**Information Related to MDM Scheme in NDMC Schools (as on 30-04-2023)**

**(As per Hon’ble Supreme Court Order in W.P.C. No. 618/2013)**

School wise chart

|  |
| --- |
| Name of State- NDMC |
| Name of District-NDMC |
| Name of School : ATAL ADARSH PRATHMIK VIDYALYA, ASHOKA HOTEL |
| Srl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 123 |  |
| 2. | Food Grains: | MDM in NDMC is not prepared in schools. The same is outsourced through empanelled Service Providers. The food grains are transported from FCI to godowns of the Service Providers. |  |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? |
| 2(ii). | What are the arrangements for transporting food grainsfrom FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Food grains from FCI are distributed to the Service Providers by the representative of the Department to ensure actual quality and quantity of food grains to them. Actual quality and quantity of food grains are ensured before lifting the same from FCI godowns. |  |
| 3. | Cooking of Meal: | The Govt. of NCT of Delhi decides the menu which is also adopted by NDMC. The Service Providers are required to add the vegetables and pulses etc as per instructions of the Department.  |  |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? |
| 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? | The MDM Suppliers entrusted with the work of providing cooked food are directed to supply the cooked food containing calorific value 450 & 700 calories and 12 & 12 gms. of protein to every child at primary & upper primary classes. However the same is ensured by testing of samples at regular intervals.  |  |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | M/s FICCI Research and Analysis Centre for lifting and testing of samples of cooked food from schools and kitchens. |  |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | The Govt. of NCT of Delhi decides the menu which is also adopted by NDMC which is displayed in the schools. |  |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No nutritional expert is involved in planning and evaluation of menus and quality of food served under the programme. |  |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | The Ministry of HRD has prescribed food norms and Nutritional values of food as follows:-

|  |  |  |  |
| --- | --- | --- | --- |
| S. No | Items  | Primary  | Upper Primary |
| 1 | Food Grains | 100gms | 150gms |
| 2 | Pulse | 20gms | 30gms |
| 3 | Vegetables (leafy also) | 50gms | 75gms |
| 4 | Oil & Fat | 5gms | 7.5gms |
| 5 | Salt & Condiments | As per need | As per need |

  |  |
| 3(vii). | Are eggs, fruits etc. being served and how frequently? | NA |  |
| 4. | Monitoring: | In order to have proper checks on quality of food hygiene etc., the School MDM Management Committee has been constituted. Instructions to HOS/Dy. Education officers have also been issued for proper monitoring of MDM scheme. |  |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Cleanliness in cooking is monitored by Service Providers and inspections of the kitchen are conducted by officers/officials of the Department. The serving and consumption of meal in school is monitored by the Committees at school level. |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | NDMC is providing cooked mid day meal through Service Providers and food grains are provided to Service Providers through FCI in advance on quarterly basis.  |  |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | NDMC is providing cooked mid day meal through Service Providers as per agreement they are supposed to maintain stock register as well as daily consumption registers in the kitchen which are checked by officers of the Department at regular intervals. |  |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | NDMC is providing cooked mid day meal through Service Providers and officers/officials of the Department conduct inspections from time to time to ensure the quantity and quality as well as hygiene and cleanliness of the MDM. |  |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel  | MDM is outsourced through empanelled Service Provider in NDMC and their empanelment by the Department is on the basis of proper infrastructure of the kitchen etc. |  |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately. |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | Yes, the food is procured through centralized kitchens. The average distance of the kitchen from the school is 11-20 KM and it takes 10 minutes to 50 minutes for transporting the meal to the schools in most of the cases. |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | NDMC conducts testing of samples of cooked food from schools as well as from kitchens. School Mid day meal committee tastes the food before it is served to the children. |  |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | MDM is outsourced through empanelled Service Provider in NDMC and their empanelment by the Department is on the basis of proper infrastructure of the kitchen etc. |  |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | MDM is outsourced through empanelled Service Provider in NDMC and their empanelment by the Department is on the basis of proper infrastructure of the kitchen etc. |  |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | At present, the children bring their own bowls/plate to have food. |  |
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes, all the schools have functional hand wash facility. Instructions have been issued for institutionalization of the hand washing with soap before and after taking the meal. The funds are also provided to schools for this purpose. |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes, all the schools have proper arrangement for pure drinking water in NDMC/NDMC Aided/Navyug schools.. |  |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Not applicable as MDM is outsourced through empanelled Service Providers. |  |
| 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. | Schools do not have specific dining hall. The children take meal and eat in class rooms. |  |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Not applicable in case of NDMC as MDM is outsourced through empanelled Service Providers. However, use of LPG/PNG for cooking Mid Day Meal by the Service provider is made a part of agreement. |  |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | Not applicable in view of 5(xi) above.  |  |
| 6. | Infrastructure: Capacity Building: | The department has allotted all CCHs to service providers with the instructions to engage them on the basis of terms and conditions provided by Ministry of HRD, as it is their duty to train them. |  |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers?  |
| 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? | NDMC is providing cooked mid day meal through Service Provider. The School MDM Committee have been constituted to check proper quality of food hygiene etc. The HOS/Dy. Education officer have also been properly monitoring the mid day meal scheme. |  |
| 7. | Role of Teachers: | Role of teachers is proper distribution of meal to the children and hand wash and keeping record etc. They are motivated to take an active part in the MDM scheme. |  |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.  | This does not apply in case of NDMC as MDM is outsourced through empanelled Service Providers. |  |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.  | Yes, instructions to Head of Schools & Teachers are issued from time to time for ensuring hand washing before and after taking meal by the students, hygiene, discipline, social equity etc. |  |
| 8. | Cooks : | Cook cum helpers engaged by NGOs/Service Provider prepare MDM. The CCHs are allocated to the Service provider as per guidelines of the MHRD on the basis of number of students allotted. |  |
| 8(i) | Who is cooking the meal? (Please give breakup)(i) Cooks/helpers engaged by the Department/Village Panchayat(ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups (v) Any other |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | NDMC is providing cooked mid day meal through Service Provider in NDMC schools who have been selected as per terms & conditions of RFP. |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :  | 3 NGOs / Service Providers viz. M/s Akshaya Patra Foundation, M/s Manjeet Caterers and M/s Annamrita Foundation and 236 Cook cum helpers are engaged (for the year 2022-23) |  |
| 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. | The Department has allotted all CCHs to service providers with the instructions to engage them on the basis of term and conditions provided by Ministry of HRD, and it is their duty to train them.  |  |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per guidelines of MHRD, remuneration/honorarium of Rs.1000 per month to each CCH is given through NGOs/Service Providers. |  |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | NDMC Provides cooked mid day meal NGOs/Service Provider. The accountability of engagement of CCH is with the Service Providers.  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | NA  |  |
| 9. | Steering-cum-Monitoring Committees: | NAHead Quarter level committee has been constituted. |  |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?  |
| 10. | Mobilization of mothers/ representatives of local bodies: | The School Mid Day Meal Committee Head of School/Home Science Teacher/Mid day meal Incharege/Parents is also inducted as members in above committee.  |  |
| 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?  |
| 10(ii). | What are the mechanisms for monitoring the Scheme?  | The monitoring of mid day meal is being done at school level regularly by Head of School and mid day meal Inchareg/Home Science Teahcer/PTA member/ Mother of Student. The committee tastes the food before distribution of mid day meal to the children on daily basis.  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?  | No |  |
| 11. | External evaluation of the programme : | No  |  |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? |