Memo No: 158(23)-ES(CMDMP)/GENL-09/2017

Dated: 19.05.2017

From :-
The Project Director
Mid-day Meal Scheme
School Education Department

To :-
1-18 The District Magistrate __________ (All)
19 The Jt. Commissioner, Kolkata Municipal Corporation
5, S.N. Banerjee Road, Kolkata-700013
20 The Labour Commissioner, West Bengal
New Secretariat Building (11th Floor), Kolkata -700001
21 The Sub-Divisional Officer, Siliguri Sub-Division
22 The Executive Director, Education Department
Gorkhaland Territorial Administration (GTA)
Louis Jubilee Complex, PO & Dist.: Darjeeling, Pin-734101
23 The Chairman, Kolkata Primary School Council
27-A, Bosepukur Road, Kolkata-700042

Sub: Writ Petition (C) No. 618 of 2013 – Antarrashtriya Manav Adhikar
Nigrani Vs- Union of India & Ors.-regarding.

Sir/Madam,

With reference to the subject mentioned above, I would like to draw your kind attention in respect of a petition filed before the Hon'ble Supreme Court of India in regard to Mid-day Meal implementation.

Up on hearing, the apex court passed a direction that all States/UTs are to furnish complete details, at least up to 31.03.2017 on their Govt. websites as per the proforma approved by the Hon'ble Supreme Court of India.

Now, I am directed to forward herewith the approved proforma with request to collect data from the individual MDM running schools under your jurisdiction.

The school wise data are to be uploaded in the website i.e. www.mdm.wbssed.gov.in at the Block/Municipality levels by 30th May, 2017 positively.

In this context a V.C. has been fixed on 26.05.2017 at 12.00 noon for further discussion.

Yours faithfully,

[Signature]
Project Director
Mid-day Meal Scheme
## School wise chart

<table>
<thead>
<tr>
<th>Name of State:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of District:</td>
<td></td>
</tr>
<tr>
<td>Name of School: (Govt./Aided/Local Body/ EGS or AIE Centres)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Question</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Total No. of Students enrolled of the school?</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Food Grains:</td>
<td>FCI</td>
</tr>
<tr>
<td></td>
<td>(i) Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?</td>
<td>FCI</td>
</tr>
<tr>
<td></td>
<td>(ii) What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?</td>
<td>Transport of food grains done by transport agencies and quality are check jointly by FCI quality control officer and State Government official</td>
</tr>
<tr>
<td>3</td>
<td>Cooking of Meal:</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(i) How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?</td>
<td>✓ Only vegetables ✓ Vegetables &amp; fruits ✓ Vegetables &amp; egg. ✓ None of the above</td>
</tr>
<tr>
<td></td>
<td>(ii) How is the calorific value [450 calories and 12 gms. of protein to every child at primary level &amp; 700 calories and 20 gms. of protein to every child at upper primary level] ensured?</td>
<td>Category</td>
</tr>
<tr>
<td></td>
<td>Rice</td>
<td>75-125 gm</td>
</tr>
<tr>
<td></td>
<td>Pulses</td>
<td>15-25 gm</td>
</tr>
<tr>
<td></td>
<td>Vegetables</td>
<td>45-55 gm</td>
</tr>
<tr>
<td></td>
<td>Oil &amp; fat</td>
<td>4-6 gm</td>
</tr>
<tr>
<td></td>
<td>(iii) What is the system of assessing the nutritional value of the meal under MDM Scheme?</td>
<td>a) Providing all the items as per attendance: Yes/No b) Tasted in accredited laboratories: Yes/No</td>
</tr>
<tr>
<td></td>
<td>(iv) Who is planning the weekly menu? Is the weekly menu displayed in the school?</td>
<td>✓ Head of the institution / TIC of MDM ✓ As per menu chart prefixed Yes/No</td>
</tr>
<tr>
<td></td>
<td>(v) Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?</td>
<td>Yes/No</td>
</tr>
<tr>
<td></td>
<td>(vi) Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?</td>
<td>Yes/No ✓ As per prefixed menu chart ✓ As per daily menu</td>
</tr>
<tr>
<td></td>
<td>(vii) Are eggs, fruits etc. being served and how</td>
<td>Yes/No (If yes then select any one)</td>
</tr>
</tbody>
</table>
| (i) | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes/No (If yes then select any one)  
- By the Teachers  
- By the Teachers and guardians  
- Govt. officials  
- Monitoring Institution  
- Others |
| (ii) | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes/No (If yes then select any one)  
- By the Teachers and guardians  
- Govt. officials  
- Monitoring Institution |
| (iii) | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes/No |
| (iv) | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes/No |
| (v) | Whether raw material is inspected daily before being put to use for cooking?  
Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes/No |

### 5 Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel

| (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. | Yes/No (If yes then select any one)  
- Kitchen & store Length Width (1-50 ft)  
- Only kitchen Length Width (1-50 ft)  
- Only store Length Width (1-50 ft) |
| (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/No (If yes then select all)  
- Distance: 0-10 km  
- Time: 1-60 minute  
- Condition:  
- Hot, good and eatable  
- Normal and eatable  
- Not eatable |
| (iii) | What measures, if any, are being adapted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | Yes/No (If yes then select any one)  
- Tested  
- Not tested |
| (iv) | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes/No (If yes then select any one)  
- Numbers: 1-50  
- Size: 1-40 cft.  
- Nature: Aluminum / Others |
| (v) | Whether the School/ Centre has Cooking Utensils?  
| If yes, give their number and size. | Yes/No (If yes then select any one)  
| Numbers: 1-100,  
| Size: Large / Medium / Small |
| (vi) | Whether the School/ Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child) | Yes/No |
| (vii) | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes/No (If yes then select any one)  
| Numbers: 1-100, |
| (viii) | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes/No |
| (ix) | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes/No |
| (x) | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Yes/No (If yes then select any one)  
| Numbers: 1-100,  
| Size: 100-500 sq. ft.  
| Light: Good / Not sufficient / Worst |
| (xi) | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.] | Gas / Smokeless Chullhas /  
| Traditional method of firewood /  
| Kerosene / Others |
| (xii) | Reason for not using gas based cooking and proposal to convert. | If not select Gas  
| ✓ Sanctioned  
| ✓ Not sanctioned  
| ✓ Not initiated |

### 6 Infrastructure: Capacity Building:

| (i) | Details of Plan to train Teachers and organizers/ cooks/ helpers? | ✓ Regular training  
| ✓ Occasional training  
| ✓ No training |
| (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/No |

### 7 Role of Teachers:

| (i) | Details of orienting Teachers regarding their role in the Scheme? | State / District / Block / School |
| (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. | Yes/No (If yes then select any one)  
| Regular / Special |
| (iii) | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | Yes/No |

### 8. Cooks:

| (i) | Who is cooking the meal? (Please give breakup)  
| i. Cooks/Helpers engaged by the Department / Village Panchayat | ✓ Cooks/Helpers engaged by the Department / Village Panchayat  
| ✓ Self-Help Groups |
| ii. | Self-Help Groups | ✓ NGOs  
|     |                | ✓ Mothers Groups  
|     |                | ✓ Any other  
| iii. | NGOs           |                
| iv.  | Mothers Groups |                
| v.   | Any other      |                

(ii) Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.  

Yes/No  

(iii) Total No. of Organizers, Cooks & helpers:  

<table>
<thead>
<tr>
<th></th>
<th>Organizers: 1-20</th>
<th>Cooks &amp; helpers: 1-25</th>
</tr>
</thead>
</table>

(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.  

Yes/No  

(v) Remuneration being given to  

| (i) Organisers  | ✓ Organisers  
| (ii) Head Cook  | ✓ Head Cook  
| (iii) Cook      | ✓ Cook  
| (iv) Helper.    | ✓ Helper.  

(vi) Who is engaging the cook?  

Who they are appointed and what is the mechanism for ensuring accountability?  

Are there any norms?  

Engaged by:  

- SHG/School/ Block/ Other authority  
- Local woman preferable mothers, accountability fixed by monitoring teachers  

Yes/No  

(vii) Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  

Yes/No  

(If yes then select any one)  

- Only SHG / SGG & Others  
- Local Problem / Others Problem  

9 Steering-cum-Monitoring Committees:  

Committee formed: Yes/No  

(If yes then select any one)  

- Monthly/Quarterly/Half Yearly/Yearly  

10 Mobilization of mothers/ representatives of local bodies:  

(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?  

|                    | District authority  
|                    | Block authority    
|                    | School authority   
|                    | No step taken      

What is the effect of this initiative?  

- Favorable  
- Adverse  
- No effect  

(ii) What are the mechanisms for monitoring the Scheme?  

- As per guideline  
- Mechanism introduced by the district  
- Others  

(iii). Whether quarterly assessment of the programme through District Institutes of Education &  

Yes/No
<table>
<thead>
<tr>
<th>Trainings has begun?</th>
<th></th>
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</thead>
</table>

11. **External evaluation of the programme:**

(i) Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

<table>
<thead>
<tr>
<th>Yes/No (If yes then select any one)</th>
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</thead>
<tbody>
<tr>
<td>Trends of enrolment</td>
</tr>
<tr>
<td>Quality of rice</td>
</tr>
<tr>
<td>Safe keeping of rice bags</td>
</tr>
<tr>
<td>Regularity in getting remunerations to the cook cum helpers</td>
</tr>
<tr>
<td>Availability of pakka kitchen</td>
</tr>
<tr>
<td>Availability of potable water</td>
</tr>
<tr>
<td>Availability of utensils</td>
</tr>
</tbody>
</table>