



GOVERNMENT OF PUDUCHERRY



DIRECTORATE OF SCHOOL EDUCATION PUDUCHERRY





***NATIONAL PROGRAMME OF MID DAY MEAL IN
SCHOOLS (MDMS)***

ANNUAL WORK PLAN AND BUDGET 2012 – 2013

UNION TERRITORY OF PUDUCHERRY

BRIEF HISTORY

The name **Pondicherry** which is now renamed Puducherry is the French interpretation of the original name Puducheri meaning “new settlement”. Its history perhaps dates back to the Vedic era when it was as Vedapuri “the seat of knowledge”. Pondicherry also had a flourishing maritime history, which has been provided by the excavations at Arikamedu 7 Kms. to the south of the town. They show that the Romans came here to trade in the first century AD. Pondicherry was also part of Pallava, Chola and Pandiya Empires and thereafter it became the part of Vijayanagar Empire, followed by Islamic rule.

In 1521, the Portugese were the first Europeans to trade in textiles in Pondicherry. In the 17th century the Dutch and the Danes followed them. The flourishing trade attracted the French to establish a settlement in 1674. The French then began to acquire more territories and enlarged their establishment. The settlements were captured more than once by the other European countries and recaptured by the French. Finally in 1816, the settlements were restored to French.

After almost 300 years of French connection, Pondicherry, Karaikal, Mahe and Yanam merged with the Indian Union in 1954 under a de-facto treaty between the Government of India and France and the De jure merger took place in 1962 through the Seventh Amendment of the Constitution.

THE PROFILE OF U.T. OF PUDUCHERRY

The UT of Puducherry consists of two Districts viz. Puducherry & Karaikal. The District of Puducherry consists of Puducherry, Mahe and Yanam regions while the Karaikal region has been carved out as a separate District in the year 2006. The total area of the UT is 479 Kms.

The Pondicherry is the largest region with a total area of 290 Sq.Km while the area of Karaikal is 161 Sq.Km. Puducherry is 179 Km south of Chennai and the Karaikal is sandwiched in the Nagapattinam District of Tamil Nadu. The Mahe region which is 757 Kms. from Puducherry lies in between Calicut and Kannanore District of Kerala. Mahe is the smallest unit of the UT with a total area of 9 Sq.Kms. Yanam which lies amidst the East Godavari District of Andhra Pradesh is the third largest region with a total area of 20 Sq.Kms.

DEMOGRAPHY OF THE UNION TERRITORY

As per the 2011 census the total population of the UT is 12,44,464 with 6,10,485 males and 6,33,979 females. The density of population of the UT is one of the highest in the country with 2598 per Sq.Km. The UT has a sex ratio of 1038 females per 1000 males which is the highest in the country. French is spoken in all the four regions of the UT alongside the regional languages. Also the Puducherry is renowned for International Township of the Auroville and as a logical outcome, around 55 languages are spoken in this UT. Thus the UT of Puducherry exhibits cosmopolitan outlook in the living style of the people.

STATUS OF LITERACY AND PROFILE OF EDUCATION

The UT gives topmost priority for the Education Sector and 8.5% of the total budget is earmarked for this sector. Pondicherry is the only UT which has achieved almost 100% literacy. Having been emerged as the Education Hub of the South India, the UT has the distinction of being adjudged as the best State in the country which promotes Education. Though the UT is small in size, it has a strong network of 710 Schools under Government as well as Private Sector. There are 435 schools under the administrative control of the Directorate of School Education while 275 Schools of various categories are run by the Private Sector. The breakup of the Primary and Middle Schools are as shown below:

NUMBER OF INSTITUTIONS

SL. NO	REGION	PRIMARY			UPPER PRIMARY		
		Govt. Schools	Govt Aided Schools	Total	Govt. Schools	Govt Aided Schools	Total
1.	Puducherry	161	2	163	37	1	38
2.	Karaikal	65	1	66	14	0	14
3.	Mahe	10	0	10	1	0	1
4.	Yanam	15	0	15	0	0	0
GRAND TOTAL		251	3	254	52	1	53

The UT Government implements various Schemes to distribute Free Uniforms, Textbooks, Dictionaries, Chappals, School Bags, Cycles and all Stationery materials for the Students from I to XII Std. The enrolment of students in the last 5 years is detailed below.

Year	Enrolment of Boys	Enrolment of Girls	Total Enrolment
2007-2008	77263	85336	162599
2008-2009	74586	83172	157758
2009-2010	69606	81324	150930
2010-2011	66869	78002	144871
2011-2012	65852	77257	143109

Also the UT Government has taken steps to ensure that the retention level is maintained at optimum level and aims to achieve 0% dropout of the students. The dropout of students is only 2.04% for Primary and 2.34% for Upper Primary in the UT Government has also taken steps to ensure that the Teachers of different categories are posted in the schools according to requirements. The Pupils Teacher Ratio of the UT is the best in the country with 1:22 against the National Norms of 1:30 for Primary and 1:35 for Upper Primary. The UT has also taken steps to provide necessary infrastructure to all the Government Schools. All the Schools are functioning in pucca buildings and no school functions in thatched shed. And it has been ensured that basic facilities including toilets and safe drinking water are provided to all the students. As a result of all the measures the schools under government compete with the Private Schools in achieving results. The percentage of pass in SSLC and HSC in the last five years is shown below and it may be noted that the performance of the Government Schools is one of the best in the country.

PERFORMANCE CHART IN SSLC / HSC PUBLIC EXAMINATIONS

Year	SSLC PUBLIC EXAMINATION			HIGHER SECONDARY EXAMINATION		
	Total No. of Students Appeared	Total No. of Students Passed	Percentage	Total No. of Students Appeared	Total No. of Students Passed	Percentage
2007	15925	12497	78.47%	9811	7914	80.66%
2008	16200	12768	78.81%	10922	8369	76.63%
2009	15792	13086	82.86%	10889	8873	81.49%
2010	15843	15680	98.97%	12473	9309	74.63%
2011	15946	13983	87.69%	11428	9548	83.55%

PLAN FORMULATION AND IMPLEMENTATION STRUCTURE

In addition to the Welfare measures as stated elsewhere, the UT of Puducherry is one of the few States/UT which has been implementing the Mid Day Meal Scheme for the benefit of the School going Students even before the implementation of Mid Day Meal Scheme by Central Government. The Mid Day Meal Programme is being implemented for the students from I to VIII Std. availing financial assistance under the Flagship Programme of Mid Day Meal Scheme, whereas the State Government has been implementing the Mid Day Meal Programme to cover the Pre Primary and the students studying in IX to XII Std. The objective of the Mid Day Meal Scheme is to enhance the enrollment rate, to arrest the dropout and to enrich the nutritional value of the students. As per the norms fixed by the Ministry of Human Resource Development, 100 gms of Rice for the Primary Student and 150 gms of Rice per student per day for Upper Primary Student is provided to the students. Under the Scheme 88, 211 Number of students are covered from I to VIII Std. The items of groceries, quantity per day and the quantum of Rice and Other materials required for one academic year is projected hereunder:

(Rs. in Lakhs)

NAME OF THE DIET ARTICLES	PRIMARY		UPPER PRIMARY	
	Per Day	Academic Year	Per Day	Academic Year
Food grains (Rice)	0.23	49.32	0.35	77.58
Pulses	0.62	130.66	0.62	136.22
Vegetables	0.62	130.66	0.62	136.22
Oil & fat	0.15	31.15	0.15	32.48
Salt & Condiments	0.47	99.51	0.47	103.74
Fuel	0.37	78.74	0.37	82.09
Any other item (labour and Transporation)	0.35	72.69	0.34	75.78
TOTAL	2.81	592.73	2.92	644.11

It may be seen from the above table that an amount of Rs.1236.84 Lakhs is required to provide Mid Day Meals for the students from I to VIII Std. and the per capita expenditure of the students works out to Rs.1,505/-. As per the existing pattern of assistance, the Government of India releases of 75% of the total funds required for the implementation of the Mid Day Meal Programme while the remaining 25% is being borne on the State Budget. The details of funds released, amount spent and UC furnished for the last five years is furnished below:

(Rs. in Lakhs)

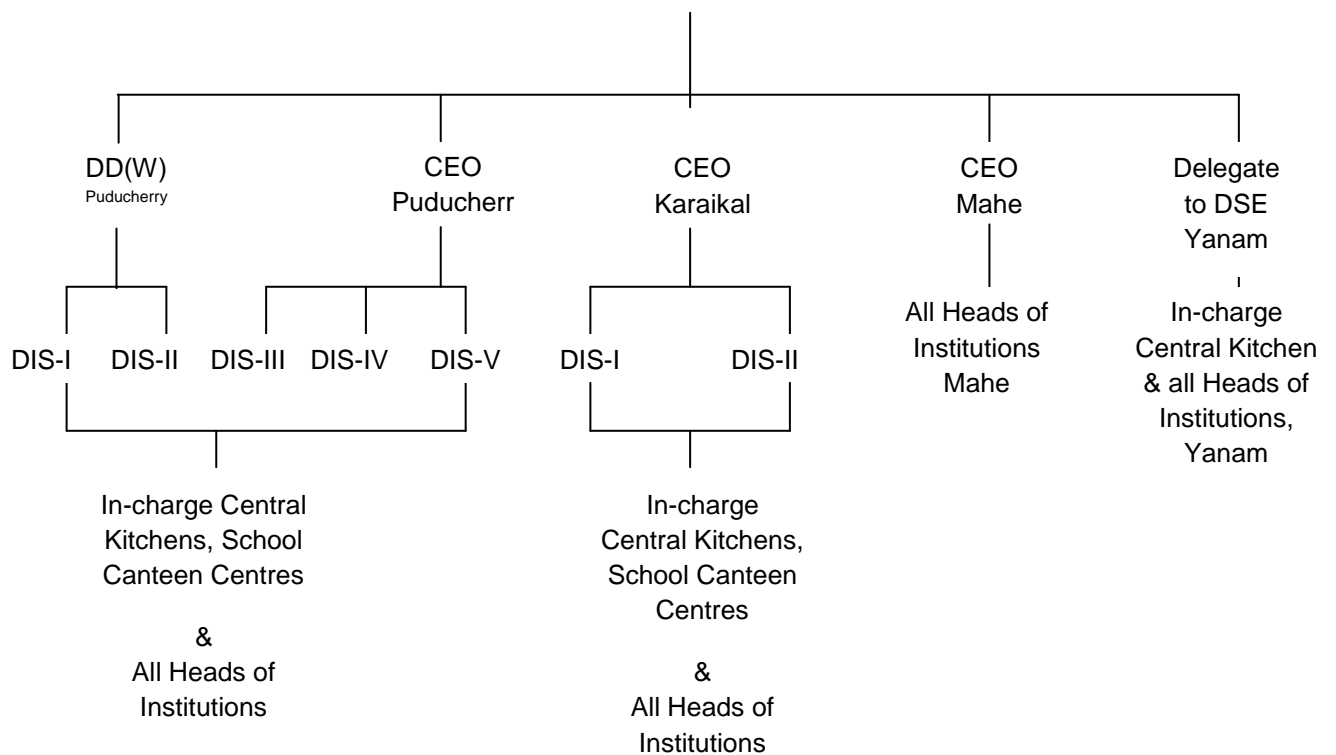
Year	Provision for MDM in CSS		Provision for MDM in State Budget	
	Allocation	Expenditure	Allocation	Expenditure
2007-08	163.94	163.94	749.78	749.76
2008-09	423.6	368.4	628.05	628.05
2009-10	385.69	245.63	627.04	627.04
2010-11	739.72	579.77	883.00	881.56
2011-12	740.38	444.44*	803.30	586.41*

* upto 31.12.2011

To implement the Mid Day Meals Programme the Directorate of School Education, Govt. of Puducherry has issued Detailed Guidelines for the officials who are in charge of the Central Kitchen and the Head of the Institutions at the level of Distribution. Adequate care has been taken to ensure that neither mal-nutrition nor the spoilage of food happens in the course of distribution of the Mid Day Meals.

MANAGEMENT STRUCTURE FOR THE IMPLEMENTATION OF THE PROGRAMME

DIRECTOR OF SCHOOL EDUCATION



DSE - Director of School Education,

CEO- Chief Educational Officer,

DD(W)- Deputy Director of Education (Women),

DIS - Deputy Inspector of Schools

The Mid Day Meals is being implemented and monitored by the Directorate of School Education. Officers at the level of Chief Educational Officer have been assigned with the responsibility of supervising and monitoring the implementation of the Mid Day Meals Programme in all the four regions the UT. Altogether 1031 employees are engaged in the preparation, transportation and distribution of the Food under this programme. It has been ensured that the programme is monitored at every level right from the preparation to distribution by bringing in multiple checking by Inspecting Officers.

INFRASTRUCTURE

Prior to the construction of the Central Kitchen for the preparation of food, the food was being prepared at the school level. In order to ensure that food meant for Mid Day Meal programme is prepared in a hygienic atmosphere, the government decided to construct Central Kitchen covering a number of schools in a radius of 3 Kms. The central kitchen is provided with steam boilers driven by either gas or diesel. Trained cooks and helper to cooks have been engaged in the preparation of food. At present Ten central kitchens are there in Puducherry, Two in Karaikal, One in Yanam beside 69 School Canteen Centres are also functioning as the distance from the central kitchen to school is far off, the food is being prepared at the school level itself. However, the government proposes to construct more number of central kitchens so that food required for the distribution under this scheme is prepared in a hygienic atmosphere. In addition to the existing central kitchens as stated above, a new central kitchen with enhanced capacity which can prepare the food 20,000 students has been constructed at Lawspet, Puducherry and is ready for inauguration / Commissioning. The details of manpower engaged in the preparation, transportation and distribution of food is shown hereunder:

Description	Central Kitchen	School Canteen Centre	School level	Total
Daily Rated Cook	54	10	0	64
Part Time Cook	140	49	0	189
Part Time Sanitary Assistant	27	36	0	63
Staff Engaged for the Transportation / Distribution of food	0	0	715	715
Grand Total	221	95	715	1031

32 number of vehicles are being used to transport the food prepared in the central kitchens.



LPG based Central Kitchen - Shanmugapuram

PREPARATION OF MEALS IN THE KITCHEN – DIESEL BASED



Vegetable cutting



Cooking Rice



Preparation of Sambar

WHOLESDOMENESS OF MID DAY MEALS

The menu of the Mid Day Meals Scheme is prepared by this department based upon the advise given by the Department of Health and Family Welfare of this UT. The weekly menu under the programme is as stated below:

Weekly	Sambar	Kaara kuzhambu	Poriyal	Egg	Kadalai / Motchai
Monday	✓		✓		✓
Tuesday		✓	✓	✓	
Wednesday	✓		✓		✓
Thursday		✓	✓	✓	
Friday	✓		✓		✓

Leafy vegetable is provided once in a week.

In order to assess the nutritional value of the students, the health parameters of the students are being constantly monitored by the Student Health Officer who pays visit to the schools at periodic intervals. All the students have been provided with Health Card which contains important indicators of health. Under this scheme, apart from the Government Schools, other Schools like NLCP are also covered under this scheme.



FOODGRAINS MANAGEMENT

As per the existing scheme the MHRD releases 100 gm. Per child at primary level and 150 gm per child in the Upper primary level whereas it is assessed that 130 gms of rice is required for each child at primary level and 150 gms for Upper primary level student. As mentioned elsewhere, 41,206 students are cover at primary level and 41,004 students at Upper primary level. And therefore 2218.42 Metric tonnes of rice is required to prepare food for the students in all the schools for which an amount of Rs 125.32 Lakhs is required to be paid to M/S. Food Corporation of India (FCI). After ensuring the release of funds and getting allocation from the MHRD this department lifts rice from the respective godown of the FCI in all the four regions and payment made thereafter. Elaborate arrangements have been made at the central kitchen itself to store the rice lifted. Normally, rice is lifted from the FCI every month. As the rice lifted from FCI is not of superior variety, a tie up arrangement is made with the Marketing society, a registered co-operative society, Govt. of Puducherry to polish the rice so that the food prepared for the students will be of good quality. As mentioned above, this UT consists of four regions and rice is lifted for Puducherry and Karaikal regions from Cuddalore whereas the rice required for Mahe and Yanam is being lifted from Cannore and Kakinada respectively and the payment for rice lifted is paid to the respective Divisional Office in the form of Demand Draft.

Grocery items and Vegetables required for preparation of food is being purchased from fully owned Government corporations of M/s. PASIC and PAPSCO. Grocery items are purchased on monthly basis and payment made accordingly, whereas M/s. PASIC supplies vegetables on daily basis. Care has been taken to ensure that vegetables of high nutritional value are purchased and it is also ensured that green leaf is included in the menu atleast for a day in a week. Also, some of the non-diet article are purchased from 37 self-help groups functioning in this UT. The Mahe employees co-op.

society and Yanam co-op. society Ltd. Supplies non-diet articles required for Mahe and Yanam respectively. The details of funds received and spent for the last 5 years towards the purchase of diet and non-diet articles is furnished below:

(Rs. in Lakhs)

Year	Provision for MDM in CSS	
	Allocation	Expenditure
2007-08	163.94	163.94
2008-09	423.6	368.4
2009-10	385.69	245.63
2010-11	739.72	579.77
2011-12	740.38	444.44*

* upto 31.12.2011(Opening Balance as on 01.04.2011 is Rs. 104.755 lakhs)

MANPOWER MANAGEMENT

To man 13 number of central kitchen, the Government has engaged 316 cooks and 715 Helpers to cook / Transport / Distribution. Also a proposal is under the consideration of the government to create 20 posts of Catering Assistant with a qualification of Diploma in Food production to ensure that quality food is prepared for distribution under this scheme. The details of different category of employees engaged, their status and the honorarium being paid is furnished hereunder:

(Rs. in lakhs)

Sl. No	Description	No. of individual engaged	Wages / Honorarium paid /per month
1	Daily Rated Cook	64	5.80
2	Part Time Cook	189	8.57
3	Part Time Sant. Asst	63	2.86
4	Staff Engaged for the Transportation / Distribution of food	715	7.15
GRAND TOTAL		1031	24.38

INFRASTRUCTURE

Earlier food was being prepared in a small kitchen in the respective school using country firewood and in the year 1991 the Govt. of Puducherry decided to construct central kitchen to prepare food for distribution under this scheme. Accordingly the State executive agency namely PWD prepared a standard design for the central kitchen proposed to be constructed. Accordingly the PWD prepared the design and each central kitchen consists of a preparation hall which houses steam boilers, cleaning area etc., a store room, office room and a space for preparing vegetables. Besides, adequate space is provided in the central kitchen to park vehicles meant for transporting food for different schools. As on date, 13 Central Kitchens functioning in all the 4 regions. And as mentioned elsewhere, the central kitchen constructed at Lawspet will start functioning from the next academic year. At present,

69 school canteen centres are functioning in different schools which are far from the central kitchen. Therefore the Government now plans to construct 5 more central kitchens so that the number of kitchens functioning in the schools can be reduced and ultimately all the kitchens are eliminated and food is supplied only from the central kitchen to all the schools. The details of central kitchens proposed to be constructed, funds required are furnished below:

(Rs. in lakhs)

Sl. No.	Name of the Central kitchens	Students Strength	Prescribed plinth area for both kitchen and store (in Sqm.)	Fund required	Central share 75%	State Share 25%
1.	Kurvinatham	7000	310	120	90	30
2.	K.T.Kuppam,	14000	530	160	120	40
3.	Anna Nagar	7500	307.2	100	75	25
4.	Sethoor	7500	231.6	100	75	25
5.	Nedungadu	8000	320	100	75	25
Total				580	435	145

As the central kitchens are being constructed by the State PWD Department, the need for evaluation by third party does not arise.

PROCUREMENT OF KITCHEN DEVICES:

Earlier central financial assistance was released for the procurement of devices used in the preparation of food whereas from the year 2008-09 no fund has been released by the Government of India for this purpose. As the utensils purchased have outlived their utility, the utensils purchased at different time needs to be replaced periodically lest it may lead to health hazards to the students. Therefore, utilizing the funds available in the State

Budget, the kitchen utensils were purchased wherever it was required. As the new central kitchen at Lawspet has to be inaugurated from the next academic year and as the outlived utensils are to be replaced, an amount of Rs 55 Lakhs (850 utensils x Rs. 6500) May be released during the year 2012-13 to purchase the kitchen utensils including the boilers to be used in the central kitchen are shown below (table-1). Also, the boilers of only two central kitchens are gas based and in order to achieve fuel efficiency and to make it economical it is also proposed to convert the remaining central kitchens into gas based boilers. The financial implications involves towards such conversion is also detailed in the table (table-2).

TABLE - 1

(Rs. in Lakhs)

SL. NO	NAME OF THE KITCHEN	NO. OF DIESEL BOILERS AVAILABLE	NO. OF BOILERS REQUIRE GAS CONVERSION	COST
1.	Ariyankuppam	3	3	30.00
2.	Kirumampakkam	2	2	20.00
3.	Villianur	3	3	30.00
4.	Embalam	2	2	20.00
5.	Kalmandapam	2	2	20.00
Total		12	12	120.00

TABLE – 2

SL.NO	NAME OF THE KITCHEN	NO. OF VESSELS REQUIRED / TO BE REPLACED
PUDUCHERRY REGION		
1.	Kurusukuppam	50
2.	Lawspet	125
3.	Shanmugapuram	50
4.	Pillaichavady	30
5.	Ariyankuppam	60
6.	Kirumampakkam	60
7.	Villianur	75
8.	Thondamanatham	50
9.	Embalam	50
10.	Kalmandapam	50
11.	School Canteen Centre	50
KARAIKAL REGION		
12.	Thalatheru	50
13.	T.R. Pattinam	40
14.	School Canteen Centre	50
YANAM REGION		
15.	Central Kitchen, Yanam	60
GRAND TOTAL		850

EVALUATION STUDIES

The Mid Day Meals programme being implemented in Puducherry has been acclaimed as one of the best model in the country. As a result of the successful implementation of the Mid Day Meal programme the drop out rate has been reduced from 2.34% to 2.02%. As per the assessment made by the Department of Health & Family Welfare under the National Rural Health Mission and by the School Health Officer the height and weight of the students in the Government schools shown considerable improvement. Also the successful implementation of the scheme has contributed to gender equality by increasing the girl student enrolment. It may be appropriate to state that the Parliamentary Standing Committee attached to the Ministry of Human Resource Development, New Delhi visited the Central Kitchen and has placed on record its appreciation about the way in which the Mid Day Meals programme implemented in this UT. The observations made by the said committee in its 200 report is reproduced hereunder:

The engagement of Co-operative Societies and Self-Help Groups in the preparation and distribution of Midday Meal makes the entire process very transparent. Besides highlighting the management skills of U.T. Administration, it also promotes the cause of co-operative societies and SHGs indirectly. The Committee, therefore, recommends the Department of Human Resource Development, New Delhi to examine the viability of having similar arrangement in other States / UTs and prepare appropriate guidelines in this regard.

Absolute transparency is ensured right from the purchase in the distribution of food to the students. As both the diet and non-diet articles required for the scheme are being purchased from Govt. Agencies, the question of intermediaries or other influences does not arise. Infact the Parliamentary Committee has also appreciated the method of purchase and the observation of the said committee is reproduced below:



Visit of Parliament Standing Committee to the
Central Kitchen, Kurusukuppam

“The Committee welcomes these innovative schemes and wishes U.T the very best in its endeavour to provide nutritional support to all school going children in the UT. The Committee would appreciate with the methodology of implementation of MDM scheme initiated by the UT Administration along with various UT level additions is brought before all the States / UTs as a case study by the Department. The Committee firmly believes that quite a few States / UTs to come forward for adoption of innovative measures of UT of Puducherry in their set-ups.”

Besides, Dr. Pramila Menon, Prof. Department of Educational Policy, National University of Educational Planning and Administration, New Delhi has made an evaluation study on the best practices followed in the Midday Meal Scheme in Puducherry in November 2008 and submitted report to the Ministry of Human Resource Development. In addition, Shri. George Kangung Maram, Joint Secretary, Government of Puducherry conducted an evaluation study on

the implementation of Midday Meal Scheme besides other Nutritional Schemes in Puducherry. Shri Baby, former Education Minister of Kerala along with the entire higher officials of the Education Department, Kerala visited Puducherry in the year 2010 to observe the best practices being followed in Puducherry in the implementation of Midday Meal Scheme. It is also worthwhile to point out at this juncture that scheme audit by the Comptroller and Auditor General of India have made Audit Evaluation of Mid-Day Meal Scheme in the year 2009 and no adverse observations were made in the report.

Apart from the above studies, lot of Research Scholars have undertaken evaluation studies of the Mid Day Meals Scheme implemented in Puducherry and have come out with appreciation for proper implementation of the schemes.

BEST PRACTICES:

- The Midday Meal is being prepared in 12 modernized central kitchens besides 69 school canteen centres. Out of 12 central kitchens 2 central kitchens are L.P.Gas based. In addition, 1 mega kitchen with a feeding strength of 20,000 students at Lawspet, Puducherry has already been inaugurated and likely to be activated shortly on receipt of LPG supply from the IOC Ltd., Trichy, Tamil Nadu. It is further stated that 5 more central kitchens 2 at Puducherry 3 at Karaikal are proposed to be constructed in the year 2013-14. After construction / activation of these kitchens, all the school canteen centres will be closed in a phased manner.
- The diet and non-diet articles are being procured only from the co-operative institutions and Government undertakings on limited tender basis. There is no role for private traders / agencies.
- Egg is provided weekly twice and it is proposed to be increased weekly thrice as announced by the Hon'ble Chief Minister on the floor of House during the budget session for the year 2011-12.

- Double fortified salt manufactured by the Tamil Nadu Salt Corporation is included in the diet scales instead of ordinary salt.
- Catering Assistants with qualification in Food Production is to be posted in the central kitchens.
- The height and weight of the students are recorded once in 6 months in a separate register in each school.
- All the students are provided with a Health Card and the Student Health Officer, Department of Health is visiting the schools periodically to examine the students and defects if any noticed they will be referred to the nearest Health Centres for necessary follow-up action.
- The implementation of the scheme is not only to enhance the nutritional status of the students but also ensure social equity in schools.
- Besides Midday Meal Scheme, the Government of Puducherry is implementing Shri Rajiv Gandhi Breakfast Scheme and Shri Rajiv Gandhi Evening Milk Scheme to wipe out classroom hunger and malnutrition.
- Mothers also involve to observe the distribution of Midday Meal in schools

Supplementary mid-day meals programme being implemented by the State Government:

As stated elsewhere, the U.T of Puducherry is having the distinction of implementing the Mid Day Meals Programme since long time. And alongside the Mid Day Meals Programme funded by the GOI, the UT of Puducherry provides adequate financial support to implement the State Mid Day Meals Programme. Under the State Mid Day Meals Programme food is supplied to the students who are not covered under the Central schemes viz. Pre Primary and the students from IX to XII Std. Also the State Government arrange to

provide boiled Eggs to all the students right from Pre Primary to XII Standard twice in a week. And it is proposed to provide boiled thrice in a week from the next academic year. Also the UT of Puducherry implements the Shri Rajiv Gandhi Breakfast and Evening Milk Schemes from the year 2004. Under the scheme 100 ml. hot milk and 35 grams of biscuits to all students' right from Pre Primary to Plus Two level in the morning before the commencement of the classes. In the evening hot milk is provided to the students upto X Std.

STRENGTHENING OF MONITORING STRUCTURE

The Nodal Officers viz. the Chief Educational Officers and Deputy Inspector of Schools inspect the schools and the central kitchens to ensure that the quality of food prepared is of good quality and samples of diet articles are collected at random and get it tested as per the provisions of Prevention of Food Adulteration Act 1954. Such testing is being done periodically at the Public Health Laboratory, Govt. of Puducherry. So far no adverse reporting is received from the said Laboratory. The stock position available in the central kitchen are verified by the Store Superintendent of this department periodically. Also surprise inspection is carried out by officers of different level to avoid pilferage and proper accounting of the materials. In order to strengthen the existing system of monitoring, a School Management Committee is proposed to be constituted with representation from elected representatives of Local Bodies, representatives of Parent Teacher Association and Retired Teachers. Also to make the system more transparent, the standards of diet and non-diet articles used in the preparation of food is displayed in all the central kitchens.

Also arrangement are being made to provide Toll Free number to receive complaints from the General public if there is any complaint on the implementation of the Scheme.

MANAGEMENT INFORMATION SYSTEM (MIS)

This Department is in the process of installing schools information system (SIM) and Students Information System to ensure adequate infrastructure facilities are in place and to monitor the performance of the students. In the system, the Mid Day Meal Scheme is also to be made an integral part . When the system is installed, school-wise and student-wise information on the consumption pattern and impact could be easily assessed. Also a programme would be developed to track the receipt and expenditure of the funds received from the GOI and the State Government.

CONCLUSION

As stated in the forgoing paras the UT of Puducherry has been implementing the Mid Day Meal Programme successfully over the years and the system being followed has proved to be one of the best model in the country. Government has already constructed 13 number of central kitchen and it is proposed to construct 5 more central kitchens and also proposed to convert 5 Number of diesel driven boilers into gas based boilers. Also the existing boilers and utensils are to be replaced as they have outlived their utility. Therefore this UT requires an amount of Rs 1654.31Lakhs towards the cost of rice, cooking cost, transportation charges, honorarium for cook cum Helper and the other infrastructures to be created as mentioned in the report.

(E. VALLAVAN)
DIRECTOR OF SCHOOL EDUCATION
PUDUCHERRY