, traditional method of firewood, kerosene, etc.). Infrastructure: Capacity Building: 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherr			articles.
School has Kadai-2,steam boilers-2 S(v) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(ixi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel lay meal in School veranda. 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees),	5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Turmblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Does 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCS		yes, give their number and size.	been procured and supplied. The
S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school catteen centers under Midday meal in School school water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(xii) Nature of nul being used to train Teachers and organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondichery institute of Hotel Management catering Teachers association), etc. Oriented for effective implementation through their close supervision? 7(ii) Details of orienting Teachers regarding their role in the Scheme.			School has Kadai-2,steam boilers-2
have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Sefe drinking water? 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulks, traditional method of firewood, kerosene, etc.). Nature of fuel being used (gas based, smokeless to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Does not arise Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCS (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close superv	5(vi)	Whether the School/Centre has Utensils for children to	
child)provided to children under CSS fund (MME component).5(vii)Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.5(viii)Whether the School/ Centre has proper arrangement for Pure drinking water?5(viii)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?5(xi)Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xi)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xii)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?6(iii)Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?7.Role of Teachers: Role of Teachers:7.Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers regarding their role in the Scheme.7.Role of Teachers: Role of Teachers:7.Role of Teachers: Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers: Role of Teachers: Role of Teachers: Role of Teachers:7.Role of Teachers: Role of Teachers: Role of Teachers:7.Role of Teachers: Role of Teachers: Role of Teachers: Role of Teachers:7.Role of Teachers: R	()		
fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Multiple water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Image are involved for effective ingreamment catering Technology. G(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. G(iii) Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?			- ·
5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. In review meetings with Head Teachers emphas		0	-
facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Nature of fuel being used (gas based, smokless chulkas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation of the scheme. 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation of the scheme. Yes, all the Committees are involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(vii)	Whether the School/Centre has functional hand wash	
5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless, chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective involved for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7 Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM	J(VII)		5
for Pure drinking water?ensured. Proposed to install RO in all Schools.5(ix)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	F (\)		
all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(111)		-
5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAS (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		for Pure arinking water?	
for clean water for washing vegetables, pulses, grains and cleaning used utensils?provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- (;)		
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 friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(ix)		· · · · ·
Scheme (Municipal water/ Bore well with storage capacity S(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			-
well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		and cleaning used utensils?	,
5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 6(iii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Scheme (Municipal water/ Bore
friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			well with storage capacity
yes, give its size and other details for arrangements for light and air.Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)In review meetings with Head Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		friendly eating place, say a dining room or veranda? If	School veranda.
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		yes, give its size and other details for arrangements for	
5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
chulhas, traditional method of firewood, kerosene, etc.). Does not arise 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Image: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: Image: Capacity State of the scheme is the scheme is the scheme is the scheme is the scheme? 7(i) Details of orienting Teachers regarding their role in the Scheme? Image: Capacity State of the scheme is the scheme is the scheme is the scheme.	5(xi)		Nature of fuel - LPG
etc.).Percent set of the set o			
5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
to convert.Infrastructure: Capacity Building:6.Infrastructure: Capacity Building:6(i)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(xii)		Does not arise
6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(,,		
6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6		
organizers/cooks/helpers?through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Training Programme to the cooke
of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.	0(1)		5 5
G(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.		organizers/cooks/neipers?	-
6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.			
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Technology.
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- 4		
Teachers Association), etc. Oriented for effective implementation through their close supervision?implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6(ii)		
implementation through their close supervision?7.Role of Teachers:7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
7. Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		Teachers Association), etc. Oriented for effective	implementation of the scheme.
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		implementation through their close supervision?	
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
Scheme? Teachers emphasis is laid for smooth implementation of MDM Scheme.	7.		
smooth implementation of MDM Scheme.	7(i)		-
Scheme.		Scheme?	
			smooth implementation of MDM
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			Scheme.
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			
	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 Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health	
	this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 District : Yanam

Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-YANAM GOVT.PRI.SCHOOL KURASAMPETAI Government S.No. Question Status Remarks, if any Total No. of Students enrolled of the school? Primary: 55 1. Upper Primary: **0** 2. Food Grains: 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 agency for transporting of food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied (Rice) from Food grains 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 Cooking of Meal 3. 3(i). How quality of cooked meal, particularly addition of By periodic inspection of all the Vegetables and supply of fruits, eggs etc are ensured? 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 As per the DIET norms of MHRD. protein to every child at primary level & 700 calories 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 Centres. Have any nutritional experts been involved in planning Menu has been formulated based 3(v) and evaluation of menus and quality of food served on the guidance and recommendation of Food and under the programme? Science Technology Department, Pondicherry University. 3(vi) Is there any standard prescription to include minimum As per the Diet norms of MHRD. quantity vegetable, dal/lentils? How The requirement is computed of its implementation is ensured? based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.

2/	Are again fruits at a Daing converting and have frequenced 2	Egg is provided to Children thrise]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 1.5 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition?		

ensure of procureo 5(iv) Whether number,	easures, if any, are being adopted to test and quality and quantity of food in case food is d from a centralized kitchen?	Testing the cooked meals in all central kitchens/ School canteen centre in Public Health Laboratory,	
5(iv) Whether number,		centre in Public Health Laboratory,	
5(iv) Whether number,	from a centralized kitchen?	-	
number,			
number,		to ascertain the quality.	
	School/Centre has Storage Bins? If yes, give	Yes, separate room with steel rack-	
5(y) \A/batha	size and nature of Bins.	4 are provided for storage of DIET	
$5(y)$ $\lambda/batbar$		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-2,steam boilers-2	
5(vi) Whether	the School/Centre has Utensils for children to	Utensils, Eating Plate (SS) and	
	od (plate, glass, bowl, spoon, one each per	Tumblers are being procured and	
child)		provided to children under CSS	
cillia)		fund (MME component).	
5(vii) Whether	the School/Centre has functional hand wash	Hand washing facilities in all	
		C	
	counters with soap? If yes, give their number.	Schools with Multiple Tap Systems	
	r the School/ Centre has proper arrangement	Safe drinking water has been	
for Pure	drinking water?	ensured. Proposed to install RO in	
F (1)		all Schools.	
	the School/Centre has proper arrangement	Yes, water facilities are being	
	n water for washing vegetables, pulses, grains	provided in all school canteen	
and clea	ning 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	_		
	of fuel being used (gas based, smokeless	Nature of fuel - LPG	
	traditional method of firewood, kerosene,		
etc.).	,,		
	for not using gas based cooking and proposal	Does not arise	
to conve			
	cture: Capacity Building:		
	· · · ·	Training Programme to the sack	
()		Training Programme to the cooks	
organize	rs/cooks/helpers?	through the Pondicherry institute	
		of Hotel Management catering	
		Technology.	
<u>c/!!)</u>			
	Cs (Village Education Committees), SMCs	Yes, all the Committees are	
	g and Monitoring Committee), MTAs (Mothers-	involved for effective	
	S Association), etc. Oriented for effective	implementation of the scheme.	
impleme	entation through their close supervision?		
7 5 6 67			
	eachers:		
	f orienting Teachers regarding their role in the	In review meetings with Head	
Scheme)	Teachers emphasis is laid for	
		smooth implementation of MDM	
		Scheme.	
			1
7(ii) Has a tr	aining module been developed in 20 days in-	5 days training of teachers	ļ

	convice training for teachers under SSA (Sance Silveba	conducted awareness of Health	
	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 District : Yanam

Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-YANAM GPS SEETRARAM NAGER

GPS SEETRARAM NAGER Government			
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 18 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.	

2()	Are easy funite ate. Daing as much and have from the 12	For is provided to Children thrists]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 9 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!	נוומר נווב ווובמוג מוב גבו עבע ווטנ.	

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	conducted awareness of Health and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 District : Yanam

Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-YANAM **GPS- VENKAT NAGAR** Government S.No. Question Status Remarks, if any Total No. of Students enrolled of the school? Primary: 27 1. Upper Primary: **0** 2. Food Grains: 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 agency for transporting of food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied 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 Cooking of Meal 3. 3(i). How quality of cooked meal, particularly addition of By periodic inspection of all the Vegetables and supply of fruits, eggs etc are ensured? 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 As per the DIET norms of MHRD. protein to every child at primary level & 700 calories 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 Centres. Have any nutritional experts been involved in planning Menu has been formulated based 3(v) and evaluation of menus and quality of food served on the guidance and recommendation of Food and under the programme? Science Technology Department, Pondicherry University. 3(vi) Is there any standard prescription to include minimum As per the Diet norms of MHRD. quantity vegetable, dal/lentils? How The requirement is computed of its implementation is ensured? based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.

2/	Are again fruits at a Daing converting and have frequenced 2	Egg is provided to Children thrise]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 1.5 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition?		

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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.

	of District : Yanam			
Name	of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN			
	CENTRAL BOYS SCHOOL-YANAM			
S.No.	Government	Status	Remarks, if any	
1.	Total No. of Students enrolled of the school?	Primary: 141 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.		

2()	Are easy funite ate. Daing as much and have from the 12	For is provided to Children their]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 0 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!	נוומר נווב ווובמוג מוב גבו עבע ווטנ.	

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 District : Yanam				
Name	of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN	YANAM			
	GOVT.GIRLS PRIMARY SCHOOL YANA				
Government					
S.No.	Question	Status	Remarks, if any		
1.	Total No. of Students enrolled of the school?	Primary: 111 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	Co-operative Society, Authorized			
2(11)	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?	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.			

2()	Are easy funite ate. Daing as much and have from the 12	For is provided to Children their]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 0 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!	נוומר נווב ווובמוג מוב גבו עבע ווטנ.	

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-YANAM			
	SARADA VIDYA NIKETAN AIDED HS			
	Government. Aided			
S.No.	Question	Status	Remarks, if any	
1.	Total No. of Students enrolled of the school?	Primary: 344 Upper Primary: 247		
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.		

2()	Are easy funite ate. Daing as much and have from the 12	For is provided to Children their st]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 1 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!	נוומר נווב ווובמוג מוב גבו עבע ווטנ.	

ensure quality and quantity of food in case food is procured from a centralized kitchen? S(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Utensils for childres thave food (plate, glass, bowl, spoon, one each per child) Counters with soap? If yes, give their numbers. S(vii) Whether the School/Centre has functional hand wash facility Counters with soap? If yes, give their number school has Kadal-2,steam boilers-Z fund (MME component). S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for lean water for washing vegetables, pulses, grains and cleaning used utensils? for a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. S(vii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(vii) Reason for not using gas based cooking and proposal to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? 7. Role of Teachers: 7. Role of Teachers	- (····)	<u> </u>	
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 fuer number, size and nature of Bins. Yes, separate room with steel rack. 5(iv) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,ztam boilers-2 5(vi) Whether the School/Centre has Utensils for children to children to children to children to children to school (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hank making facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water has been ensured. Proposed to install RD in all Schools. 5(viii) Whether the School/Centre has a suitable and child friend water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking water facilities are being provided in all school canteen centers under Midday meal School water for weaking or on veranda? If yes, give its size and other details for arrangement for light and air. 5(xi) Nature of fuel being used (gas based, smokless for light and air. Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Nature of the Co	5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
Interpretation Interpretation 5(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. Yes, separate room with steel rack- 4 are provided for storage of DET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Yes, water facilities are being provided in all schools. 5(xi) Whether the school/Centre has suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, all the committees 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the coooks through the Pondicherry institute of Hotel Managem			
5(iv) Whether School/Centre has Storage Bins? If yes, give Yes, separate room with steel rack: 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Taw washing Facilities in all Schools with Multiple Tap Systems 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Midday meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless to convert. Nature of fuel - LPG 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECS (Village Education Committee), MTAs (Mothers- Teachers Association)		procured from a centralized kitchen?	
number, size and nature of Bins. 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. 4 are provided for storage of DIET articles. 5(vi) Whether the School/Centre has Cooking Utensils? If have food (plate, glass, bowl, spoon, one each per child) Utensils. Eating Plate (SS) and Tumblers are being procured and provided to childeren under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash for Pure drinking water? Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking mater. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel he Pondicherry institute of Hotel Management catering Technology. 6(ii) Organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.			· · ·
S(v) Whether the School/Centre has Cooking Utensils? If Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (S3) and Tumblers are being procured and provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal in School were/ Bore well with storage capacity S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(viii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Does not arise G(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachnology. G(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring	5(iv)		
5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadal-Z, Steam Bollers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procured apacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procure capacity 5(xii) Nature of rule being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel heing sused cooking and proposal to convert. Does not arise 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation fthe scheme. Yes, all the Committees are implementation of		number, size and nature of Bins.	4 are provided for storage of DIET
yes, give their number and size. been procured and supplied. The School/As Kadai-2,steam bollers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap If yes, give their number. Hand washing facilities in all schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? School have facilities are being provided in all schools. 5(xii) Whether the School/Centre has supplied, pulses, grains and cleaning used utensils? School with Multiple Tap Systems 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Milday meal in School veranda. 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Nature of fuel being used (gas based, smokless chulhas, traditional method of firewood, kerosene, etc.). Infrastructure: Capacity Building: 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicher			articles.
School has Kadai-2,steam boilers-2 S(v) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(ixi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel lay meal in School veranda. 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees),	5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Turmblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Does 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCS		yes, give their number and size.	been procured and supplied. The
S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school catteen centers under Midday meal in School school water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(xii) Nature of nul being used to train Teachers and organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondichery institute of Hotel Management catering Teachers association), etc. Oriented for effective implementation through their close supervision? 7(ii) Details of orienting Teachers regarding their role in the Scheme.			School has Kadai-2,steam boilers-2
have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Sefe drinking water? 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulks, traditional method of firewood, kerosene, etc.). Nature of fuel being used (gas based, smokeless to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Does not arise Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCS (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close superv	5(vi)	Whether the School/Centre has Utensils for children to	
child)provided to children under CSS fund (MME component).5(vii)Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.5(viii)Whether the School/ Centre has proper arrangement for Pure drinking water?5(viii)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?5(xi)Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xi)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xii)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?6(iii)Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?7.Role of Teachers: Role of Teachers:7.Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers regarding their role in the Scheme.7.Role of Teachers: Role of Teachers:7.Role of Teachers: Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers: Role of Teachers is laid for smooth implementation of MDM Scheme.	()		
fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Multiple water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Image are involved for effective ingreamment catering Technology. G(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. G(iii) Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?			- ·
5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. In review meetings with Head Teacherse empha		0	-
facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Nature of fuel being used (gas based, smokless chulkas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation of the scheme. 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation of the scheme. Yes, all the Committees are involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(vii)	Whether the School/Centre has functional hand wash	
5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless, chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective involved for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7 Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM	J(VII)		5
for Pure drinking water?ensured. Proposed to install RO in all Schools.5(ix)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	F().:::)		
all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(111)		-
5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of nul using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAS (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		for Pure arinking water?	
for clean water for washing vegetables, pulses, grains and cleaning used utensils?provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- (;)		
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 friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(ix)		· · · · ·
Scheme (Municipal water/ Bore well with storage capacity S(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			-
well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		and cleaning used utensils?	,
5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 6(iii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Scheme (Municipal water/ Bore
friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			well with storage capacity
yes, give its size and other details for arrangements for light and air.Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)In review meetings with Head Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		friendly eating place, say a dining room or veranda? If	School veranda.
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		yes, give its size and other details for arrangements for	
5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
chulhas, traditional method of firewood, kerosene, etc.). Does not arise 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Image: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: Image: Capacity State of the scheme is the scheme is the scheme is the scheme is the scheme? 7(i) Details of orienting Teachers regarding their role in the Scheme? Image: Capacity State of the scheme is the scheme is the scheme is the scheme.	5(xi)		Nature of fuel - LPG
etc.).Percent set of the set o			
5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
to convert.Infrastructure: Capacity Building:6.Infrastructure: Capacity Building:6(i)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(xii)		Does not arise
6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(,,		
6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6		
organizers/cooks/helpers?through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Training Programme to the cooke
of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.	0(1)		5 5
G(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.		organizers/cooks/neipers?	-
6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.			
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Technology.
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- 4		
Teachers Association), etc. Oriented for effective implementation through their close supervision?implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6(ii)		
implementation through their close supervision?7.Role of Teachers:7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
7. Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		Teachers Association), etc. Oriented for effective	implementation of the scheme.
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		implementation through their close supervision?	
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
Scheme? Teachers emphasis is laid for smooth implementation of MDM Scheme.	7.		
smooth implementation of MDM Scheme.	7(i)		-
Scheme.		Scheme?	
			smooth implementation of MDM
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			Scheme.
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			
	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 this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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.

	of District : Yanam				
Name	of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN				
	GOVT.MIDDLE.SCHOOL FARAMPETA				
S.No.	Government	Status	Remarks, if any		
1.	Total No. of Students enrolled of the school?	Primary: 62 Upper Primary: 100			
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.			

2()	Are easy funite ate. Daing as much and have from the 12	For is provided to Children their s]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!	נוומג נווב ווובמוג מוב גבו עבע ווטנ.	

ensure quality and quantity of food in case food is procured from a centralized kitchen? S(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Utensils for childres thave food (plate, glass, bowl, spoon, one each per child) Counters with soap? If yes, give their numbers. S(vii) Whether the School/Centre has functional hand wash facility Counters with soap? If yes, give their number school has Kadal-2,steam boilers-Z fund (MME component). S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for lean water for washing vegetables, pulses, grains and cleaning used utensils? for a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. S(vii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(viii) Reason for not using gas based cooking and proposal to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? 7. Role of Teachers: 7. Role of Teachers	- (····)	<u> </u>	
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 fuer number, size and nature of Bins. Yes, separate room with steel rack. 5(iv) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,ztam boilers-2 5(vi) Whether the School/Centre has Utensils for children to children to children to children to children to school (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hank making facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water has been ensured. Proposed to install RD in all Schools. 5(viii) Whether the School/Centre has a suitable and child friend water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking water facilities are being provided in all school canteen centers under Midday meal School water for weaking or on veranda? If yes, give its size and other details for arrangement for light and air. 5(xi) Nature of fuel being used (gas based, smokless for light and air. Nature of fuel being used (gas based, smokless for using Programme to the cooks through the Pondicherry institute of Hore dris for arrangement for light and air.	5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
Interpretation Interpretation 5(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. Yes, separate room with steel rack- 4 are provided for storage of DET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Yes, water facilities are being provided in all schools. 5(ki) Whether the school/Centre has suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). 6(ki) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECS (Village Education Committees			
5(iv) Whether School/Centre has Storage Bins? If yes, give Yes, separate room with steel rack: 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Taw washing Facilities in all Schools with Multiple Tap Systems 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Midday meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless to convert. Nature of fuel - LPG 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECS (Village Education Committee), MTAS (Mothers- Teachers Association)		procured from a centralized kitchen?	
number, size and nature of Bins. 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. 4 are provided for storage of DIET articles. 5(vi) Whether the School/Centre has Cooking Utensils? If have food (plate, glass, bowl, spoon, one each per child) Utensils. Eating Plate (SS) and Tumblers are being procured and provided to childeren under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash for Pure drinking water? Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking mater. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel he Pondicherry institute of Hotel Management catering Technology. 6(ii) Organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.			· · ·
S(v) Whether the School/Centre has Cooking Utensils? If Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (S3) and Tumblers are being procured and provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal in School were/ Bore well with storage capacity S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(viii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Does not arise G(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachnology. G(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring	5(iv)		
5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadal-Z, Steam Bollers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procured apacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procure capacity 5(xii) Nature of rule being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel heing sused cooking and proposal to convert. Does not arise 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation fthe scheme. Yes, all the Committees are implementation of		number, size and nature of Bins.	4 are provided for storage of DIET
yes, give their number and size. been procured and supplied. The School/As Kadai-2,steam bollers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap If yes, give their number. Hand washing facilities in all schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? School have facilities are being provided in all schools. 5(xii) Whether the School/Centre has supplied, pulses, grains and cleaning used utensils? School with Multiple Tap Systems 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Milday meal in School veranda. 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Water of fuel being used (gas based, smokless chulhas, traditional method of firewood, kerosene, etc.). Infrastructure: Capacity Building: 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherr			articles.
School has Kadai-2,steam boilers-2 S(v) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(ixi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel lay meal in School veranda. 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees),	5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Turmblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Does 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCS		yes, give their number and size.	been procured and supplied. The
S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school catteen centers under Midday meal in School school water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(xii) Nature of nul being used to train Teachers and organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondichery institute of Hotel Management catering Teachers association), etc. Oriented for effective implementation through their close supervision? 7(ii) Details of orienting Teachers regarding their role in the Scheme.			School has Kadai-2,steam boilers-2
have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Sefe drinking water? 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulks, traditional method of firewood, kerosene, etc.). Nature of fuel being used (gas based, smokeless to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Does not arise Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCS (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close superv	5(vi)	Whether the School/Centre has Utensils for children to	
child)provided to children under CSS fund (MME component).5(vii)Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.5(viii)Whether the School/ Centre has proper arrangement for Pure drinking water?5(viii)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?5(xi)Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xi)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xii)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?6(iii)Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?7.Role of Teachers: Role of Teachers:7.Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers regarding their role in the Scheme.7.Role of Teachers: Role of Teachers:7.Role of Teachers: Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers: Role of Teachers is laid for smooth implementation of MDM Scheme.	()		
fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Multiple water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Image are involved for effective ingreamment catering Technology. G(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. G(iii) Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?			- ·
5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. In review meetings with Head Teachers emphas		0	-
facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Nature of fuel being used (gas based, smokless chulkas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation of the scheme. 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation of the scheme. Yes, all the Committees are involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(vii)	Whether the School/Centre has functional hand wash	
5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless, chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective involved for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7 Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM	J(VII)		5
for Pure drinking water?ensured. Proposed to install RO in all Schools.5(ix)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	F().:::)		
all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(111)		-
5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of nul using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAS (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		for Pure arinking water?	
for clean water for washing vegetables, pulses, grains and cleaning used utensils?provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- (;)		
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 friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(ix)		· · · · ·
Scheme (Municipal water/ Bore well with storage capacity S(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			-
well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		and cleaning used utensils?	,
5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 6(iii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Scheme (Municipal water/ Bore
friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			well with storage capacity
yes, give its size and other details for arrangements for light and air.Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)In review meetings with Head Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building:Image: Cooke of the programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(iii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		friendly eating place, say a dining room or veranda? If	School veranda.
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building:Image: Cooke of the programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(iii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		yes, give its size and other details for arrangements for	
5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
chulhas, traditional method of firewood, kerosene, etc.). Does not arise 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Image: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: Image: Capacity State of the scheme is the scheme is the scheme is the scheme is the scheme? 7(i) Details of orienting Teachers regarding their role in the Scheme? Image: Capacity State of the scheme is the scheme is the scheme is the scheme.	5(xi)		Nature of fuel - LPG
etc.).Percent set of the set o			
5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
to convert.Infrastructure: Capacity Building:6.Infrastructure: Capacity Building:6(i)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(xii)		Does not arise
6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(,,		
6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6		
organizers/cooks/helpers?through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Training Programme to the cooke
of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.	0(1)		5 5
G(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.		organizers/cooks/neipers?	-
6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.			
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Technology.
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- 4		
Teachers Association), etc. Oriented for effective implementation through their close supervision?implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6(ii)		
implementation through their close supervision?7.Role of Teachers:7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
7. Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		Teachers Association), etc. Oriented for effective	implementation of the scheme.
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		implementation through their close supervision?	
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
Scheme? Teachers emphasis is laid for smooth implementation of MDM Scheme.	7.		
smooth implementation of MDM Scheme.	7(i)		-
Scheme.		Scheme?	
			smooth implementation of MDM
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			Scheme.
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			
	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 Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health	
	this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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.

	of District : Yanam		
Name	of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN		
	S.K.S.P.V.R.N GHS-KANA Government	(ALAPETA	
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 0 Upper Primary: 134	
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.	

2()	Are easy funite ate. Daing as much and have from the 12	Fee is provided to Children theirs]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F/:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 3.5 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition?		

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 District : Yanam

Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-YANAM **GPS-BHEEM NAGAR** Government S.No. Question Status Remarks, if any Total No. of Students enrolled of the school? Primary: 56 1. Upper Primary: **0** 2. Food Grains: 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 agency for transporting of food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied 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 Cooking of Meal 3. 3(i). How quality of cooked meal, particularly addition of By periodic inspection of all the Vegetables and supply of fruits, eggs etc are ensured? 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 As per the DIET norms of MHRD. protein to every child at primary level & 700 calories 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 Centres. Have any nutritional experts been involved in planning Menu has been formulated based 3(v) and evaluation of menus and quality of food served on the guidance and under the programme? recommendation of Food and Science Technology Department, Pondicherry University. 3(vi) Is there any standard prescription to include minimum As per the Diet norms of MHRD. quantity vegetable, dal/lentils? How The requirement is computed of its implementation is ensured? based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.

2()	Are easy funite ate. Daing as much and have from the 12	For is provided to Children their s]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 2 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!	נוומג נוופ ווופמוא מול אבו עלע ווטנ.	

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	convice training for teachers under SSA (Sance Silveba	conducted awareness of Health	
	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 : Yanam Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-YANAM **GPS - KANAKALAPETA** Government Question S.No. Status 1. Total No. of Students enrolled of the school? Primary: 151 Upper Primary: 0 2. Food Grains: 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 agency for transporting of food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied (Rice) from grains 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 Cooking of Meal 3. 3(i). How quality of cooked meal, particularly addition of By periodic inspection of all the Vegetables and supply of fruits, eggs etc are ensured? central kitchens and canteen centres by the Inspecting Officers. A Dy. Director has been exclusively

Remarks, if any

Food

		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.

2()	Are easy funite ate. Daing as much and have from the 12	Fee is provided to Children three is]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 3.5 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!		

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health and Hygiene and Implementation	
	this regard.	of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 District : Yanam

Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-YANAM **GMS-GURIEMPET** Government S.No. Question Status Remarks, if any Total No. of Students enrolled of the school? Primary: 194 1. Upper Primary: 230 2. Food Grains: Food grains (Rice) lifted from Food 2(i). Whether the food grains are transported from FCI or Supply is taken from Fair Price Shop? Corporation of India. 2(ii) What are the arrangements for transporting food Co-operative Society, Authorized agency for transporting of food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied 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 Cooking of Meal 3. 3(i). How quality of cooked meal, particularly addition of By periodic inspection of all the Vegetables and supply of fruits, eggs etc are ensured? 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 As per the DIET norms of MHRD. protein to every child at primary level & 700 calories 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 Centres. Have any nutritional experts been involved in planning Menu has been formulated based 3(v) and evaluation of menus and quality of food served on the guidance and recommendation of Food and under the programme? Science Technology Department, Pondicherry University. 3(vi) Is there any standard prescription to include minimum As per the Diet norms of MHRD. quantity vegetable, dal/lentils? How The requirement is computed of its implementation is ensured? based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.

2()	Are easy funite ate. Daing as much and have from the 12	Fee is provided to Children thrists]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 15 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!	נוומג נווב ווובמוג מוב גבו עבע ווטנ.	

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	convice training for teachers under SSA (Same Ciliche	conducted awareness of Health	
	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN	YANAM	
	GPS- ISUKAKALAN	/Α	
	Government		
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 42 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.	

2()	Are easy funite ate. Daing as much and have from the 12	Fee is provided to Children thrists]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F/:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 8 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!		

= ()	· · · · · · · · · · · · · · · · · · ·	
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
J(VII)		5
F () (:::)	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
	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
5(,,,,)	to convert.	
6.	Infrastructure: Capacity Building:	
		Training Dragramme to the saste
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(ii)	Has a training module been developed in 20 days in-	5 days training of teachers
. /		, , ,

	convice training for teachers under SSA (Sance Silveba	conducted awareness of Health	
	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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.

	of District : Yanam		
Name	of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN		
	GOVT.PRI.SCHOOL - DARI	ΑLΑΤΙΡΡΑ	
S.No.	Government	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 143 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.	

2()	Are easy funite ate. Daing as much and have from the 12	Fee is provided to Children thrists]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F/:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 10 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!		

E/···>	Million and Marca and Marca and Anna and	The second secon
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 steel rack-
	number, size and nature of Bins.	4 are 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-2,steam boilers-2
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
	Sindy	fund (MME component).
5(vii)	Whether the School/Centre has functional hand wash	Hand washing facilities in all
5(11)		C C
F())	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
	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
	to convert.	
6.	Infrastructure: Capacity Building:	
6(i)		Training Programme to the cooks
0(1)		0 0
	organizers/cooks/helpers?	through the Pondicherry institute
		of Hotel Management catering
		Technology.
<u>a(11)</u>		
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
		smooth implementation of MDM Scheme.
7(ii)	Has a training module been developed in 20 days in-	

	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health	
	this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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.

	of District : Yanam of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN -	YANAM			
	GHS - DARIALATIP				
	Government				
S.No.	Question	Status	Remarks, if any		
1.	Total No. of Students enrolled of the school?	Primary: 0 Upper Primary: 128			
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.			

2()	Are easy funite ate. Daing as much and have from the 12	Fee is provided to Children thrists]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F/:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 10 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!		

ensure quality and quantity of food in case food is procured from a centralized kitchen? S(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Utensils for childres thave food (plate, glass, bowl, spoon, one each per child) Counters with soap? If yes, give their numbers. S(vii) Whether the School/Centre has functional hand wash facility Counters with soap? If yes, give their number school has Kadal-2,steam boilers-Z fund (MME component). S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for lean water for washing vegetables, pulses, grains and cleaning used utensils? for a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. S(vii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(vii) Reason for not using gas based cooking and proposal to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? 7. Role of Teachers: 7. Role of Teachers	- (····)	<u> </u>	
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 fuer number, size and nature of Bins. Yes, separate room with steel rack. 5(iv) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,ztam boilers-2 5(vi) Whether the School/Centre has Utensils for children to children to children to children to children to school (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hank making facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water has been ensured. Proposed to install RD in all Schools. 5(viii) Whether the School/Centre has a suitable and child friend water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking water facilities are being provided in all school canteen centers under Midday meal School water for weaking or on veranda? If yes, give its size and other details for arrangement for light and air. 5(xi) Nature of fuel being used (gas based, smokless for light and air. Nature of fuel being used (gas based, smokless for using Programme to the cooks through the Pondicherry institute of Hore dine Monitoring Committee), MTAs (Motters-tea Associati	5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
Interpretation Interpretation 5(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. Yes, separate room with steel rack- 4 are provided for storage of DET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Yes, water facilities are being provided in all schools. 5(xi) Whether the school/Centre has suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, all the committees 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the coooks through the Pondicherry institute of Hotel Managem			
5(iv) Whether School/Centre has Storage Bins? If yes, give Yes, separate room with steel rack: 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Taw washing Facilities in all Schools with Multiple Tap Systems 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Midday meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless to convert. Nature of fuel - LPG 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECS (Village Education Committee), MTAs (Mothers- Teachers Association)		procured from a centralized kitchen?	
number, size and nature of Bins. 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. 4 are provided for storage of DIET articles. 5(vi) Whether the School/Centre has Cooking Utensils? If have food (plate, glass, bowl, spoon, one each per child) Utensils. Eating Plate (SS) and Tumblers are being procured and provided to childeren under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash for Pure drinking water? Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking mater. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel he Pondicherry institute of Hotel Management catering Technology. 6(ii) Organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.			· · ·
S(v) Whether the School/Centre has Cooking Utensils? If Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (S3) and Tumblers are being procured and provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal in School were/ Bore well with storage capacity S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(viii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Does not arise G(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachnology. G(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring	5(iv)		
5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadal-Z, Steam Bollers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procured apacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procure capacity 5(xii) Nature of rule being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel heing sused cooking and proposal to convert. Does not arise 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation fthe scheme. Yes, all the Committees are implementation of		number, size and nature of Bins.	4 are provided for storage of DIET
yes, give their number and size. been procured and supplied. The School/As Kadai-2,steam bollers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap If yes, give their number. Hand washing facilities in all schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? School have facilities are being provided in all schools. 5(xii) Whether the School/Centre has supplied, pulses, grains and cleaning used utensils? School with Multiple Tap Systems 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Milday meal in School veranda. 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Water of fuel being used (gas based, smokless chulhas, traditional method of firewood, kerosene, etc.). Infrastructure: Capacity Building: 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherr			articles.
School has Kadai-2,steam boilers-2 S(v) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(ixi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel lay meal in School veranda. 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees),	5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Turmblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Does 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCS		yes, give their number and size.	been procured and supplied. The
S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school catteen centers under Midday meal in School school water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(xii) Nature of nul being used to train Teachers and organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondichery institute of Hotel Management catering Teachers association), etc. Oriented for effective implementation through their close supervision? 7(ii) Details of orienting Teachers regarding their role in the Scheme.			School has Kadai-2,steam boilers-2
have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Sefe drinking water? 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulks, traditional method of firewood, kerosene, etc.). Nature of fuel being used (gas based, smokeless to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Does not arise Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCS (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close superv	5(vi)	Whether the School/Centre has Utensils for children to	
child)provided to children under CSS fund (MME component).5(vii)Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.5(viii)Whether the School/ Centre has proper arrangement for Pure drinking water?5(viii)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?5(xi)Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xi)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xii)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?6(iii)Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?7.Role of Teachers: Role of Teachers:7.Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers regarding their role in the Scheme.7.Role of Teachers: Role of Teachers:7.Role of Teachers: Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers: Role of Teachers is laid for smooth implementation of MDM Scheme.	()		
fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Multiple water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Image are involved for effective ingreamment catering Technology. G(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. G(iii) Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?			- ·
5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. In review meetings with Head Teachers emphas		0	-
facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Nature of fuel being used (gas based, smokless chulkas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation of the scheme. 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation of the scheme. Yes, all the Committees are involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(vii)	Whether the School/Centre has functional hand wash	
5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless, chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective involved for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7 Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM	J(VII)		5
for Pure drinking water?ensured. Proposed to install RO in all Schools.5(ix)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	F().:::)		
all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(111)		-
5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of nul using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAS (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		for Pure arinking water?	
for clean water for washing vegetables, pulses, grains and cleaning used utensils?provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- (;)		
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 friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(ix)		· · · · ·
Scheme (Municipal water/ Bore well with storage capacity S(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			-
well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		and cleaning used utensils?	,
5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 6(iii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Scheme (Municipal water/ Bore
friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			well with storage capacity
yes, give its size and other details for arrangements for light and air.Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)In review meetings with Head Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		friendly eating place, say a dining room or veranda? If	School veranda.
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		yes, give its size and other details for arrangements for	
5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
chulhas, traditional method of firewood, kerosene, etc.). Does not arise 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Image: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: Image: Capacity State of the scheme is the scheme is the scheme is the scheme is the scheme? 7(i) Details of orienting Teachers regarding their role in the Scheme? Image: Capacity State of the scheme is the scheme is the scheme is the scheme.	5(xi)		Nature of fuel - LPG
etc.).Percent set of the set o			
5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
to convert.Infrastructure: Capacity Building:6.Infrastructure: Capacity Building:6(i)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(xii)		Does not arise
6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(,,		
6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6		
organizers/cooks/helpers?through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Training Programme to the cooke
of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.	0(1)		5 5
G(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.		organizers/cooks/neipers?	
6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.			
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Technology.
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- 4		
Teachers Association), etc. Oriented for effective implementation through their close supervision?implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6(ii)		
implementation through their close supervision?7.Role of Teachers:7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
7. Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		Teachers Association), etc. Oriented for effective	implementation of the scheme.
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		implementation through their close supervision?	
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
Scheme? Teachers emphasis is laid for smooth implementation of MDM Scheme.	7.		
smooth implementation of MDM Scheme.	7(i)		-
Scheme.		Scheme?	
			smooth implementation of MDM
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			Scheme.
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			
	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 Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health	
	this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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.

	of District : Yanam of the Control Kitchen (Cluster kitchen: CENTRAL KITCHEN		
ivame	of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN GPS - SAVITHRI NAC		
	GPS - SAVITHRI NAG Government		
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 327 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.	

2()	Are easy funite ate. Daing as much and have from the 12	Fee is provided to Children three is]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	-	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	
F/:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 17 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!	נוומג נוופ ווופמוא מול אבו עלע ווטנ.	

ensure quality and quantity of food in case food is procured from a centralized kitchen? S(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Utensils for childres thave food (plate, glass, bowl, spoon, one each per child) Counters with soap? If yes, give their numbers. S(vii) Whether the School/Centre has functional hand wash facility Counters with soap? If yes, give their number school has Kadal-2,steam boilers-Z fund (MME component). S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for lean water for washing vegetables, pulses, grains and cleaning used utensils? for a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. S(vii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(viii) Reason for not using gas based cooking and proposal to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? 7. Role of Teachers: 7. Role of Teachers	- (····)	<u> </u>	
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 fuer number, size and nature of Bins. Yes, separate room with steel rack. 5(iv) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,ztam boilers-2 5(vi) Whether the School/Centre has Utensils for children to children to children to children to children to school (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hank making facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water has been ensured. Proposed to install RD in all Schools. 5(viii) Whether the School/Centre has a suitable and child friend water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking water facilities are being provided in all school canteen centers under Midday meal School water for weaking or on veranda? If yes, give its size and other details for arrangement for light and air. 5(xi) Nature of fuel being used (gas based, smokless for light and air. Nature of fuel being used (gas based, smokless for using Programme to the cooks through the Pondicherry institute of Hore dine Monitoring Committee), MTAs (Motters-tea Associati	5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
Interpretation Interpretation 5(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. Yes, separate room with steel rack- 4 are provided for storage of DET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Yes, water facilities are being provided in all schools. 5(ki) Whether the school/Centre has suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). 6(ki) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECS (Village Education Committees			
5(iv) Whether School/Centre has Storage Bins? If yes, give Yes, separate room with steel rack: 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Taw washing Facilities in all Schools with Multiple Tap Systems 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Midday meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless to convert. Nature of fuel - LPG 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECS (Village Education Committee), MTAs (Mothers- Teachers Association)		procured from a centralized kitchen?	
number, size and nature of Bins. 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. 4 are provided for storage of DIET articles. 5(vi) Whether the School/Centre has Cooking Utensils? If have food (plate, glass, bowl, spoon, one each per child) Utensils. Eating Plate (SS) and Tumblers are being procured and provided to childeren under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash for Pure drinking water? Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking mater for Book with Multiple Tap Systems 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being for Queter/ Bore well with storage capacity 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel			· · ·
S(v) Whether the School/Centre has Cooking Utensils? If Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (S3) and Tumblers are being procured and provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal in School were/ Bore well with storage capacity S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(viii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Does not arise G(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachnology. G(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring	5(iv)		
5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadal-Z, Steam Bollers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procured apacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procure capacity 5(xii) Nature of rule being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel heing sused cooking and proposal to convert. Does not arise 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation fthe scheme. Yes, all the Committees are implementation of		number, size and nature of Bins.	4 are provided for storage of DIET
yes, give their number and size. been procured and supplied. The School/As Kadai-2,steam bollers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap If yes, give their number. Hand washing facilities in all schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? School have facilities are being provided in all schools. 5(xii) Whether the School/Centre has supplied, pulses, grains and cleaning used utensils? School with Multiple Tap Systems 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Milday meal in School veranda. 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Water of fuel being used (gas based, smokless chulhas, traditional method of firewood, kerosene, etc.). Infrastructure: Capacity Building: 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherr			articles.
School has Kadai-2,steam boilers-2 S(v) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(ixi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Nature of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committee), SMCS (Steering and Monitoring Committee), MTAs (Mothers- Teachers Assostation), etc. Oriented for effective implementation through the	5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Turmblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Does 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCS		yes, give their number and size.	been procured and supplied. The
S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school catteen centers under Midday meal in School school water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(xii) Nature of nul being used to train Teachers and organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondichery institute of Hotel Management catering Teachers association), etc. Oriented for effective implementation through their close supervision? 7(ii) Details of orienting Teachers regarding their role in the Scheme.			School has Kadai-2,steam boilers-2
have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Sefe drinking water? 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulks, traditional method of firewood, kerosene, etc.). Nature of fuel being used (gas based, smokeless to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Does not arise Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCS (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close superv	5(vi)	Whether the School/Centre has Utensils for children to	
child)provided to children under CSS fund (MME component).5(vii)Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.5(viii)Whether the School/ Centre has proper arrangement for Pure drinking water?5(viii)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?5(xi)Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xi)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xii)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?6(iii)Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?7.Role of Teachers: Role of Teachers:7.Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers regarding their role in the Scheme.7.Role of Teachers: Role of Teachers:7.Role of Teachers: Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers: Role of Teachers is laid for smooth implementation of MDM Scheme.	()		
fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Multiple water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Image are involved for effective ingreamment catering Technology. G(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. G(iii) Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?			- ·
5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. In review meetings with Head Teachers emphas		0	-
facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Nature of fuel being used (gas based, smokless chulkas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation of the scheme. 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation of the scheme. Yes, all the Committees are involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(vii)	Whether the School/Centre has functional hand wash	
5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless, chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective involved for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7 Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM	J(VII)		5
for Pure drinking water?ensured. Proposed to install RO in all Schools.5(ix)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	F().:::)		
all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(111)	· · · ·	-
5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of nul using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAS (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		for Pure arinking water?	
for clean water for washing vegetables, pulses, grains and cleaning used utensils?provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- (;)		
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 friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(ix)		· · · ·
Scheme (Municipal water/ Bore well with storage capacity S(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			-
well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		and cleaning used utensils?	,
5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 6(iii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Scheme (Municipal water/ Bore
friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			well with storage capacity
yes, give its size and other details for arrangements for light and air.Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)In review meetings with Head Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building:Image: Cooke of the programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(iii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		friendly eating place, say a dining room or veranda? If	School veranda.
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building:Image: Cooke of the programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(iii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		yes, give its size and other details for arrangements for	
5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
chulhas, traditional method of firewood, kerosene, etc.). Does not arise 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Image: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: Image: Capacity State of the scheme is the scheme is the scheme is the scheme is the scheme? 7(i) Details of orienting Teachers regarding their role in the Scheme? Image: Capacity State of the scheme is the scheme is the scheme is the scheme.	5(xi)		Nature of fuel - LPG
etc.).Percent set of the set o			
5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
to convert.Infrastructure: Capacity Building:6.Infrastructure: Capacity Building:6(i)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(xii)		Does not arise
6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(,,		
6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6		
organizers/cooks/helpers?through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Training Programme to the cooke
of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.	0(1)		5 5
G(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.		organizers/cooks/neipers?	-
6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.			
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Technology.
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- 4		
Teachers Association), etc. Oriented for effective implementation through their close supervision?implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6(ii)		
implementation through their close supervision?7.Role of Teachers:7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
7. Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		Teachers Association), etc. Oriented for effective	implementation of the scheme.
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		implementation through their close supervision?	
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
Scheme? Teachers emphasis is laid for smooth implementation of MDM Scheme.	7.		
smooth implementation of MDM Scheme.	7(i)		-
Scheme.		Scheme?	
			smooth implementation of MDM
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			Scheme.
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			
	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 Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health	
	this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 : Yanam

Name of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN-YANAM **GPS AYYANNA NAGER** Government S.No. Question Status Remarks, if any Total No. of Students enrolled of the school? Primary: 91 1. Upper Primary: **0** 2. Food Grains: 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 agency for transporting of food grains from FCI godown / Fair Price Shop to school to ensure that the actual quality and quantity as supplied 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 Cooking of Meal 3. 3(i). How quality of cooked meal, particularly addition of By periodic inspection of all the Vegetables and supply of fruits, eggs etc are ensured? 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 As per the DIET norms of MHRD. protein to every child at primary level & 700 calories 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 Centres. Have any nutritional experts been involved in planning Menu has been formulated based 3(v) and evaluation of menus and quality of food served on the guidance and under the programme? recommendation of Food and Science Technology Department, Pondicherry University. 3(vi) Is there any standard prescription to include minimum As per the Diet norms of MHRD. quantity vegetable, dal/lentils? How The requirement is computed of its implementation is ensured? based in the number of MDM beneficiaries and the kitchen incharges issue vegetables and dal for cooking.

2()	Are easy funite ate. Daing as much and have from the 12	Fee is provided to Children thrise	
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	kitchen? If yes, then give the distance of the	school and the kitchen is 3 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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!		

ensure quality and quantity of food in case food is procured from a centralized kitchen? S(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Utensils for childres thave food (plate, glass, bowl, spoon, one each per child) Counters with soap? If yes, give their numbers. S(vii) Whether the School/Centre has functional hand wash facility Counters with soap? If yes, give their number school has Kadal-2,steam boilers-Z fund (MME component). S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for lean water for washing vegetables, pulses, grains and cleaning used utensils? for a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. S(vii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(vii) Reason for not using gas based cooking and proposal to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? 7. Role of Teachers: 7. Role of Teachers	- (····)	<u> </u>	
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 fuer number, size and nature of Bins. Yes, separate room with steel rack. 5(iv) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,ztam boilers-2 5(vi) Whether the School/Centre has Utensils for children to children to children to children to children to school (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hank making facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water has been ensured. Proposed to install RD in all Schools. 5(viii) Whether the School/Centre has a suitable and child friend water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking water facilities are being provided in all school canteen centers under Midday meal School water for weaking or on veranda? If yes, give its size and other details for arrangement for light and air. 5(xi) Nature of fuel being used (gas based, smokless for light and air. Nature of fuel being used (gas based, smokless for using Programme to the cooks through the Pondicherry institute of Hore dine Monitoring Committee), MTAs (Motters-tea Associati	5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
Interpretation Interpretation 5(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. Yes, separate room with steel rack- 4 are provided for storage of DET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Yes, water facilities are being provided in all schools. 5(xi) Whether the school/Centre has suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, all the committees 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the coooks through the Pondicherry institute of Hotel Managem			
5(iv) Whether School/Centre has Storage Bins? If yes, give Yes, separate room with steel rack: 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Taw washing Facilities in all Schools with Multiple Tap Systems 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Midday meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless to convert. Nature of fuel - LPG 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECS (Village Education Committee), MTAs (Mothers- Teachers Association)		procured from a centralized kitchen?	
number, size and nature of Bins. 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. 4 are provided for storage of DIET articles. 5(vi) Whether the School/Centre has Cooking Utensils? If have food (plate, glass, bowl, spoon, one each per child) Utensils. Eating Plate (SS) and Tumblers are being procured and provided to childeren under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash for Pure drinking water? Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking mater. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel he Pondicherry institute of Hotel Management catering Technology. 6(ii) Organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.			• •
S(v) Whether the School/Centre has Cooking Utensils? If Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (S3) and Tumblers are being procured and provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal in School were/ Bore well with storage capacity S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(viii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Does not arise G(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachnology. G(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring	5(iv)		
5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadal-Z, Steam Bollers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procured apacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procure capacity 5(xii) Nature of rule being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel heing sused cooking and proposal to convert. Does not arise 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation fthe scheme. Yes, all the Committees are implementation of		number, size and nature of Bins.	4 are provided for storage of DIET
yes, give their number and size. been procured and supplied. The School/As Kadai-2,steam bollers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap If yes, give their number. Hand washing facilities in all schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? School have facilities are being provided in all schools. 5(xii) Whether the School/Centre has supplied, pulses, grains and cleaning used utensils? School with Multiple Tap Systems 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Milday meal in School veranda. 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Water of fuel being used (gas based, smokless chulhas, traditional method of firewood, kerosene, etc.). Infrastructure: Capacity Building: 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherr			articles.
School has Kadai-2,steam boilers-2 S(v) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(ixi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel lay meal in School veranda. 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees),	5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Turmblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Does 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCS		yes, give their number and size.	been procured and supplied. The
S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school catteen centers under Midday meal in School school water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(xii) Nature of nul being used to train Teachers and organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondichery institute of Hotel Management catering Teachers association), etc. Oriented for effective implementation through their close supervision? 7(ii) Details of orienting Teachers regarding their role in the Scheme.			School has Kadai-2,steam boilers-2
have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Sefe drinking water? 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulks, traditional method of firewood, kerosene, etc.). Nature of fuel being used (gas based, smokeless to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Does not arise Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCS (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close superv	5(vi)	Whether the School/Centre has Utensils for children to	
child)provided to children under CSS fund (MME component).5(vii)Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.5(viii)Whether the School/ Centre has proper arrangement for Pure drinking water?5(viii)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?5(xi)Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xi)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xii)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?6(iii)Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?7.Role of Teachers: Role of Teachers:7.Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers regarding their role in the Scheme.7.Role of Teachers: Role of Teachers:7.Role of Teachers: Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers: Role of Teachers is laid for smooth implementation of MDM Scheme.	()		
fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Multiple water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Image are involved for effective ingreamment catering Technology. G(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. G(iii) Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?			- ·
5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. In review meetings with Head Teachers emphas		0	-
facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Nature of fuel being used (gas based, smokless chulkas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation of the scheme. 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation of the scheme. Yes, all the Committees are involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(vii)	Whether the School/Centre has functional hand wash	
5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless, chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective involved for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7 Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM	J(VII)		5
for Pure drinking water?ensured. Proposed to install RO in all Schools.5(ix)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	F().:::)		
all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(111)		-
5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of nul using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAS (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		for Pure arinking water?	
for clean water for washing vegetables, pulses, grains and cleaning used utensils?provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- (;)		
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 friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(ix)		· · · · ·
Scheme (Municipal water/ Bore well with storage capacity S(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			-
well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		and cleaning used utensils?	,
5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 6(iii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Scheme (Municipal water/ Bore
friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			well with storage capacity
yes, give its size and other details for arrangements for light and air.Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)In review meetings with Head Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		friendly eating place, say a dining room or veranda? If	School veranda.
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		yes, give its size and other details for arrangements for	
5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
chulhas, traditional method of firewood, kerosene, etc.). Does not arise 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Image: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: Image: Capacity State of the scheme is the scheme is the scheme is the scheme is the scheme? 7(i) Details of orienting Teachers regarding their role in the Scheme? Image: Capacity State of the scheme is the scheme is the scheme is the scheme.	5(xi)		Nature of fuel - LPG
etc.).Percent set of the set o			
5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
to convert.Infrastructure: Capacity Building:6.Infrastructure: Capacity Building:6(i)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(xii)		Does not arise
6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(,,		
6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6		
organizers/cooks/helpers?through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Training Programme to the cooke
of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.	0(1)		5 5
G(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.		organizers/cooks/neipers?	-
6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.			
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Technology.
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- 4		
Teachers Association), etc. Oriented for effective implementation through their close supervision?implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6(ii)		
implementation through their close supervision?7.Role of Teachers:7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
7. Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		Teachers Association), etc. Oriented for effective	implementation of the scheme.
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		implementation through their close supervision?	
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
Scheme? Teachers emphasis is laid for smooth implementation of MDM Scheme.	7.		
smooth implementation of MDM Scheme.	7(i)		-
Scheme.		Scheme?	
			smooth implementation of MDM
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			Scheme.
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			
	7(ii)	Has a training module been developed in 20 days in-	5 days training of teachers

	convice training for teachers under SSA (Same Ciliche	conducted awareness of Health	
	service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teachers training conducted in this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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 : Yanam

	of District : Yanam of the Control Kitchon/Cluster kitchon: CENTRAL KITCHEN		
ivame	of the Central Kitchen/Cluster kitchen: CENTRAL KITCHEN GHS - METTAKU		
	Government		
S.No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	Primary: 0 Upper Primary: 103	
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.	

2()	Are easy funite ate. Daing as much and have from the 12	For is provided to Children their s]
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	
4.	Monitoring:	students in the morning every day.	
4. 4(i)	Whether Regularity, wholesomeness and over-all	Yes, Head of Institution/ In-charge	
4(1)	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	
4(1)	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	
	· · ·	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	
F(:)	Whether Coherel/Control has a set Wither a Ci	ensured.	
5(i)	Whether School/Centre has pucca Kitchen-cum-Store	In UT of Puducherry, Central	
	as per specification of para 4.2 r/w Ann. 9? If yes then	Kitchen pattern has been followed	
	give size and other details of Kitchen and Store, both	with all infrastructure facilities. The	
	separately.	size of the kitchen is 1822.68 Sq.ft	
5(ii)	Whether cooked food is procured from a centralized	Yes, The distance between the	
5(1)	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	
	whether it comes hot, in good and eatable condition?	that the meals are served hot.	
	whether it comes not, in good and eatable condition!	נוומג נווב ווובמוג מוב גבו עבע ווטנ.	

ensure quality and quantity of food in case food is procured from a centralized kitchen? S(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. S(v) Whether the School/Centre has Utensils for childres thave food (plate, glass, bowl, spoon, one each per child) Counters with soap? If yes, give their numbers. S(vii) Whether the School/Centre has functional hand wash facility Counters with soap? If yes, give their number school has Kadal-2,steam boilers-Z fund (MME component). S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? S(viii) Whether the School/Centre has proper arrangement for lean water for washing vegetables, pulses, grains and cleaning used utensils? for a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. S(vii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(viii) Reason for not using gas based cooking and proposal to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? 7. Role of Teachers: 7. Role of Teachers	- (····)	<u> </u>	
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 fuer number, size and nature of Bins. Yes, separate room with steel rack. 5(iv) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,ztam boilers-2 5(vi) Whether the School/Centre has Utensils for children to children to children to children to children to school (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hank making facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water has been ensured. Proposed to install RD in all Schools. 5(viii) Whether the School/Centre has a suitable and child friend water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking water facilities are being provided in all school canteen centers under Midday meal School water for weaking or on veranda? If yes, give its size and other details for arrangement for light and air. 5(xi) Nature of fuel being used (gas based, smokless for light and air. Nature of fuel being used (gas based, smokless for using Programme to the cooks through the Pondicherry institute of Hore dine Monitoring Committee), MTAs (Motters-tea Associati	5(iii)	What measures, if any, are being adopted to test and	Testing the cooked meals in all
Interpretation Interpretation 5(iv) Whether School/Centre has Storage Bins? If yes, give number, size and nature of Bins. Yes, separate room with steel rack- 4 are provided for storage of DET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Yes, water facilities are being provided in all schools. 5(ki) Whether the school/Centre has suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). 6(ki) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECS (Village Education Committees			
5(iv) Whether School/Centre has Storage Bins? If yes, give Yes, separate room with steel rack: 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Taw washing Facilities in all Schools with Multiple Tap Systems 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Midday meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless to convert. Nature of fuel - LPG 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECS (Village Education Committee), MTAs (Mothers- Teachers Association)		procured from a centralized kitchen?	
number, size and nature of Bins. 4 are provided for storage of DIET articles. 5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. 4 are provided for storage of DIET articles. 5(vi) Whether the School/Centre has Cooking Utensils? If have food (plate, glass, bowl, spoon, one each per child) Utensils. Eating Plate (SS) and Tumblers are being procured and provided to childeren under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash for Pure drinking water? Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Safe drinking mater for Book with Multiple Tap Systems 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being for Queter/ Bore well with storage capacity 5(xii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel			· · ·
S(v) Whether the School/Centre has Cooking Utensils? If Adequate Cooking Utensils has been procured and supplied. The School has Kadai-2,steam boilers-2 S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (S3) and Tumblers are being procured and provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(viii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal in School were/ Bore well with storage capacity S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(viii) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Does not arise G(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachnology. G(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring	5(iv)		
5(v) Whether the School/Centre has Cooking Utensils? If yes, give their number and size. Adequate Cooking Utensils has been procured and supplied. The School has Kadal-Z, Steam Bollers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procured apacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being procure capacity 5(xii) Nature of rule being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel heing sused cooking and proposal to convert. Does not arise 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation fthe scheme. Yes, all the Committees are implementation of		number, size and nature of Bins.	4 are provided for storage of DIET
yes, give their number and size. been procured and supplied. The School/As Kadai-2,steam bollers-2 5(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap If yes, give their number. Hand washing facilities in all schools. 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? School have facilities are being provided in all schools. 5(xii) Whether the School/Centre has supplied, pulses, grains and cleaning used utensils? School with Multiple Tap Systems 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Yes, water facilities are being provided in all school canteen centers under Milday meal in School veranda. 5(xii) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Water of fuel being used (gas based, smokless chulhas, traditional method of firewood, kerosene, etc.). Infrastructure: Capacity Building: 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherr			articles.
School has Kadai-2,steam boilers-2 S(v) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(ixi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Nature of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committee), SMCS (Steering and Monitoring Committee), MTAs (Mothers- Teachers Assostation), etc. Oriented for effective implementation through the	5(v)	Whether the School/Centre has Cooking Utensils? If	Adequate Cooking Utensils has
School has Kadai-2,steam boilers-2 5(vi) Whether the School/Centre has Utensils for children to child) Utensils, Eating Plate (SS) and Turmblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Does 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCS		yes, give their number and size.	been procured and supplied. The
S(vi) Whether the School/Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) Utensils, Eating Plate (SS) and Tumblers are being provided to children under CSS fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school catteen centers under Midday meal in School school water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). S(xii) Nature of nul being used to train Teachers and organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondichery institute of Hotel Management catering Teachers association), etc. Oriented for effective implementation through their close supervision? 7(ii) Details of orienting Teachers regarding their role in the Scheme.			School has Kadai-2,steam boilers-2
have food (plate, glass, bowl, spoon, one each per child) Tumblers are being procured and provided to children under CSS fund (MME component). 5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. 5(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Sefe drinking water? 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulks, traditional method of firewood, kerosene, etc.). Nature of fuel being used (gas based, smokeless to convert. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Does not arise Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCS (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close superv	5(vi)	Whether the School/Centre has Utensils for children to	
child)provided to children under CSS fund (MME component).5(vii)Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number.5(viii)Whether the School/ Centre has proper arrangement for Pure drinking water?5(viii)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?5(xi)Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xi)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If light and air.5(xii)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?6(iii)Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?7.Role of Teachers: Role of Teachers:7.Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers regarding their role in the Scheme.7.Role of Teachers: Role of Teachers:7.Role of Teachers: Role of Teachers: Scheme?7.Role of Teachers: Role of Teachers: Role of Teachers is laid for smooth implementation of MDM Scheme.	()		
fund (MME component). S(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems S(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install RO in all Schools. S(xi) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Multiple water/ Bore well with storage capacity S(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise Image are involved for effective ingreamment catering Technology. G(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. G(iii) Are VECs (Village Education Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?			- ·
5(vii) Whether the School/Centre has functional hand wash facility/ counters with soap? If yes, give their number. Hand washing facilities in all Schools with Multiple Tap Systems 5(viii) Whether the School/Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. In review meetings with Head Teachers emphas		0	-
facility/ counters with soap? If yes, give their number. Schools with Multiple Tap Systems 5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(xii) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all schools. 5(xi) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. School veranda. 5(xii) Nature of fuel being used (gas based, smokless chulkas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation of the scheme. 6(ii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation of the scheme. Yes, all the Committees are involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(vii)	Whether the School/Centre has functional hand wash	
5(viii) Whether the School/ Centre has proper arrangement for Pure drinking water? Safe drinking water has been ensured. Proposed to install R0 in all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless, chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective involved for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7 Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM	J(VII)		5
for Pure drinking water?ensured. Proposed to install RO in all Schools.5(ix)Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	F().:::)		
all Schools. 5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or verand? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation of the scheme. involved for effective implementation of the scheme. 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(111)		-
5(ix) Whether the School/Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? Yes, water facilities are being provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of nul using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAS (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		for Pure arinking water?	
for clean water for washing vegetables, pulses, grains and cleaning used utensils?provided in all school canteen centers under Midday meal Scheme (Municipal water/ Bore well with storage capacity5(x)Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.Children are taking mid day meal in School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- (;)		
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 friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: organizers/cooks/helpers? Does not arise 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Teachers Association), etc. Oriented for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(ix)		· · · · ·
Scheme (Municipal water/ Bore well with storage capacity S(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. S(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG S(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			-
well with storage capacity 5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		and cleaning used utensils?	,
5(x) Whether the school/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. Children are taking mid day meal in School veranda. 5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Yes, all the Committees are involved for effective implementation through their close supervision? 6(iii) Are VECs (Village Education Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Scheme (Municipal water/ Bore
friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.School veranda.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			well with storage capacity
yes, give its size and other details for arrangements for light and air.Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building: organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)In review meetings with Head Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(x)	Whether the school/Centre has a suitable and child	Children are taking mid day meal in
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building:Image: Cooke of the programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(iii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		friendly eating place, say a dining room or veranda? If	School veranda.
light and air.5(xi)Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.).Nature of fuel - LPG5(xii)Reason for not using gas based cooking and proposal to convert.Does not arise6.Infrastructure: Capacity Building:Image: Cooke of the programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(iii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		yes, give its size and other details for arrangements for	
5(xi) Nature of fuel being used (gas based, smokeless chulhas, traditional method of firewood, kerosene, etc.). Nature of fuel - LPG 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(iii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
chulhas, traditional method of firewood, kerosene, etc.). Does not arise 5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Image: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committee), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: Image: Capacity State of the scheme is the scheme is the scheme is the scheme is the scheme? 7(i) Details of orienting Teachers regarding their role in the Scheme? Image: Capacity State of the scheme is the scheme is the scheme is the scheme.	5(xi)		Nature of fuel - LPG
etc.).Percent set of the set o			
5(xii) Reason for not using gas based cooking and proposal to convert. Does not arise 6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
to convert.Infrastructure: Capacity Building:6.Infrastructure: Capacity Building:6(i)Details of Plan to train Teachers and organizers/cooks/helpers?Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(xii)		Does not arise
6. Infrastructure: Capacity Building: Infrastructure: Capacity Building: 6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	5(,,		
6(i) Details of Plan to train Teachers and organizers/cooks/helpers? Training Programme to the cooks through the Pondicherry institute of Hotel Management catering Technology. 6(ii) Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. Oriented for effective implementation through their close supervision? Yes, all the Committees are involved for effective implementation through their close supervision? 7. Role of Teachers: In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6		
organizers/cooks/helpers?through the Pondicherry institute of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Training Programme to the cooke
of Hotel Management catering Technology.6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.	0(1)		5 5
G(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers: T(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.		organizers/cooks/neipers?	-
6(ii)Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?Yes, all the Committees are involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers is laid for smooth implementation of MDM Scheme.			
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			Technology.
(Steering and Monitoring Committee), MTAs (Mothers- Teachers Association), etc. Oriented for effective implementation through their close supervision?involved for effective implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	- 4		
Teachers Association), etc. Oriented for effective implementation through their close supervision?implementation of the scheme.7.Role of Teachers:77(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.	6(ii)		
implementation through their close supervision?7.Role of Teachers:7(i)Details of orienting Teachers regarding their role in the Scheme?In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
7. Role of Teachers: 7 7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		Teachers Association), etc. Oriented for effective	implementation of the scheme.
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.		implementation through their close supervision?	
7(i) Details of orienting Teachers regarding their role in the Scheme? In review meetings with Head Teachers emphasis is laid for smooth implementation of MDM Scheme.			
Scheme? Teachers emphasis is laid for smooth implementation of MDM Scheme.	7.		
smooth implementation of MDM Scheme.	7(i)		-
Scheme.		Scheme?	
			smooth implementation of MDM
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			Scheme.
7(ii) Has a training module been developed in 20 days in- 5 days training of teachers			
	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 Abhiyaan)? Details of Teachers training conducted in	conducted awareness of Health	
	this regard.	and Hygiene and Implementation of MDM scheme covered.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes, Teachers educate children about hygiene, discipline, social equity, conservation of water, etc.	
8.	Cooks:		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayats	Cooks / Helpers are being engaged 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 their selection is in accordance with the guidelines of MDM Scheme	MDM is being implemented in Puducherry directly by the Department of School Education 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 cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. Before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Periodical Training has been given to cook and helpers on cleanliness, personal hygiene, cleaning of cooking area, good practices of cooking Midday Meal for Children in addition health checkup of CCH is also done.	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (ii) Cook and (iv) Helper.	Norms prescribed by the MHRD is 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 accountability? Are there any norms?	Appointment is being made as per the codal provision formulated by the Government of Puducherry for engagement of employees.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No.	
9.	Steering-cum-Monitoring Committees:		
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes, District Level Committee meeting was conducted in Karaikal 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.