# Impact Assessment Study of Mid Day Meal Programme run by Akshaya Patra Foundation in Schools of Bhilwara city, Rajasthan

# **Final Report**



### Submitted to:

Akshaya Patra Foundation, Regional Office Jaipur, Mahal Scheme, Jagatpura, Jaipur-302017 (Rajasthan)



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(September, 2018)

# Impact Assessment Study of Mid Day Meal Programme run by Akshaya Patra Foundation in Schools of Bhilwara city, Rajasthan



(CDECS), JAIPUR

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# Acknowledgement

CDECS would like to acknowledge the support and contribution of Akshaya Patra Foundation, Regional Office Jaipur, Rajasthan for providing us an opportunity to take up the study titled "Impact Assessment of Mid Day Meal Programme run by Akshaya Patra in Schools of Bhilwara city". The study has been carried out in Bhilwara city Schools and centralized kitchen, where, Akshaya Patra Foundation runs Mid Day Meal programme with the support of District Education Department, Government of Rajasthan. In total, the Mid Day Meal in the Bhilwara city covers 82 Government schools including Primary schools, Upper Primary schools, Secondary Schools, Senior Secondary schools and Madarsas. The whole programme of Akshaya Patra covers around 12212 School children.

We are grateful to Akshaya Patra Foundation for providing us an opportunity for conducting "Impact Assessment of Mid Day Meal Programme run by Akshaya Patra in Schools of Bhilwara city".

We are thankful to Ms. Suchhi Tyagi, IAS, District Collector, Bhilwara district for sparing time for meeting our Evaluation team. Her concern about the running of the Centralized kitchen for supplying Mid Day Meal to schools by Akshaya Patra Foundation will certainly help in better execution of MDM programme in the Bhilwara city schools. We are thankful to Shri Radhey Shyam Sharma, District Elementary Education Officer for helping us in planning and undertaking the Impact Assessment of Mid Day Meal Programme in Bhilwara city. We owe our gratitude to Shri Jagdish Prajapat, MDM In-charge in the office of DEEO, Bhilwara district for his timely cooperation as a result of which the study has been undertaken.

Our thanks are due to School Principals, Headmasters, School teachers, SMC members, Parents and Children of the sample schools for their participation in the whole process of the study as a result it has been completed in time.

Our thanks are also due to Akshaya Patra Foundation, Regional Office, Jaipur (Rajasthan) officials and functionaries viz. Shree R. Govind Das, State President, Shri Raghupatti Dasa, Programme Coordinator, Shri Amit Keshwa, Regional Manager, Shri Virendra Singh, Asst. Programme Coordinator, Shri Vishnu Sharma, MDM In-charge of Bhilwara city and other coordinators and functionaries for giving us time for discussion and understanding the whole programme of Mid Day Meal being executed in Bhilwara city in 82 Government schools.

At the personal level, we wish to acknowledge the Consultants and team members of CDECS for contributing their best in conducting this study "Impact Assessment of Mid Day Meal Programme run by Akshaya Patra in Schools of Bhilwara city", as a result of which it has been completed in time& with quality.

Dr.UPENDRA K. SINGH Chief Executive cum Member Secretary

Date: 5 September, 2018



"If I Have the Belief that I can do it, I shall surely acquire the capacity to do it even if I may not have in the beginning".

......Mahatma Gandhi

"We learn to do something by doing it. There is no other way."
... John Holt

Our Task now is not to fix the blame for the past, but to fix the course for future.

......The Real Purpose

NO CHILD IN INDIA SHALL BE DEPRIVED OF EDUCATION BECAUSE OF HUNGER.

..... Akshaya Patra Foundation

Through our Mid-Day Meal Programme, our attempt is to feed the millions of children in India who lack the means, but, have the zeal to learn and achieve. By feeding them one wholesome meal a day, we give them the nourishment and motivation they need to pursue an education for a better future. It is our endeavour to reach out to every child at the grass root level of the society.

..... Akshaya Patra Foundation

# Contents of the Report

Chapter	Content	Page No(s).		
	Acknowledgement	2		
	Impact Assessment Study team	5		
	Abbreviations	6		
	Executive Summary	8-15		
1.	Introduction & Background of MDM	16-23		
2.	The Approach, Objectives & Methodology for the Study			
3.	Empirical analysis & Findings of the Study	35-82		
A.	Analysis of observations of MDM in schools			
В.	Analysis of responses of headmasters/ Teachers & MDM in-charge in schools			
C.	Analysis of School children responses			
D.	Assessment of the Centralized kitchen			
E.	Analysis of Parents and SMC members responses			
F.	Assessment of Centralized kitchen involved in cooking &supply of Mid Day Meal in schools			
4.	Key Observations, Findings & Suggestions	83-92		
	Annexure	93-137		
	Flashes of MDM Programme in Bhilwara city			
	List of Schools covered by the Centralized kitchen			
	Old & New layout plan and design			
	List of materials procured at the centralized kitchen Bhilwara			
	List of Personnel working with MDM supply			
	Tools used in the study			

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### LIST OF ABBREVIATIONS

BEEO - Block Elementary Education Officer

BLOs - Block Level Officers

CDECS - Centre for Development Communication & Studies

DEEO - District Elementary Education Officer

DIET - District Institute of Education and Training

DLOs - District Level Officers
DSO - District Supply Officer

EGS - Education Guarantee SchemeFAO - Food and Agricultural Organization

FCI - Food Corporation of India

FIS - Field Investigators
Gol - Government of India
GoR - Government of Rajasthan

MDM - Mid Day Meal

MDMS - Mid Day Meal Scheme
MDMP - Mid Day Meal Programme

MME - Management, Monitoring & EvaluationNGOs - Non-governmental Organizations

NP-NSPE - National Programme of Nutritional Support to Primary Education

OBCs - Other Backward Castes

PRIs - Panchayat Raj Institutions

REC - Renewable Energy Corporation

SCs - Scheduled Castes

SMC - School Management Committee

STs - Scheduled Tribes

UEE - Universalization of Elementary Education

WHO - World Health Organization

### **LIST OF TABLES**

Tables	Particulars Page number			
Table A-1	Utensils for MDM Distribution			
Table A-2	Utensils for eating MDM			
Table A-3	Toilets and Urinals (separate for boys and girls)			
Table A-4	Seating arrangement facilities (availability of daripatti)			
	for taking MDM			
Table A-5	Place for washing plates			
Table A-6	Availability and Adequateness of Drinking Water in sample Schools			
Table A-7	Status of Facilities			
Table A-8:	Children having healthy food habits			
Table A-9	Quality of raw materials used in MDM			
Table A-10	Observation of other parameters			
Table A-11	Availability and Updation of MDM records			
Table B-1	Assessments of MDM supplied by Akshaya Patra			
Table B-2	Quality of MDM			
Table B 3	Advantages of MDM			
Table B-4	Monitoring & Reporting			
Table B 5	Impact of MDM			
Table B 6	Enrollment & Attendance on the day of visit			
Table C-1	Students Basic Information			
Table C-2	Frequency of MDM, MDM Quantity & Quality			
Table C-3	Opinion of Students about MDM			
Table D-1	Infrastructural Facilities availability at Centralized			
	kitchen			
Table D-2	Manpower availability at Centralized kitchen			
Table E-1	Opinion of Parents/ SMC members on MDM in schools			
Table E-2	Impact of MDM –Parents/ SMC members view			
Table E-3	Assessment of Schools having provisions of MDM			

Executive Summary

# **Executive Summary**

State of Rajasthan, the key purpose of Mid Day Meal Scheme is to provide hot and cooked

food to the children of primary and upper primary classes. Presently, mid day meal programme are being run by about 66354 local bodies in the state under the scheme of the state government schools, special training centers (AI Centers, Education Guarantee Centers, NCLP Centers) and nutrition programme in classes 1-8 in Madarsas. The available food grain (100 grams) along with conversion cost is Rs. 4.13 per student per day for classes 1-5 and for classes 6-8, food grain (150 grams) along with conversion cost is Rs. 6.18 per student per day in the State.

The Government of India with the support from State Governments has addressed this fundamental problem by implementing school meal programs that provide children with at least one nutritionally adequate meal a day. Nutrition support to primary education is considered as a means to achieve the objective of providing free and compulsory universal primary education of satisfactory quality to all the children below the age of 14 years by giving a boost to Universalization of Elementary Education through increased enrollment, improved school attendance and retention and promoting nutritional status of elementary school children simultaneously.

### **About Akshaya Patra Foundation**

The Akshaya Patra Foundation is a non-profit organisation headquartered in Bengaluru, India. The organisation strives to eliminate classroom hunger by implementing the Mid-Day Meal Scheme in the government schools and government-aided schools. In addition, Akshaya Patra also aims at countering malnutrition and supporting the right to education of socio-economically disadvantaged children. Since 2000, Akshaya Patra has been concerting all its efforts towards providing fresh and nutritious meals to children on every single school day.

### Akshaya Patra in Bhilwara city – some realities

The Akshaya Patra Foundation has recently started serving the Mid Day Meal (MDM) in Government run schools in Bhilwara city covering about 13000 children across 83 schools through centralized kitchen. The State Government supported the initiatives with the aim to provide timely MDM in the city schools and freeing school teachers and staffs from the burden of cooking, and managing the MDM so that they may remain engaged in only teaching.

The centralized kitchen in Bhilwara city was started by Akshaya Patra on 24<sup>th</sup> April, 2018. As per the Memorandum of Understanding, Akshaya Patra Foundation had to arrange everything to make the centralized kitchen functional - may be by replacing the dysfunctional machines, equipments and gadgets and also the infrastructural parts. In lieu of requirement and to make the whole system and infrastructure functional, Akshaya Patra had received financial support from Renewable Energy Cooperation (REC) of about 177 Lac. The financial support from REC has made the state owned centralized kitchen fully functional by equipping the kitchen with operational machines, equipments and gadgets and the infrastructural requirements.

### The Impact Assessment Study

The Impact Assessment study of Mid Day Programme run by Akshaya Patra has been entrusted to Centre for Development Communication & Studies (CDECS), Jaipur. CDECS is a development organization working in the field of Trainings, Research & Development interventions. The Impact Assessment study of Mid Day Programme has been undertaken from 18<sup>th</sup> August, 2018 to 31<sup>st</sup> August, 2018 by covering about 10 percent sample schools.

### **Objectives of the Study**

The objectives of the study titled "Impact Assessment study of Mid day Meal Programme in Bhilwara City" run by Akshaya Patra are as follows:

- \* To study the benefits of the centralized kitchen in facilitating better access to quality Mid Day Meal in schools of Bhilwara city.
- \* To assess the impact of MDM on increasing the enrolment, attendance, reducing the dropouts and ensuring cent percent classroom sessions.
- To study Is the MDM liked by the school children and parents of the school children?
- \* To assess whether children in schools are interested in taking MDM in schools supplied by centralized kitchen.
- \* To assess the process of implementation of MDM in schools in Bhilwara city supplied by the Akshaya Patra Centralized Kitchen.
- To analyze the availability of cooked MDM in schools as per menu, its transportation and other processes and give suggestions for strengthening the same.
- To study the cleanliness and hygiene practiced under preparation and maintenance of MDM right from cooking to serving in schools.

- \* To study the arrangements, additional support under MDM and quality of MDM supplied by the centralized kitchen.
- To study the centralized kitchen in terms of quantity & quality of available infrastructures, space, manpower, cleanliness & hygiene, cooking material, grains, storage and process, system and management in order to provide quality food in the schools.

### Methodology

Both quantitative and qualitative research techniques (plurality of tools and techniques) were used for the study in the sample States/ districts, in order to draw the impact and holistic picture of the MDMS in terms of its design, functions, system and processes in the Mid Day Meal Programme run by Akshaya Patra in Bhilwara city schools/Madarsas in order to achieve the objectives of MDMS. The quantitative and qualitative tools have been used for undertaking Impact Assessment study.

### Sample and Sampling

A multistage stratified sampling has been followed with different stratifying parameters for selection of sample units for different levels. In total 10 percent sample schools have been drawn in the sample.

Also, effort has been made to assess the MDM programme run by Akshaya Patra Foundation in Bhilwara city by interacting with key stakeholders namely, DLOs/BLOs, School teachers, Headmaster, Principal, School children, SMC members/ Parents and functionaries and management team of Akshaya Patra based 06 tools developed for the study. The centralized kitchen has been also visited by the team to assess the available infrastructures, functions and management in order to supply quality hot cooked meal in schools.

### **Key Findings of the Impact Assessment Study**

- The centralized kitchen is supplying hot cooked Mid-Day meal in 82 schools covering 12212 children regularly without any break from 24<sup>th</sup> April, 2018.
- MDM supplied by Akshaya Patra remains hot till it is served on the children plates in the schools were reported by 100 percent respondents.
- The renovation works of centralized kitchen, no doubt, have added value to overall functioning and management in hygienic and timely manner and the expectations of State Government. It is ensuring supply of nutritive and hygienic Mid day Meal as well as helping schools in freeing school teachers from the burden of managing cooking of MDM in schools.

- The incidence of stale food supplied by agency was not reported by any of the school Headmaster/ Principal and teachers.
- The centralized kitchen created / renovated by Akshaya Patra foundation in Bhilwara city with financial support from REC is well in operation and working as per State Government and education department requirement and children need for Mid Day Meal. Adequate infrastructure created at the centralized kitchen looking to the present and future needs as per space available and Government MOU.
- Vessels, Cauldron, Machines and gadgets, which were purchased, were reported installed properly at the centralized kitchen premises.
- The machines/ gadgets and cooking devices used for Cooking, storage, cleaning, prepreparation for cooking were reported installed with required standard and specifications i.e. ISI/ ISO etc.
- The required civil constructions works have been undertaken as per need and reported of good quality.
- The centralized kitchen is managed is operated and managed by professional staffs who maintains proper quality and hygiene at large.
- The placed coordinator and Manager are properly managing the central kitchen and supply of quality Mid Day Meal in schools.
- The supply Van (Transport Van of Mahindra Company) was procured in 05 nos. is working properly as per the route. They are supplying MDM to schools from centralized kitchen. Even in case of break down it was reported managed properly without any delay. The drivers were reported well dressed and maintain hygiene.
- Branch Manager who is properly managing the central kitchen and supply of quality Mid Day Meal in schools.
- The support staffs and functionaries in total were 37 including Branch in-charge, Quality executive, District Supervisor, Machine operator, Cook, Cooking helper, Driver, store keeper and security. The personnel were satisfied with work and contributing in significant functioning of the Centralized Kitchen in Bhilwara city.
- The school administration namely, Teachers/ Headmaster/ Principal have Knowledge about Akshaya Patra Coordinator who were engaged in supply of MDM in the schools was reported by 90 percent respondents, whereas 10 percent respondents did not have knowledge about Akshaya Patra Coordinator. Also, Mobile number of Akshaya Patra Coordinator provided to school was reported by 100 percent respondents. Feedback taken by Akshaya Patra from school about MDM supplied was reported by 95 percent sample schools.

- Good efforts made by the Akshaya Patra Foundation to establish centralized kitchen with required cleanliness, hygiene and required utensils, gadgets and functional mechanized system.
- The commodities purchased at centralized kitchen were reported of standard brand, *AGMARK and* good quality. Use of iodized salt has been reported.

In nutshell, School Children, Headmaster/ Principal, teachers, DLOs/BLOs, Nodal Incharge and parents/ SMC members reported on their satisfaction on school Mid Day Meal program sun by Akshaya Patra. They were supporting the interventions and were satisfied with the quality of food served by Akshaya Patra Foundation run Centralized kitchen in Bhilwara city. They also supported their view of tasty foods, cleanliness and hygiene both in cooking and supplying food to the schools. However, it can be said that the Centralized kitchen is meeting the expectations of State Government and Department of Elementary Education of Bhilwara district. Largely, the DLOs/BLOs were satisfied to a larger extent in terms of quality of food, menu, timeliness of supply, supply of hot meal, coordination and behavior of functionaries of Akshaya Patra playing catalytic role in bringing the result of "successful supply of Mid Day Meal by Akshaya Patra Centralized Kitchen in Bhilwara city schools of State Government". Nevertheless, proactive role of Akshaya Patra Foundation Management cannot be denied along with the support from Renewable energy Corporation (REC) in creating a workable centralized kitchen with required infrastructure support. It can be said that the whole support of REC is giving positive result in terms of providing quality, hygienic, Timely and nutritive foods to school children studying in Government run schools of Bhilwara city.

Further, it can be said that although there has been difference on opinion as some said excellent, some said very, some said good and some satisfactory and also given suggestions for improvement so that the MDM programme can be executed in more better way. But, the assessment team have not realized any negative comments which is really commendable on the part of State Government, District Education department as well as on the part of Akshaya Patra Foundation that through their support the 'Centralized kitchen in Bhilwara city,' is being run successfully till date but there is greater need to ensure and continue the same ethos, vision, hard work, sensitivity and commitment for providing *Unlimited food for education with acceptable quality, nutrition and taste*.

The initiative of Akshaya Patra is experiencing supplying MDM through centralized kitchen from about 4 months in schools of Bhilwara city, it can be said it is good go. It will

take better shape and will meet the expectations of the children, school administration and District Education department as well as of State Government surely in better way.

### Some Key Suggestions & recommendation of the Study

- There is need to hold meeting may be on fixed day with school team and district Education department by Coordinator of Akshaya Patra Foundation in order to facilitate better execution of MDM and ensure similar support from them. This will also reduce gaps and differences. Also, it will help in meeting the expectations of schools and district / Block education department officials.
- The local food of children taste may be explored for meeting children taste looking to the centralized kitchen working and capacity that what is best possible through this centralized kitchen.
- The MDM supply in Madarsa in demand of their own taste in the MDM looking to their cultural resistance. May be two things can be done. Either their expectation looking to their taste can be met or they may be mobilized/ facilitated to promote taking MDM of centralized kitchen which have required calorific value and nutrition and beneficial for children health at this age. Also, it can be inculcated that hygiene and adequate nutrition are the major components of Mid Day Meal.
- It is recommended that the School level stakeholders namely, school children, Headmaster/ Principal and teachers can play a catalytic role in advocating for the centralized kitchen and supply of MDM when they see and develop believe on it. Hence, they may be visited to the centralized kitchen or such visit may be organized at the centralized kitchen level. This will ensure two things. First, the centralized kitchen functionaries and management will understand the school perspective and secondly, the school level stakeholders will understand the whole system & management & what is best possible in the present circumstances to ensure supply of quality and hygienic hot cooked meal supply. These will ensure proper support from the department as well as school level stakeholders in better functioning of whole MDM programme.
- Teachers/ Children suggested some improvement in MDM namely, Potato may be avoided in vegetables some days, Kadhi with Khichdi may be replaced. Only Khichdi can be given and may sweet dish/ fruits may be added, Chappati may be improved and adding of seasonal fruits.
- At school level cook cum helper should serve MDM so that children get sufficient time to take meal in the same recess period.

- In view of children and teachers/ Headmaster (HM)/ Principal, the rice in the MDM should be added with dal/ pulse rather than vegetables.
- The required number of functionaries at centralized kitchen may be place –additional 3-4 Helpers may be in place to undertake the responsibilities in a proper way.
- Effort should be made to creating some corpus fund for hassle free Operation & Maintenance in near future.

# CHAPTER I

# **Introduction & Background of MDM**

### 1.1 INTRODUCTION & BACKGROUND

IN the State of Rajasthan, the children belonging to different socio-economic strata

constitute around 40 percent of its population. A majority of them share the socio-economic deprivation of their family, particularly the parents, and do not have access to essential

requirements of nutrition, health-care and learning opportunities. Malnutrition is widely prevalent among growing children. It not only gives rise morbidity and mortality but also prevents a child from developing into a fully functional adult. Today, 60 percent of children in the age group



of 0-18 years are mildly, moderately, or severely underweight. About 55 percent of children Under 5 years and about 45 percent of adolescent girls suffer from anaemia due to iron and folic acid deficiency. Primary school children (6-14 years) form about 20-23 percent of the total population. Free and compulsory education up to the age of 14 years is the constitutional commitment. It is estimated that about 20 percent of children drop out of primary schools. NFHS 4 indicates that about above 35 percent of these children are undernourished and there is about 30 percent deficit in energy consumption and over 60 percent of the children have dietary micronutrient deficit of about 50 percent. It adversely affects the Universalization of Elementary Education. *Hunger and malnutrition amongst children are barriers to attend school regularly and learning*. Lack of proper enrollment and still moderate school dropout rate are attributed to

the poor nutritional status of the children compounded by poor socio-economic conditions, child labour and lack of motivation.

In State of Rajasthan, the key purpose of Mid Day Meal Scheme is to provide hot and cooked food to the children of primary and upper primary classes. Presently, mid day meal programme are being run by about 66354 local bodies in the state under the scheme of the state government schools, special training centers (AI Centers, Education Guarantee Centers, NCLP Centers) and nutrition programme in classes 1-8 in Madarsas. The available food grain (100 grams) along with conversion cost is Rs. 4.13 per student per day for classes 1-5 and for classes 6-8, food grain (150 grams) along with conversion cost is Rs. 6.18 per student per day in the State.

The Government of India with the support from State Governments has addressed this fundamental problem by implementing school meal programs that provide children with at least one nutritionally adequate meal a day. Nutrition support to primary education is considered as a means to achieve the objective of providing free and compulsory universal primary education of satisfactory quality to all the children below the age of 14 years by giving a boost to Universalization of Elementary Education through increased enrollment, improved school attendance and retention and promoting nutritional status of elementary school children simultaneously. School meal programs also provide parents with a strong incentive to send children to school, thereby encouraging enrollment and reducing absenteeism and dropout rates. School meal programs support health, nutrition, and education goals and consequently have a multi-pronged impact on a nation's overall social and economic development. With children from all castes and communities eating together, it is also a means of bringing about social integration, affinity and secularity.

The **Mid-day Meal Scheme (MDMS)** is the popular name for school meal programme in Rajasthan and throughout India. It involves provision of cooked lunch free of cost to school-children on all school days. **The key objectives of the programme are:** 

- protecting children from classroom hunger,
- increasing school enrolment and attendance,
- improving socialization among children belonging to all castes,
- addressing malnutrition, and social empowerment through provision of employment to women

The details of nutritional norms prescribed under the MDMS and assistance towards cooking cost, both for Primary and Upper Primary school children in Rajasthan are as under:-

Components	Primary School children	Upper Primary School children	
Calories	450	700	
Protein	12 grams	20 grams	
Food grains (Wheat/Rice)	100 grams per child/school day	150 grams per child/school day	
Cooking conversion in Rajasthan	Rs.4.13 per child/school day	Rs.6.18 per child/school day	

Micro-nutrients: Adequate quantities of micro-nutrients like Iron, Folic Acid and Vitamin-A.

### 1.2 The Necessity of Mid Day Meal Scheme

In our opinion providing mid day meals in schools is one of those efforts of state of India which moved India towards a hunger free republic. How India tackles the food problems and lack of educational opportunities together is that crucial issue which finds appropriate reply to an extent in form of mid day meal schemes in schools. This effort of the state can reduce the gap between male education and female education because food security at least for one time a day is provided to that female child who is at the lowest in terms of priority structures constructed by families in rural India particularly. The availability of mid day meal to female child can change the attitude of parents toward female education. Thus, mid day meal programme can be projected as one of the means leading to the system of social encouragement / incentives. This scheme can also attack on one of the pathologies relating to health status of female child known as under-nutrition. The mid day meal scheme in terms of totality may attack on caste based discrimination in rural India and in urban slums particularly. Children of various castes, religious categories and class status make informal interaction with each other at the time of mid day meal and inter communicate their experiences.

### 1.3 Mid Day Meal Scheme as Sociology of Security

The philosophy of mid day meal incorporates organic interconnectedness between education, health and public distribution systems. Food is an essential biological need while education is an essential politico- economic and socio- cultural need. Public distribution system is one of the welfare institutions by which state reaches to the people of deprived and poor categories with essentialities indispensable for survival. Health, like food, is also an essential bio- social need

which determines the capacity and capabilities of the workforce - both operative and potential. It can also be argued that the successful operation of 'Right to Education' is possible only when MDM is functionally & effectively implemented. In fact both are fundamental rights which make survival of democratic system possible.

In the era of competitive economy education, health and availability of the essentialities for common people in the open as well as restricted market construct the presence of security system. However, education, health and security are commodities. A large category of people are excluded from having education, health and security because they cannot purchase them due to the state of poverty. Sociologically mid-day meal scheme in India is a response to such systems of insecurities so that political instabilities could be ruled out. It is a known fact that illiteracy, hunger, malnutrition and lack of availability of essential goods/product make society unequal, oppressive, unjust and insecure. Mid day meal scheme thus appears as an institution of social safety. It is an important organ of 'Hunger-free' programme. It is a social fact that education plays a key role in the political economy of nations. Education contributes to raising wage – structures. In 1970s and 80s the real wages of literate or educated workers in developed nations experienced a rise of 305 percent yearly. This economic mobility of upwards nature establishes the important roles of education. MDM scheme, thus, as an indicator of social development perpetuates the possibilities of desirable change.

### 1.4 Some Features of MDM in Rajasthan

However, the Mid-Day-Meals in the Schools aimed to improve the child presence and participation with full vigour in the classroom and school activities and processes. In addition to the above, the Mid-Day-Meals in school alleviate classroom huger, attract children to school and make education effective. Mid day meal programmes (MDM) aiming at improving the nutritional status of poor children and ensuring better school enrollment have been functioning in various states of the country for over five decades. With the Supreme Court directive of November 28, 2001 to State Governments to introduce cooked mid day meals in schools, there has now been a renewed interest in MDM in different states in the country. In response to this pressure, and to the court orders, all state governments have initiated mid-day meal programmes. Moreover, there exists today a better enabling environment, which is conducive to the successful implementation of MDM. The adoption of Sarva Shiksha Abhiyan (SSA) as a National Policy, has contributed to this. Also, a number of Self Help Groups (SHGs) and other Women's groups (AMSS) are active and several NGOs/ Foundations/ Trusts have participated in MDM. MDM encourages social interaction between different communities and thus contributes to social equity.

### 1.5 Possible Benefits of MDM

MDM seeks to provide for each school child roughly a third of the daily nutrient requirements in the form of a hot fresh cooked meal. It is sometimes argued that in the case of children of poor households, the school meal may become a substitute rather than a supplement for the home meal. It is also possible that since the meal supplies only one third of the dietary requirements, and that, too, for 200-250 days in a year, it may not be possible to demonstrate significant improvement in the nutritional status of the child. Even if this be so, it is important to note that it is not merely the long-term effects of the school meal on the nutritional status but its Short-Term Effects on better attention, memory and learning that is important. There are several published reports based on well-conducted studies pointing out to these beneficial short-term effects of the school meal on learning ability. A hungry child is a poor learner lacking in concentration. A mid day meal is an important instrument for combating classroom hunger and promoting better learning. Many children reach school with an empty stomach in the morning, since a good early morning breakfast is not a part of the household routine. Under these circumstances, it is important to acknowledge the Short Term Effects of MDM on learning. MDM could thus be a means for not only promoting school enrollment but also better learning in schools.

MDM could also inculcate in the pupils good dietary habits and promote personal hygiene and awareness of the importance of environmental sanitation. In fact, MDM could be a valuable means of imparting health, hygiene and nutrition education not only to children but also to the parents and the community.

### 1.6 About Akshaya Patra Foundation

The Akshaya Patra Foundation is a non-profit organisation headquartered in Bengaluru, India. The organisation strives to eliminate classroom hunger by implementing the Mid-Day Meal Scheme in the government schools and government-aided schools. In addition, Akshaya Patra also aims at countering malnutrition and supporting the right to education of socio-economically disadvantaged children.

Since 2000, Akshaya Patra has been concerting all its efforts towards providing fresh and nutritious meals to children on every single school day. Akshaya Patra is continuously leveraging technology to multiply their reach. The state-of-the-art **kitchens** are the major speciality which has attracted curious visitors from around the world.

The partnership of Akshaya Patra with the Government of India and various State Governments, along with the persistent support from corporates, individual donors, and well-wishers have

helped Akshaya Patra to grow from serving just 1,500 children in 5 schools in 2000 to serving 1.7 million children.

Today, Akshaya Patra is the world's largest (not-for-profit run) Mid-Day Meal Programme serving wholesome food every school day to over 1.7 million children from 14,314 schools across 12 states in India.

### Akshaya Patra in Bhilwara city – some realities

The Akshaya Patra Foundation has recently started serving the Mid Day Meal (MDM) in Government run schools in Bhilwara city covering about 13000 children across 83 schools through centralized kitchen. The State Government supported the initiatives with the aim to provide timely MDM in the city schools and freeing school teachers and staffs from the burden of cooking, and managing the MDM so that they may remain engaged in only teaching.

The centralized kitchen in Bhilwara city was started by Akshaya Patra on 24<sup>th</sup> April, 2018. Before, the intervention of Akshaya Patra, Schools were cooking MDM since 2013 to March, 2018. In early 2013, the centralized kitchen in Bhilwara city was operated by Naandi Foundation which was closed down due to non-agreement of state government to continue the services of Naandi Foundation due to dissatisfaction on the quality of food and management.

On 11<sup>th</sup> September, 2017, State Government Rajasthan with District Elementary Education Department, Bhilwara district entered into agreement (Memorandum of Understanding) with Akshaya Patra Foundation, Regional Office, Rajasthan to run the Mid day Meal Programme in the district. The mandate is to supply MDM in the allotted schools during recess time on all the school working days as per the provisions. Before making the centralized kitchen operation, Akshaya Patra Foundation had to re-install the centralized kitchen and make necessary modifications in order to ensure fully functional kitchen andsatisfactory supply of mid day meal to the urban area schools of Bhilwara city.

As per the Memorandum of Understanding, Akshaya Patra Foundation had to arrange everything to make the centralized kitchen functional - may be by replacing the dysfunctional machines, equipments and gadgets and also the infrastructural parts. In lieu of requirement and to make the whole system and infrastructure functional, Akshaya Patra had received financial support from Renewable Energy Cooperation (REC) of about 177 Lac. The financial support from REC has made the state owned centralized kitchen fully functional by equipping the kitchen with operational machines, equipments and gadgets and the infrastructural requirements. As a result, the Mid Day Meal Programme was initiated primarily in 32 schools of Bhilwara city from 23<sup>rd</sup> April, 2018 in first phase. In the second phase i.e. from 2<sup>nd</sup> July, 2018, the MDM

programme has been extended to 51 more government run schools of Bhilwara city. Thus, in total, MDM programme has been initiated in 83 Schools covering 12212 school children of classes 1-8.

### 1.7 The Impact Assessment Study

The Impact Assessment study of Mid Day Programme run by Akshaya Patra has been entrusted to Centre for Development Communication & Studies (CDECS), Jaipur. CDECS is a development organization working in the field of Trainings, Research & Development interventions. The Impact Assessment study of Mid Day Programme run by Akshaya Patra with support from State Government and District education Officer (Elementary) has been undertaken from 18<sup>th</sup> August, 2018 to 31<sup>st</sup> August, 2018 by covering about 10 percent sample schools.

# CHAPTER II

# The Approach, Objectives & Methodology of the Study

### 2.1 Importance of the Study

Social research and social practice in Indian society of 21st century are under the

phase of qualitative transition. Any effort related to research activity now needs the organic interconnectedness of conceptual articulation, exiting theoretical constructions, issues as research questions or hypothesis, paradigms/ models on which the entire research study is placed as blue print and narratives/ analyses. It is also necessary now to raise ethical issues in research if research accepts the research activity as societal responsibility. For making closeness with the respondents for insightful data collection, we now need the use of discourse analysis and conversation analysis. In our humble opinion, every research is now more or less an action research as a result 'analysis-evaluation-continuum' frame should be introduced at every stage [right from pre-field stage (s) to post-field stage (s)] of research activity. In this study our team has tried to incorporate these dimensions which one may call 'Co-ordinate approach' to research activity. A 'wide world of information', 'Analytic comprehensitivity' and 'reflexivity-accessibility' are those frames of reference which our team has tried to construct in this research activity.

Our team on the basis of discourse has constructed 'Mid-Day Meal Scheme' as sociological concept. This scheme is as Organized-formal effort for providing food security (to a certain extent) and educational status to the category of school-goers/children with the purpose of inclusiveness patterns appearing in cultural scheme (s).

Mid-day meal scheme in this sense is interconnectedness of culture (s), Society and democracy in school system where child (ren) is an element of centeredness. This scheme in our opinion is deeply linked with human rights, social movements having progressive frame and patterns of advocacy also. Mid day meal scheme gives rise to secularity in the school system, attacks on hierarchy and encourages students to feel the presence of solidarity. But at the same time upper class and ruling elites in urban space, upper caste and rich peasantry in rural space and category of teachers having middle class-upper caste background treat this scheme in the context of stigma, poverty and pity. Thus 'Cultural-clash' as an idea is an outcome of this scheme which

raises the issue of how an upper and middle stratum in Indian society treats the values of social Justice and distributive Justice.

After framing this idea of mid-day-meal our team also raised the issues of social research further. One of the intensive views was that our research activities and research based assessment are parts of 'reformist social sciences' because these activities extend help to government and other formal institutions about carrying out all those activities more efficiently (with the sense of accountability) which lead to people-interest centric social change. One comment was that our efforts and similar kind of efforts will make social sciences 'democratic science' also.

Any development programme becomes successful only when it is implemented in a proper manner and benefit desired target population. In case of Mid-Day-Meal, it is meant for school going children of 6-14 years of age group. The main objective of launching MDM was to increase the enrollment, retention and improve the nutritional status of school going children so that they can get attracted towards elementary education and will complete the education upto class VIII. However, there are also other objectives of MDM. Thus, in order to achieve the objectives of MDM with desired outcome, it is essential to evaluate MDM from time to time. This will not only help in getting feedback from beneficiaries and stakeholders about the programme, but also, their views on MDM programme run by Akshaya Patra through well maintained and designed centralized kitchen and management system right from procurement to cooking, supply and management of urban set-up of Bhilwara city, likes and dislikes of MDM, problems, and expectations can simultaneously be assessed through Impact assessment study and accordingly corrective actions can be taken in order to further strengthen MDM programme in the state.

In addition, it will also help the donors namely, REC (Renewable Energy Corporation) & State Government, Rajasthan to really assess/ know the outcome of the whole investment of fund for the Mid Day Meal Programme in Bhilwara city, Rajasthan.

The responses of headmasters, school children and parents would help in understanding the actual situation regarding MDM, whereas feedback from stakeholders would help in understanding various problems which impede successful implementation of Mid Day Meal programme. Also, feedback from the Centralized Kitchen managers, functionaries & DLOS/BLOs etc. is equally important in order to assess their views, functions, roles, responsibilities and problems regarding preparation of MDM. Thus, feedback from various levels would help in understanding the strengths, weaknesses and challenges in reality and

would also help in redesigning strategies or taking corrective actions so that MDM programme could achieve optimum as well as maximum impact on the School children and school processes of school children participation in classroom, stay in schools and help in improving the classroom attendance. Also, this impact study has helped the stakeholders to know how the role of Akshaya Patra has really been beneficial in the whole system of supplying Mid Day Meal in Bhilwara city schools.

### 2.2 Objectives of the Study

The objectives of the study titled "Impact Assessment study of Mid day Meal Programme in Bhilwara City" run by Akshaya Patra are as follows:

- a. To study the benefits of the centralized kitchen in facilitating better access to quality Mid Day Meal in schools of Bhilwara city.
- **b.** To assess the impact of MDM on increasing the enrolment, attendance, reducing the dropouts and ensuring cent percent classroom sessions.
- **c.** To study Is the MDM liked by the school children and parents of the school children?
- **d.** To assess whether children in schools are interested in taking MDM in schools supplied by centralized kitchen.
- **e.** To assess the process of implementation of MDM in schools in Bhilwara city supplied by the Akshaya Patra Centralized Kitchen.
- **f.** To analyze the availability of cooked MDM in schools as per menu, its transportation and other processes and give suggestions for strengthening the same.
- g. To study the cleanliness and hygiene practiced under preparation and maintenance of MDM right from cooking to serving in schools.
- **h.** To study the arrangements, additional support under MDM and quality of MDM supplied by the centralized kitchen.
- i. To study the centralized kitchen in terms of quantity & quality of available infrastructures, space, manpower, cleanliness & hygiene, cooking material, grains, storage and process, system and management in order to provide quality food in the schools.

### 2.3 Methodology

**Methodology** is an important element of this evaluation study. Methodological devices make any study systematic, methodical, scientific, objective as well as suggestive. In the analysis of any implementation process, the use of method is the prime necessity. Historicity, contemporarily and futuristic trends can be depicted up to the extent of "near truth" if methodological devices are selected by assessing the realities with a sense of neutrality. Concepts, ideas and tools with time management are some of the important aspects of methods which are taken care of in present study.

The methodology of the study is important to judge the real situation of MDMS i.e. achievement of the programme and its quality. It also helps the policymakers and implementers to decide the way forward in order to ensure the required quality and coverage. Therefore, it is necessary for a study to be scientific and rational. This research study also aims to develop certain conceptual and theoretical premises to describe and explain facts, achievements, outcomes, quality of MDMS intervention looking to its Goals & Objectives. Since scientific studies are based on empirical methods, the findings of studies can be used to prepare problem-solving mechanisms.

It is a reality that methodological devices make a study organized, systematic and scientific-rational. The selection of methods also expresses the research aptitude of the researcher and his/her objectivity towards the whole exercise of study. By using this objectivity, i.e. intersubjective agreement, social researcher establishes the relationship between (1) ideas and ideas, (2) ideas and experiences, and (3) experiences and experiences. This 'triple synthesis' is necessary for making this evaluative and assessment study particular.

Tools and techniques in the study used for collection will be both primary and secondary data. On the basis of the nature of area of study, tools and techniques were always designed. Since the study followed both the qualitative and the quantitative mechanism of interpretation, the tools preparation needs understanding skill. The Research experts i.e. the members of the team, as a result, appear in each study as a primary instrument for collecting primary and secondary information. Research experts at the time of data collection observed the lived experience/behavior of the sample units so that contexts of the information could be understood.

Both quantitative and qualitative research techniques (plurality of tools and techniques) were used for the study **in** the sample States/ districts, in order to draw the impact and holistic picture of the MDMS in terms of its design, functions, system and processes in the Mid Day Meal

Programme run by Akshaya Patra in Bhilwara city schools/Madarsas in order to achieve the objectives of MDMS.

The quantitative and qualitative tools have been used for undertaking Impact Assessment study. The assessment study methods, tools and techniques used in the study are stated hereunder:

### Methods

**Quantitative:** Empirical - Infrastructure, System, functions and management of centralized kitchen

Assess the enrolment of children, attendance, and retention.

Management of MDMS in the schools receiving cooked food by Akshaya Patra Centralized kitchen,

Examining school records- attendance register – school, MDM registers

**Statistical:** Both Primary and secondary data will be collected on the standard designed tools and will be analyzed using statistical methods.

Qualitative: The qualitative assessment is an important aspect of the research study in order to assess the Impact of MDMS supplied by Akshaya Patra Centralized kitchen in terms of better access to timely food, improving the quality of food in terms of quality and quantity in schools, reducing teachers' burden for management of MDMS in the schools and meeting the children need of Supplementary meal in schools.

The qualitative data analysis is also important to know the Strengths, Weaknesses, Opportunities and Threat in implementation of MDMS over the period of time. This study will also help us to know the undercurrents and contribution of Akshaya Patra run Centralized Kitchen in effective execution of MDMS in the Bhilwara city schools.

# Techniques for collecting information

- Comprehensive assessment of functions, system, processes right from Centralized Kitchen to Schools, teachers/ Headmaster, and children.
- Secondary data Reports etc.
- Observing/inspecting the roles of various stakeholders in executing
  the MDMS in the Bhilwara city Education department/ Schools
  /school level activities and programmes, leveraging support from
  other programmes and institutions/ department playing an
  instrumental role in ensuring MDMS.

	Standards and Quality of MDMS.		
	• Interaction with the Block & district officials Community leaders,		
	School administrations / HMs/teachers, parents and / children.		
	Interaction with children		
	Using secondary data & information		
	• Visual Aids		
	• Examining records		
Tools	- Dramming 1000105		
	1 A4 - h - 1 l - 1 The information have been allowed any form the		
	1. <b>At school level</b> – The information have been collected on / from the		
	following to conduct the study at school level:		
	i. School Observation Schedule (to be filled with the		
	help of head teacher)		
	ii. School Management Committee Schedule		
	(chairperson/ members),		
	iii. Parents/ Community		
	iv. Student Schedule (20 students of various classes),		
	v. Head master/Teacher Schedule (Head teacher and one		
	Teacher),		
	vi Observation at centralized kitchen run by Akshaya		
	1. At Education Department -Block & District - The interview		
	scheduleshave been used to capture the views and responses		
	from the programme managers.		
	2. Centralized Kitchen:		
	I. Assessment of centralized kitchen		
	II. Interaction/Interview with Programme managers and		
	functionaries of the centralized kitchen and supply team		
	of MDM etc.		
Techniques for	Commutantes at 1sts and services		
1	5 f 5 f		
analysis	Statistical methods –using SPSS and Excel		
	Transforming qualitative information into quantitative data.		
	Photo & picture analysis		

The four phases study was conducted in order to gather data/ information on various aspects of MDM. These phases are stated here under:

**Assessment Study Process:** This phase consisted of deciding area of study, describing objective/ purpose of study. In order to collect more information, knowledge about MDM various records including, other reports of MDM, documents on MDM from Akshaya Patra Foundation & Education department were used. During this phase, conceptual framework of MDM, its various other related aspects, objective and purpose of study were extensively studied.

**Designing the Study:** This phase consists of specifying objectives of study, possible target group for study and choosing method for data collection as per objective. Primary data were collected through questionnaire and interview schedule from beneficiaries and stakeholders. Also, observation schedule was used to assess MDM in the school. The primary data help in getting first-hand information about MDM and its various other aspects. The secondary data helped in understanding and also gathering information about various other aspects that could be used as part of different tools for data collection.

**Empirical Phase:** The phase consisted of data collection and data processing (editing, coding, tabulation). After pre-testing the tools and including correction in questionnaire/ interview and observation schedule as per feedback from pre testing, the research team headed for data collection. For this, Research experts/ Investigators were given extensive training. After training the Field Investigators were sent to Study area (Bhilwara city).

**Interpretative Phase:** This phase includes data analysis and report writing. After editing, coding and tabulation of data, analysis of data was done keeping in view purpose and objective of study. Also, evaluation report was prepared based on data analysis and collected secondary data.

### 2.4 Sample and Sampling

### Sampling Method & Selection of location

A multistage stratified sampling has been followed with different stratifying parameters for selection of sample units for different levels. In total 10 percent sample schools have been drawn i.e. 09 schools (out of 82 schools). The criteria for selection of samples is stated hereunder,

### **Selection of Schools**

The Schools of the Bhilwara city were classified on the basis of their levels namely, Primary, Middle and Senior / secondary school/ Madarsa. The proportion of category of schools has been drawn in the sample for the Impact Assessment study.

Finally, 09 schools have been selected randomly. They are,

S.No.	School Name	Nodal centre	Govt./ Madarsa	Level
1.	GPS JULAHA BASTI PUR	GUPS VISHNOI MAHALLA PUR	Govt.	1to5
2.	MADARSA ANJUMAN UPS KHEL MOHALLA PUR	GUPS VISHNOI MAHALLA PUR	Madarsa	1to8
3.	GUPS MANGALPURA	GUPS BILIYA KHURD	Govt.	1to8
4.	GGPS GANDHI NAGAR MOKHAMPURA	GUPS BAPU NAGAR	Govt.	1to5
5.	GSS GANDHI NAGAR	GUPS BHOPALGANJ AZAD NAGAR	Govt.	1to10
6.	GPS HOUSING BOARD SHASTRI NAGAR	GUPS NATHDWARA SARAYA KASHIPURI	Govt.	1to5
7.	GSSS SUBHASH NAGAR	GUPS WARD NO. 8	Govt.	1to12
8.	GGUPS KALKIPURA	GUPS SHAHJI MOHALLA	Govt.	1to8
9.	GPS KEER KHEDA WARD NO. 41 SANGANER	GPS KEER KHERA SANGANER	Govt.	1to5

### Selection of beneficiaries

### **Selection of Students**

From each school, 20 students (10 boys and 10 girls) preferably from class 1-8 in case of Middle and Senior/secondary schools and in Primary schools preferably from class 1-5 respectively have been randomly selected. The sample students included the available social category may be SC, ST, OBC, minority & General category.

The students'samples have been drawn class-wise through random sample technique.

### **Selection of Teachers / Headmaster**

From each school two teachers have been selected (of which one will be head teacher) to canvass the teacher level schedule. The teachers have been selected by using simple random sampling technique.

### **Selection of SMC members/ Parents**

From each school 2-3 parents/guardians/SMC members have interacted on the MDM arrangement in the school and role of Akshaya Patra in ensuring quality MDM. The parents were interacted as per their availability.

### Selection of Centralized kitchen staff and Managers

At the centralized kitchen level, the Managers and the functionaries have been interacted/interviewed. It includes the Branchin-charge, District Supervisors, Chapatti machine operator, cook, helper, driver etc.

### 2.5 Sampling, Sample size & Sample respondents

The study has been carried out in the sample schools of Bhilwara city.

Sr.	Sample	Sample	Remarks
No.		No	
1.	Schools	09	Covering Primary, Middle and Senior/sec
			schools& Madarsas
2.	Teachers/ HM	20	One HM/Principal & One teacher from each schools
3.	SMC members/	32	03 Parents/ SMC members from each school
	Parents		
4.	School Children	157	From each school approx. 20 students (10 boys
			and 10 girls) preferably from class 1-8 in case
			of Middle and Senior/secondary schools and in
			Primary schools preferably from class 1-5 respectively were randomly selected.
			respectively were railubility selected.
5.	Managers &	22	Programme Managers and Functionaries
	functionaries of		
	centralized kitchen		

6.	DLOs,Education	05	District Collector, DEEO, MDM In-charge, Officials
	Department		associated with the execution of MDM
	Functionaries at		
	Block/ city level		

### 2.6 Data Collection

A team of 1-2 field investigators was sent for to each sample school. In order to guide and supervise the FIs, the research officers were deputed.

### 2.7 Data Analysis

The filled data collection tools were crosschecked and edited and entered into computers for data processing and analysis. The Data were analyzed and tabulated keeping the objectives of the study in view. The figures and percentages were used, wherever necessary.

### 2.8 Submission of Draft & Final Reports

The report has been prepared based on the findings of the field work. The draft report has been prepared after completion of the field work followed by the data processing and data analysis. The draft report has been prepared and submitted to Akshaya Patra Foundation, Regional Office Jaipur, Rajasthan.

This Final Report has been prepared by incorporating the comments and suggestions on the draft report. This Final Report of 'Impact Assessment Study of Mid Day Meal Programme run by Akshaya Patra Foundation in Schools of Bhilwara city, Rajasthan', has been submitted to the Akshaya Patra Foundation, Regional Office Jaipur, Rajasthan.

# CHAPTER III

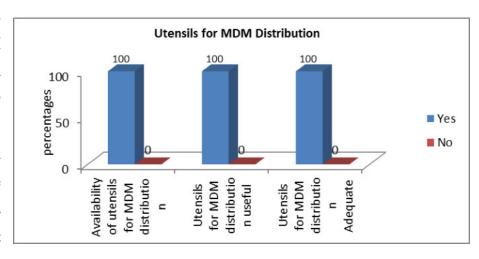
# **Empirical Analysis and Findings**

The data (Primary & Secondary) have been collected at various levels i.e. district, Block and school levels in order to assess the impact of MDM programme run by Akshaya Patra in schools of Bhilwara city. It is largely focusing on the status, gaps, problems, strengths, weaknesses and challenges etc. under MDM programme. The analysis of data has been presented in the following sections.

# A. Analysis of MDM being served in Schools

# A.1 Utensils for MDM Supply & Distributions

Availability of utensils essential for MDM distribution was reported in 100 percent (09 schools) sample schools. Regarding usefulness and adequateness of available utensils, the same was reported in 100 percent sample schools.

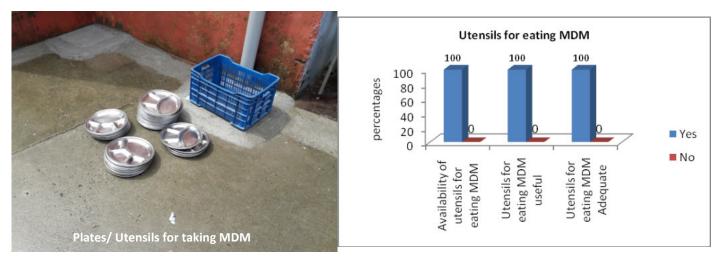


**Table A-1: Utensils for MDM Distribution** 

Particulars	Yes	No
Availability of utensils for MDM distribution	9	0
	(100)	(0)
Utensils for MDM distribution useful	9	0
	(100)	(0)
Utensils for MDM distribution Adequate	9	0
	(100)	(0)

Source: School observation (Note: Figures in the brackets are the percentages)

## A.2 Utensils for eating MDM



Like-wise, availability of utensils for eating MDM is essential so that children can take MDM without any hassles. Availability of utensils for eating MDM was reported in 100 percent sample schools. Regarding usefulness and adequateness of available utensils for eating MDM, the same was reported in 100 percent sample.

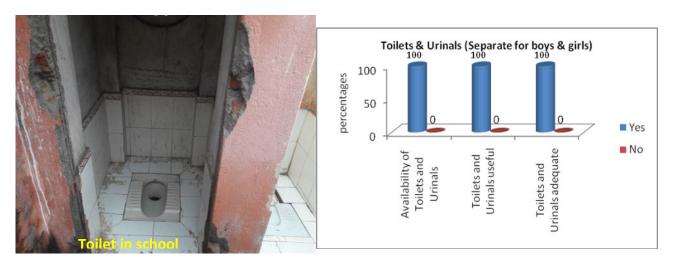
**Table A-2: Utensils for eating MDM** 

Particulars	Yes	No
Availability of utensils for eating MDM	9	0
	(100)	(0)
Utensils for eating MDM useful	9	0
_	(100)	(0)
Utensils for eating MDM Adequate	9	0
	(100)	(0)

Source: School observation (Note: Figures in the brackets are the percentages)

# A.3 Toilets and Urinals (Separate for boys & girls)

Availability of Toilets and Urinals (Separate for boys & girls) was reported in 100 percent sample schools. Regarding adequateness and usefulness of Toilets and Urinals (Separate for



boys & girls), the same was reported in 100 percent sample schools. The children were using toilets and urinals in the sample schools. Also, toilets and urinals in the sample schools were adequate i.e. suitable as per strength of school.

Table A-3: Toilets and Urinals (separate for boys and girls)

Particulars	Yes	No
Availability of Toilets and Urinals (separate for boys and	9	0
girls)	(100)	(0)
Toilets and Urinals useful	9	0
	(100)	(0)
Toilets and Urinals adequate	9	0
_	(100)	(0)

Source: School observation (Note: Figures in the brackets are the percentages)

# A.4 Seating arrangement during taking MDM

Availability of daripatti in school is essential so that children can sit properly (in row while taking MDM). Availability of daripatti for taking MDM was reported in 89 percent sample schools, whereas in 11 percent sample schools availability of daripatti for taking MDM was not reported. Regarding usefulness and adequateness of available



daripatti, the same was reported in 100 percent sample schools.

Table A-4: Seating arrangement facilities (availability of daripatti) for taking MDM

Particulars	Yes	No
Availability of daripatti for taking MDM	8	1
	(89)	(11)
Daripatti for taking MDM useful	8	0
	(100)	(0)
Daripatti for taking MDM Adequate	8	0
	(100)	(0)

Source: School observation (Note: Figures in the brackets are the percentages)

#### A.5 Availability of adequate Place for washing plates

Availability of space/ place i.e. washing platform for washing plates was reported in 67 percent sample schools, whereas in 33 percent sample schools availability of place for washing plates was not reported. Regarding usefulness & adequateness of available place for washing plates the same was reported in 100 percent sample schools.

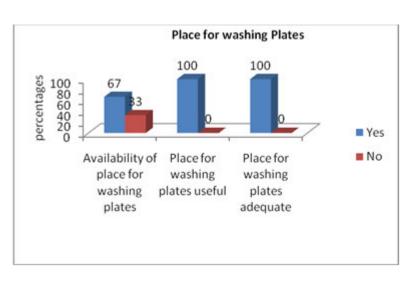


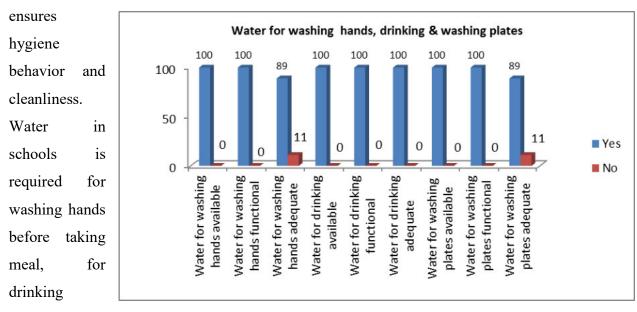
Table A-5: Place for washing plates

Particulars	Yes	No
Availability of place for washing plates	6	3
	(67)	(33)
Place for washing plates useful	6	0
	(100)	(0)
Place for washing plates adequate	6	0
	(100)	(0)

Source: School observation (Note: Figures in the brackets are the percentages)

## A.6 Availability and Adequateness of Drinking Water in Sample Schools

Water is one of the essential commodities, which facilitates the preparation of MDM and



purpose, for preparing MDM and also for washing utensils of MDM.

Availability of water is important so that children can wash hands before taking MDM, drink water and can wash plates after taking MDM. Availability of water for washing hands was reported in 100 percent sample schools. Water for hands washing were functional was reported in 100 percent sample schools and were reported adequate in 89 percent sample schools respectively. Like-wise, availability of drinking water was reported in 100 percent sample schools. Drinking water was reported functional and adequate in 100 percent sample schools. Availability of water for washing plates was reported in 100 percent sample school respectively.

However, water for washing plates was reported functional in 100 percent and adequate in 89 percent sample schools.

Table A-7: Availability and Adequateness of Drinking Water in sample Schools

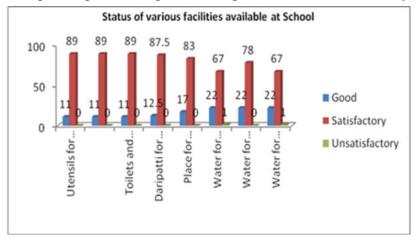
Particulars	Yes	No
Water for washing hands available	9	0
-	(100)	(0)
Water for washing hands functional	9	0
-	(100)	(0)
Water for washing hands adequate	8	1
	(89)	(11)
Water for drinking available	9	0
-	(100)	(0)
Water for drinking functional	9	0
-	(100)	(0)
Water for drinking adequate	9	0
	(100)	(0)
Water for washing plates available	9	0
	(100)	(0)
Water for washing plates functional	9	0
	(100)	(0)
Water for washing plates adequate	8	1
	(89)	(11)

Source: School observation (Note: Figures in the brackets are the percentages)

### A.7 Status of Facilities available at schools

Utensils for MDM distribution were reported good in 11 percent sample schools and satisfactory

in 89 percent sample schools respectively. Similarly, utensils for eating MDM were reported good in 11 percent sample schools and satisfactory in 89 percent sample schools. Toilets and Urinals (Separate for boys & girls) were reported good in



11 percent sample schools and satisfactory in 89 percent sample schools. Daripatti for taking MDM was reported good in 12.5 percent sample schools and satisfactory in 87.5 percent sample schools. Place for washing plates was reported good in 17 percent sample schools and satisfactory in 83 percent sample schools. Water for washing hands was reported good, satisfactory and unsatisfactory in 22 percent, 67 percent and 1 percent sample schools respectively. Water for drinking was reported good and satisfactory in 22 percent and 78 percent sample schools respectively. Water for washing plates was reported good, satisfactory and unsatisfactory in 22 percent, 67 percent and 1 percent sample schools respectively.

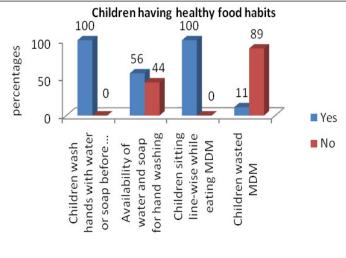
**Table A-7: Status of Facilities** 

Particulars	Good	Satisfactory	Unsatisfactory
Utensils for MDM distribution	1	8	0
	(11)	(89)	(0)
Utensils for eating MDM	1	8	0
	(11)	(89)	(0)
Toilets and Urinals	1	8	0
	(11)	(89)	(0)
Daripatti for taking MDM	1	7	0
	(12.5)	(87.5)	(0)
Place for washing plates	1	5	0
	(17)	(83)	(0)
Water for washing hands	2	6	1
	(22)	(67)	(11)
Water for drinking	2	7	0
	(22)	(78)	(0)
Water for washing plates	2	6	1
	(22)	(67)	(11)

Source: School observation (Note: Figures in the brackets are the percentages)

# A.8 Children practicing healthy food habits





Further, the analysis of data with regard to inculcation of healthy habits amongst school children in the sample schools shows that 100 percent of school children wash hands with either soap or water before taking meal. Availability of water and soap for hand washing was reported in 56 percent sample schools, whereas in 44 percent sample schools the same was not reported. Children sitting



line-wise while eating MDM was reported in 100 percent sample schools. Children wasted MDM was reported in 11 percent sample schools.

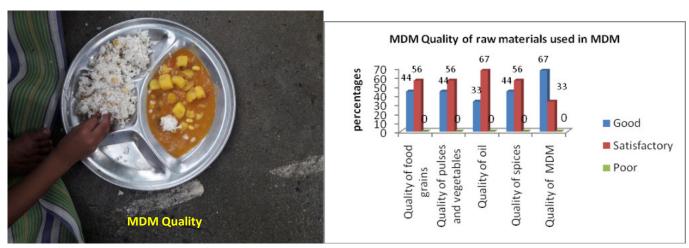
Table A-8: Children having healthy food habits

Particulars	Yes	No
Children wash hands with water or soap before taking meal	9	0
	(100%)	(0)
Availability of water and soap for hand washing	5	4
	(56%)	(44%)
Children spreading food while eating	4	5
	(44%)	(56%)
Children sitting line-wise while eating MDM	9	0
	(100%)	(0)
Children wasted MDM	1	8
	(11)	(89)

Source: School observation (Note: Figures in the brackets are the percentages)

## A.9 Quality of Raw Materials Used in MDM

Quality of used food grains was reported good and satisfactory in 44percent and 56 percent sample schools respectively. Quality of pulses and vegetables was reported good and



satisfactory in 44 percent and 56 percent sample schools respectively. Quality of oil was reported good and satisfactory in 33 percent and 67 percent sample schools respectively. Quality

of spices was reported good and satisfactory in 44 percent and 56 percent sample schools respectively. Overall Quality of MDM was reported good in 67 percent and satisfactory in 33 percent sample schools respectively.

Table A-9: Quality of raw materials used in MDM

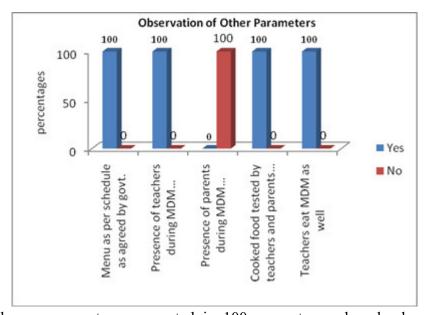
Particulars	Good	Satisfactory	Poor
Quality of food grains	4	5	0
	(44)	(56)	(0)
Quality of pulses and	4	5	0
vegetables	(44)	(56)	(0)
Quality of oil	3	6	0
	(33)	(67)	(0)
Quality of spices	4	5	0
	(44)	(56)	(0)
Quality of MDM	6	3	0
	(67)	(33)	(0)

Source: School observation (Note: Figures in the brackets are the percentages)

## **A.10 School Level Observations**

Further, efforts have been made to observe other aspects, which are directly or indirectly related

to MDM in order to ensure of **MDM** quality viz. participation of parents teachers in MDM preparation, checking, tasting and distribution. An analysis of the data pertaining to presence of parents during **MDM** distribution suggests that it was not reported in any of the sample schools. Menu as per



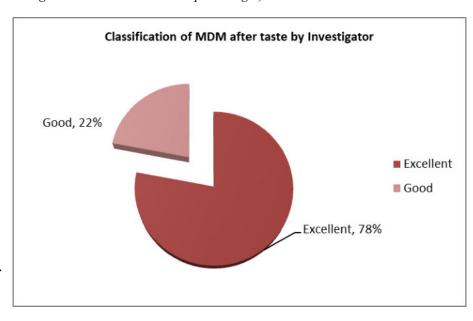
schedule as agreed upon by the government was reported in 100 percent sample schools. Akshaya Patra issued monthly menu looking to school holidays in advance. The menu includes all essential food items viz. chapatti, rice, jeera rice, mixed vegetables, dal, channa, kadhi, vegetables, fruits, sambhar, daliya and kheer etc. Presence of teachers during MDM distribution was reported in 100 percent sample schools. Also, cooked food tasted by teachers and parents during distributionwas reported in 100 percent sample schools. Teachers eat MDM as well was reported in 100 percent sample schools.

**Table A-10: Observation of other parameters** 

Particulars	Yes	No
Menu as per schedule as agreed upon by the	9	0
Govt.	(100)	(0)
Fruits fresh (if served)	Not served on the d	lay of visit
	NA	
Presence of teachers during MDM distribution	9	0
	(100)	(0)
Presence of parents during MDM distribution	0	9
	(0)	(100)
Cooked food tasted by teachers and parents	9	0
during distribution	(100)	(0)
Teachers eat MDM as well	9	0
	(100)	(0)

Source: School observation(Note: Figures in the brackets are the percentages)

Classification of MDM after being tasted by investigators was reported excellent in 78 percent sample schools and good in 22 percent sample schools. According to them, quality of MDM was excellent in majority of sample schools during



field level impact assessment study. It includes all essential ingredients, which are good for children's health. Also, it was reported that MDM supplied by Akshaya Patra in schools reduces teachers burden and also, it was reported that the classes ran smoothly during the visit to the sample schools.

Table A-11: Availability and Updation of MDM records

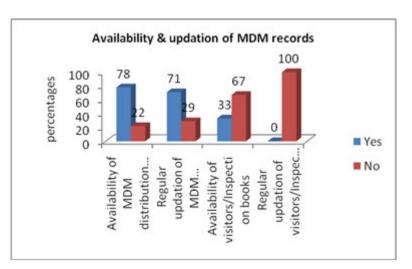
Records	Yes	No
Availability of MDM distribution Register	7	2
	(78)	(22)
Regular updation of MDM distribution register	5	2
	(71)	(29)
Availability of visitors'/Inspection books	3	6
	(33)	(67)
Regular updation of visitors'/Inspection books	0	3
	(0)	(100)

Source: School observation (Note: Figures in the brackets are the percentages)

As per the guidelines and norms of MDM Commissionerate, Government of Rajasthan, in

schools, the MDM records need to be updated and properly managed in the necessary formats prescribed by the department. The observation was also made to check the availability of records related to MDM and its regular updating. The data depict that the availability of MDM distribution register was

reported in 78 percent sample schools, whereas in 22 percent sample schools the same was not reported. Updation of available of MDM distribution register was reported in 71 percent sample schools, whereas in 29 percent sample schools the same was not reported. Similarly, availability of visitor's/inspection books was reported only in 33 percent sample





schools, whereas in 67 percent sample schools the same was not reported. Updation of available visitors'/inspection books was not reported in any of the sample schools.

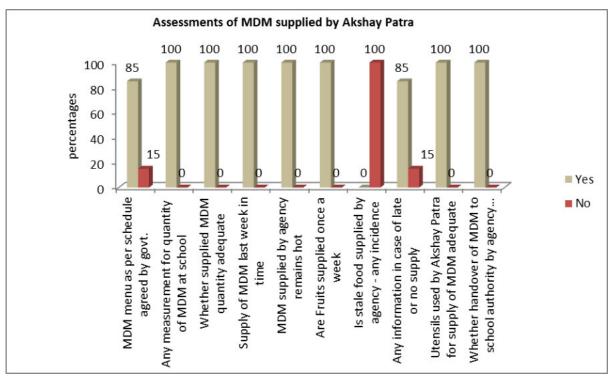
- Hence, School observation by investigator can be summarized as follows:
- Availability of utensils for MDM distribution and eating was reported in 100 percent (09 schools) sample schools. Regarding usefulness and adequateness of available utensils, the same was reported in 100 percent sample schools.
- Availability of Toilets and Urinals (Separate for boys & girls) was reported in 100 percent sample schools. Also, its usefulness & adequateness was reported in 100 percent sample schools.
- Availability of daripatti for taking MDM was reported in 89 percent sample schools. Regarding usefulness and adequateness of available daripatti, the same was reported in 100 percent sample schools.

- Availability of space/ place i.e. washing platform for washing plates was reported in 67 percent sample schools. Usefulness & adequateness of available place for washing plates was reported in 100 percent sample schools.
- Availability of water for washing hands, drinking and washing plates was reported in 100 percent sample schools. The same was reported functional and adequate in 100 percent sample schools.
- Availability of water and soap for hand washing was reported in 56 percent sample schools.
- Children sitting line-wise/ in rows while eating MDM was reported in 100 percent sample schools.
- 100 percent of school children wash hands with either soap or water before taking meal. Hence, MDM in the schools promoted social bonding and help in strengthening social fabric amongst children and teachers.
- Classification of MDM after being tasted by investigators was reported excellent in 78 percent sample schools and good in 22 percent sample schools.

# Analysis of Responses of MDM In-charges/ Headmasters of Schools

# B.1 Assessment of MDM supplied by Akshaya Patra by School Headmaster/ Principal/Teachers

Out of total respondents, 85 percent respondents reported that MDM menu was as per schedule and agreed upon by government, whereas 15 percent respondents reported that MDM menu was



not as per schedule and agreed upon by government. Further, measurement for quantity of MDM at school was reported by 100 percent respondents. Also, it was reported that the supplied MDM quantity was reported adequate by 100 percent respondents. Supplied MDM quantity adequate was reported by 100 percent respondents. MDM supplied by Akshaya Patra centralized kitchen remains hot till it was served in the schools were reported by 100 percent respondents. Fruits supplied once a week was reported by 100 percent respondents. The incidence of supply of stale food was not reported by any of the school Headmasters/ Principals and teachers. With regard to information given by Akshaya Patra representatives on delay/ late or no supply was reported by 85 percent sample schools, whereas 15 percent Sample respondents reported that there was no information in case of late or no supply. With regard to supply Utensils/ vessels used by Akshaya Patra for supply of MDM in the sample schools, it was reported that they were very clean and adequatewere reported by 100 percent respondents.

One of the important issues reported by the school Headmasters/ Principals and teachers, that the representatives engaged in supply of MDM in the schools by Akshaya Patra were responsible and they properly handed over the cooked MDM to the school representatives (100 percent respondents) after verifying the quality and hotness of the supplied MDM on the day.

Table B-1: Assessments of MDM supplied by Akshaya Patra

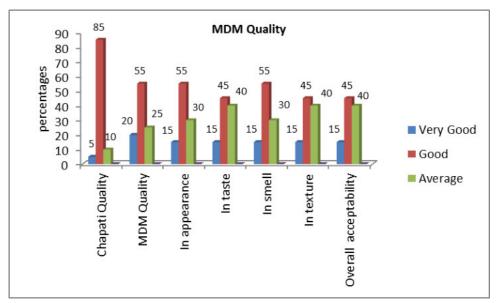
Particulars	Yes	No
MDM menu as per schedule agreed upon by Government	17	3
department	(85%)	(15%)
Any measurement for quantity of MDM at school?	20	0
	(100%)	(0%)
Whether supplied MDM quantity adequate?	20	0
	(100%)	(0%)
Supply of MDM last week in time	20	0
	(100%)	(0%)
MDM supplied by agency remains hot	20	0
	(100%)	(0%)
Are Fruits supplied once a week?	20	0
	(100%)	(0%)
Is stale food supplied by agency - any incidence?	0	20
	(0)	(100%)
Any information in case of late or no supply	17	3
	(85%)	(15)
Utensils used by Akshaya Patra for supply of MDM	20	0
adequate	(100%)	(0%)
Whether handing over of MDM to school authority by	20	0
agency adequate?	(100%)	(0%)

# **B.2 Quality of MDM**

The quality Chapatti supplied by Akshaya Patra, rated was very good, good and average 5 by percent, 85 percent and 10 percent respondents respectively.

quality

**MDM** 



supplied by Akshaya Patra, was rated very good, good and average by 20 percent, 55 percent and 25 percent respondents respectively. MDM in appearance was rated very good, good and average by 15 percent, 55 percent and 30 percent respondents respectively.

MDM in taste was rated very good, good and average by 15 percent, 45 percent and 40 percent respondents respectively. However, the MDM in smell was rated very good, good and average by 15 percent, 55 percent and 30 percent respondents respectively. MDM in texture was rated very good, good and average by 15 percent, 45 percent and 40 percent respondents respectively. Overall acceptability of MDM was rated very good, good and average by 15 percent, 45 percent and 40 percent respondents respectively.

Table B-2: Quality of MDM

Particulars	Very Good	Good	Average	Below
			_	Average
Chapatti Quality	1	17	2	0
	(5%)	(85%)	(10%)	(0%)
MDM Quality	4	11	5	0
	(20%)	(55%)	(25%)	(0%)
In appearance	3	11	6	0
	(15%)	(55%)	(30%)	(0%)
In taste	3	9	8	0
	(15%)	(45%)	(40%)	(0%)
In smell	3	11	6	0
	(15%)	(55%)	(30%)	(0%)
In texture	3	9	8	0
	(15%)	(45%)	(40%)	(0%)
Overall acceptability	3	9	8	0
	(15%)	(45%)	(40%)	(0%)

Thus, it can be said that the quality of MDM supplied by Akshaya Patra Centralized kitchen was largely very good to good and average in terms of quality of chapatti, its overall quality, its appearance, texture, taste, smell and overall acceptability. It can be said at this point of time that it is being beginning of the centralized kitchen by the Akshaya Patra who has to overcome the earlier apathetic attitude of school teachers/ HMs/ Principals of earlier centralized kitchen run by Naandi Foundation. But largely, it can be said good in the present situation and it is also helping in meeting the standards of school administration and district administration in terms of quality, hygiene, taste and acceptability and it has been reported that students enjoyed the food. It has also been reported that the school teachers/ HMs/ Principals were taking/ tasting the Mid Day Meal supplied by Akshaya Patra.

# **Case Study**

# "ApniBaat of Teacher -Ms. Seema Sharma"

Mid Day Meal programme is an endeavor of State Government to provide healthy and nutritious meal to school going children so that they can attend classes without feeling hunger. MyselfSeema Sharma, teacher, presently, posted at Government Primary School housing board, Shastri Nagar, Bhilwara. Headmaster of the school, Mrs. RekhaPandey had assigned me the responsibility of MDM in charge in the school. MDM management at school level is a challenging task especially in school where majority of teachers were female.

In our school, MDM is supplied by Akshay Patra from this session (May 2018). The quality of food is good. Also, children liked MDM supplied by Akshay Patra. We also taste MDM regularly supplied by Akshay Patra. Vegetable curry provided under MDM by agency was very tasty and nutritious as it contains nutrela which is rich in protein. The spices and oil in the cooked food were as per children requirement and taste. Hence, children take MDM happily.

#### MDM Management & Operation: Challenges at School level (Prior to Akshay Patra Supply)

- 4 Teaching was affected due to MDM preparation at school level.
- # Majority of times teachers were involved in purchasing of raw materials, cooking of food and proper storage of food grains and other items. This problem was more acute where only one or two teachers were deputed in the school
- \$\\\$\\$ Storage of food grains & other raw ingredients.
- Unavailability of Cook during peak time.
- # Majority of school time wasted on MDM management and operation
- 4 Challenges of record maintenance
- Non-availability of conversion cost.
- Storage of food grains and fuel wood in classes.

## Advantages of MDM Supplied by Akshay Patra

- Sufficient time for teaching learning in school. Now teachers used to spend more time on children study.
- Free from up-keeping& storage of food grain/items and other raw ingredients.
- Free from cooking related drudgery.
- Relief from financial challenges.
- Relief from theft of food grains.
- Spent more time on other school activities

#### Special Feature of MDM Supplied by Akshay Patra

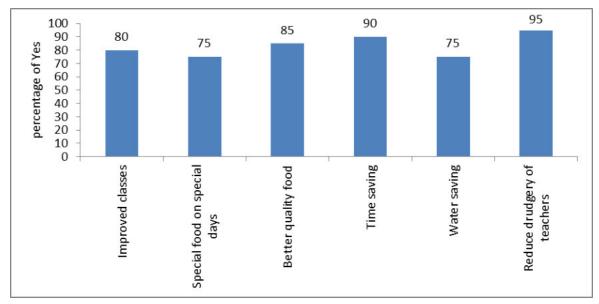
- # Every Wednesday fruits were distributed apart from other food item in MDM.
- Listribution of sweet daliya/ laapsi every Friday.
- Distribution of kheer on every month last Friday.

## MDM Supplied by Akshay Patra: How it can be better

- # Items under fruit should be changed time to time.
- # Proper up keeping of fruits during carrying of MDM to schools.
- #Review of menu- e.g. Dal should be given with rice

## **B 3: Advantages of MDM**

In each of the sample schools, the benefits of supplied cooked MDM were reported by cent percent respondents' (100 percent). Regarding various advantages of MDM - it improved classes due to supply of MDM by Akshaya Patra was reported by 80 percent respondents. Now,



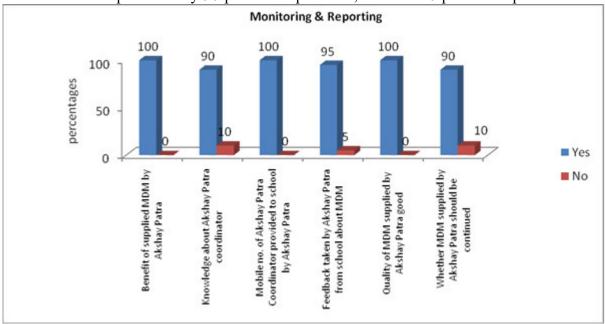
classes in the sample schools run smoothly as teachers were free from MDM related works. 75 percent respondents opined that special foods were provided by Akshaya Patra viz. kheer, lapsi/sweet daliya, masala chapatti etc. 85 percent respondents reported that better quality food was supplied by Akshaya Patra. The quantity of spices and oil in vegetables, dal, kadhi and in other food items were as per children requirement. The most important benefit of MDM supplied by Akshaya Patra was saving of time as reported by 90 percent respondents. Also, 75 percent respondents opined that saving of water due to supply of MDM by Akshaya Patra. MDM was prepared at Akshaya Patra centralized kitchen. Hence, school did not have to collect for MDM preparation and washing of MDM utensils. Further, 95 percent respondents opined that it reduces drudgery of teachers viz. purchasing of vegetables & raw ingredients, storage of food grains, hiring of cooks and financial problems as majority of times school did not get conversion cost in time etc.

**Table B 3: Advantages of MDM** 

Sl.no	Particulars	No.
		(%)
1.	Improved Classes	16
		(80%)
2.	Special food on special days	15
		(75%)
3.	Better quality food	17
		(85%)
4.	Time saving	18
		(90%)
5.	Water saving	15
		(75%)
6.	Reduce drudgery of teachers	19
		(95%)

# **B.4 Monitoring and Reporting**

The school administration namely, Teachers/ Headmasters/ Principals have Knowledge about Akshaya Patra Coordinators & functionaries who were engaged in the supply of MDM in the schools. It was reported so by 90 percent respondents, whereas 10 percent respondents did not



have knowledge about Akshaya Patra Coordinators. Also, Mobile number of Akshaya Patra Coordinator provided to school was reported by 100 percent respondents. Feedback taken by Akshaya Patra from school about MDM supplies was reported by 95 percent sample schools, whereas, in 5 percent sample schools the respondents reported that feedback was not taken by Akshaya Patra from schools about MDM. The reason may be the teachers were not much acquainted with the arrangement of MDM supply by Akshaya Patra. With regard to Quality of MDM supplied by Akshaya Patra, it was reported good by 100 percent respondents. On response to, agree on continuity of supply of MDM in schools by Akshaya Patra, was reported

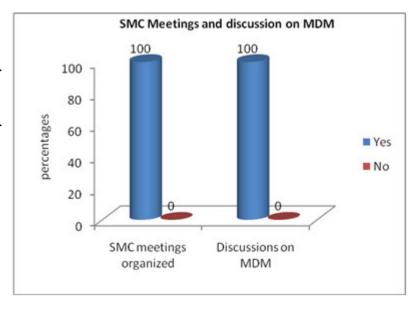
by 90 percent respondents. The sample Madarsa where only Muslim children and teachers were opined different taste of food supplied by Akshaya Patra. But, it can be said at this point of time that these Madarsas should be oriented about the children calorific requirements rather than expecting the similar quality/ variety used at home.

**Table B-4: Monitoring & Reporting** 

Particulars	Yes	No
Benefit of supplied MDM by Akshaya Patra	20	0
	(100%)	(0)
Know Akshaya Patra coordinator	18	2
	(90%)	(10)
Contact/ Mobile no. of Akshaya Patra Coordinator provided to	20	0
school by Akshaya Patra	(100%)	(0)
Feedback taken by Akshaya Patra from school about MDM	19	1
	(95%)	(5)
Quality of MDM supplied by Akshaya Patra good	20	0
	(100%)	(0)
Whether MDM supplied by Akshaya Patra should be continued	18	2
	(90%)	(10)

# **B.5 MDM Monitoring at School level**

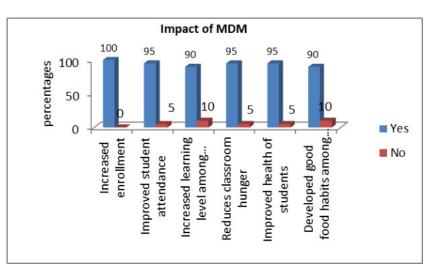
Monitoring of MDM is a vital element in MDM in order to ensure timely availability of MDM, maintain quality of MDM and to fulfil the objectives of MDM programme. SMC meetings organized in the sample schools were reported in all the sample schools (100 percent) respondents. It was reported by 100 percent respondents that



during SMC meetings, there were discussions on MDM.

Looking to the visible impact of MDM, increase in enrollment was reported by 100 percent

respondents. **Improved** attendance was reported by 95 percent respondents. percent respondents reported increased learning level. Reduction in classroom hunger was reported by 95 percent respondents. Improved health of students was reported by 95 percent



respondents. Development of good food habits were reported by 90 percent respondents. The above discussions show that the MDM supplied by Akshaya Patra has benefitted schools in many folds to a greater extent namely, Children learning, children attendance and development of good food habits.

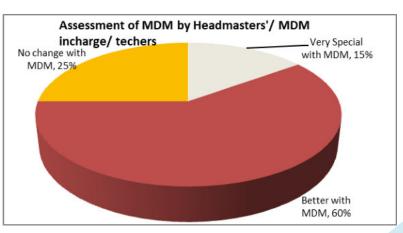
Table B 5: Impact of MDM

Sl.no.	Particulars	Yes	No
1.	Increased enrollment	20	0
		(100)	(0)
2.	Improved Students attendance	19	1
		(95)	(5)
3.	Increased learning level amongst	18	2
	students	(90)	(10)
4.	Reduces classroom hunger	19	1
		(95)	(5)
5.	Improved health of students	19	1
		(95)	(5)
6.	Develop good food habits	18	2
	amongst students	(90)	(10)

*Source: HM/ teacher/MDM in-charge (Note: Figures in the brackets are the percentages)* 

An attempt was made to gather headmasters'/ MDM in-charge/teachers' opinion on MDM.

Only 15 percent respondents opined that MDM was very special. According to them MDM supplied by Akshaya Patra provide nutritious meal to poor children. They sit together while taking meal. About 60 percent

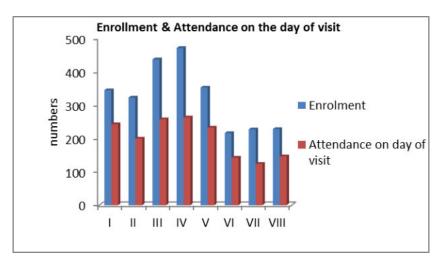


respondents reported that MDM contributed towards betterment, whereas 25 percent respondents opined that there was no change with MDM. It was as good as it was taken up at school level. Thus, it can be said at this point of time that Akshaya Patra has ensured MDM quality being better one than was provided at school level earlier.

# **B.6 Enrollment and Attendance on day of Visit**

This section talks of enrollment and attendance on the day of visit of 09 sample schools. In

Class I the enrollment and attendance was 342 and 242 (70%) respectively. In Class II the enrollment and attendance was 322 and 199(62%) respectively. In Class III the enrollment and attendance was 436 and 257 (59%) respectively. In Class



IV the enrollment and attendance was 470 and 263 (56%) respectively. In Class V the enrollment and attendance was 352 and 232 (66%) respectively. Hence, at primary the total enrollment and total attendance was 1924 and 1193 (62%) respectively. Further, in Class VI the enrollment and attendance was 216 and 142 (66%) respectively. In Class VII the enrollment and attendance was 227 and 124 (55%) respectively. In Class VIII the enrollment and attendance was 228 and 146 (64%) respectively. Thus, at upper primary the total enrollment and total attendance was 671 and 412 (62%) respectively.

Table B 6: Enrollment & Attendance on the day of visit

Classes	Enrollment	Attendance	Attendance (%)
Ι	344	242	70
II	322	199	62
III	436	257	59
IV	470	263	56
V	352	232	66
Total	1924	1193	62
VI	216	142	66
VII	227	124	55
VIII	228	146	64
Total	671	412	62

# Responses of headmasters/ teachers/ MDM in charge on MDM and related issues can be summarized as follows:

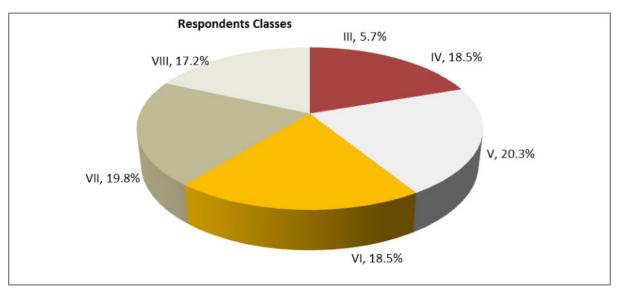
- Supplied MDM quantity adequate was reported by 100 percent respondents.
- MDM supplied by agency remains hot till it was served in the schools. It was reported so by 100 percent respondents
- The incidence of stale food supplied by agency was not reported by any one of the school Headmasters/ Principals and teachers.
- Teachers/ Headmasters/ Principals have Knowledge about Akshaya Patra Coordinator who is engaged in supply of MDM in the schools. It was reported by 90 percent respondents.
- The benefit of supplied cooked MDM was reported by cent percent respondents (100 percent).
- Regarding MDM supplied by Akshaya Patra to be continued was reported by 90 percent respondents.
- Regarding headmasters'/ MDM in charge/teachers' opinion on MDM, only 15 percent respondents opined that MDM was very special, 60 percent respondents reported that MDM contributed towards betterment, whereas 25 percent respondents opined that there was no change with MDM.

# C. Analysis of School Children responses

The major beneficiaries of the MDM programme in schools were the school children both from Primary classes i.e. class I to V and Upper Middle classes i.e. class VI to class VIII. In total, 157 children were interviewed in 09 sample schools.

# C.1 Profile of School Children - Class-wise distribution of respondents

Out of the total children interviewed, 44.5 percent children were from primary schools and 55.5 percent from Upper Primary schools. An effort was made to cover students of all classes. The students of Class IV and above were mature and had better understanding. Thus, more number of students were covered from Class IV and above under this Impact assessment study. The



school children in the sample represented all the classes i.e. from class III to class VIII. The percentage of sample children were - 5.7 percent of class III, 18.5 percent of classes IV, 20.3 percent of classes V,18.5 percent of classes VI, 19.8 percent of classes VII and 17.2 percent of classes VIII.

## C.2 Sex, Castes & Occupation of Parents of Respondents

Out of the total respondents, 51 percent were males and remaining 49 percent were females. Caste-wise percentage of sample children, OBC were highest i.e. 43.9 percent followed by others (26.8%) [others were Muslims/ Minorities and General], SC (20.4%) and ST (8.9%). With regard to occupations of parents of sample school children, 54.1 percent were engaged as labourer, 26.7 percent were engaged in service, 7 percent were engaged in petty business, 6.4 percent were engaged in agriculture work and only 5.7 percent were engaged in business.

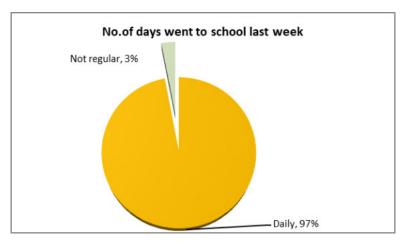
**Table C-1: Students Basic Information** 

Particulars	Numbers	%		
Classes				
III	9	5.7		
IV	29	18.5		
V	32	20.3		
VI	29	18.5		
VII	31	19.8		
VIII	27	17.2		
Total	157	100		
Caste				
SC	32	20.4		
ST	14	8.9		
OBC	69	43.9		
Others	42	26.8		
Total	157	100		
Gender				
Male	80	51		
Female	77	49		
Total	157	100		
Occupation				
Agriculture	10	6.4		
Labourer	85	54.1		
Petty Business	11	7		
Service	42	26.7		
Business	9	5.7		
Total	157	100		
No. of days went to school				
Alternate	152	97		
Weekly	5	3		
Occasionally	0	0		
Total	157	100		

# C.3 Habit of Going to School and taking Meal during Recess on School Days

# School going habit of children

Out of the total children interviewed, 97 percent children reported that they were going to school daily. About 3 percent reported that they were not going to school regularly on school days.

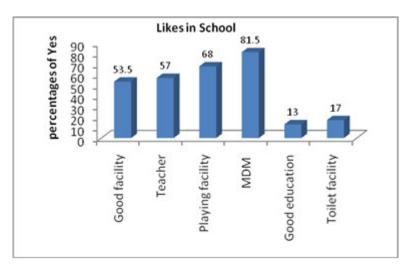


# Children left School after taking MDM

The responses of children show that 100 percent children attend classes even after taking MDM in schools. No case was reported that the children left school after taking Mid Day Meal.

# C.4 Liking & Disliking of Children about Schools

Amongst children, certainly there are likes and dislikes. Their behavior is well translated into action based on their likes and dislikes. An effort has been made in this assessment study to record the dislikes and likings of school children in which Mid Day Meal was also the parameter.



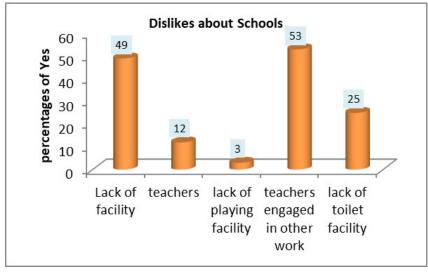
#### What Children like in Schools?

The highest percentage of children like MDM in the school (81.5%) followed by playing facility (68%), school teachers (57%),good facility (53.5%), toilets facility (17%) and good education (13%).

## What Children Dislike in Schools?

Children certainly will remain in schools even if they do not like something in the school. But,

there may be some effort to reduce the children dislikes in order to make them happy the school and give concentration their in studies. the As per assessment study, it was reported about the dislikes of children the highest percentages of children



dislike the engagement of school teachers in other work besides teaching (53%) followed by poor facilities in the school (49%). About 25 percent children dislike the badly maintained toilets and urinals. The total percentage of school children showing their disliking for school

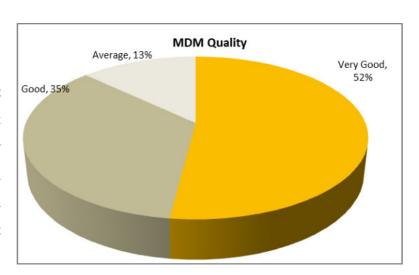
teachers is 12% and lack of play elements 3%. It was strength in school that no children in the sample at all dislike MDM.

## C.5 Frequency of MDM in Schools

Timeliness and frequency are the important elements of MDM supplied by Akshaya Patra in schools. As far as frequency of MDM in schools is concerned, 100 percent children reported that it had been served daily in school.

# C.6 Quality of MDM

Further, on quality of meal, 52 percent children opined that it was very good, 35 percent children reported that quality of MDM was good and quality of MDM was rated average by only 13 percent respondents.



#### **C.7 MDM Distribution Time**

MDM being distributed during interval was reported by 100 percent children.

## C.8 Quantity of MDM

Quantity of MDM served to children was adequate reported by 89 percent children, whereas 11 percent children reported that quantity of MDM served to children was inadequate. According to them, especially for elderly children quantity of meal served was inadequate. Besides, 93 percent children opined that every student got as much MDM / meal as they wanted, whereas 7 percent children reported that they did not get required quantity of meal under MDM.

# **C.9 Time Allotted for Taking MDM**

Time allotted for taking MDM being sufficient was reported by 90 percent children, whereas 10 percent children opined that time allotted for taking MDM was not sufficient. It is the case were children serves MDM in schools. Further, only 33 percent children reported that they went to school because MDM was served in schools, whereas 67 percent children reported they did not go to school because of MDM only. They go mainly for studies. The children who did not want to school for MDM mostly belonged to higher classes (class IV to VIII).

# C.10 Any Incidence when children get sick after taking MDM

It is important parameter for supplied MDM in schools by Akshaya Patra that the incidence of sickness was not reported till date after taking MDM. Also, 100 percent children reported that they did not get sick after taking MDM. Further, 49 percent children reported that MDM was better than homemade food. It is evident that the responses on the MDM were even better than their home food. In this situation, certainly the food has attracted the school children to schools which will add to enrolment and retention in the school and classroom.

Table C-2: Frequency of MDM, MDM Quantity & Quality

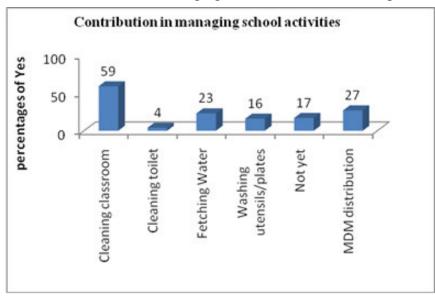
Particulars	Responses	No
Frequency of MDM in	Daily	157
School		(100)
	Very Good	81
		(52)
MDM Quality	Good	55
MDM Quality		(35)
	Average	21
		(13)
Time of MDM distribution	During interval	157
		(100)
Quantity of MDM served	Yes	140
adequate		(89)
	No	17
		(11)
Every student got as much	Yes	146
MDM as he/she wanted		(93)
	No	11
		(7)
Sufficient Time allotted for	Yes	141
taking MDM adequate		(90)
	No	16
		(10)
Went to school because of	Yes	51
MDM		(33)
	No	106
		(67)
Fall sick because of MDM	No	157
		(100)
MDM better than home	Yes	77
cooked food		(49)

Source: Students (Note: Figures in the brackets are the percentages)

## C.11 Children's/ Students Contribution in Managing School Activities

Regarding children's/ students' contribution in managing school activities 59 percent

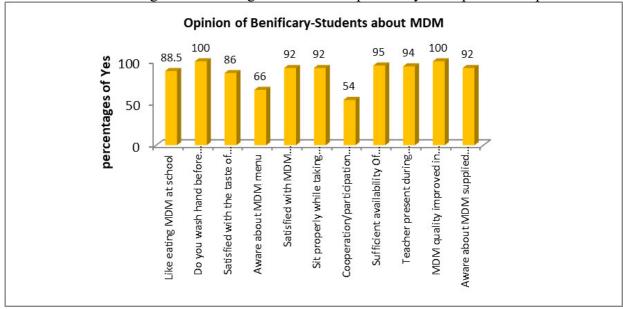
respondents reported that they helped in cleaning classroom. 04 percent respondents reported that they helped in cleaning toilets. In Total, 23 percent respondents reported that they helped in collecting and carrying water. significant However, a number of children (16%)



responded that they were supporting /helping in cleaning of MDM utensils/plates. About 27 percent respondents reported that they assist in MDM distribution and 17 percent respondents opined that so far they did not contribute in managing school activities.

# C.12 Opinion of Beneficiary- Students about MDM and other aspects

Quite a large percentage i.e. 88.5 percent children reported that they liked to take MDM in schools. Hand washing before taking MDM was reported by 100 percent respondents. 86



percent children reported that they were satisfied with thetaste of MDM. Knowledge about MDM menu was reported by 66 percent respondents. 92 percent respondents reported that they were satisfied with MDM preparation and distribution in schools. Also, 92 percent respondents opined that all children sat properly and took MDM. About 54 percent children reported that

their parents helped in MDM distribution. 95 percent children reported that drinking water was available in sufficient quantity in their schools. Teachers' presence during MDM distribution was reported by 94 percent respondents/ children. MDM quality improved in this session compared to previous session was reported by 100 percent respondents/ children.92 percent respondents/ children were aware about MDM supplied by Akshaya Patra in school.

Table C-3: Opinion of Students about MDM

Particulars	Yes	No
Do you like eating MDM?	139	18
	(88.5)	(11.5)
Do you wash hands before taking MDM?	157	0
	(100)	(0)
Satisfied with the taste of MDM	135	22
	(86)	(14)
Aware about MDM menu	103	54
	(66)	(34)
Satisfied with MDM provided & distributed at school	144	13
·	(92)	(8)
Sit properly while taking MDM at school	144	13
	(92)	(8)
Cooperation/participation of parents during MDM	85	72
distribution	(54)	(46)
Sufficient availability of drinking water	149	8
, c	(95)	(5)
Teachers present during MDM distribution	148	9
	(94)	(6)
MDM quality improved in this session compared to	157	0
previous session	(100)	(0)
Aware about MDM supplied by Akshaya Patra in	144	13
school	(92)	(8)

Source: Beneficiary - Students (Note: Figures in the brackets are the percentages)

# C.13 Children Likes & Dislikes of MDM served in Schools and suggestions for improvement

Likes MDM served variety	Dislikes MDM	Suggestions to improve MDM
of foods	served variety of	served variety of foods
	foods	
Taste and right quantity of	Masala rotti	Potato may be avoided in
spices	Kadhi	vegetables may be for some
Dalia/ Laapsi, Keer		days of week.
Dal & Rice		Kadhi with Khichdi may be
Roti & Dal		replaced. Only Khichdi can be
Fruits		given and may sweet dish/ fruits
		may be added.
		Chapatti may be improved.
		Seasonal fruits may be given.

# C 14. Responses of Beneficiary-Students can be summarized as below:

- **97** percent children reported that they were going to school daily.
- 100 percent children attend classes even after taking MDM in schools.
- As far as frequency of MDM in schools is concerned, 100 percent children reported that it had been served daily in school.
- Regarding quality of meal, 52 percent children opined that it was very good, 35 percent children reported that quality of MDM was good and quality of MDM was rated as average by only 13 percent respondents.
- MDM was distributed during interval was reported by 100 percent children.
- Quantity of MDM served to children was reported adequate by 89 percent children.
- Time allotted for taking MDM sufficient was reported by 90 percent children.
- 100 percent children reported that they did not get sick after taking MDM.
- 88.5 percent children reported that they liked to take MDM in schools. Hand washing before taking MDM was reported by 100 percent respondents.
- **92** percent respondents opined that all children sat properly and took MDM in schools.
- Teachers' presence during MDM distribution was reported by 94 percent respondents/children.
- 92 percent respondents/ children were aware about MDM supplied by Akshaya Patra in school.
- Children liked food supplied by Akshaya Patra foundation largely due to taste and use of right quantity of spices. They like foods namely, Dalia/ Laapsi, Keer, Dal & Rice, Roti & Dal, Jeera rice with vegetables. There were children who have some dislikes for some food in the menu namely, Kadhi, Masala Roti etc. Children suggested some improvement in MDM namely, Potato may be avoided in vegetables some days, Kadhi with Khichdi may be replaced. Only Khichdi can be given and may sweet dish/ fruits may be added, Chappati may be improved and adding of seasonal fruits. The traditional food of Rajasthan may be explored in the frame of what is possible in the centralized kitchen in the purview of existing menu.

# D. Functions, Operation, Maintenance and Management of Centralized Kitchen at Bhilwara

#### D.1 Backdrop

Akshaya Patra Centralized kitchen is situated at New Bappu Nagar, G- Sector, Near Central Academy School, Devnarayan Circle, Bhilwara, Rajasthan. The central kitchen belongs to State Government which was set up by Nandi Foundation in the year 2008 and run by them till 2013. The



centralized kitchen till then to September, 2017 was closed and equipments lying abundant. After, the MOU of Akshaya Patra Foundation with District Education Department through DEEO on 11.09.2017, Akshaya Patra Foundation has developed the new blue print of developing the lying centralized kitchen to a functional and effective kitchen *(pre and post Plan for renovation is annexed)*. As a result, Akshaya Patra Foundation has got financial support from Renewable energy Corporation (REC). From 23<sup>rd</sup> April, 2018, the centralized kitchen developed by Akshaya Patra Foundation was started and took up supply of hot cooked Mid Day Meal in 32 Government run schools.

## D.2 Renovation of Centralized kitchen taken over by Akshaya Patra Foundation

The renovation plan developed by Akshaya Patra Foundation took care of present needs and consequently the centralized kitchen has been set-up properly and is being operated in proper manner so that it should meet the standard of hygiene, maintaining the cooking time, proper ventilation, lighting, water requirements and disposal of solid and liquid waste with required office set up etc.

At this point of time, it can be said that through intervention of Akshaya Patra Foundation, there has been internal modifications in infrastructure, machines, gadgets, operating systems and functions - may be about 80 percent.

# D.3 Added value to develop an effective system and infrastructure in the Centralized Kitchen

The renovation works of centralized kitchen, no doubt, have added value to overall functioning and management in hygienic and timely manner and the expectations of State Government have been fulfilled in effortless manner of ensuring nutritive and hygienic Mid day Meal and freeing school teachers from the burden of managing cooking of MDM in schools.

Also, it has been reported by the assessment team that in present scenario, the centralized kitchen in Bhilwara city is running in its full potential and able to change the attitude regarding centralized kitchen earlier set by the district officials, stakeholders, school teachers, Principals, Headmasters, parents, SMC member and children.

The renovated kitchen is meeting the standard of food quality, nutrition, proper operation and maintenance system in order to deliver the quality, hygienic, nutritive and timely supply of MDM in the schools allotted by the State Government and district administration.

The repair and renovation work related to civil construction works, installation of additional gadgets/ new gadgets and machines, power back up, boilers, cooking cauldron, distribution vessels and other essentials were properly installed (*List of 104 items is annexed –annexure*) and are reported fully functional at the time visit to the kitchen.

## **D.4 Management of Centralized Kitchen**

In total, 37 personnel were reported working at centralized kitchen and management of Mid Day Meal programme in Bhilwara city run by Akshaya Patra Foundation. It includes Cooking staffs, Branch In-charge, Helpers, chapatti machine operator, drivers and security persons etc. Total number of persons involved in cooking at centralized kitchen was 19. Vehicles used for transportation of MDM to various schools were 05 in numbers and persons involved in carrying MDM to various schools were 10 (each vehicle 02 persons). The maximum distance covered by Akshaya Patra vehicles for transportation of MDM to various schools is 70 kms. The average distance travelled by the transport vans is about 45 kms.

The management of food preparation is an important role this centralized kitchen has to play. It has been observed that cooking starts at 4.00 am, which ends up at 7.30-8.00 am. The packing into vessels for distribution is done simultaneously. The loading in the vehicles starts at 7.30 - 8.00 am. One vehicle has been given the responsibility of 16-20 schools depending upon the route given.

Food grains allotted to Centralized Kitchen were delivered from FCI to Akshaya Patra store through Contractor. After delivery of food grains the same was weighed. It was reported that the

food grains delivered were weighed in the presence of Akshaya Patra representative and then it was reported properly. Also, the quality of wheat and rice was reported largely fair.

The received food grains and other item purchased by Akshaya Patra namely pulses, spices etc. were reported being cleaned mechanically and even manually as per the requirements. It has been reported by the assessment team that the cleanliness of raw food materials and grains was effectively managed at the centralized kitchen.

# **D.5 Security and Cleanliness**

The centralized kitchen was located at safe place. The cleanliness of kitchen was very good. Platform was made for preparation of MDM. Lighting arrangement, ventilation and cleanliness at centralized kitchen was adequate.

# D.6 Infrastructural facilities- Machine and Equipment

The area/ space for storage, pre-preparations, preparation/cooking, food assembly/serving and washing was adequate. Cleanliness, dryness and ventilation of the area/space was reported very good.

Table D-1: Infrastructural Facilities available at the Centralized kitchen

S.No.	Area of working +	Adequate space	Cleanliness*	Dryness	Well lit	Ventilation	Grade
1.	Receiving	Yes	Very Good	Very Good	Very Good	Very Good	Very Good
2.	Storage	Yes	Very Good	Very Good	Very Good	Very Good	Very Good
3.	Pre- preparations	Yes	Very Good	Very Good	Very Good	Very Good	Very Good
4.	Preparation/ cooking	Yes	Very Good	Very Good	Very Good	Very Good	Very Good
5.	Food assembly/ Serving	Yes	Very Good	Very Good	Very Good	Very Good	Very Good
6.	Washing	Yes	Very Good	Very Good	Very Good	Very Good	Very Good

Two Boilers, Chapatti rollers (capacity of 30,000 chapatti per hour) and electric gadgets etc.

were reported functional and well maintained at the kitchen. Cooking Utensils viz. Rice cauldron (capacity of cooking rice for 3500 persons at a time) & Dal cauldron (capacity of cooking dal for 6500 persons at a time), Storage containers and packing equipment (no. 712) were available in sufficient quantity at the centralized kitchen. All utensils (cooking & packing) were sterilized



properly before preparation and packing of food.

# **D.7 Procurement and Storage of Food Items**

Raw materials for preparation of MDM were stored adequately at the Store of Centralized Kitchen. Cereals were delivered by FCI quarterly; pulses, spices, fats and oils were purchased monthly and vegetables were purchased on daily basis. Raw materials were cleaned before preparation. Stones, insects, bad odour and over ripeness were not observed in raw materials used



for preparation of MDM. Bags/ containers containing raw materials were stored on a raised platform.

# D.8 Available Water: Source, Availability, Storage

Source of water at the centralized kitchen was PHED connection. PHED supply was periodic i.e. in the morning and evening. Water for cooking and drinking is stored in underground tank of about 30,000 liters at the centralized kitchen. Also, two overhead tanks of capacity of 1000 liters each were

Vessel wash tanks (3 tank system) installed at kitchen

installed. Hence, water is stored for more than two days for cooking and drinking. It has been

reported that water need is fulfilled most of the time but during summer it is an issue when water was supplied by tankers to the centralized kitchen.



It has been reported that the prepreparation was properly placed and done at the kitchen. During pre-preparation various gadgets both mechanical and manual were



used namely, chopping machine, knives, potato peelers, grater, and mixer etc. were used. During our visit to the Centralized Kitchen all electrical/ mechanical and manual gadgets were functional. Also, all gadgets were cleaned and no mark of grease, dirt, rust and detergent was observed. All food items were properly washed with normal water. The vegetables were reported washed with normal water, then with chlorinated water and again with normal water in sequence. The water used in cooking was cleaned with RO. The proper facility for refrigeration was available.

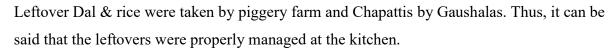
# **D.10 Preparation**

Fuel used for cooking was LPG by which the boilers were operated. Dry ingredients were added during food preparation by using cauldron. Prepared food items were kept covered. After

preparation of food within no time prepared food items were finally packed in containers thoroughly sterilized with steam. The prepared food is packed in steel drums/ vessels in which food items remain hot for 3-4 hours.

# D.11 Management of Leftover Food

At centralized kitchen level, it



# D.12 Dishwashing area

Washing area available at the Centralized Kitchen was reported proper. Utensils were cleaned with scrubber, detergent/soap and water.

# **D.13 Organization Chart**

Table D-2: Infrastructural Facilities availability at Centralized kitchen

Sl.no.	Employees	Number
1.	Kitchen-in-charge	14
2.	Store-in-charge	5
3.	Purchase-in-charge	1
4.	Head Cook	1
5.	Cooks	2
6	Handlers and distributors	10
7	Cleaners/ sweepers	1
	Total	32



# D.14 Personal Hygiene Practices at the Centralized Kitchen

Cooks/ handlers uniform was neat and clean and well groomed. They were wearing headgears. Fingernails were reported short and clean. They carry gloves and use special boots while handling food and working in the kitchen area. Rating of hygiene of Cooks/ handler was good.

Toilets facility was available for cooks/handlers. Medical check-up of cooks/ handlers was conducted time to time in order to prepare safe and healthy food.

# **D.15 Kitchen Waste Disposal**

Garbage bins were provided at the centralized kitchen. All garbage bins were equipped with lids. Area around in vicinity of centralized kitchen was neat and clean and



garbage was not lying in the surrounding area. The bins were cleaned properly after they were emptied. Also, garbage was removed from the premises at frequent intervals.

## **D.16 Food Transportation**

In total, 05 Vans were used for transporting food to various schools. Food containers kept in the vehicles were covered properly. Food compartment of the vehicle was clean and dry. A driver and one attendant always accompanied the packed food in the vehicle.





Van for Transporting MDM in schools

### **D.17 Evaluation of cooked Food**

The food cooked and supplied in schools were reported – very good in appearance, taste, smell, texture and overall acceptability of food items. The weekly menu is stated below.

Table D-3: Menu for a week at the Centralized Kitchen

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Masala Roti	Jeera Rice &				
& Mixed	Aloo Chana	Kadhi, Khichi &	Roti &	Roti, Plain	Roti & Mixed
dal		Fruits	Rajasthani	Dal & Sweet	vegetables
			Sambhar	Daliya/	
				Keer/ Sweet	
				Rice (Sweet	
				item change	
				weekly)	

## D.18 Strengths, Weakness & Suggestions of MDM management at the Centralized kitchen

	Adequate infrastructure created at the centralized kitchen looking to the present and future needs as per space available and Government MOU.  Vessels, Cauldron, Machines and gadgets, which were purchased, were reported installed properly at the centralized kitchen premises.  The machines/ gadgets and cooking devices used for Cooking, storage, cleaning, pre-	• Water requirement of centralized kitchen may be ensured may be with bore well at the kitchen premises so that water quality & quantity can be ensured.
] • 1 • 1	preparation for cooking were reported installed. Required civil constructions works have been undertaken as per need and of good quality.	
	The centralized kitchen is supplying hot cooked Mid-Day meal in 82 schools covering 12212 children regularly without any break from 24 <sup>th</sup> April, 2018.  The centralized kitchen created / renovated by Akshaya Patra foundation in Bhilwara city is well in operation and working as per State Government and education department requirement and children need for Mid Day Meal.  Timely supply of quality MDM in the schools at large.  Use of quality raw materials namely, spices, pulses, vegetables and oils.  Proper handover of MDM vessels to School functionaries after get checked.  Wastage management was reported proper.	• The residues of vegetables may be managed in a better way may be in preparation of organic manure which can be tied-up with gaushalas/ or with other player.
	The centralized kitchen is well managed and functioning for cause of supply of Mid Day Meal for children in Government schools of Bhilwara city.  Branch Manager who is properly managing the central kitchen and supply of quality Mid Day Meal in schools manages the centralized kitchen.  The support staffs and functionaries in total were 37 including Branch in-charge, Quality executive, District Supervisor, Machine operator, Cook, Cooking helper, Driver, store keeper and security.  The centralized kitchen is managed is	• 3-4 Helpers may be required additionally to undertake the responsibilities in proper way and run the kitchen in required way.

### &Management

- operated and managed by professional staffs who maintains proper quality and hygiene at large.
- The purchase by Branch Manager who is properly managing the central kitchen and supply of quality Mid Day Meal in schools.
- The supply vans in 05 nos. were working properly as per the route. Even in case of break down it was reported managed properly without any delay. The drivers were reported well dressed and maintain hygiene.

## Sustainability & Quality assurance

- & The materials, machines and gadgets were procured (boiler, RO filter, cauldron, cooking vessels, Chapatti making machine, refrigerators, air conditioners, computers, transport van etc.) of standard company and quality ensuring ISI/ISO etc., civil construction works etc. were taken with standard quality under renovation work.
  - There machines/ gadgets were operated by trained persons.
  - The maintenance were taken by centralized kitchen so that the machines, gadgets and infrastructures created at Akshaya Patra Centralized kitchen with funding support from REC can be ensured on and on.

 Some corpus budget can be arranged/ created for Operation & Maintenance.

#### D.19 Overall Comments are summarized hereunder,

- The centralized kitchen created / renovated by Akshaya Patra foundation in Bhilwara city is well in operation and working as per State Government and education department requirement and children need for Mid Day Meal. Adequate infrastructure created at the centralized kitchen looking to the present and future needs as per space available and Government MOU.
- Vessels, Cauldron, Machines and gadgets, which were purchased, were reported installed properly at the centralized kitchen premises.
- The machines/ gadgets and cooking devices used for Cooking, storage, cleaning, prepreparation for cooking were reported installed.
- Required civil constructions works have been undertaken as per need and of good quality.
- The centralized kitchen is managed is operated and managed by professional staffs who maintains proper quality and hygiene at large.

- The Branch in-charge is properly managing the central kitchen and supply of quality Mid Day Meal in schools.
- The supply vans in 05 numbers were working properly as per the route. Even in case of break down it was reported managed properly without any delay. The drivers were reported well dressed and maintained hygiene.
- The Branch In-charge is properly managing the central kitchen and supply of quality Mid Day Meal in schools manages the centralized kitchen.
- The support staffs and functionaries in total were 37 including Branch in-charge, Quality executive, District Supervisor, Machine operator, Cook, Cooking helper, Driver, store keeper and security.
- Good efforts made by the Akshaya Patra Foundation to establish centralized kitchen with required cleanliness, hygiene and required utensils, gadgets and mechanized system.
- The food commodities at the centralized kitchen store were reported of standard brand, *AGmark* and good quality oil. Use of iodized salt has been reported.
- MDM in the schools have improved social bonding amongst children.
- Potato based vegetables may be discontinued which is being supplied almost daily. Also, Kadhi is not liked by children hence may be replaced with proper alternatives.
- The kitchen is inspected weekly by the education department / Superintendent MDM.
- School Children and Teachers/ Headmasters/ Principals may also be brought to the kitchen to see the cooking procedure of MDM.
- Proper management and functioning of centralized kitchen has been reported.
- The issue of supplying seasonal fruits may be ensured.

### E. Parents/Local Public/ SMC members' responses - Analysis

The impact assessment of Mid Meal programme run by Akshaya Patra made efforts to capture the facts that to what extent the parents and SMC members help and cooperate in provision and monitoring of MDM in schools viz. distribution and monitoring of MDM and in ensuring quality of the meal etc.

#### E-1. Profile of Parents/SMC members/local Public

In total 32, parents were interviewed and discussions were held regarding their perception on MDM in the schools. The study has tried to interview the parents whose children are in the schools. The SMC members/ local public were also interviewed.

### Social category

The respondents were interviewed from all the social categories namely, SC, ST, OBC and General category. Out of the total respondents 29 percent were Scheduled castes, 7 percent scheduled tribes. 49 percent OBCs and 15 percent were from General category.

#### Sex

Regarding the sex of the respondents, 83 percent were males and the remaining 17 percent were females. Thus, it is clear that in the support of MDM the male parents were participating much more as compared to the female parents.

#### **Occupation**

The occupation of parents is also an important element in involving them in the school activities especially in education and MDM. Out of the total respondents, about 61 percent were employed in agriculture, 4 percent in service, 15 percent in business and remaining 20 percent in other occupations (agriculture labour and casual work).

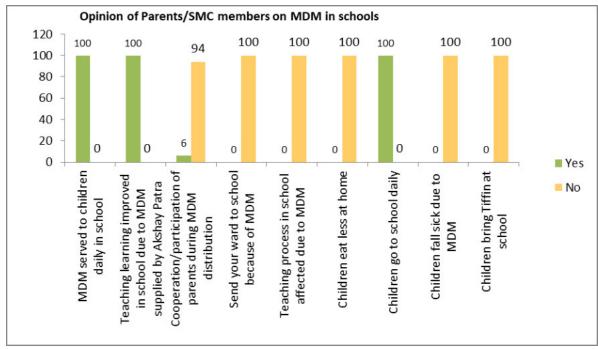
#### E-2. Contribution of Parents/SMC members/Local Public

#### **Regular Supply of MDM in Schools**

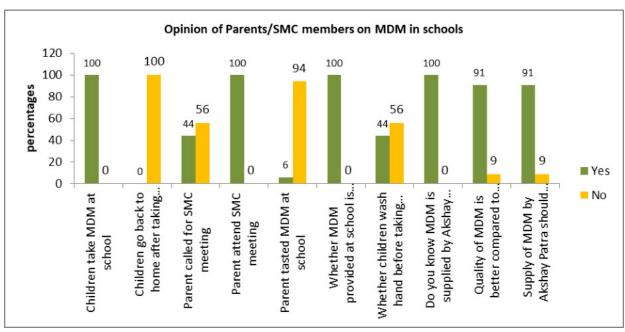
According to parents (100 percent) MDM was served to children daily in schools.

#### **Parents View on MDM in Schools**

Further, 100 percent respondents reported that teaching learning in school had improved due to MDM supplied by Akshaya Patra. Now teachers in schools were free from MDM related activities viz. purchasing of raw materials and MDM cooking etc.Cooperation/participation of



parents during MDM distribution was not reported by 94 percent respondents, whereas 6 percent respondents reported their cooperation/participation during MDM distribution. Also, 100 percent respondents reported that their ward did not come to school only for MDM. Teaching



process in school did not get affected due to MDM was opined by 100 percent respondents. Similarly, 100 percent respondents reported that their ward came to school daily. Like-wise, Children got sick after taking MDM was not reported by any parents/ SMC members (100)

percent respondents). Further, 100 percent respondents opined that their wards did not bring tiffin at school as MDM was served in school. Children took MDM at school was reported by 100 percent respondents. Children used to stay at school after taking MDM during interval was reported by 100 percent respondents. Only44 percent respondents reported that they were called for SMC meeting, whereas 56 percent respondents reported that they were not called for SMC meeting. 100 percent respondents who were called for SMC meeting reported that they attended SMC meeting whenever they were called. 6 percent respondents reported that they tasted MDM whenever they came to school to attend SMC meeting/ other occasion, whereas 94 percent respondents reported that they had not tasted MDM. MDM provided at school is nutritious was reported by 100 percent respondents. Children wash hands before taking meal at home was reported by 44 percent respondents. Also, 100 percent respondents reported that they were aware about supply of MDM by Akshaya Patra in school. Further, quality of MDM being better compared to earlier one was reported by 91 percent respondents. Also, 91 percent respondents opined that supply of MDM by Akshaya Patra should be continued.

Table E-1: Opinion of Parents/SMC members on MDM in schools

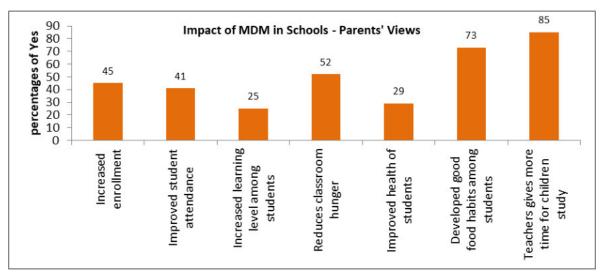
Particulars	Yes	No
MDM served to children daily in school	32	0
	(100)	(0)
Teaching learning improved in school due to MDM	32	0
supplied by Akshaya Patra	(100)	(0)
Cooperation/participation of parents during MDM	2	30
distribution	(6)	(94)
Send your ward to school because of MDM	0	32
	(0)	(100)
Teaching process in school affected due to MDM	0	32
	(0)	(100)
Children eat less at home	0	32
	(0)	(100)
Children go to school daily	32	0
	(100)	(0)
Children get sick due to MDM	0	32
	(0)	(100)
Children bring Tiffin at school	0	32
	(0)	(100)
Children take MDM at school	32	0
	(100)	(0)
Children go back to home after taking MDM during	0	32
interval	(0)	(100)
Parents called for SMC meeting	14	18
	(44)	(56)
Parents attend SMC meeting	14	0
	(100)	(0)
Parent tasted MDM at school	2	30

	(6)	(94)
Whether MDM provided at school is nutritious	32	0
	(100)	(0)
Whether children wash hands before taking meal at	14	18
home	(44)	(56)
Do you know MDM is supplied by Akshaya Patra at	32	0
school	(100)	(0)
Quality of MDM is better compared to earlier one due	29	3
to supply of MDM by Akshaya Patra	(91)	(9)
Supply of MDM by Akshaya Patra should be	29	3
continued	(91)	(9)

Source: Parents/SMC members (Note: Figures in the brackets are the percentages)

### E-3. Impact of MDM in Schools supplied by Akshaya Patra- Parents' Views

As per the objectives of MDM in the schools, parents of the school children reported that the



MDM in schools added to the enrolment in terms of school children. Out of the total respondents, 45 percent reported of increase in enrolment as a result of MDM in schools and 41 percent reported of improvement in school attendance. In addition to above, 25 percent reported of improvement in learning skills amongst the school children.

Looking to the impact of MDM programme, 52 percent parents opined that it had reduced classroom hunger and school children did not complain about hunger. Similarly, 29 percent reported on improvement in the children health and 73 percent reported on the development of improved hygiene behavior as direct outcome of MDM. Further, 85 percent parents reported that now teachers devoted more time on children study as they were free from MDM related work. Also, the MDM menu is better and children like food served by the centralized kitchen. The MDM is supplied in schools timely and in required and sufficient quantity.

Table D-2: Impact of MDM

S.No.	Impact of MDM	Yes	No	Total
1.	Increase in enrolment	45%	55%	100.00%
2.	Improvement in school attendance	41%	59%	100.00%
3.	Improvement in learning skill of children	25%	75%	100.00%
4.	Reduction in complaints related to classroom hunger	52%	48%	100.00%
5.	Improvement in health of children	29%	71%	100.00%
6.	Developed better habits while taking MDM	73%	27%	100.00%
7.	Teachers give more time for children's study	85%	15%	100.00%

### E-4. Assessment of Schools having Provision of MDM - Parents' Views

An attempt has been made to gather SMC members'/ Parents' opinion on MDM in schools. About 5 percent respondents reported that MDM was very good followed by 56 percent good and 9 percent respondents reported that there was not any change in schools with MDM.

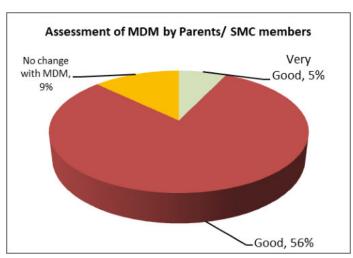


Table E-3: Assessment of Schools having Provision of MDM

S.No.	Assessment of Schools having provision of MDM	Response (%)
1.	Very good	5
2.	Good	56
3.	No change with MDM	9
	Total	100.00

## E-5. Key Findings of in interaction with parents/SMC members/ local Public representatives

- In total, 32 parents were interviewed and discussions were held regarding their perception on MDM in the schools. The study has tried to interview the parents whose children are in the schools. The SMC members/ local public were also interviewed.
- Out of the total respondents 29 percent were Scheduled castes, 7 percent scheduled tribes. 49 percent OBCs and 15 percent were from General category.
- 83 percent were males and the remaining 17 percent were females.
- Out of the total respondents, about 61 percent were employed in agriculture, 4 percent in service, 15 percent in business and remaining 20 percent in other occupations (agriculture labour and casual work).
- On response to regularity in the supply of MDM in schools, 100 percent parents reported regular supply of MDM in the schools.
- 100 percent respondents reported that teaching learning in school improved due to MDM supplied by Akshaya Patra. Now teachers in schools were not involved in MDM related activities viz. purchasing of raw materials and in MDM cooking etc.
- 100 percent respondents reported that their wards did not come to school only for MDM.
- Cooperation/participation of parents during MDM distributionwas not reported by 94 percent respondents, whereas 6 percent respondents reported their cooperation/participation during MDM distribution.
- Children got ill because of MDM at school was not reported by 100 percent respondents. Further, 100 percent respondents opined that their wards did not bring tiffin at school as MDM was served in school.
- Children take MDM at school was reported by 100 percent respondents. Children used to stay at school after taking MDM during interval was reported by 100 percent respondents.
- 6 percent respondents reported that they tasted MDM whenever they came to school to attend SMC meeting/ other occasion, whereas 94 percent respondents reported that they did not taste MDM.
- 100 percent respondents reported that they were aware about supply of MDM by Akshaya Patra in school. Further, quality of MDM being better compared to earlier one due to supply of MDM by Akshaya Patra was reported by 91 percent respondents. Also,

- 91 percent respondents opined that supply of MDM by Akshaya Patra should be continued.
- About 5 percent respondents reported that MDM was very good followed by 56 percent good and 9 percent respondents reported that there was not any change in schools with MDM.
- Lastly, it has been reported that the MDM menu is better and children like food served by the centralized kitchen. The MDM is supplied in schools timely and in required and sufficient quantity.

## CHAPTER IV

## Key Observations, Findings & Suggestions

AMattempt has been made by Akshaya Patra Foundation to run the Centralized

Kitchen in Bhilwara city with support from State Government to supply Quality & Nutritive Mid Day Meal to school children. It can be said that it is a commendable responsibility took-up by the foundation for greater social cause. In this direction, Mid-Day-Meal programme is definitely an attempt which aims at providing nutritious food to school going children with an objective to improve the nutritional level of children, as well as to attract them to schools and mainly to reduce the classroom hunger.

The Impact Assessment study of Mid Day Meal programme run by Akshaya Patra Foundation has been carried out in randomly selected 10 percent schools i.e. total 09 schools of various categories has been covered namely, primary, upper primary, secondary, senior secondary, Madarsa etc. In total, Akshaya Patra Foundation is supplying MDM in 82 schools of Bhilwara city for children of classes 1-8. The data have been collected at various levels namely, teachers, Headmaster, School Children, SMC members/ Parents, DLOs, and BLOs etc., who are engaged in the management of MDM and are the beneficiaries of the programme. Also, the Impact Assessment of whole investment has been made on renovation and development of centralized kitchen and on installing an effective system of supplying cooked Mid day Meal in the allotted 82 schools of Bhilwara city. The roles of various functionaries of Akshaya Patra Foundation are crucial along with the Education department stakeholders. The analysis of the data and the key responses of various stakeholders has been done at different levels namely, analysis of secondary data stating the targets and achievements regarding implementation of MDM in target schools, discussions with district and Block level stakeholders associated with execution of MDM, in-depth interview with Grassroots functionaries (Headmasters & Teachers/ MDM incharges), PRIs, Parents of children and target groups i.e. School students who are benefited with the MDM in the schools. In addition to interviews, Focus group discussions and in-depth study, the observations of the strategies, processes and execution of MDM at Districts, Blocks and Schools/Educational institutions have also been observed by the researchers/ evaluators to have

first-hand information of the performance and management mechanisms of MDM and the Impact of the MDM programme run by Akshaya Patra Foundation in Bhilwara city.

The study has also attempted to suggest some functional strategies for effective planning, organization and management of MDM programme run by Akshaya Patra Foundation. The analysis of the data will take into consideration the qualitative and quantitative aspects of roles and responsibilities of various institutions, functionaries and their effectiveness in the overall management of MDM programme.

The findings and the suggestions of the study are the outcome of the field visit to the sample schools/ educational institutions, in-depth interviews, Focus Group discussions, Case study, observations and interactions with the stakeholders namely, District Collectors, DEEOs, BEEOs, Parents, Functionaries at Akshaya Patra Centralized kitchen etc. The Key Findings and Suggestions of Impact Assessment study have been described in the following sections.

## 4.1 Major Findings of the Study

## A. Efforts of Akshaya Patra Centralized kitchen in providing Quality MDM in Schools

- The centralized kitchen is supplying hot cooked Mid-Day meal in 82 schools covering 12212 children regularly without any break from 24<sup>th</sup> April, 2018.
- MDM supplied by Akshaya Patra remains hot till it is served on the children plates in the schools were reported by 100 percent respondents.
- The renovation works of centralized kitchen, no doubt, have added value to overall functioning and management in hygienic and timely manner and the expectations of State Government have been fulfilled in effortless manner of ensuring nutritive and hygienic Mid day Meal and freeing school teachers from the burden of managing cooking of MDM in schools.
- The incidence of stale food supplied by agency was not reported by any of the school Headmaster/ Principal and teachers.
- The centralized kitchen created / renovated by Akshaya Patra foundation in Bhilwara city is well in operation and working as per State Government and education department requirement and children need for Mid Day Meal. Adequate infrastructure created at the centralized kitchen looking to the present and future needs as per space available and Government MOU.

- Vessels, Cauldron, Machines and gadgets, which were purchased, were reported installed properly at the centralized kitchen premises.
- The machines/ gadgets and cooking devices used for Cooking, storage, cleaning, prepreparation for cooking were reported installed with required standard and specifications i.e. ISI/ ISO etc.
- The required civil constructions works have been undertaken as per need and reported of good quality.
- The centralized kitchen is managed is operated and managed by professional staffs who maintains proper quality and hygiene at large.
- The placed coordinator and Manager are properly managing the central kitchen and supply of quality Mid Day Meal in schools.
- The supply Van (Transport Van of Mahindra Company) was procured in 05 nos. were working properly as per the route. They are supplying MDM to schools from centralized kitchen. Even in case of break down it was reported managed properly without any delay. The drivers were reported well dressed and maintain hygiene.
- Branch Manager who is properly managing the central kitchen and supply of quality Mid Day Meal in schools.
- The support staffs and functionaries in total were 37 including Branch in-charge, Quality executive, District Supervisor, Machine operator, Cook, Cooking helper, Driver, store keeper and security. The personnel were satisfied with work and contributing in significant functioning of the Centralized Kitchen in Bhilwara city.
- The school administration namely, Teachers/ Headmaster/ Principal have Knowledge about Akshaya Patra Coordinator who were engaged in supply of MDM in the schools was reported by 90 percent respondents, whereas 10 percent respondents did not have knowledge about Akshaya Patra Coordinator. Also, Mobile number of Akshaya Patra Coordinator provided to school was reported by 100 percent respondents. Feedback taken by Akshaya Patra from school about MDM supplied was reported by 95 percent sample schools.
- Good efforts made by the Akshaya Patra Foundation to establish centralized kitchen with required cleanliness, hygiene and required utensils, gadgets and mechanized system.
- The commodities purchased at centralized kitchen were reported of standard brand, *AGMARK and* good quality. Use of iodized salt has been reported.

## B. Children passion & interest to take MDM in schools supplied by Akshaya Patra Kitchen& arrangement in School for MDM and related facilities

- In total, 75 percent teachers/ Headmaster opined that special foods were provided by Akshaya Patra viz. kheer, Laapsi/sweet daliya, masala chapatti etc. 85 percent respondents reported that better quality food was supplied by Akshaya Patra. The quantity of spices and oil in vegetables, dal, kadhi and in other food items were as per children requirement.
- Availability of utensils for MDM distribution and eating was reported in 100 percent (09 schools) sample schools. Regarding usefulness and adequateness of available utensils, the same was reported in 100 percent sample schools.
- Availability of Toilet and Urinals (Separate for boys & girls) was reported in 100 percent sample schools. Also, its usefulness & adequateness was reported in 100 percent sample schools.
- Availability of daripatti for taking MDM was reported in 89 percent sample schools. Regarding usefulness and adequacy of available daripatti, the same was reported in 100 percent sample schools.
- Availability of space/ place i.e. washing platform for washing plates was reported in 67 percent sample schools. Its usefulness & adequacy for washing plates by children was reported in 100 percent reported sample schools.
- Water for washing hand, drinking and washing plates was reported in 100 percent sample schools. The same was reported functional and adequate in 100 percent sample schools.
- Availability of water and soap for hand washing was reported in 56 percent sample schools.
- Children's sitting line-wise/ in rows while eating MDM was reported in 100 percent sample schools.
- 100 percent of school children wash hand with either soap or water before taking meal. Hence, MDM in the schools promoted social bonding and help in strengthening social fabric amongst children and teachers.
- Classification of MDM after tasted by investigator was reported excellent in 78 percent sample schools and good in 22 percent sample schools.
- In Total, 97 percent children reported that they were going to school daily.
- In Total, 100 percent children attend classes even after taking MDM in schools.
- As far as frequency of MDM in schools is concerned, 100 percent children reported that it is being served daily in school.

- On response to quality of meal, 52 percent children opined that it was very good, 35 percent children reported that quality of MDM was good and quality of MDM was rated as average by 13 percent respondents.
- MDM was distributed during school interval was reported by 100 percent children.
- Quantity of MDM served to children adequate was reported by 89 percent children.
- Time allotted for taking MDM is sufficient was reported by 90 percent children.
- 100 percent children reported that they did not get sick after taking MDM.
- 88.5 percent children reported that they liked to take MDM in schools. Hand washing before taking MDM was reported by 100 percent respondents. 92 percent respondents opined that all children sat properly and took MDM in schools.
- Teachers' presence during MDM distribution was reported by 94 percent respondents/children.
- 92 percent respondents/ children were aware about MDM supplied by Akshaya Patra in school.
- Children liked food supplied by Akshaya Patra foundation largely due to taste and use of right quantity of spices. They like foods namely, Dalia/ Laapsi, Keer, Dal & Rice, Roti & Dal, Jeera rice with vegetables. There were children who have some dislikes for some food in the menu namely, Kadhi, Masala Roti etc.

# C. MDM impacted on increasing the enrolment, attendance, reducing the dropouts and ensuring cent percent classrooms sessions in schools and promote social bonding

- On the day of visit, at primary classes (Class 1-5), the total enrollment and total attendance was 1924 and 1193 (62%) respectively. At upper primary classes (Class 6-8), the total enrollment and total attendance was 671 and 412 (62%) respectively.
- In total, 97 percent children reported that they were going to school daily.
- On response to attending class by children after MDM, 100 percent children attend classes even after taking MDM in schools.
- MDM was distributed during interval was reported by 100 percent children.
- Quantity of MDM served to children was reported adequate by 89 percent children.
- Time allotted for taking MDM is sufficient was reported by 90 percent children. Also, classroom sessions were reported organized properly.
- In each of the sample schools, the benefits of supplied cooked MDM were reported by cent percent respondents' (100 percent). Regarding various advantages of MDM, improved classes due to supply of MDM by Akshaya Patra was reported by 80 percent respondents.

- It has been reported that, now classes in the sample schools run smoothly as teachers were free from MDM related works.
- The most important benefit of MDM supplied by Akshaya Patra was saving of time as reported by 90 percent respondents. Also, 75 percent respondents opined that saving of water due to supply of MDM by Akshaya Patra. As MDM was prepared at Akshaya Patra centralized kitchen. Hence, school did not have to collect for MDM preparation and washing of MDM utensils. Further, 95 percent respondents opined that it reduces drudgery of teachers viz. purchasing of vegetables & raw ingredients, storage of food grains, hiring of cooks and financial problems as majority of times school did not get conversion cost in time etc.
- 88.5 percent children reported that they liked to take MDM in schools. Hand washing before taking MDM was reported by 100 percent respondents.
- 92 percent respondents opined that all children sat properly and took MDM in schools. Hence, the social bonding has been reported amongst the children.
- Teachers' presence during MDM distribution was reported by 94 percent respondents/children.

## D. Concurrence of Schools, Parents and District officials on impact &to continue the MDM supply by centralized kitchen

- The benefit of supplied cooked MDM was reported by cent percent respondents' (100 percent).
- Regarding MDM supplied by Akshaya Patra should be continued was reported by 90 percent respondents.
- Regarding headmasters'/ MDM in charge/teachers opinion on MDM, only 15 percent respondents opined that MDM was very special, 60 percent respondents reported that MDM contributed towards betterment, whereas 25 percent respondents opined that there was no change with MDM.
- On response to regularity in the supply of MDM in schools, 100 percent parents reported regular supply of MDM in the schools.
- 100 percent parents reported that teaching learning in school improved due to MDM supplied by Akshaya Patra. Now teachers in schools were not involved in MDM related activities viz. purchasing of raw materials and in MDM cooking etc.

In nutshell, School Children, Headmaster/ Principal, teachers, DLOs/BLOs, Nodal Incharge and parents/ SMC members reported on their satisfaction on school Mid Day Meal

program sun by Akshaya Patra. They were supporting the interventions and were satisfied with the quality of food served by Akshaya Patra Foundation run Centralized kitchen in Bhilwara city. They also supported their view of tasty foods, cleanliness and hygiene both in cooking and supplying food to the schools. However, it can be said that the Centralized kitchen is meeting the expectations of State Government and Department of Elementary Education of Bhilwara district. Largely, the DLOs/BLOs were satisfied to a larger extent in terms of quality of food, menu, timeliness of supply, supply of hot meal, coordination and behavior of functionaries of Akshaya Patra playing catalytic role in bringing the result of "successful supply of Mid Day Meal by Akshaya Patra Centralized Kitchen in Bhilwara city schools of State Government". Nevertheless, proactive role of Akshaya Patra Foundation Management cannot be denied along with the support from Renewable energy Corporation (REC) in creating a workable centralized kitchen with required infrastructure support. It can be said that the whole support of REC is giving positive result in terms of providing quality, hygienic, Timely and nutritive foods to school children studying in Government run schools of Bhilwara city.

Further, it can be said that although there has been difference on opinion as some said excellent, some said very, some said good and some satisfactory and also given suggestions for improvement so that the MDM programme can be executed in more better way. But, the assessment team have not realized any negative comments which is really commendable on the part of State Government, District Education department as well as on the part of Akshaya Patra Foundation that through their support the 'Centralized kitchen in Bhilwara city,' is being run successfully till date but there is greater need to ensure and continue the same ethos, vision, hard work, sensitivity and commitment for providing *Unlimited food for education with acceptable quality, nutrition and taste*.

The initiative of Akshaya Patra is experiencing supplying MDM through centralized kitchen from about 4 months in schools of Bhilwara city, it can be said it is good go. It will take better shape and will meet the expectations of the children, school administration and District Education department as well as of State Government surely in better way.

## 4.2 Suggestions & Recommendations

- MDM Coordinator of Akshaya Patra Foundation should took the responsibility of meeting the expectations of school team and district Education department regularly by holding meeting may be on fixed day in order to facilitate better execution of MDM and ensure similar support from them. This will also reduce gaps and differences. Also, it will help in meeting the expectations of schools and district / Block education department officials.
- The local food of children taste may be explored for meeting children taste looking to the centralized kitchen working and capacity that what is best possible.
- The MDM supply in Madarsa needed different taste looking to their cultural resistance. May be two things can be done. Either their expectation looking to their taste can be met or they may be mobilized/ facilitated to promote taking MDM of centralized kitchen which have required calorific value and nutrition and beneficial for children health at this age. Also, it can be inculcated that hygiene and adequate nutrition are the major components of Mid Day Meal.
- It is recommended that the School level stakeholders namely, school children, Headmaster/ Principal and teachers can play a catalytic role in advocating for the centralized kitchen and supply of MDM when they see and develop believe on it. Hence, they may be visited to the centralized kitchen or such visit may be organized at the centralized kitchen level. This will ensure two things. First, the centralized kitchen functionaries and management will understand the school perspective and secondly, the school level stakeholders will understand the whole system & management & what is best possible in the present circumstances to ensure supply of quality and hygienic hot cooked meal supply. These will ensure proper support from the department as well as school level stakeholders in better functioning of whole MDM programme.
- Teachers/ Children suggested some improvement in MDM namely, Potato may be avoided in every vegetables some days, Kadhi with Khichdi may be replaced. Only Khichdi can be given and may sweet dish/ fruits may be added may be the seasonal fruits. The traditional food of Rajasthan namely, may be explored on the possible frame of centralized kitchen.
- At school level cook cum helper should serve MDM so that children get sufficient time to take meal in the same recess period.
- It is view of children and teachers/ Headmaster (HM)/ Principal, the rice in the MDM should be added with dal/ pulse rather than vegetables.

- It was demanded by some schools that the Milk distribution in schools should be taken up Akshaya Patra Centralized kitchen so that school get free from cooking part.
- Water requirement of centralized kitchen may be ensured may be with bore-well at the kitchen premises so that water quantity can be ensured.
- The residues of vegetables may be managed in a better way may be in preparation of organic manure which can be tied-up with Gaushalas/ or with other player.
- The required number of functionaries at centralized kitchen may be placed 3-4 Helpers may be more required to undertake the responsibilities in a proper way.
- Effort should be made to creating some corpus fund for hassle free Operation & Maintenance in near future.

# ANNEXURE

Annexure-1

Flashes of MDM programme in Bhilwara city

# Akshay Patra Centralized Kitchen- Equipped with required Utensils, Gadgets & Manpower









# Akshay Patra Centralized Kitchen- Equipped with required Utensils, Gadgets & Manpower









## **MDM Supplied by Akshay Patra in School**









## **MDM Supplied by Akshay Patra in School**













# List of Schools covered under MDM

#### कार्यालय जिला शिक्षा अधिकारी प्रारम्भिक शिक्षा भीलवाडा मिड डै मिल कार्यक्रम हेतू 30 सितम्बर 2017 के नामांकन की सूचना Class 1 to 5 Class 6 to 8 Total S. Govt./ **School Name** Nodal Level Ot To Ot Tot S Ot To No Madrsa SC SC SC Т Т her tal Τ her tal her al **GUPS VISHNOI MOHALLA PUR** Govt. 1to8 **GUPS VISHNOI MOHALL PUR GUPS VISHNOI MAHALLA PUR** Govt. 1to5 GPS JULAHA BASTI PUR **GUPS VISHNOI MAHALLA PUR** Govt. 1to5 **GPS BALIYA KHEDA PUR** MADRSA ANJUMAN UPS KHEL **GUPS VISHNOI MAHALLA PUR** Madrsa 1to8 MOHALLA PUR **GUPS VISHNOI MOHALLA PUR** Madrsa 1to5 MADRSA ANJUMAN NISWA PUR **GUPS MALI MOHALLA PUR** Govt. 1to8 **GUPS MALI MOHALLA PUR GUPS MALI MOHALLA PUR** Govt. 1to5 **GPS MALI KHEDA PUR** GPS KUMARIYA KHERA WARD NO. **GUPS MALI MOHALLA PUR** Govt. 1to5 4 PUR GPS KHAROLIYA KHERA PUR **GUPS MALI MOHALLA PUR** Govt. 1to5 **GUPS MALI MOHALLA PUR** Govt. 1to5 **GPS JATO KA KHERA PUR GUPS MALI MOHALLA PUR** Govt. 1to10 **GGSS PUR GUPS MALI MOHALLA PUR** Govt. 1to12 **GSSS PUR GUPS MALI MOHALLA PUR** Govt. 6to12 GGSSS PUR **GUPS BILIYA KHURD** Govt. 1to8 **GUPS BILIYA KHURD GUPS BILIYA KHURD** Govt. 1to8 **GUPS MANGALPURA GUPS BILIYA KHURD** Govt. 1to5 **GPS LAXMIPURA**

17	GSS KISHNAWATO KI KHEDI	GUPS BILIYA KHURD	Govt.	1to10	28	7	11 3	14 8	41	1 1	11 9	17 1	69	1 8	23 2	319
18	GUPS BAPU NAGAR	GUPS BAPU NAGAR	Govt.	1to8	5	2	56	63	11	3	51	65	16	5	10 7	128
19	GGPS GANDHI NAGAR MOKHAMPURA	GUPS BAPU NAGAR	Govt.	1to5	20	1 0	38	68	0	0	0	0	20	1 0	38	68
20	GGSSS BAPU NAGAR	GUPS BAPU NAGAR	Govt.	1to12	18	4	12 3	14 5	20	1	14 4	16 5	38	5	26 7	310
21	GUPS BHOPALGANJ AZAD NAGAR	GUPS BHOPALGANJ AZAD NAGAR	Govt.	1to8	11	5	60	76	6	7	44	57	17	1 2	10 4	133
22	GUPS JAWAHAR NAGAR	GUPS BHOPALGANJ AZAD NAGAR	Govt.	1to8	12	1	67	80	4	0	40	44	16	1	10 7	124
23	GGUPS BHOPALGANJ JAWAHAR NAGAR	GUPS BHOPALGANJ AZAD NAGAR	Govt.	1to8	23	0	56	79	32	0	75	10 7	55	0	13 1	186
24	GGUPS NATHDWARA SARAY AZAD NAGAR	GUPS BHOPALGANJ AZAD NAGAR	Govt.	1to8	18	0	29	47	5	0	21	26	23	0	50	73
25	GSS MALI KHERA CSA NAGAR	GUPS BHOPALGANJ AZAD NAGAR	Govt.	1to10	13	2	94	10 9	15	9	10 8	13 2	28	1 1	20 2	241
26	GSS GANDHI NAGAR	GUPS BHOPALGANJ AZAD NAGAR	Govt.	1to10	29	8	11 5	15 2	7	1	56	64	36	9	17 1	216
27	GGSS GANDHI NAGAR	GUPS BHOPALGANJ AZAD NAGAR	Govt.	6to10	0	0	0	0	14	1 1 2	17	14 3	14	1 1 2	17	143
28	GSSS LABOUR COLONY	GUPS BHOPALGANJ AZAD NAGAR	Govt.	1to12	32	0	12 4	15 6	49	1	16 3	21 3	81	1	28 7	369
29	GSSS PRATAP NAGAR	GUPS BHOPALGANJ AZAD NAGAR	Govt.	1to12	21	3	60	84	16	1	51	68	37	4	11 1	152
30	GSSS POLICE LINE	GUPS BHOPALGANJ AZAD NAGAR	Govt.	1to12	27	9	12 3	15 9	42	6	14 6	19 4	69	1 5	26 9	353
31	GPS SANSKRIT JAWAHAR NAGAR	GUPS BHOPALGANJ AZAD NAGAR	Govt.	1to5	5	0	26	31	0	0	0	0	5	0	26	31
32	MADRSA ANJUMAN JAWAHAR NAGAR UPS	GUPS BHOPALGANJ AZAD NAGAR	Madrsa	1to8	0	0	12 6	12 6	0	0	61	61	0	0	18 7	187
33	GUPS NATHDWARA SARAYA KASHIPURI	GUPS NATHDWARA SARAYA KASHIPURI	Govt.	1to8	48	4	38	90	10 8	0	16	12 4	15 6	4	54	214
34	GUPS KAWA KHERA	GUPS NATHDWARA SARAYA KASHIPURI	Govt.	1to8	42	0	81	12 3	28	1	92	12 1	70	1	17 3	244

35	GPS HOUSING BOARD SHASTRI NAGAR	GUPS NATHDWARA SARAYA KASHIPURI	Govt.	1to5	80	2	65	16 5	0	0	0	0	80	2	65	165
36	GPS HARIJAN BASTI	GUPS NATHDWARA SARAYA KASHIPURI	Govt.	1to5	61	0	17	78	0	0	0	o	61	0	17	78
37	MADRSA GULSHAN E CHISHT KAWA KHERA	GUPS NATHDWARA SARAYA KASHIPURI	Madrsa	1to5	0	0	11 3	11 3	0	0	0	0	0	0	11 3	113
38	MADRSA MOHAMMADIYA SAL KAWA KHERA SHASTRI NAGAR	GUPS NATHDWARA SARAYA KASHIPURI	Madrsa	1to5	0	0	42	42	0	0	0	0	0	0	42	42
39	MADRSA ISLAMIYA HANIFIYA RAIWAY STATION BHOPALGANJ	GUPS NATHDWARA SARAYA KASHIPURI	Madrsa	1to5	0	0	27	27	0	0	0	0	0	0	27	27
40	GUPS NEW HOUSING BOARD SHASTRI NAGAR	GUPS NEW HOUSING BOARD SHASTRI NAGAR	Govt.	1to8	23	1 0	83	11 6	35	5	75	11 5	58	1 5	15 8	231
41	GUPS SHASTRI NAGAR	GUPS NEW HOUSING BOARD SHASTRI NAGAR	Govt.	1to8	48	4	47	99	50	9	74	13 3	98	1 3	12 1	232
42	GPS JYOTI NAGAR	GUPS NEW HOUSING BOARD SHASTRI NAGAR	Govt.	1to5	21	2	40	63	0	0	0	0	21	2	40	63
43	GSS MOHAMMADI COLONY	GUPS NEW HOUSING BOARD SHASTRI NAGAR	Govt.	1to10	5	1	11 3	11 9	6	0	16 3	16 9	11	1	27 6	288
44	MADRSA HUSSAIN ISLAMIYA, HUSSAIN COLONY	GUPS NEW HOUSING BOARD SHASTRI NAGAR	Madrsa	1to5	0	0	47	47	0	0	0	0	0	0	47	47
45	MADRSA RIZVIYA, MOHAMMADI COLONY	GUPS NEW HOUSING BOARD SHASTRI NAGAR	Madrsa	1to5	0	0	11 2	11 2	0	0	0	0	0	0	11 2	112
46	GUPS HARNI KALA	GUPS HARNI KALA	Govt.	1to8	20	1	45	66	20	1	58	79	40	2	10 3	145
47	GPS ODO KA KHERA	GUPS HARNI KALA	Govt.	1to5	2	0	89	91	0	0	0	0	2	0	89	91
48	GPS CHHOTI HARNI	GUPS HARNI KALA	Govt.	1to5	20	9	12	41	0	0	0	0	20	9	12	41
49	MADRSA FAIZ E GARIB NAWAZ HALED ROAD	GUPS HARNI KALA	Madrsa	1to5	0	0	71	71	0	0	0	0	0	0	71	71
50	GUPS WARD NO. 8	GUPS WARD NO. 8	Govt.	1to8	66	1	44	11 1	25	2	31	58	91	3	75	169
51	GGUPS SUBHASH NAGAR	GUPS WARD NO. 8	Govt.	1to8	39	6	36	81	21	5	23	49	60	1 1	59	130
52	GPS R.C. VYAS COLONY	GUPS SHAHJI MOHALLA	Govt.	1to5	17	0	5	22	0	0	0	0	17	0	5	22
53	GPS DHANDHLAI	GUPS WARD NO. 8	Govt.	1to5	36	2	22	60	0	0	0	0	36	2	22	60
54	GPS GAYATRI NAGAR	GUPS WARD NO. 8	Govt.	1to5	38	1	44	83	0	0	0	0	38	1	44	83

55	GSSS SUBHASH NAGAR	GUPS WARD NO. 8	Govt.	1to12	81	1 0	89	18 0	13 0	1 0	21 5	35 5	21 1	2 0	30 4	535	
56	MADRSA ISLAMIYA R.K. COLONY	GUPS WARD NO. 8	Madrsa	1to8	0	0	91	91	0	0	45	45	0	0	13 6	136	
57	MADRSA ISLAMIYA GANDHI NAGAR	GUPS WARD NO. 8	Madrsa	1to5	0	0	95	95	0	0	0	0	0	0	95	95	
58	MADRSA ALJAMIYA ATUL GAUSIYA VIVEKANAND NAGAR	GUPS WARD NO. 8	Madrsa	1to5	0	0	60	60	0	0	0	0	0	0	60	60	
59	GUPS SHAHJI MOHALLA	GUPS SHAHJI MOHALLA	Govt.	1to8	21	0	11 3	13 4	16	1	76	93	37	1	18 9	227	
60	GGUPS KALKIPURA	GUPS SHAHJI MOHALLA	Govt.	1to8	12	0	87	99	4	0	63	67	16	0	15 0	166	
61	MADRSA AHLE SUNNAT CHISHTIYA GULSHAN NAGAR	GUPS SHAHJI MOHALLA	Madrsa	1to5	0	0	39	39	0	0	0	0	0	0	39	39	
62	GUPS JUNAWAS	GUPS JUNAWAS	Govt.	1to8	20	0	63	83	8	0	42	50	28	0	10 5	133	
63	GUPS HARIJAN COLONY	GUPS JUNAWAS	Govt.	1to8	39	2	6	47	42	2	8	52	81	4	14	99	
64	S.M.M. GGSSS (GGUPS JUNAWAS)	GUPS JUNAWAS	Govt.	1to12	20	0	70	90	5	0	31	36	25	0	10 1	126	
65	MADRSA FATIMA GULMANDI	GUPS JUNAWAS	Madrsa	1to8	0	0	14 0	14 0	0	0	80	80	0	0	22 0	220	This N
66	MADRSA ANJUMAN GULMANDI	GUPS JUNAWAS	Madrsa	1to8	0	0	13 5	13 5	0	0	95	95	0	0	23 0	230	
67	MADRSA TUL BANAT JAMEA FATIMA GULMANDI	GUPS JUNAWAS	Madrsa	1to5	0	0	10 2	10 2	0	0	0	0	0	0	10 2	102	
68	GUPS WARD NO. 1	GUPS WARD NO. 1	Govt.	1to8	11	1	60	72	12	2	73	87	23	3	13 3	159	
69	GSS BHEEMGANJ	GUPS WARD NO. 1	Govt.	1to10	11 9	0	18	13 7	86	2	14	10 2	20 5	2	32	239	
70	GSS DHANMANDI	GUPS WARD NO. 1	Govt.	1to10	71	6	13	90	48	0	12	60	11 9	6	25	150	
71	GSSS RAJENDRA MARG	GUPS WARD NO. 1	Govt.	1to12	11	1	19	31	14	1	34	49	25	2	53	80	
72	GGSSS RAJENDRA MARG	GUPS WARD NO. 1	Govt.	1to12	28	3	70	10 1	11 5	1	27 8	39 4	14 3	4	34 8	495	
73	MADRSA HANIFIYA GUL ALI BABA GUL NAGARI	GUPS WARD NO. 1	Madrsa	1to5	0	0	74	74	0	0	0	0	0	0	74	74	

This Madrsa is closed

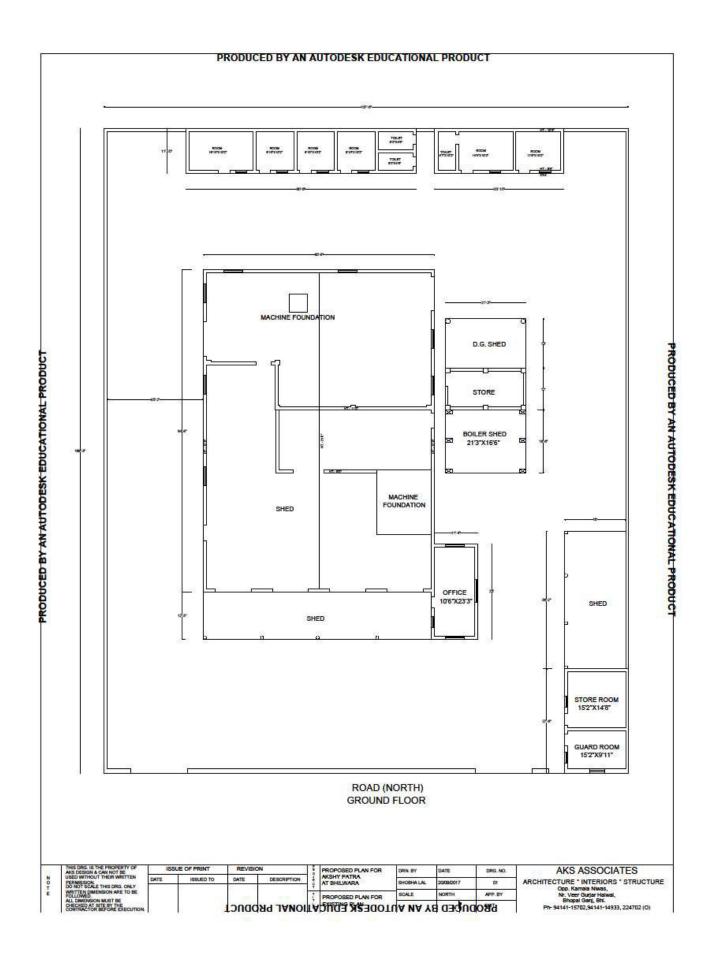
74	MADRSA SULTANUL HIND & RAZA DARUL ULUM SANGANERI GATE	GUPS WARD NO. 1	Madrsa	1to5	0	0	71	71	0	0	0	0	0	0	71	71
75	GUPS WARD NO. 14 SANGANER COLONY	GUPS WARD NO. 14	Govt.	1to8	83	5	58	14 6	53	1 1	41	10 5	13 6	1 6	99	251
76	GPS SUDAMA NAGAR	GUPS WARD NO. 14	Govt.	1to5	0	0	32	32	0	0	0	0	0	0	32	32
77	GPS KUWADA	GUPS WARD NO. 14	Govt.	1to5	3	4 7	30	80	0	0	0	0	3	4 7	30	80
78	GPS KEER KHEDA WARD NO. 41 SANGANER	GPS KEER KHERA SANGANER	Govt.	1to5	29	3	58	90	0	0	0	0	29	3	58	90
79	GPS KHATIK MOHALLA SANGANER	GPS KEER KHERA SANGANER	Govt.	1to5	11	0	17	28	0	0	0	0	11	0	17	28
80	GPS SALRA	GPS KEER KHERA SANGANER	Govt.	1to5	12	0	36	48	0	0	0	0	12	0	36	48
81	GSSS SANGANER	GPS KEER KHERA SANGANER	Govt.	1to12	34	1	48	83	39	1	72	11 2	73	2	12 0	195
82	GGSSS SANGANER	GPS KEER KHERA SANGANER	Govt.	1to12	69	2	70	14 1	52	1	91	14 4	12 1	3	16 1	285
83	MADRSA MOHAMMAD TAHIR ISLAMIYA SANGANER	GPS KEER KHERA SANGANER	Madrsa	1to8	0	0	66	66	0	0	16	16	0	0	82	82
	Total				17 20	2 2 9	50 77	70 26	13 21	2 2 8	36 37	51 86	30 41	4 5 7	87 14	122 12

## Annexure-2-4

- 2. Pre & Post drawing & plan of centralized kitchen Bhilwara city
- 3. List of Items procured from REC funds as the Centralized kitchen
- 4. List of Personnel associated with cooking & supply of MDM in Bhilwara city by Akshaya Patra

## Pre & Post drawing & plan of centralized kitchen Bhilwara city

# PROPOSED PLAN FOR BHILWARA KITCHEN SOUTH **-**EAST Main gate small gate ROAD (NORTH) PROPOSED ELECTRIC PLAN FOR BHILWARA KITCHEN 1



# List of Items procured from REC funds as the Centralized kitchen

## The Akshya Patra Foundation, Bhilwara

S.No	Name	Quantity
1.	UPS Double Battery	1.00
2.	Food delivery van-Mahindra Supro Mini Truck (RJ-14 GJ 5241)	1.00
3.	Food delivery van-Mahindra Supro Mini Truck (RJ-14 GJ 5099)	1.00
4.	Food delivery van-Mahindra Supro Mini Truck (RJ-14 GJ 5429)	1.00
5.	Food delivery van-Mahindra Supro Mini Truck (RJ-14 GJ 5293)	1.00
6.	Food delivery van-Mahindra Supro Mini Truck (RJ-14 GJ 5102)	1.00
7.	ESSI Biometric Attendance machine	1.00
8.	Wall fan (6 No.)	6.00
9.	Exhaust fan 24 inch. (2 No)	2.00
10.	Exhaust fan 18 inch. (6 No)	6.00
11.	LED TV (32 LG) (2 No)	2.00
12.	Fridge (201 (B) apzx LG DC Fridge	1.00
13.	Welding Machine ARC 200 AMPS	1.00
14.	Ring spanner with tester & SCREW driver	1.00
15.	Fix combination Spanner	1.00
16.	Air Blower	1.00
17.	Grinding Machine	1.00
18.	Drill machine	1.00
19.	Spilt Air Conditioner 1.5 TON (3 No)	3.00
20.	Spilt Air Conditioner 2 TON	1.00
21.	Wall fan 16" (6 No)	6.00
22.	Bag Swing Machine	1.00
23.	KAITAN 230 MM EUROCAP Exhaust fan 9" (2 No.)	2.00
24.	LED Flood Light 100 W (4 No)	2.00
25.	LED Road light 30 W with Handal (10 No)	10.00
26.	PEST 'O' Flash (5 No)	5.00
27.	Water Cooler	1.00
28.	Dispenser	1.00
29.	Cleaning Fan 1200mm (6 No)	6.00
30.	Electrical Panel	1.00
31.	Battery	1.00
32.	1 HP Water motor (Stanmore)	1.00
33.	Starter Pannel with 4 dual starter and 4 MCB.	1.00
34.	UPS (6 No)	6.00
35.	Networking (LAN)	1.00
36.	Toner (Cartridge)	1.00
37.	SOPHOS XG 105 UTM Fire-well	1.00
38.	Dell all in one (computer) 19.5" monitor	6.00
39.	WI-FI Router JIO Devise WI-FI JMR 540	1.00
40.	Canon MF 246 DN Laser Printer WPZO4793	1.00
41.	Dell All in One computer	1.00
42.	Laptop Dell	1.00
43.	CCTV Bullet Camera (5 No)	5.00
44.	CCTV Hikivision 2 MP Dome (11 No)	11.00
45.	16 CH CCTV DVR	1.0
46.	Office Chair (10 No)	10.00
47.	MS Bunkar Bed (10 No)	10.00
48.	Almira MS 6 Compartments (2 No)	2.00
49.	Almira MS 18 Compartments (2 No)	2.00
50.	Key box (18" * 36"* 5")	1.00
51.	Bed box 6"* 3" (2 No)	2.00
52.	Wooden writing table 3"* 2"	1.00
53.	Stool	1.00

54.       A wooden almirah       1.00         55.       Office Chair (11 No)       11.00         56.       Computer table 3"* 2" (10 No)       10.00         57.       Manager table 5"* 3"       1.00         58.       Dining table 10" 3.5       1.00         59.       Wooden stool (2 No)       2.00         60.       Book case (2 No)       4.00         61.       MS Rack (4 No)       4.00         62.       Air curtain 4" (1 No)       3.00         64.       Choping Board (2 No)       3.00         65.       Vegetable cutting machine       1.00         66.       Vegetable cutting machine (5 No)       5.00         67.       Potato peeler       1.00         68.       Air curtain 4"       1.00         69.       Crate Aristo 542x360x292 mm       30.00         70.       Knife ss Big size (4 No)       4.00         70.       Knife ss Big size (4 No)       4.00         71.       Dustin Aristo (8 No)       8.00         72.       Pallet plastic       25.00         73.       Hydraulic hand plate truck (3 No)       3.00         74.       Weighing Scale 200 kgs (2 No)       2.00         75. <th>5.1</th> <th>Aa adan alminah</th> <th>1.00</th>	5.1	Aa adan alminah	1.00
56.         Computer table 5"* 2" (10 No)         10.00           57.         Manager table 5"* 3.5         1.00           58.         Dining table 10" 3.5         1.00           59.         Wooden stool (2 No)         2.00           60.         Book case (2 No)         4.00           61.         MS Rack (4 No)         4.00           62.         Air curtain 4" (1 No)         3.00           63.         Air curtain 5" (3 No)         3.00           64.         Choping Board (2 No)         2.00           65.         Vegetable cutting machine (5 No)         5.00           66.         Vegetable cutting machine (5 No)         5.00           67.         Potato peeler         1.00           68.         Air curtain 4"         1.00           69.         Crate Aristo 542x360x292 mm         30.00           70.         Knife ss Big size (4 No)         4.00           71.         Dustbin Aristo (8 No)         8.00           72.         Paller plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 200 kgs (2 No)         2.00           75.         Weighing Scale 100 kgs (1 No)         2.00			
57.       Manager table 5"* 3"       1.00         58.       Dining table 10"* 3.5       1.00         59.       Wooden stool (2 No)       2.00         60.       Book case (2 No)       2.00         61.       MS Rack (4 No)       4.00         62.       Air curtain 4' (1 No)       3.00         63.       Air curtain 5' (3 No)       3.00         64.       Choping Board (2 No)       2.00         65.       Vegetable cutting machine       1.00         66.       Vegetable cutting machine (5 No)       5.00         67.       Potato peeler       1.00         68.       Air curtain 4'       1.00         69.       Crate Aristo 542x360x292 mm       30.00         70.       Knife ss Big size (4 No)       4.00         71.       Dustbin Aristo (8 No)       8.00         72.       Pallet plastic       25.00         73.       Hydraulic hand plate truck (3 No)       3.00         74.       Weighing Scale 200 kgs (2 No)       2.00         75.       Weighing Scale 100 kgs (1 No)       1.00         76.       SS Bhatti 202 grade 2"x2" (2 No)       2.00         77.       Grading machine (5 P 3 phase)       1.00			
58.         Dining table 10"* 3.5         1.00           59.         Wooden stool (2 No)         2.00           60.         Box case (2 No)         2.00           61.         MS Rack (4 No)         4.00           62.         Air curtain 4" (1 No)         1.00           63.         Air curtain 5" (3 No)         3.00           64.         Choping Board (2 No)         2.00           65.         Vegetable cutting machine         1.00           66.         Vegetable cutting machine (5 No)         5.00           67.         Potato peeler         1.00           68.         Air curtain 4"         1.00           69.         Crate Aristo 542x360x292 mm         30.00           70.         Knife ss Big size (4 No)         4.00           71.         Dustin Aristo (8 No)         8.00           72.         Pallet plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 200 kgs (2 No)         2.00           75.         Weighing Scale 200 kgs (2 No)         2.00           76.         Grading machine (5 P 3 phase)         1.00           77.         Grading machine (5 P 3 phase)         1.00			
59.         Wooden stool (2 No)         2.00           60.         Book case (2 No)         2.00           61.         MS Rack (4 No)         4.00           62.         Air curtain 4' (1 No)         1.00           63.         Air curtain 5' (3 No)         3.00           64.         Choping Board (2 No)         2.00           65.         Vegetable cutting machine         1.00           66.         Vegetable cutting machine (5 No)         5.00           67.         Potato peeler         1.00           68.         Air curtain 4'         1.00           69.         Crate Aristo 542x360x292 mm         30.00           70.         Knife ss Big size (4 No)         4.00           71.         Dustbin Aristo (8 No)         8.00           72.         Pallet plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 200 kgs (2 No)         2.00           75.         Sb Bastit 202 grade 2'x2' (2 No)         2.00           76.         SS Bastit 202 grade 2'x2' (2 No)         2.00           77.         Grading machine (5 P 3 phase)         1.00           78.         PVC strip Curtain 3 mm         1.00			
60.         Book case (2 No)         4.00           61.         MS Rack (4 No)         4.00           62.         Air curtain 5' (1 No)         1.00           63.         Air curtain 5' (3 No)         3.00           64.         Choping Board (2 No)         2.00           65.         Vegetable cutting machine         1.00           66.         Vegetable cutting machine (5 No)         5.00           67.         Potato peeler         1.00           68.         Air curtain 4'         1.00           69.         Crate Aristo S42x360x292 mm         30.00           70.         Knife ss Big size (4 No)         4.00           71.         Dustbin Aristo (8 No)         8.00           72.         Pallet plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 200 kgs (2 No)         2.00           75.         Weighing Scale 200 kgs (2 No)         2.00           76.         SS Bhatti 202 grade 2'x2' (2 No)         3.00           76.         SS Bhatti 202 grade 2'x2' (2 No)         2.00           77.         Grading machine (5 P 3 phase)         1.00           78.         Rice ladles (Requalm) (2 No.)			
61.         MS Rack (4 No)         4.00           62.         Air curtain 4' (1 No)         1.00           63.         Air curtain 5' (3 No)         3.00           64.         Choping Board (2 No)         2.00           65.         Vegetable cutting machine         1.00           66.         Vegetable cutting machine (5 No)         5.00           67.         Potato peeler         1.00           68.         Air curtain 4'         1.00           69.         Crate Aristo 542x360x292 mm         30.00           70.         Knife ss Big size (4 No)         4.00           71.         Dustbin Aristo (8 No)         8.00           72.         Pallet plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 100 kgs (1 No)         3.00           75.         Weighing Scale 100 kgs (1 No)         1.00           76.         SS Bhatti 202 grade 2'x2' (2 No)         2.00           77.         Grading machine (5 P 3 phase)         1.00           78.         PVC strip Curtain 3 mm         1.00           79.         Rice ladles (Regular) (2 No.)         2.00           80.         Rice ladles (Round) (2 No.) <td></td> <td></td> <td></td>			
62.         Air curtain 4' (1 No)         3.00           63.         Air curtain 5' (3 No)         3.00           64.         Choping Board (2 No)         2.00           65.         Vegetable cutting machine         1.00           66.         Vegetable cutting machine (5 No)         5.00           67.         Potato peeler         1.00           68.         Air curtain 4"         1.00           69.         Crate Aristo 542x360x292 mm         30.00           70.         Knife ss Big size (4 No)         4.00           71.         Dustbin Aristo (8 No)         8.00           72.         Pallet plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 200 kgs (2 No)         2.00           75.         Weighing Scale 100 kgs (1 No)         1.00           76.         SS Bhatti 202 grade 2'x2' (2 No)         2.00           77.         Grading machine (5 P 3 phase)         1.00           78.         PVC strip Curtain 3 mm         1.00           79.         Rice ladles (long) (2 No.)         2.00           81.         Ladle (Round) (2 No.)         2.00           82.         Anna Patra (5 No.)			
63.         Air curtain 5' (3 No)         3.00           64.         Choping Board (2 No)         2.00           65.         Vegetable cutting machine         1.00           66.         Vezetable cutting machine (5 No)         5.00           67.         Potato peeler         1.00           68.         Air curtain 4'         1.00           69.         Crate Aristo 542x360x292 mm         30.00           70.         Knife ss Big size (4 No)         4.00           71.         Dustbin Aristo (8 No)         8.00           72.         Pallet plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 200 kgs (2 No)         2.00           75.         Weighing Scale 200 kgs (2 No)         2.00           76.         SS Bhatti 202 grade 2'x2' (2 No)         2.00           76.         SS Bhatti 202 grade 2'x2' (2 No)         2.00           77.         Grading machine (5 P 3 phase)         1.00           78.         PVC strip Curtain 3 mm         1.00           79.         Rice ladles (long) (2 No.)         2.00           80.         Rice ladles (long) (2 No.)         2.00           81.         Ladle (Roun		· · ·	
64.         Choping Board (2 No)         2.00           65.         Vegetable cutting machine         1.00           66.         Vegetable cutting machine (5 No)         5.00           67.         Potato peeler         1.00           68.         Air curtain 4'         1.00           69.         Crate Aristo 542x360x292 mm         30.00           70.         Knife ss Big size (4 No)         4.00           71.         Dustbin Aristo (8 No)         8.00           72.         Pallet plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 200 kgs (2 No)         2.00           75.         Weighing Scale 100 kgs (1 No)         1.00           6.         S Bhatti 202 grade 2'X2' (2 No)         2.00           76.         SS Bhatti 202 grade 2'X2' (2 No)         2.00           77.         Grading machine (5 P 3 phase)         1.00           78.         PVC strip Curtain 3 mm         1.00           9.         Rice ladles (Regular) (2 No.)         2.00           80.         Rice ladles (Regular) (2 No.)         2.00           81.         Ladle (Round) (2 No.)         2.00           82.         Anna Pat			
65.         Vegetable cutting machine         1.00           66.         Vegetable cutting machine (5 No)         5.00           67.         Potato peeler         1.00           68.         Air curtain 4'         1.00           69.         Crate Aristo 542x360x292 mm         30.00           70.         Knife ss Big size (4 No)         4.00           71.         Dustbin Aristo (8 No)         8.00           72.         Pallet plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 200 kgs (2 No)         2.00           75.         Weighing Scale 200 kgs (2 No)         2.00           76.         SS Bhatti 202 grade 2 'x2' (2 No)         2.00           77.         Grading machine (5 P 3 phase)         1.00           78.         PVC strip Curtain 3 mm         1.00           79.         Rice ladles (Regular) (2 No.)         2.00           80.         Rice ladles (Regular) (2 No.)         2.00           81.         Ladle (Round) (2 No.)         2.00           82.         Anna Patra (5 No.)         5.00           83.         Vessel wash tank (3 sink system)         1.00           84.         Roller			
66.         Vegetable cutting machine (5 No)         5.00           67.         Potato peeler         1.00           68.         Air curtain 4'         1.00           69.         Crate Aristo 542x360x292 mm         30.00           70.         Knife ss Big size (4 No)         4.00           71.         Dustbin Aristo (8 No)         8.00           72.         Pallet plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 200 kgs (2 No)         2.00           75.         Weighing Scale 100 kgs (1 No)         1.00           76.         SS Bhatti 202 grade 2'x2' (2 No)         2.00           77.         Grading machine (5 P 3 phase)         1.00           78.         PVC strip Curtain 3 mm         1.00           79.         Rice ladles (Regular) (2 No.)         2.00           80.         Rice ladles (Regular) (2 No.)         2.00           81.         Ladle (Round) (2 No.)         2.00           82.         Anna Patra (5 No.)         5.00           83.         Vessel wash tank (3 sink system)         1.00           84.         Roller conveyor         1.00           85.         Rice Chute			
67.         Potato peeler         1.00           68.         Air curtain 4"         1.00           69.         Crate Aristo 542x360x292 mm         30.00           70.         Knife ss Big size (4 No)         4.00           71.         Dustbin Aristo (8 No)         8.00           72.         Pallet plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 200 kgs (2 No)         2.00           75.         Weighing Scale 100 kgs (1 No)         1.00           76.         SS Bhatti 202 grade 2'x2' (2 No)         2.00           77.         Grading machine (5 P 3 phase)         1.00           78.         PVC strip Curtain 3 mm         1.00           79.         Rice ladles (Regular) (2 No.)         2.00           80.         Rice ladles (Regular) (2 No.)         2.00           81.         Ladle (Round) (2 No.)         2.00           82.         Anna Patra (5 No.)         5.00           83.         Vessel wash tank (3 sink system)         1.00           84.         Roller conveyor         1.00           85.         Rice Chute         2.00           86.         Bhagona 300 ltr Cap (2 No.)			
68.         Air curtain 4'         1.00           69.         Crate Aristo 542x360x292 mm         30.00           70.         Knife ss Big size (4 No)         8.00           71.         Dustbin Aristo (8 No)         8.00           72.         Pallet plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 200 kgs (2 No)         2.00           75.         Weighing Scale 100 kgs (1 No)         1.00           76.         SS Bhatti 202 grade 2'x2' (2 No)         2.00           77.         Grading machine (5 P 3 phase)         1.00           78.         PVC strip Curtain 3 mm         1.00           79.         Rice ladles (Regular) (2 No.)         2.00           80.         Rice ladles (Regular) (2 No.)         2.00           81.         Ladle (Round) (2 No.)         2.00           82.         Anna Patra (5 No.)         5.00           83.         Vessel wash tank (3 sink system)         1.00           84.         Roller conveyor         1.00           85.         Rice Chute         2.00           86.         Bhagona 300 ltr Cap (2 No.)         2.00           87.         Rice Cauldron 600 ltr Cap			
69.         Crate Aristo 542x360x292 mm         30.00           70.         Knife ss Big size (4 No)         4.00           71.         Dustbin Aristo (8 No)         8.00           72.         Pallet plastic         25.00           73.         Hydraulic hand plate truck (3 No)         3.00           74.         Weighing Scale 200 kgs (2 No)         2.00           75.         Weighing Scale 100 kgs (1 No)         2.00           76.         SS Bhatti 202 grade 2"x2" (2 No)         2.00           77.         Grading machine (5 P 3 phase)         1.00           78.         PVC strip Curtain 3 mm         1.00           79.         Rice ladles (Regular) (2 No.)         2.00           80.         Rice ladles (Round) (2 No.)         2.00           81.         Ladle (Round) (2 No.)         2.00           82.         Anna Patra (5 No.)         5.00           83.         Vessel wash tank (3 sink system)         1.00           84.         Roller conveyor         1.00           85.         Rice Chute         2.00           86.         Bhagona 300 ltr Cap (2 No.)         2.00           87.         Rice Cauldron 600 ltr Cap (2 No.)         2.00           88.         Chapati		·	
70.       Knife ss Big size (4 No)       4.00         71.       Dustbin Aristo (8 No)       8.00         72.       Pallet plastic       25.00         73.       Hydraulic hand plate truck (3 No)       3.00         74.       Weighing Scale 200 kgs (2 No)       2.00         75.       Weighing Scale 100 kgs (1 No)       1.00         76.       SS Bhatti 202 grade 2'x2' (2 No)       2.00         77.       Grading machine (5 P 3 phase)       1.00         78.       PVC strip Curtain 3 mm       1.00         79.       Rice ladles (Regular) (2 No.)       2.00         80.       Rice ladles (long) (2 No.)       2.00         81.       Ladle (Round) (2 No.)       2.00         82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         99.       Vegetable washing System       1.00         90.       SS Pallets			
71.       Dustbin Aristo (8 No)       8.00         72.       Pallet plastic       25.00         73.       Hydraulic hand plate truck (3 No)       3.00         74.       Weighing Scale 200 kgs (2 No)       2.00         75.       Weighing Scale 100 kgs (1 No)       1.00         76.       SS Bhatti 202 grade 2'x2' (2 No)       2.00         77.       Grading machine (5 P 3 phase)       1.00         78.       PVC strip Curtain 3 mm       1.00         79.       Rice ladles (Regular) (2 No.)       2.00         80.       Rice ladles (Regular) (2 No.)       2.00         81.       Ladle (Round) (2 No.)       2.00         82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second <td></td> <td></td> <td></td>			
72.       Pallet plastic       25.00         73.       Hydraulic hand plate truck (3 No)       3.00         74.       Weighing Scale 200 kgs (2 No)       2.00         75.       Weighing Scale 100 kgs (1 No)       1.00         76.       SS Bhatti 202 grade 2'x2' (2 No)       2.00         77.       Grading machine (5 P 3 phase)       1.00         78.       PVC strip Curtain 3 mm       1.00         79.       Rice ladles (Regular) (2 No.)       2.00         80.       Rice ladles (long) (2 No.)       2.00         81.       Ladle (Round) (2 No.)       2.00         82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" Second </td <td></td> <td><u> </u></td> <td></td>		<u> </u>	
73.       Hydraulic hand plate truck (3 No)       3.00         74.       Weighing Scale 200 kgs (2 No)       2.00         75.       Weighing Scale 100 kgs (1 No)       1.00         76.       SS Bhatti 202 grade 2'x2' (2 No)       2.00         77.       Grading machine (5 P 3 phase)       1.00         78.       PVC strip Curtain 3 mm       1.00         79.       Rice ladles (Regular) (2 No.)       2.00         80.       Rice ladles (long) (2 No.)       2.00         81.       Ladle (Round) (2 No.)       2.00         82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" Second       3.00         93.       Electric Earthing			
74.       Weighing Scale 200 kgs (2 No)       2.00         75.       Weighing Scale 100 kgs (1 No)       1.00         76.       SS Bhatti 202 grade 2'x2' (2 No)       2.00         77.       Grading machine (5 P 3 phase)       1.00         78.       PVC strip Curtain 3 mm       1.00         79.       Rice ladles (Regular) (2 No.)       2.00         80.       Rice ladles (Iong) (2 No.)       2.00         81.       Ladle (Round) (2 No.)       2.00         82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00		•	
75.       Weighing Scale 100 kgs (1 No)       1.00         76.       SS Bhatti 202 grade 2'x2' (2 No)       2.00         77.       Grading machine (5 P 3 phase)       1.00         78.       PVC strip Curtain 3 mm       1.00         79.       Rice ladles (Regular) (2 No.)       2.00         80.       Rice ladles (long) (2 No.)       2.00         81.       Ladle (Round) (2 No.)       2.00         82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 Itr Cap (2 No.)       2.00         87.       Rice Cauldron 600 Itr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00			
76.       SS Bhatti 202 grade 2'x2' (2 No)       2.00         77.       Grading machine (5 P 3 phase)       1.00         78.       PVC strip Curtain 3 mm       1.00         79.       Rice ladles (Regular) (2 No.)       2.00         80.       Rice ladles (Regular) (2 No.)       2.00         81.       Ladle (Round) (2 No.)       2.00         82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00 <t< td=""><td></td><td></td><td></td></t<>			
77.       Grading machine (5 P 3 phase)       1.00         78.       PVC strip Curtain 3 mm       1.00         79.       Rice ladles (Regular) (2 No.)       2.00         80.       Rice ladles (long) (2 No.)       2.00         81.       Ladle (Round) (2 No.)       2.00         82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00			
78.       PVC strip Curtain 3 mm       1.00         79.       Rice ladles (Regular) (2 No.)       2.00         80.       Rice ladles (long) (2 No.)       2.00         81.       Ladle (Round) (2 No.)       2.00         82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" -Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         100. <td></td> <td></td> <td></td>			
79.       Rice ladles (Regular) (2 No.)       2.00         80.       Rice ladles (long) (2 No.)       2.00         81.       Ladle (Round) (2 No.)       2.00         82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         100.       MGF Plant       1.00         101.			
80.       Rice ladles (long) (2 No.)       2.00         81.       Ladle (Round) (2 No.)       2.00         82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant		•	
81.       Ladle (Round) (2 No.)       2.00         82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 k			
82.       Anna Patra (5 No.)       5.00         83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" -Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Ext			
83.       Vessel wash tank (3 sink system)       1.00         84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" -Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00			
84.       Roller conveyor       1.00         85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" -Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00			
85.       Rice Chute       2.00         86.       Bhagona 300 ltr Cap (2 No.)       2.00         87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" -Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00			
87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" -Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00	85.	Rice Chute	
87.       Rice Cauldron 600 ltr Cap (2 No.)       2.00         88.       Chapati Collecting tray (2 No.)       2.00         89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" -Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00	86.	Bhagona 300 ltr Cap (2 No.)	2.00
89.       Vegetable washing System       1.00         90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" -Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00	87.	=	2.00
90.       SS Pallets       25.00         91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" -Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00	88.	Chapati Collecting tray (2 No.)	2.00
91.       SS Ball Valve 3" Second       3.00         92.       S.S. ball Valve 3" -Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00	89.	Vegetable washing System	1.00
92.       S.S. ball Valve 3" -Second       3.00         93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00	90.	SS Pallets	25.00
93.       Electric Earthing       1.00         94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00	91.	SS Ball Valve 3" Second	3.00
94.       Water Meter-2       2.00         95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00	92.	S.S. ball Valve 3" -Second	3.00
95.       Granite Foundation stone       1.00         96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00	93.	Electric Earthing	1.00
96.       Telephone       1.00         97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00		Water Meter-2	2.00
97.       Steam Boiler 850kgs LPG/HSD       1.00         98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00	95.	Granite Foundation stone	1.00
98.       Chappati machine       1.00         99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00		Telephone	1.00
99.       LPG LOT System       1.00         100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00			1.00
100.       MGF Plant       1.00         101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00		Chappati machine	1.00
101.       ACF Plant       1.00         102.       ABC Type fire Extinguisher (4 kg)       8.00         103.       CO2 Type fire Extinguisher (4.5 kg)       2.00			
102.ABC Type fire Extinguisher (4 kg)8.00103.CO2 Type fire Extinguisher (4.5 kg)2.00			
103. CO2 Type fire Extinguisher (4.5 kg) 2.00			
7, 5 ( 6)			
104. Distribution vessels medium (712 Nos.) 712.00			
	104.	Distribution vessels medium (712 Nos.)	712.00

# List of Personnel working with the centralized kitchen

	Emplo	yee List	
S.No	Employee ID	Employee Name	Designations
1	1800002	Vishnu Sharma	Branch In charge
2	5000018	Ashish Katariya	Quality Executive
3	1801490	Chotu Lal Kumhar	Chapati Operator
4	1801486	Darshan Singh	Dist.Supervisor
5	1801443	Deepak Singh	Purchase Supervisor
6	5000024	Durga Devi Prajapat	Helper – Production
7	1801484	Dushyant Kumar Prajapat	Store Supervisor
8	5000025	Ganga Devi Jat	Helper – Production
9	5000001	HEERA LAL MEENA	Driver
10	1801491	Jagnnath Mali	Driver
11	1801492	Kashi Devi Yadav	Helper – Production
12	1801493	MahaveerVaishnav	Driver
13	5000004	MANRAJ SINGH	Cook
14	1801494	Nand Singh	Supervisor
15	1801495	NarendraKumhar	Supervisor
16	5000027	NirmalChhipa	Helper Store
17	1801496	Poluram	Helper – Production
18	5000028	Santoshi Gupta	Helper – Production
19	5000010	SHAKTI SINGH RATHORE	Helper – Production
20	5000043	ShyamSundarPrajapat	Driver
21	1801404	VarshaMathur	Security
22	5000029	NileshVijayvargiya	Supervisor
23	5000032	Mahendra	Helper – Production
24	5000034	Pappu Devi Goswami	Helper – Production
25	5000035	Gayatri Sharma	Helper – Production
26	5000037	Radha Devi Vishnoi	Helper – Production
27	5000038	Pushpa Devi Kumawat	Helper – Production
28	5000039	Raja Nakwal	Housekeeping
29	5000040	Shanti Devi	Helper – Production
30	5000041	Rekha Devi	Helper – Production
31	5000042	Bablu Singh Rajput	Helper – Production
32	NEW EMPLOYEE	LAD DEVI	Helper – Production
33	NEW EMPLOYEE	SUNITA DEVI VISHNOI	Helper – Production
34	NEW EMPLOYEE	MENTA DEVI VISHNOI	Helper – Production
35	NEW EMPLOYEE	GHANSHYAM CHODUDARY	Cook
36	NEW EMPLOYEE	BHARU LAL	Security
37	NEW EMPLOYEE	Govind Singh	Driver

Tools of study

सेन्टर भार उपक्षपर्नेट कन्यूनिकेशन एण्ड स्ट्बीज सीडेक्स- जयपुर Impact Assessment Study of Mid-Day-Meal Programme run by Akshay Patra with with Support from GOR

			भीलवाइ	7.		1	कोड			
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द्यालय का नाम						Ī	कोड			
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	1	2	3	4	5	6	1			
रपलब्ब कक्ष (शुरू से अंतिम)										
5.2	कालीन सत्र	सायं कालीन सन्न	सामान्य सत्र 3							
द्यालय में सुविधा		, MEDI ,	165	J						
विवरण	उपतद्ध हाँ / नहीं	उपयोगी हाँ / नहीं	उपयुक्त हाँ / नहीं	मानदण्ड एवं निर्देशानुसार होँ / नहीं	स्वच्छ अच्छा	750.00	r care			
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ाने से पूर्व साबुन से हाथ धोने वार्ट । प्रतिशत	विद्यार्थियों	>95%	75%	50%	<25%					
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9.2	मेन्यू विभाग के निर्देशानुसार है	हों	नहीं						
9.3	क्या फल ताजा है? (अगर परोसा गया है)	हों	नहीं						
9.4	सब्जियों की गुणवत्ता	सर्वोत्तम	अच्छा	औसत	औसत से कम				
9.5	उपलब्ध एमडीएम को चखने के बाद वर्गीकरण	सर्वोत्तम	अच्छा	औसत	औसत से कम				
EX SUR						0			
10.1	क्या शिक्षक एमडीएम खाते है?	10.2		खाने के बाद गाने वाले					
				का प्रतिशत					
	हाँ नहीं				ł				
	83 67 67 67 67 67 67 67 67				ı				
11	एमडीएम वितरण के दौरान गुणवत्ता						90	90	
11.1	उपलब्ध खाद्य सामग्री की गुणवन्ता					अच्छी	संतोषप्रद	खराब (नि	H)
11.2	उपलब्ध दाल एवं सब्जियों की गुणवत्ता					अच्छी	संतोषप्रद	खराब (नि	.38
11.3	दाल एवं सब्जियों की मात्रा					उपयुक्त	अनुपयुक्त		
11.4	उपयोग में लिए गए तेल की गुणवत्ता					সন্থ্য <u>ী</u>	संतोषप्रद	खराब (नि	ㅋ)
11.5	उपयोग में लिए गए मसालों की गुणवत्ता					अच्छी	संतोषप्रद	खराब (नि	300
11.6	एमडीएम की गुणवत्ता					200220	संतोषप्रद	1000	EX. 1
11.7	भोजन करने के समय विद्यार्थियों की बैठने की	व्यवस्था				अच्छी पंक्तिबद्ध	अपंक्तिबद्ध अपंक्तिबद्ध	खराब (नि	-)
11.8	क्या शिक्षक एमडौएम वितरण के समय उपस्थित	त रहते हैं ?				हेडमास्टर	शिक्षक	सभी	
11.9	क्या अभिभावक एमडीएम वितरण के समय उपा	स्थित रहते हैं	?			हीं	नहीं		- 0
11.10	क्या तैयार भोजन अभिभावक / शिक्षक द्वारा चर	वा जाता है?	1			ĔĬ	नहीं		
11.11	भोजन जहाँ बैठकर बच्चे करते है।					खुले	वरामदा	कक्षाकक्ष	कोइं नही
0.000.000						मैदान में	CONSTRUCTION OF THE PARTY OF TH	Ť	
11.12	विद्यार्थियों में स्वास्थ्य परक एवं स्वच्छता व								
a.	क्या विद्यार्थी खाने से पूर्व और खाने के बाद ह					हों	नहीं		
b.	क्या हाथ धोने के लिए पानी और साबुन उपलब					हों	नहीं		
C.	क्या विद्यार्थी एमडीएम खाने के दौरान फैलाते ह					हों	नहीं		
d.	क्या विद्यार्थी खाने को चबा-चबाकर खाते हैं ?	10				हों	नहीं		
e.	क्या विद्यार्थी एमडीएम खाने के दौरान पंक्ति में	बैठते हैं ?				हों	नहीं		
f.	क्या विद्यार्थियों ने एमडीएम बरबाद किया? (उप	योग नहीं किय	π)			हीं	नहीं		- 4
11.13	एमडीएम में समुदाय/एसडीएमसी/अभिभा								
a.	तैयार एमडीएम का परीक्षण					हाँ	नहीं		
b.	गत सप्ताह में अभिभावक / एसएमसी ने खाद्य र	सामग्री / फल ए	रवं मिठाई क	ग वितरण कि	या	एक बार	दो बार	3 बार से अधिक	कभी नहीं
12	रिकार्ड का संधारण								
12	The state of the s	ाता(हॉ / नहीं)		नवीनीकरण	नवीनी	करण की	रिथति	I	
			( <b>ह</b> ॉ	/ नहीं)	अच्छा	औसत	खराब		
12.1	एमडीएम वितरण रजिस्टर							İ	
12.2	मिरीक्षण रजिस्टर								
12.3	अन्य							Ī	
13	मिरीक्षण(सकारात्मक बिन्द्)	3	9	8				4	Ť
13	Security of the second second								
14	निरीक्षण(नकारात्मक विन्दु)								1
								-	I

दिनांक......

क्षेत्रीय अन्वेषणकर्ता के हस्ताक्षर

#### संन्टर कॉर डवलपरेंट कम्यूनिकेशन एण्ड स्ट्डीज सीडेक्स- जयपुर Impact Assessment Study of Mid-Day-Meal Programme run by Akshay Patra with with Support from GOR

1	जिला		4	ीलबाजा				কাঁৱ			
2	ब्लॉक / नगरपालिका		*	ीलवाजा				কাৰ	9		
3	गाँव	ग्रामीण		1	शहरी	-1:		কাঁত			
	SEC. 0.11			16 8							
4	विद्यालय का नाम							কাঁত			
5	विद्यालय के प्रकार	5.1 प्राथमिक	र च्च प्राथमिक	सैकेन्द्री	सीनियर सैकेन्द्री		अन्य				
	ত্তমল্প কল (গুড়	1	2	3	4	5	6				
	से अंतिम)	100				88					
		5.2 সাল: কালীদ સর	सायं कालीन सन्न	सामान्य सत्र 3			Yes - Co.e.	•	PI		
6	हैंडमास्टर का नाम	श्री / श्रीमती						न नम्बर इंल नम्बर			
7	MDM प्रभारी शिक्षक का नाम	श्री / श्रीमती						न नम्बर इंल नम्बर			
8 7.1	MDM कमेटी क्या विद्यालय में एम. डी.एम कमेटी है ?	চাঁ	1		नहीं	2	C)				
7.2	यदि एम.डी.एम कमेटी हैं तो विवरण	88									
	सदस्यों की संख्या लिंग एवं जातिवार	विवरण पुरुष	अनु. जाति	अनु. जनजाति	पिछड़ा वर्ग	अन्य	কুল				
		महिला महिला									
		কুল				~					
8	नामांकन एवं उपस्थिति सः										
8.1	नामांकित छात्रों की	कक्षा	- 1	Ш	Ш	IV	٧	VI	VII	VIII	কুল
	संख्या	कुल योग				8					
8.2	गत माह प्रतिदिन	कक्षा	1	II	III	IV	٧	VI	VII	VIII	কুল
	औसत उपस्थिति	माह									
8.3	मूल्यांकन के दिन	कक्षा	1	II	III	IV	٧	VI	VII	VIII	কুল
	चपस्थित छात्रों की संख्या	चपस्थित छात्र									
9	MDM की गुणवत्ता										
9.1	MDM का मेन्यू क्या-क्या मोजन दिया जाता है।	स्रोम	<b>मंगल</b>	दुध	गुरु	र्ह्यक	शनि	कोई निश्चित मेन्यू नहीं।		Æ	पणी
									56		

	रुपयुक्त है	l .								
हों	-	तहीं								
बच्चों की संख्या		जो टिफिन	लाते हैं।					0		
		_	4000	3.2	5 m	103	रोटी की	गणवसा		
देशानुसार हैं ।	विनात क	10.2				10.5		•		
ξĬ	नहीं		2 दिन या उससे कम	3-4	4+	50	বচুন अच्छा	সভ্যা	औसत	औसत से कम
ग विद्यालय में प्राप्त गेजाती है।	भोजन की	माप तोल	10.5	भोजन	की मात्रा	10.6			गत सप	ताह समय
हाँ		ाहीं	1	हाँ	नहीं		চাঁ	1	नहीं	2
ग एजेन्सी हारा सप ।	लाई मोजन	गर्म रहता	10.8	एकबार प	कल दिया	10.9				
চাঁ		हीं	<u> </u>	हाँ	नहीं		0	1	2	3+
ो गई-कोई घटना		का आपूति	10.11	देर से पर कोई	होने या सूचना र है।	न होने	10.1			2 3
हैं।	101			61	701			अच्छा	SIPPI	औसत
ग अक्षय पात्र हारा स्कार्ड हेतु इस्तेमाल र.डी.एम का धर्तन चित है।	চী	नहीं								
दे हीं तो क्या रिकाम में लिया । रहा हैं	ਵਟੀਕ	प्लास्टिक	अल्यूनियम	अन्य						
					ਗੈ	नहीं				
अयपात्र हारा मलका कराये गये जन का मूल्यांकन	खराद	औसत	अच्छा	বন্তুর अच्छा		D.	,			
रेखने में ippearance)										
सुगन्ध (Smell)										
exture) सम्पूर्ण स्वीकार verall ceptiablity)										
	बच्चों की संख्या  अय पात्र द्वारा आप्।  ग MDM का मेन्यू देशानुसार हैं ।  हाँ  ग एजेन्सी द्वारा खप्।  हाँ  ग स्वारा स्वार	बच्चों की संख्या  अय पात्र द्वारा आपृतिं की गई  ग MDM का मेन्यू विभाग के देशानुसार हैं ।  हाँ नहीं  ग विद्यालय में प्राप्त भोजन की जाती है।  हाँ नहीं  ग एजेन्सी द्वारा स्रप्लाई भोजन ।  हाँ न्या एजेन्सी द्वारा स्रप्लाई भोजन ।  गर हाँ तो विवरण नहीं दें।  गर हाँ तो विवरण नहीं वाई हैतु इस्तेमाल अध्यय पात्र द्वारा स्रील वाद है।  वि है।  ग एम.डी.एम स्कूल में पहुँचाने वि से सम्मलावाया जाता है व	बच्चों की संख्या  अस्य पात्र द्वारा आपूर्ति की गई  MDM का मेन्यू विभाग के  ग MDM का मेन्यू विभाग के  र्हें नहीं  ग सहीं  ग सह	बच्चों की संख्या  प्रस्य पात्र हारा आपूर्ति की गई  MDM का मृज्यांकन  10.2  एक सप्ता देशानुसार हैं।  हाँ नहीं  यहससे कम  10.5  हाँ नहीं  प्रा विद्यालय में प्राप्त भोजन की माप तील  जाती हैं।  हाँ नहीं  पर्णन्ती हारा सप्ताई भोजन गर्म रहता ।  हाँ नहीं  पर्णन्ती हारा सप्ताई भोजन गर्म रहता ।  हाँ नहीं  पर्णन्ती हारा सप्ताई भोजन गर्म रहता ।  सर्गन्ती हारा सप्ताई भोजन की आपूर्ति ।  सर्गन्ती तो विवरण नहीं हें।  पर हाँ तो विवरण नहीं हें।  पर हाँ तो विवरण नहीं हें।  पर हाँ तो विवरण नहीं हें।  सर्गन्ती हारा स्ताव स्ताव प्रताव प्रताव स्ताव प्रताव स्ताव	अय पात हारा आपूर्ति की गई MDM का मूल्यांकन  स्व पात हारा आपूर्ति की गई MDM का मूल्यांकन  स्व MDM का मेन्यू विभाग के तें शि पर परोसा है।  हाँ नहीं पि. विभाग के विभाग के विभाग के तें शि पर परोसा है।  हाँ नहीं पि. विभाग मोजन की माप तोल विभाग पर	प्रस्त पात हारा आपृति की गई MDM का मृज्यांकन  स्त्र पात हारा आपृति की गई MDM का मृज्यांकन  स्त्र पात हारा आपृति की गई MDM का मृज्यांकन  स्त्र पात हारा हारा स्त्र है।  स्त्र पात होरा स्त्र होरा से पात की पाप तोल है।  स्त्र पात होरा स्त्र मोजन की पाप तोल है।  स्त्र पात होरा स्त्र मोजन की पाप तोल है।  स्त्र पात होरा स्त्र मोजन की पाप तोल हिंद से साम की माला ज्यपुरत है।  स्त्र पात होरा स्त्र मोजन की आपृति होरा स्त्र का है।  स्त्र पात होरा स्त्र मोजन की आपृति होरा स्त्र होरो साम स्त्र होरो साम स्त्र होरो साम स्त्र होरो साम स्त्र होरो स्त्र होरो साम स्त्र होरो स्त्र होरो साम स्त्र होरा स्त्र होरो साम स्त्र होरो साम स्त्र होरो साम स्त्र होरा साम होरा स्त्र होरा स्त्र होरा साम होरा स्त्र होरा साम होरा स्त्र होरा साम होरा स्त्र होरो साम होरा होरा साम होरा साम होरा होरा साम होरा साम होरा होरा साम होरा होरा साम होरा होरा होरा होरा होरा होरा होरा होरा	अप पात हारा आपूर्वि की गई   MDM का मूल्यांकन   मा	अस्य पात्र हारा आपूर्ति की गई MDM का मूल्यांकन  ग MDM का मेन्यू दिमाग के विदाल पर्या प्रसिद्ध किया कि का मूल्यांक के विदाल पर्या प्रसिद्ध किया कि का मूल्यांक के विदाल पर्या प्रसिद्ध किया कि का मूल्यांक के विद्या प्रसिद्ध के विदाल पर्या के विद्ध के विदाल पर्या के विद्ध के विदाल पर्या के विदाल पर्या के विदाल पर्या के विद्या के विद्ध के विद्या के व	अस्य पात हारा आपूर्ण की गई MDM का मुख्यांकन  ग MDM का मेन्यू हिमाग के गई MDM का मुख्यांकन  ग MDM का मेन्यू हिमाग के गिर्म ति ।	सम पात्र द्वारा आपृति की मई  MDM का मुख्यांकन  1 MDM का अन्यु दिभाग के  र्ते नर्ती  10.2 दिक्त बलात में बायल किली शर परोसा जाता  रैं।  रेते नर्ती  10.5 प्रकाल की माय  वहत अन्यु जिला की माय  वहत अन्यु अन्यु जिला की माय  वहत अन्यु अन्यु अन्यु जिला की माय  वहत अन्यु अन्यु अन्यु अन्यु जिला की माय  वहत अन्यु अन्यु अन्यु जिला की माय  वहत अन्यु अन्यु अन्यु अन्यु अन्यु जिला की माय  वहत अन्यु अन्यु अन्यु अन्यु अन्यु की महिला की माय  वहत अन्यु अन्यु अन्यु अन्यु अन्यु की महिला की माय  वहत अन्यु अन्यु अन्यु अन्यु अन्यु की महिला की माय  वहत अन्यु अन्यु अन्यु अन्यु अन्यु की महिला की माय  वहत अन्यु अन्यु अन्यु अन्यु अन्यु की महिला की माय  वहत अन्यु अन्यु अन्यु अन्यु की महिला की माय  वहत अन्यु अन्यु अन्यु अन्यु की महिला की माय  वहत अन्यु अन्यु अन्यु अन्यु की महिला की माय  वहत अन्यु अन्यु अन्यु अन्यु की माय  वहत अन्यु अन्यु अन्यु अन्यु की माय  वहत अन्यु अन्यु अन्यु की माय  वहत अन

	त्र हारा की गई पूर्तिसे लाम है		11.2 यार	हैं हैं तो	बताय ।				11.3 य	दि नहीं तो	क्या।	
চাঁ	नहीं											
1917HHT2 2121	MDM आपूर्ति र			6				i I				
ज्ञानवसात्र हारा हक्षा का आयोर		मोजन की	समय की		कोर्ग	शिक्षको	अन्य					
हतर	विशेष प्रकार का मोजन	गुणवत्ता	बचत	ਸੰਯਗ ਕੀ ਵਜ਼ਰ	लाम नहीं	पर बोझ कम हुआ है।						
1	2	3	4	S	6	7	8					
ॉनीटरिंग एवं	रिपोर्टिंग	933	Т									
क्या आपके	विद्यालय को अङ न्ययक के धारे में ?		12.2	विद्यार	अक्षयपात्र त्रय मे अक्ष क के मों. गया है?	स्यपात्र नं. दिया		12.3			रा विद्यालय से एप विक लिया जाता	
हाँ	नहीं			চাঁ	नहीं			8		हाँ	नहीं	
	यदि हाँ तो	<b>कै</b> से										
जि	सप्ताहिक	मासिक	त्रैमासिक									
देशालय स्तर प	TV.											
क्या SMC		ৱা	नहीं	1	12.5.2	क्या Si	MC की	ৱাঁ	नहीं	1		
मीटिंग विद्याल						1000	गर्मे					
होती है।		1	2				Mपर ोतीहै।	1	2			
गत तीन मार	Ť	अधिकारी		1			).		12.5.4	शिक्षा		
अधिकारियों ।		100000000000000000000000000000000000000								विमाग के	अन्य विमाग	
MDM का परी	विक्षण		BEEG	DEC	DEEO	DIET	BBO	अन्य		अधिकारी	के	
		वारंबारता	BEEO	PEO	DEEO	DIET	BDO	अधिकारी			अधिकारी	
भाव				2	1		0	2				
MDM के प्रमा	व का	नामांकन	बढ़ा है।	विद्यारि	याँ की			कक्षा में भूर			विद्यार्थियों	
डमास्टर / शि	ाक ।				गलय थति में	सीखने में वृद्धि		की प्रवृति आई।		के स्यास्थ्य में	में मोजन	
ारा मूल्यांकन					थात म हुआ है।	ન વૃાહ	32 61	OIIS I	5.1	सुधार	अच्छी	
										हुआ है।	आदतों का	
											विकास हुआ है।	
		131									2011	
		চাঁ	नहीं	हाँ	नहीं	ξĬ	नहीं	ēΪ	नहीं	हॉं/नही	हॉं / नही	
रेक्षा की गुणव	त्ता का शिक्षक ह	ारा मूल्यांकन		9 8	ė.	10	19	8	1	5 1		
शक्षकों की राय	में	MDM के	MDM		के साध							
		साथ बहुत विशेष	के साध बेहतर		बदलाव हीं	के साध औसत से कम	बंद कर देना चाहिए	टिप्पणी नहीं				
		1	2		3	4	5	6				
गपकी राय में		চাঁ	नहीं	1								
वैद्यार्थी सरकार	ी डिकर	4000	100000									

14.3	आपकी दुष्टि में अक्षयपात्र हारा स्पलका कराये गये एम.डी.एम की गुणवत्ता अच्छी है।	র <u>্</u>	नहीं	अगर हाँया नहीं तो अपने विचार धतायें।
14.4	क्या आप चाहँगे की अक्षयपात्र हारा एम.डी. एम विद्यालय में जारी रखा जावे।	চাঁ	नहीं	
14.5	विद्यालय में MDM को और बेहतर बनाने के लिए आपके सुझाय			
	क्षेत्रीय अन्वेषणकर्ता का नाम			क्षेत्रीय अन्येषणकर्ता के हस्ताक्षर

केन्द्र कॉर ब्यवसपेंट कन्युनिकेशन एण्ड स्ट्डीज सीडेक्स- जयपुर Impact Assessment Study of Mid-Day-Meal Programme run by Akshay Patra with with Support from GOR

जिला	×ζ	र्भ	लियाङा				कोड		
ब्लॉक / नगरपालिका		र्भ	लियाजा				कोड	911	
गाँव	ग्रामीण			शानपी	0 20		कोड		
विद्यालय का नाम			S 328				_		
विद्यालय के प्रकार	5.1 प्राथमिक	उच्च प्राथमिक	सैकेन्ड्री	सीनियर सैकेन्ड्री	मदरसा	अन्य	<u></u> কাৰ		
रपलब्ब कक्ष (शुरू से	1	2	3	4	5	6			
अंतिम)	5.2 <b>प्रा</b> वः	सायं		2					
	कालीन सत्र	कालीन सत्र	सामान्य सत्र						
छात्र का नाम	1	2	3						বৰ্ষ
जात्र का नान	Class	1		III.	n/	M	आयु	1/0	
	Class जाति	l अनु. जाति	 সনু. অন্তারি	 पिछदा वर्ग	IV अन्य	V	VI Miii	VII पुरुष	VIII महिला
अभिभावक का व्यवसाय	कृषि	मजदूरी	फुटकर व्यवसाय	नौकरी	व्यवसाय	अन्य	Ī		
	1	2	3	4	5	6			
गत सप्ताह आप कितने दिन	विद्यालय गये।				6.4	क्या :		ग्रालय रो ते हैं।	ज आना
प्रतिदिन	एक दिन छोड़कर	साप्ताहिक	कमी	–कमी		*	ពី	-	नहीं
आपको अपने विद्यालय में क्या अच्छा लगता है।	अच्छी सुविधा	शिक्षक	खेलकूद	MDM	शिक्षा की गुणवता	शौचाल य की सुविधा	7.2	खाने कक्षा में	प MDM के बाद ं उपस्थित ते हो।
	1	2	3	4	5	6		हाँ	नहीं
आपको अपने विद्यालय में क्या अच्छा नहीं लगता है।	खराब सुविधा	पढ़ाई	खेल- कूद	MDM	शिक्षक का अन्य कार्यों में व्यस्त रहना	शौचाल य का अमाव	पेयजल अभाव		

0.90%	क्या विद्या	लय में भोजन मिर		9.2						
	प्रसिदिन	एक दिन छोडकर	साप्ताहिक	कभी— कभार		बहुत अच्छा	अच्छा	औसत	खराब	कोई उत्तर नहीं
9.3		MDM वितरण	समय		1	Ī				
	मध्य अवकाश में	मध्य अवकाश से पूर्व	मध्य अवकाश बाद		श्वत समय ाहीं					
9.4	क्या MDM में परोसे गये	भोजन की मात्रा	उपयुक्त है।	•	9.5		वेक विद्या उतना मिट		जितना 🖊	MDM/मोज-
	<b>ខ</b> ើ		नहीं				हाँ			नहीं
9.6	क्या MDM/भोजन	न करने के लिए प	र्यापा समय	ĝι	9.7	क्या आप अधिकत्तर विद्यालय इसलिए जा MDM मिलता है।				
	हाँ		नहीं				हों			नहीं
9.8	क्या आप कमी MDN	<b>N</b> भोजन लेने के	पुर हैं।	9.9	क्या ME	OM घर	में बने र	षाने से	बेहतर हैं।	
17000	हाँ	A 23		]		हाँ	178		नहीं	
9.10	विद्यालय गतिविधियों के प्रबन्धन में क्या आप सहयोग करते हैं।	कक्षा—कक्ष की सफाई	शौचालय साफ करने में	पानी भर के लाने में	खाना बनाने में	बर्तन घोने में	भोजन वितरण में	भोजन तैयार करने में	ईंघन एकत्रित करने में	अभी तक नहीं
		1	2	3	4	5	6	7	8	9
		.,						611		
100	क्या आप MDM खाना प	A STATE OF THE STA					हाँ हाँ	नहीं		
11	क्या आप MDM लेने से	पूर्व हाथ घात है	1				81	नहीं		
12	क्या आप MDM/ भोजन	के स्वाद से संतुष	ट हैं।				हाँ	नहीं		
	क्या आपको MDM के व	elia .					हाँ	नहीं		
14	क्या आप विद्यालय में उप	लब्ध कराये गये N	MDM एवं च	सके वितरण	ग से संबुष्ट	हैं।	हाँ	नहीं		
			₹ MDM ₹	नेते हैं।		- 8	हाँ	नहीं		
15	क्या आप विद्यालय में सही	ो तरीके से बैठ क					_	-	-	
	क्या आप विद्यालय में सही क्या आपके अभिभावक M	S. D. C.	वेतरण में सह	योग करते	हैं।		हाँ	नहीं		
16	year and an analysis of the second	DM एवं उसके वि			हैं।	8	हाँ हाँ	नहीं नहीं	3	
16	क्या आपके अभिभावक <b>M</b>	DM एवं उसके वि	ानी चपलब्ध	है।	हैं	8		9		
16 17 18	क्या आपके अभिभावक M क्या विद्यालय में पर्याप्त म	DM एवं उसके वि गात्रा में पीने का प ण के दौरान उपवि	ानी जपलब्ध स्थित रहते हैं	है।	FASSE	॥ अच्छी	<b>हाँ</b>	नहीं		
16 17 18	क्या आपके अभिभावक M क्या विद्यालय में पर्याप्त म क्या शिक्षक MDM वितर	DM एवं उसके वि गात्रा में पीने का प ण के दौरान उपवि वे सत्र के मुकाबले	ानी उपलब्ध स्थत रहते हैं इस सत्र में	है। । एम.डी.एम	की गुणवर		គឺ គឺ	नहीं नहीं		
16 17 18 19 20	क्या आपके अभिभावक M क्या विद्यालय में पर्याप्त म क्या शिक्षक MDM वितर क्या आपके अनुसार पिछले हैं	DM एवं उसके वि गात्रा में पीने का प ण के दौरान उपवि वे सत्र के मुकाबले कि एम.डी.एम अक्ष	ानी उपलब्ध स्थत रहते हैं इस सत्र में	है। । एम.डी.एम	की गुणवर		តាំ តាំ	नहीं नहीं नहीं		
16 17 18 19 20	क्या आपके अभिभावक M क्या विद्यालय में पर्याप्त म क्या शिक्षक MDM वितर क्या आपके अनुसार पिछले हैं क्या आपको जानकारी हैं MDM में आपकी पसंदीदा खाने की सामग्री	DM एवं उसके वि गात्रा में पीने का प ण के दौरान उपवि वे सत्र के मुकाबले कि एम.डी.एम अक्ष	ानी उपलब्ध स्थत रहते हैं इस सत्र में	है। । एम.डी.एम	की गुणवर		តាំ តាំ	नहीं नहीं नहीं		

सेन्टर कॉर उदलपमेंट कम्यूनिकेशन एण्ड स्ट्डीज सीडेक्स- जयपुर Impact Assessment Study of Mid-Day-Meal Programme run by Akshay Patra with with Support from GOR

	जिला	03		भीलवाड़	T		9	कोड		
2	ब्लॉक / नगरपालिका			भीलवाड्	л			कोड		
3	गाँव	ग्रामीण			शहरी			कोड		
4.1	उत्तरदाता का नाम						4.2	आयु	V.,	वर्ष
.3	जाति/ लिंग	जाति	अनु. जाति	अनु. जनजाति	पिछड़ा वर्ग	अन्य	4.4	लिंग	पुरुष	महिला
4.5	व्यवसाय	कृषि	गजदूरी	फुटकर व्यवसाय	नौकरी	व्यवसाय	अन्य .		8 8	
10		1	2	3	4	5	6			
4.6	आपके बच्चों की संख्या(	6-14 year)	4.7	1	विद्यालय ते हैं।	4.8	बच्चे जो करते			
	लडके	लड़कियाँ		लडके	लडिकयाँ	1	प्राईवेट	सरकारी		
5	अभिमावको की राय एवं	MDM में उन	का योग	दान		1				
	क्या विद्यालय में MDM !	The state of the s	A CALL SECTION	19,000			हाँ	नहीं		
5.2	विद्यालय में दिये जाने व	गले MDM ः	ही गुणव	ता।			बहुत अच्छा	अच्छा	औसत	खराब
	क्या आपको लगता है कि विद्यालय में पढ़ाई की स्थिति			त्र द्वारा MI	DM आपूर्ति	से	ξĬ	नहीं	कोई बदलाव नहीं	
	क्या आप MDM में सह						हाँ	नहीं		
5.4	क्या आप अपने बच्चों क	& MOM &	कारण f	वैद्यालय भेर	जते हैं।		हाँ	नहीं		
5.5	क्या MDM के कारण		पढ़ाई बा	धित होती	है।		ŧĭ	नहीं		
200	क्या MDM के कारण क्या बच्चा घर में खाना कम	विद्यालय में	पढ़ाई बा	चित होती	है।			नहीं नहीं		
5.6	क्या बच्चा घर में खाना कम	विद्यालय में खाता है।			है।		ξĬ	32W		
5.6	क्या बच्चा घर में खाना कम	विद्यालय में खाता है। मेत विद्यालय	जाता है	1	है।		តា <u>័</u>	नहीं		
5.6	क्या बच्चा घर में खाना कम क्या आपका बच्चा नियग्	विद्यालय में खाता है। मेत विद्यालय M के कारण	जाता है	। डाहै।			តា <u>័</u> តាំ	नहीं नहीं नहीं 3-4	1−2 दिन में	
5.6 5.7 5.8 5.9	क्या बच्चा घर में खाना कम क्या आपका बच्चा नियग् क्या आपका बच्चा MDI	विद्यालय में खाता है। मेत विद्यालय M के कारण ह में कितने वि	जाता है बीमार प देन विद्या	। डाहै। लय जाता			ត់ ត ត ត ត ត	नहीं नहीं नहीं	1−2 दिन में	
5.6 5.7 5.8 5.9	वया बच्चा घर में खाना कम क्या आपका बच्चा नियि क्या आपका बच्चा MDI आपका बच्चा एक सप्ताह	विद्यालय में खाता है। मेत विद्यालय M के कारण 5 में कितने वि	जाता है बीमार प देन विद्या न लेकर	। डाहै। लय जाता	हैं।		हाँ हाँ हाँ हाँ प्रतिदिन	नहीं नहीं नहीं 3-4 दिन	1−2 दिन में	
5.6 5.7 5.8 5.9 5.10	क्या बच्चा घर में खाना कम क्या आपका बच्चा नियि क्या आपका बच्चा MD! आपका बच्चा एक सप्ताह क्या आपका बच्चा विद्या	विद्यालय में खाता है। भेत विद्यालय  M के कारण  ह में कितने वि	जाता है बीमार प देन विद्या न लेकर DM/ भोज	। डा है। लय जाता जाता है। इन लेता है	है।		हाँ हाँ हाँ हाँ प्रतिदिन हाँ	〒	1−2 दिन में	

14	क्या आप विद्यालय की SM	AC की बैर	उक में उ	पस्थित रहते	हैं।		हाँ	नहीं		
15	गत तीन माह में कितनी S	MC की	वैठक में	MDM पर	चर्चा हुई।	9	संख्या.			
16	क्या आपने MDM का स्व	ाद चखा ह	<del>है</del> ।			- 1	हाँ	नहीं		
17	क्या MDM पौष्टिकता से	पूर्ण है।					हाँ	नहीं		
18	क्या आपके बच्चे घर में भ	ोजन से पृ	र्वहाध	बोते हैं।		8	हाँ	नहीं		
19	क्या आपको पता है कि N	1DM में प्र	ति बच्चे	को खाना वि	मेलता है ?		ξĬ	नहीं	यजन बतायें	
.20	क्या आपको जानकारी है वि कराया जाता है।	ह विद्यालय	में एम.	डी.एम अक्षय	पात्र द्वारा	उपलब्ध	ξĬ	नहीं		
6	अभिभावक / एस.एम.सी द्वारा अक्षय पात्र द्वारा MDM आपूर्ति के प्रभाव का मुल्यांकन	12.00	कन बढ़ा है।	बच्चों की उपस्थिति में सुधार		कक्षा में भूख की शिकाय त में कमी आई हैं।	स्वास्थ्य	खाने की अच्छी आदतों का विकास	शिक्षक को पढ़ाने के लिए ज्यादा समय मिलता है।	शिक्षक बच्चों क मढ़ाई में ज्यादा ध्यान दे हैं।
7	क्या कमी आपने विद्यालय को बेहतर बनाने में सहयोग किया है।	नकद	सामग्री	शम सहयोग	परिवीक्षण में सहयोग	अन्य	कोई सहयोग नहीं			I
		1	2	3	4	5	6			
8	MDM का समग्र मूल्यांकन	अति उत्तम	अच्छा	कोई बदलाव नहीं	स्थिति खराब हुई	बन्द हो जाना चाहिए	कोई जवाब नहीं			
30		1	2	3	4	5	6			
9		हाँ	नहीं	यदि हाँ त	ो कैसे बता	इये :-				
	आपके अनुसार अक्षयपात्र के सहयोग से MDM की गुणवत्ता पहले के मुकाबले बेहतर हुई है									
10	आपकी राय में MDM अक्षयपात्र से जारी रखना चाहिए	हाँ	नहीं							
		1	2	1						
11	विद्यालय में MDM की व्यवस्था को बेहतर बनाने के लिए सुआव दें।			-						

## <u>Questionnaire No. 5</u> Observation at cetralized kitchen/NGOs/Pvt. Agency

सेन्टर फॉर डवलपमेंट कम्यूनिकेशन एण्ड स्ट्डीज सीडेक्स— जयपुर Impact Assessment Study of Mid-Day-Meal Programme run by Akshay Patra with with Support from GOR

1	जिला			भीलवाडा			]	कोड		I	
2	ब्लॉक / नगरपालिका			भीलवाडा				कोड			
3	गाँव	ग्रामीण	-	Ī	शहरी			कोड			]
4	संस्थान का नाम			अक्षय पात्र			Ì				
5	केन्द्रीय रसोई का स्थान										
6	स्कूतो की संख्या जहाँ मिंड डे मील की आपूर्ति की जाती है।	6.1	1 सरकारी	अनुदानित	स्थानीय निकाय हारा संचाञित	अन्य					
		6.1	2 प्राथमिक	सन्ब प्राथमिक	सैकेन्ड्री	सीनियर सैकेन्ड्री	मदरसा	सीनियर सैकेन्ड्री	अन्य		
7	कुन छात्रों की संख्या जिसके निए मिंड दे मीन की आपूर्ति की	6.3	3 I	П	Ш	īV	ent V	VI	VII	VIII	कुल
<b>8</b> 8.1	प्रबन्धन व्यक्तियों की संख्या जो (MDM) पकाने में तगे हुए हैं।	बाहनों की संख्या व (MDM) पहुँचाने में		व्यक्तियों व जो भोजन (MDM)पहुँ तगे हुए हैं।	चाने में	8.2	ब्लॉक विद्यालयः हारा (MI		जहाँ उ आपूर्ति	प्रशास पात	
8.3	अधिकतम तय की	गई दूरी 8.4		हन द्वारा तय गई दूरी	8.5	प्र	तिदिन ∫MD	DM) बना	ने का स	मय	
		Km		Km		शुरुआत		am	समाप्ति		
8.7	अनाज कौन	पहुँचाता है।	8.8	वय हॉ	अनाज प	हुँचाने पर	वजन किया नहीं	जाता है।			
8.9	ক্যা अनाज उचित माः	ग में पहुँचाया जाता है।	8.10	अनाज की	पैकिंग उप है।	युक्त होती	8.11	अनाज का भुगर	पहुँचाने तान कौन	हेतु राशि करता है।	
	हाँ	नहीं	1	हाँ	7	हों		अक्षय	पात्र	ट्रांसपोर्टर	
9	सुरक्षा एवं साफ सफा	0	7/2			· ·					
9.1	क्या भौजन केन्द्रीय रसो है।		हों	नहीं							
9.2	क्या रसोई घर सुरक्षित	स्थान पर है।	हाँ	नहीं							

9.3	रसोई घर की साफ-सफाई		बहुत अच्छा	সন্থ্যা	सामान्य	सामान्य	1	
3.5	रताइ वर का साक सकाइ		45(1 51501	91001	GIFIF	से कम		
9.4	क्या भौजन पकाने हेतु प्लेटफॉर्म बन	ा हुआ है।	हाँ	नहीं			1	
9.5	पर्याप्त रोशनी की व्यवस्था है।		हाँ	नहीं				
9.6	धुओँ निकलने हेतु पर्याप्त एकजास्ट ( की व्यवस्था है।	(Exhaust)	हों	नहीं.				
9.7	किचन के अन्वर पीने एवं सफाई हेत् सुविधा है।	नुपानी की	हाँ	नहीं				
9.8	खाना पकाने हेतु उपलब्ध पानी ठक	हुआ है।	हाँ	नहीं				
9.9	बेकार पानी के निस्तारण हेतु नाली है।	की व्यवस्था	होँ	नहीं				
9.10	रसोई से मिकलमे वाला बेकार कचर मिस्तारित करते हैं।	रा कहीं	नजदीक क्षेत्र में	जानवरों को डालते हैं।	कचरा गड्के में	परिक्षेत्र के बाहर	सामुदायिक कचरा पात्र में	अन्य
10	भोजन भण्डारण		8	2		3		
10.1	खाद्य एवं अन्य सामग्री भण्डारण हेतु	सुरक्षित पार	र उपलब्ध है।	I	हाँ	नहीं	]	
10.2	तैयार भोजन का भण्डारण साफ एवं	ढके हुए पा	त्र में किया ग	या है ?	हाँ	नहीं	6	
11.1	स्वच्छता	42	हाँ	नहीं			1	
	क्या हाथों की सफाई हेतु साबुन उप	2.2						
11.2	खाना पकाने वाले के नाखून कटे हु		हाँ	नहीं			970	
11.3	क्या खाना बनाने वाला जूते पहन क खाना पका रहे थे ?	र जमीन पर	हाँ	नहीं				
11.4	सभी खाना पकाने वाले एवं सहायक भोजन को पकाने से पूर्व साबुन से ह		हाँ	नहीं				
11.5	खाना पकाने वाले के बाल बंधे हुए	थे ?	हाँ	नहीं				
11.6	कितने प्रतिशत खाना पकाने वाले ए लोगों ने भोजन पकाने से पूर्व साबुन धोये।		>95%	75%	50%	<25%		
11.7	सभी पकाने/पैकिंग वाले बर्तनो को धोया एवं सुखाया जाता है।	नियमित	हाँ	नहीं				
11.8	जूते चप्पल रसोई के बाहर रखते हैं	1	हाँ	नहीं			0.00	
11.9	रसोईया एवं हैन्परों की साफ सफाई		बहुत अच्छा	<b>अਦਹਾ</b>	सामान्य	सामान्य से कम		
11.10	क्या रसोई मे काम करने वाले Cap उपयोग कर रहे हैं	/apron का	हाँ	नहीं				
12	भौजन की गुणक्ता					100	1	
12.1	मेन्यू किस तरह का भोजन दिया गया?	सोम	मंगल	बुध	गुरु	शुक्र	शनि	}
12.2	क्या MDM का मेन्यू विभाग के	हीं	नहीं				A	
12.3	निर्देशानुसार है। खाद्य एवं अन्य सामग्री में कीडे	हाँ	नहीं			2		
	मकोड़े हैं।	75.50						
12.4	क्या फल ताजा थे (अगर बॉटने निए उपलब्ध)	हों	नहीं	NA				
12.5	क्या उपयोग हेतु आयोडीन युक्त नमक का इस्तेमान करते हैं।	हाँ	नहीं					
12.6	क्या सब्जियों को प्रकाने से पूर्व सफाई करते हैं।	हाँ	नहीं					
12.7	सब्जियों की गुणवत्ता	बहुत अच्छा	<u> </u>	सामान्य	सामान्य से कम			

12.8	तैयार भोजन को चखने उसकी गुणवत्ता का मार		बहुत अच्छ	) প্ৰক্ৰা	सामान्य	सामान्य से कम			Î		
	- 20th										
13	असय पात्र हारा योग MDM के अल सामग्री जो अक्षयपात्र कराई गई	वा खाने की द्वारा उपलब्ध		की सामग्री	अलावा खाने जो सप्ताह के वेतरण किया		मंगल	बुध	गुरु	शुक्र	शनि
13.1	हों	नहीं	13.2		सामग्री का तरण						
	1111		<u> </u>	मात्रा (प्रति	प्राम / नग)						
13.3	अक्षयपात्र संस्था द्वारा अलावा खाने की साम कराई गई उसक	ग्री उपलब्ध		प्रति बच्चा,	/दिन (रुपये)						
14	समयबद्धता										
14.1	क्या MDM की सप्ताः कोई सूचना	ई देर से या दी जाती है		14.2	अनुमानित प्रतिशत जे MDM नह	प्रतिदिन	14.3	स्कूर्तो की ME		महों गत र पहुँचा पा	
	हाँ	न	हीं	1							
15	MDM का मून्यांकन		अति विशिष्ट	अच्छा	औसत	औसत से कम					e e e
16	मजबूत पक्ष / कमजोर प	] 1क्ष एवं सङ्गाव	1	2	3	4	ŀ				
	6.		नामग्री की उ	पत्थता	भोजन	बनाने के व	<u> शैरान</u>	भोजन प	हुँचाने के	दौरान	कोई अन्य
	मजबूत पक्ष	ō									
	कमजोर पक्ष				20						
	सुकाव										
17	अगर आपने इसके अ देखा / महसूस किया	तिरिवत कुछ उसे तिखें।									
	क्षेत्रीय अन्वेषणकर्ता का दिनांक	नाम	l					क्षेत्रीय अन्वेष	षणकर्ता व	हे इस्ताक्षर	Ţ

# CENTRE FOR DEVELOPMENT COMMUNICATION & STUDIES (CDECS), JAIPUR Impact Assessment Study of Mid-Day-Meal Programme run by Akshaya Patra with with Support from GOR

दिन	की Iiक	-								
1	जिला				भीलवाड़ा				कोड	
2	ब्लॉक / नगरप ालिका				भीलवाड़ा				कोड	
3	अधिक ारीका नाम									
4	पद									
	MD Mका प्रबंध न							I		
5	गेहूँ की उपलब् धता	τ τ	नम I Iर !वंप र्गप्त	समय परलेकि नपर्याप्त नहीं	कभी—क भीदेरसेले किनपर्याप त	देरसे एवंपय प्तिनह ों	देरसेलेि कनपर्या प्त			
			1	2	3	4	5			
6	राशि की उपलब् धता	τ τ	ाम । ।र !वंप र्गाप्त	समय परलेकि नपर्याप्त नहीं	कभी–क भीदेरसेले किनपर्याप् त	देरसे एवंपय प्तिनह ों	देरसेलेि कनपर्या प्त			
			1	2	3	4	5			
7	प्राप्तराशि (रुपये में)	ाकाम 1–								

(रुपये में).....

8	क्यामेन्यू	ाूउपयु	पुक्तहै	9		लकअनाज मानितमाः		10	अ	नाज की	गुणवत्ता	
	हाँ	Ŧ	नहीं		1-5	6-8	(ग्राम में)		सर्वोत्त म	अच्छ T	औसत	औ स त से क
1	क्याप्रति धराशि			12	बच्चों परोसेगयेभो मात्रा उप	जन की	13	अगरनहींतोविद्यार्थिः (पक्	योंकोकितन ग्रहुआ भोज		लनाचाहिए	
	हाँ	7	नहीं		हाँ	नहीं		1-5	6-8	प्रतिविद्य	ग्रार्थी (ग्राम में	
1 4	अक्षय पात्र द्वारा MD M		सर्वोत तम	अच्छा	औसत	औसत से कम	एमडीए मबन्दहो नाचाहि ए	कोई टिप्पणी नहीं				
	आपूर्ति की गुणव <del>र</del> ॥		1	2	3	4	5	6				
1 5	एमडी एम के प्रभाव कामूल यांकन		नामां कन बढ़ा है ।	विद्यार्थि यों की विद्याल य उपस्थि तमेंसुधा रहुआहै।	विद्यार्थियों मेंसीखने के स्तरमेंवृि द्ध हुईहै।	कक्षामें भूख लगने की प्रवृति मेंकमी आईहै	विद्यार्थि यों के स्वास्थ्य मेंसुधार हुआहै।	विद्यार्थियोंमेंभोजन संबन्धीअच्छीआदत ोंकाविकासहुआहै।	अन्य बताये			
			1	2	3	4	5	6	7			
1 6	MD Mका सम्पूर्ण रूपमें आकल न		MD M के साथ बहुत विशेष	MDM के साथबेह तर	MDM साथकोईबर ीं		MDM के साथऔ सतसे कम	MDM बंद करदेनाचाहिए	कोई टिप्पणी नहीं			
			1		_			l _		l		

1 7	अक्षय पात्र द्वारा एमडी एम की आपूर्ति मेंप्रमुख ा लाभ व समस्य ाक्याहै ?			<u> </u>	लाभ			<u>स</u>	मस्या			
1 8	आपक रिराय में अक्षय पात्र द्वारा MD M आपूर्ति विद्या लय मेंकैसी होरही हैं		सर्वोत्त	म	(विद्याल	य) औ	ोसत	(विद्यालय) र	त्रराब	(वि	द्यालय)	
1 9	परिवीक्षण एवंजांची ग	ण कि र	याविधि									
a	एमडी एमपरि वीक्षण के लिए निरीक्ष णिकए गए विद्या लय की संख्या		साप्त ाहिक	पाक्षिक	मासिक							
b	क्याआ प एमडी एम की गुणवत तासेसं तुष्टहै		हाँ	नहीं	c	अगर नहीं, तो क्याबे हतर करने की आवश् यकता है।	MD M की आपूर्ति समय परहोरह ीहै	तैयारभोजन की गुणवत्ताअच्छीहै	फलकाि वतरणह ोरहाहैं।	एमड ीएम कामैन यू	विद्यालय के सभीबच्चों को एमडीएमि मलनाचाि हए	अ <del>न</del> य
						_	1	2	2 3	4	5	6

d	अक्षय	हाँ	नहीं	e		यदिनहीतोकारण		
	पात्र की							
	<sub>पग</sub> आपूर्ति							
	सेसंतुष							
	ਟहੈ							
2				आपूर्ति के म	जबूत प	क्ष, कमजोर पक्ष एवं एमडीएम	ा को	
0	बहतरब	नानेहेतुसुः	झाव					
						एमडीएम को ओरबेहतरबनाने		
	मजबूत	पक्ष	कमजोर	पक्ष		के लिए सुझाव		
			•					
	क्षेत्रीय उ	भन्वेषणकर्ता	कानाम			क्षेत्रीय अन्वेषणकर्ता	के हस्ताक्ष	र
	दिनां							
	क							
	(	Centre	For De	velopme	ent Co	ommunication & Stu	ıdies (0	CDECS)
				-				•
Ir						eal Programme run		
	Br	ıılwara	city sci	nool with	า sup	port from Governme	ent of I	Rajasthan
	FO	DOD S	ERVICI	E PROV	IDER	CHECKLIST (Cen	tralized	d kitchen)
						(0)		
	a) Dat	e of visit:						
	•	me:		aya Patra				
			Aksii	ауа гана				
	,	dress:						
	•	M supply						
	,		schools ca	Ū				
	f) Tot	al no. of o	children ca	tering to:				
	g) App	oroximate	kitchen a	rea:				
	Locatio	on of the	kitchen					
	Surrou	ındings:						
	Acces	sibility:						

## 1. A. INFRA STRUCTURAL FACILITIES

S. N.	Area of working +	Adequat e space	Cleanliness*	Dryness	Well lit	Ventilati on	Grade points
1	Receiving						
2	Storing						
3	Pre- preparation						
4	Preparation/ cooking						
5	Food assembly/servi ng						
6	Washing						

<sup>\*</sup>Cleanliness with respect to pest and rodent infestation, cracks /crevices, flies/vermins, dust/webs. +To be rated on 3 point scale

- 1. Poor
- 2. Fair
- 3. Good

## 1.B. INFRA STRUCTURAL FACILITIES - Machines & equipments

### Efficiency & Adequacy of Infrastructures to meet the optimum need of Centralized kitchen

S. N.	Machines & Equipment's/ Infrastructure facilities	Adequat e space	Cleanliness*	Dryness	Well lit	Ventilati on	Grade points
1	Boilers						
2	Electric gadgets						
3	Chapatti rollers & making gadgets						
4	Cooking utensils/ contains						
5	Storage						
6	Packaging equipment's						
7							
8							

#### 2. PROCUREMENT AND STORAGE OF FOOD ITEMS

Key: Daily-1 Weekly-2 Fortnightly-3 Monthly-4 2(a)

S.N	Raw materials	Quantity (kg)	How often		Containe	ers/Bag used for storage		
		Purchased at one time		Metal	Plastic	Gunny Bags		Any Other Specify
						Jute	Laminated	
1	Cereals							
2	Pulses							
3	Vegetable							
4	Spices							
5	Fats and oils							
6	Any other specify							

3(a) Do you check for the following parameters of quality in the raw ingredients?
1. Stones 2. Insects 3. Over ripeness 4. Bad odor 5. Any other (specify)
3(b) where are the containers /bags containing raw ingredients placed?
1 On a raised platform
2 Floors
3 Any others (specify)
4. Water: Source, Availability, Storage 4(a) Source of water
1. Tap 2. Bore Well 3. Pump
4. Any other, specify
4(b) Is the supply of water
<ol> <li>Continuous</li> <li>Periodic</li> </ol>
4(c) Is water stored in any vessel? Y/N
4(d) If yes which type of vessel?
1. Metal
2. Plastic
3. Any other (Specify)
4. Combination of the above
4(e) how long has the water been stored?  a) 12 hours b) 1 day c) 2 days d) More than 2 days
4(f) Are water-storing utensils covered?  Y/N

### 5. PRE-PREPARATION

5(a) What are the equipments used during pre-p reparation?

Mechan	nical		
Choppir	ng Boa	ard	
Patilas			
Knives			
Peeler			
Grater			
Grindin	g Stor	ne	
Other (s	specify	y)	
Electri peeler Mixer		adgets :dough	n kneader/potato
1. 2. 3. 4. 5.	Broke Crack Chipp Dente Ruste	en ked ped ed	he equipments used:
5(d) Loc	ok for	signs of	
	2.	Dirt	
	3.	Rust	
	4.	Detergent	
		J	
5(e) Are	e all fo	ood items washe	d before preparation?
5(f) Is th	nere a	ny facility for ref	rigeration?

<ul><li>6. PREPARATION</li><li>6 (a) What are the food items cooked on the day of the visit?</li></ul>				
6(b) what is the fuel used for cooking?	,			
<ol> <li>LPG</li> <li>Any other specify</li> </ol>				
6(c) How do the cooks add the dry ing	redients during food preparation?			
<ul><li>a) Spoons</li><li>b) Hands</li><li>c) Ladles</li><li>d) Any other (specify)</li></ul>				
6(d) Are prepared food items kept cov	rered?	Y/N		
6(e) What is the time lapse between p	reparation and packing?			
1 hour				
2 hours				
3 hours				
More than three hours				
6(f) How is the food packed?  1. Cartons 2. Tiffin carrier				

- Tiffin carrier
   Patilas
- 4. Steel drums
- 5. Aluminum drums
- 6. Steel dols

- 7. Sacks
  8. Basket
  9. Patila/basket lined with newspaper
- 10. Any other (specify)
- 6(g) Is the packaging material clean? Y/N

<ul><li>7. MANAGEMENT OF THE LEFTOVER FOOD</li><li>7(a) is the entire food prepared sent to schools is utilized there?</li></ul>					
7(b) if No, is it:					
<ol> <li>Reused in some other</li> <li>Sold</li> <li>Discarded</li> <li>Any other please spec</li> </ol>					
7(c) What the suppliers do with	n the food left uneaten by children of different schools?				
<ol> <li>Consumed by supplier</li> <li>Packed and taken hon</li> <li>Thrown away</li> </ol>	ne by cooks/handler				
Distributed among the	poor in the nearby slums				
7(d) Has the food ever been re	eturned by the Headmaster/school authorities?	Y/N			
7 (e)if yes, how often in a mon	th?				
<ol> <li>Once</li> <li>Twice</li> <li>More than twice</li> </ol>	е				
7(f) reason for the returned					
<ol> <li>Food disliked by childr</li> <li>Late arrival</li> <li>Returned on the basis</li> <li>Quantity of food was n</li> <li>Combination of above</li> </ol>	of MDM committee's evaluation				
8. DISHWASHING					
8(a) Is there a washing area?		Y/N			
8(b) Utensils are cleaned with					
<ol> <li>Only water</li> <li>Water+ Detergent/soa</li> <li>Scrubber+ detergent/s</li> <li>Any other (specify)</li> </ol>					
9. ORGANIZATION CHART 9 (a)					
Employees	Number (n)				

1.Kitchen-in-charge

2. Store-in-charge			
3. Purchase-in-charge			
4. Head cook			
5. Cooks			
6. Helpers			
7. Handlers and distributors			
8. Cleaners/sweepers			
9. Any other			
10. Total			
Q (b) Do they display the organization chart?			

Y/N

#### 10. PERSONAL HYGIENE PRACTICES

**KEY- 0**-N.A

**1**-NO

2-YES

3- not observed

10(a)

		FOOD HANDLER 1	FOOD
			HANDLER 2
1	Cleanliness of uniforms		
2	Wearing headgears		
3	Well groomed		
4	Fingernails short and clean		
5	Suffering from cold, cough, sore throat, vomiting, diarrhea, boils, cuts, or any other skin disease.		

Y/N

10 (c) Do they carry gloves while handling food?

Y/N

10(d) How would you rate the hygiene of the cooks/handler?

1.	Poor	
2.	Fair	
3.	Good	

10 (e) Do you observe any unhygienic practices followed by the food handlers?

if yes, specify

#### 11.KITCHEN WASTE DISPOSAL

1	Garbage bins provided?	Y/N
2	Are garbage bins equipped with lids?	Y/N
3	Is garbage lying around in vicinity?	Y/N
4	Are garbage bins cleaned well after they are emptied?	Y/N
5	Is garbage removed from premises at frequent intervals?	Y/N

Y/N

#### 12. FOOD TRANSPORTATION

12(a) Mode of transporting the food

1	Car	
2	Matador	
3	Van	
4	Others	

12(b) Are the food containers kept in the vehicle covered properly? Y/N

12(c) Is food compartment of the vehicle clean and dry? Y/N

12(d) Does any person accompany the packed food in the vehicle? Y/N

### 13. FOOD EVALUATION

**Key-** Poor-1 Fair-2 Good-3

S.N	Sensory evaluation	Rating
a)	Appearance	
۵,	, ppodrano	
b)	Taste	

c)	Smell							
d)	Texture							
e)	Overall	Acceptability						
14.MENU FOR THE WHOLE WEEK								
MOND	PAY	TUESDAY	WEDNESDAY	THURSDA	λΥ	FRIDAY	SATURDA	Y
Comm	nents if	any :						
Procu	ırement	t of Vegetables	•					
1. 2.		al vendors esale shop						
Procurement of pulses and condiments								
1.	Packed spices withAgmark seal							
2. Unfastened packets								
3. Use of double fortified salt (lodine & iron)								
14. Key Comments of Evaluator:								
					•••••			
				Çia	inature /	of Evaluator		
						raluator		

Phone No.