



सत्यमेव जयते

*National Programme  
of  
Mid-Day-Meal in Schools*



**Annual Work Plan  
&  
Budget [2014 - 2015]**

State: **WEST BENGAL**

## 1. Introduction:-

### 1.1. Brief history:-

The Annual Work Plan & Budget (AWP&B) of 2014-15 on Mid-day Meal scheme may be considered as advance programme of works and activities proposed to be taken up with fund and foodgrains to be involved in the performance of MDMS in 2014-15. Preparation of AWP&B for each year at our end stands urgent and imperative, as Ministry of Human Resource Development (MHRD), Govt. of India approves the same and allots fund and foodgrains thereafter in the interest of smooth and uninterrupted functioning of MDMS in West Bengal.

The study/perusal of AWP&B of 2014-15 may be meaningful, if the ongoing position of the MDMS in West Bengal is explained in brief. The same is accordingly placed below:-

The MDMS was launched on 15<sup>th</sup> August, 1995 with a view to enhancing enrolment, retention, attendance, reducing drop-outs and simultaneously improving nutritional levels among primary children in class I to V. Initially the students got uncooked food and that did not help the scheme achieve the objective. Consequently Cooked Mid-day Meal Programme was introduced in West Bengal in January, 2003 in 1100 schools with six districts to start with. The programme was further extended to the upper primary stage of Education (class VI to VIII) in Govt. (including local body), Govt. aided school, and EGS/AIE centers in 2007-08. Thereafter, coverage of schools increased gradually and till 2013-14 (up to December) the programme has covered 7788809 students from class I-V of 68836 Primary Schools and Shishu Shiksha Kendras and 4519274 students of class VI-VIII of 14167 Upper Primary schools and Madhyamik Shiksha Kendras of the state.

The Mid-day Meal scheme in West Bengal is being manned by the infrastructure noted below:-

### 1.2 Management structure:-

The School Education Department, Govt. of West Bengal is the apex body of the scheme which is managed by following officials:-

i)	Project Director	-	-
ii)	Dy. Director(Civil)	-	On contract
iii)	Dy. Director(Food)	-	On contract
iv)	Administrative Officer	-	On contract
v)	Accounts Officer	-	(In-service Officer)
vi)	MIS Coordinator	-	(In-service)
vii)	Accountant (one)	-	On contract
viii)	Head Assistant (one)	-	On contract
ix)	Engineer (one)	-	On contract
x)	UDC (2 no's)	-	On contract
xi)	Data entry Operator (3 no's)	-	On contract
xii)	Gr.-D (one)	-	On contract

In the districts, the District Magistrate is the Nodal Officer. With the help of Sub-Divisional Officers and Block Development Officers, he administers the CMDMP programme.

**District Level MDM cell is managed by the following officials:-**

- i) 1 Deputy Magistrate – Officer in-charge of MDM cell
- ii) 1 Accounts Officer (Post already created).
- iii) 1 Dealing Assistant
- iv) 1 MIS Coordinator

All these four officials are in-service officials.

**Contractual Staff:-**

- v) 1 Accountant (Retd. Accountant/Accounts knowing Person)
- vi) 1 Data Entry Operator /Computer Assistant

**Block Level**

1 Assistant Inspector of School (Officer In-charge) - In-service Officer.

**Contractual Staff:-**

- i) 1 Supervisor
- ii) 1 Assistant Accountant (Accountant or Accounts Knowing Person)

**Municipal Corporation Level:-**

- i) Joint Commissioner of the corporation (In- charge) –In service officer
- ii) 1 MDM Coordinator. (contractual)
- iii) 1 Data Entry Operator. (contractual)

**Municipality Level:-**

- i) Executive Officer of the municipality (In- charge) –Municipal officers.
- ii) 1 Assistant Accountant (contractual).

**1.3) Process of Plan Formulation:-**

With a population of 91 million in 2011(provisional), West Bengal is the fourth largest populous State of eastern India. With a density of 1029 populations per square K.M., as per 2011 Census (provisional), West Bengal is one of the most densely populated States in the country. About 68.11% of the state's population lives in rural areas and the rest 31.89% in urban areas. The percentages of Scheduled Caste and Scheduled Tribe population are 23.02% and 5.50% respectively. Among the minorities, the Muslims are the dominant section in West Bengal. These three categories namely SC, ST & Minority together account for more than half of the population of rural Bengal. Population pressure puts stress on basic infrastructural needs as well as on the provisions of health and education services. The Mid-day Meal scheme has now been extended to all the areas from Hill to Jungle Mahal with a view to promoting education among the children without any caste barrier with nutritional food support to them. The present status of coverage of schools with enrolment under MDM has already been stated above.

2. **Description and assessment of the programme implemented in the current year (2013-14) and proposal for next year (2014-15) with reference to:**

2.1 **Regularity and wholesomeness of Mid-day Meals served to children; reasons for programme interruptions, if any and planning to minimize them.**

Mid-Day-Meal is served regularly even in holidays if there is any function cultural or social /sports involving the students in the school premises. School authorities have been suitably advised to ensure functioning of MDMS in the schools regularly and in a peaceful ambience. Special care has been taken to ensure service of wholesome meal to the students at noon. Stress has been given on cooking seasonal vegetables and other items which contain proper level of nutrition, protein etc. The scheme is not allowed to be disrupted under any circumstances. The same may be kept on hold under some unavoidable circumstances, if there is any local festival, invitation etc.

Special attention has been taken on cleanliness and hygiene in the kitchen as well as school premises. To keep the kitchen and the school premises well cleaned, two persons have been engaged out of NREGA scheme. Cook-cum-helpers, belonging particularly to SHG have been trained for proper cooking. Recently steps have been taken to impart training to the Cook-cum-helpers at Taratala Institute of Hotel Management in Kolkata. Necessary instruction has been issued to provide eggs with meal twice a week to the students in schools. School authorities have now been using AGMARK cooking oil and other necessary condiments in packaged form. School authorities have also been requested to switch over to gas based cooking in the school premises to avoid loss of time and smoky atmosphere which is likely to create health hazard to all concerned in the school. In a word, regularity and wholesomeness of MDM in peaceful ambience in the school premises has been properly taken care of.

2.2 **Coverage of Children of NCLP schools as per upper primary norms:-**

45130 no. of students are getting MDM at the rate of upper primary norms in 932 no. of NCLP schools.

2.3 **Foodgrains Management including adequacy of allocation, timeliness of lifting, transportation and distribution and suitability of storage at different levels. Challenges faced and plan to overcome them:-**

Foodgrains are allotted to the Nodal Officers in the districts and Kolkata urban areas well in advance. They lift foodgrains/rice from nearest FCI godowns. To ensure lifting of good quality of rice they are instructed to follow some norms, namely: 1) Identification of stack of good quality of rice at FCI godown prior to actual lifting 2) Lifting of rice from the identified stack. 3) Collection of joint sampling of rice duly signed by Q.C. officials of FCI and Food & Supplies Deptt. 4) Safe keeping of sample bag at different places to tackle any problem regarding quality and others at subsequent stage. We face no shortage of allocation of rice in favour of Nodal Officers. Rice is lifted in time and transported to school points. School authorities have been advised to keep the rice bags on a raised platform made of bricks or wooden crates and they are found to have been complying.



2.4 **System for payment of cost of food grains to FCI. Status of pending bills of FCI of the previous year.**

In the de-centralized structure of payment of cost of foodgrains we get fund of the cost of foodgrains from GOI and make sub-allotment of the same to the Nodal Officers who in-turn make payment to FCI within 20 days from the date of submission of bills for the cost of foodgrains lifted. The position of payment of cost of foodgrains has improved considerably over last years. FCI in some cases has been submitting bills late. However, steps have been taken to ensure timely receipt of bills and payment there against.

Payment of cost of foodgrains for 2012-13 has been made in full. The Financial year of 2013-14 is yet to expire and we are taking steps to ensure full payment of cost of foodgrains lifted in 2013-14 by end of April, 2014.

2.5 **System for release of funds provided under cooking costs (Central and State). Please indicate the dates when the fund was released to State Authority/Directorate/ District/ Block/ Gram Panchyat and finally to the Cooking Agency/School.**

After receipt of fund from the Govt. of India, the same is sent to the Finance Department of the State Govt. for allotment of the State share and after receipt of both, the School Education Department allots Central and State share of cooking cost to the District Magistrates who sub-allots the said fund to the Block Development Officers and Sub-Divisional Officers after drawing the same from the Treasuries. Block Development Officers and Sub-Divisional Officers in their turn disburse the same to the schools / Self Help Groups as per their requirement. Steps have been taken to remit fund of cooking cost and honorarium to cook cum helpers direct to the block through RTGS and the system is being implemented.

(For the Period from 01.04.13 to 31.12.13)  
Fig. in lakh

S. No	Installment / Component	Amount (Rs. In lakhs)			Date of receiving of funds by the State / UT	Status of Releasing of Funds by the State / UT							
		Gen	SC	ST		Directorate / Authority			District*				
						Date		Amount	Date		Amount		
						Gen	SC	ST	Date	Gen	SC	ST	Date
1	2	3	4	5	6	7	8	9	10	11	12	13	14
(A) Recurring Assistance													
1	Adhoc Grant (25%)	25712.8	10917.8	2636.99	30.04.2013	25712.83	10917.79	2636.99	05.07.2013 08.07.2013 11.07.2013				
2	Balance of 1st Installment	11158.2	4181.46	10.75	22.07.2013	11158.24	4181.46	10.75	11.09.2013 12.09.2013 13.09.2013				
3	2nd Installment	45260.7	16961.1	43.77	04.11.2013	45260.7	16961.1	43.77	12.02.2014				
(B) Non-Recurring Assistance													
4	Kitchen-cum-store	19086.93	7152.63	17.39	04.11.2013	13213.58	4951.65	12.77	27.02.2014				
5	Kitchen Devices	8.61	3.23	0.01	07.10.2013	Under Process							

2.6 **Submission of Information in Mandatory Table (AT- 24): -**  
Table AT-24 has been shown at 2.5.

2.7 **System and mode of payment of honorarium to cook cum helpers and implementing agencies viz. NGOs / SHGs / trusts / Centralized Kitchens etc.**

One cook-cum-helper may be engaged in a school under MDM programme having 25 students, 2(two) cook-cum-helpers for schools having 26 to 100 students and 1(one) additional cook-cum-helper for every additional of up to 100 students or part thereof.

Honorarium per cook cum helper is paid at the rate of Rs. 1,000/- per month, not exceeding 10 months in a year. In view of price hike of essential commodities this year Govt. of West Bengal has enhanced monthly remuneration of cook-cum-helpers @ Rs. 500/- per month w.e.f. 01.10.2013.

It is the duty of BDO / Municipality concerned to make payments to cook-cum-helpers against the bill submitted by cooks belonging to SHGs and others certified by School Authority.

2.8 **System for procuring cooking ingredients (pulses, vegetables including leafy ones, salt, condiments, oil and fuel etc.), Commodities, which are centrally purchased and supplied to schools or locally purchased at school level.**

Cooking ingredients like pulses, vegetables including leafy ones, salt, condiments, oil and fuel etc. are purchased locally by the members of Self Help Groups/others. Salt, condiments and other ingredients are purchased in sealed packaged condition. AGMARK cooking oil is used for cooking MDM. Few blocks have been purchasing cooking ingredients centrally through tender process.

2.9 **System for cooking, serving and supervising Mid-day Meals in the school and measures to prevent any untoward happening.**

In most of the schools of the State, cooking and serving of cooked food are done by the members of the Self Help Groups excepting in the schools situated at GTA areas, where the same is done by the members of Mother Teacher Associations. Besides officials deputed from block/ sub-division/ district and ward councilors the teachers of the concerned school, panchyat members and mothers of the children supervise it. Before serving the meal one teacher, one guardian (if available in school premises) and one of the cooks taste the cooked food and after their satisfaction the cooked food is served to the students. School authorities have also been advised to depute teaching/non-teaching staff to help the students to wash their hands /dishes, get meal, eat the same and wash their hands in a disciplined way so that no untoward incident is allowed to happen.

2.10 **Procedure and status of construction of Kitchen-cum-store:-**

In the matter of getting kitchen sheds constructed, the following procedures are followed in this State:-

After receipt of fund from the Government of India under the Mid-Day-Meal scheme for the purpose of construction of kitchen sheds the same is sub allotted to the districts.

The districts, in their turn, sub allot the fund to the concerned Village Education Committees through the Sub Inspectors of schools and to the Managing

Committees after dovetailing this fund with other available funds of various Development Programmes, such as NREGA, BRGF etc. so that the kitchen sheds are constructed as per need of the schools depending on the roll strength. Finally the village Education Committees in case of Primary Schools and Shishu Shiksha Kendras and the Managing Committees in case of Upper primary Schools and Madhyamik Shiksha Kendras take up the responsibility of constructing the kitchen sheds.

In some places the BDOs and Executive Officers of the Panchayat Samities are entrusted to do the construction work through their technical staff. The Zilla Parishad Engineers or other departmental Engineers are also doing the construction work as decided by the Executive Committee of the Districts.

**Status of construction of Kitchen shed  
(Primary & Upper Primary, Classes I-VIII)**

(As on 31<sup>st</sup> Dec.13)

Total allocation during 2006-07, 07-08, 08-09, 09-10, 10-11, 11-12 and 12-13		Completed (C)		In progress (IP)		Yet to start		% of completion	
Physical	Financial (Rs. in lakh)	Physical	Financial (Rs. in lakh)	Physical	Financial (Rs. in lakh)	Physical	Financial (Rs. in lakh)	Physical	Financial
68185	66124.94	57991	49197.16	10194	16927.79	0	0	85%	74%

**2.11 Procedure of procurement of kitchen devices from (i) funds released under the Mid Day Meal Programme (ii) other sources.**

Under MDM, all the schools have been provided kitchen devices @ Rs. 5,000/- per school. Recently the Govt. of India has allotted fund for purchase of kitchen devices which are given to the schools. The Govt. of India has allowed fund for replacement of kitchen devices which were given five years back.

**Utilization of Central assistance towards procurement of Kitchen Devices  
(Primary & Upper Primary, Classes I-VIII)**

(As on 31<sup>st</sup> Dec.13)

Total Allocation during 2006-07, 07-08, 08-09, 09-10, 10-11, 11-12, 12-13 & 13-14 for procurement & replacement		Completed (C)	
Physical	Financial (Rs. in lakh)	Physical	Financial (Rs. in lakh)
130066	6503.30	129828	6491.40

ii) (a) Kitchen devices are given to the Districts at the rate of Rs. 5,000/- per unit only. This per unit sanctioned amount was not sufficient in cases of some schools, where the student strength is high, this unit cost may be enhanced to Rs. 15,000/- per school.

(b) The concerned Village Education Committees/Managing committees of schools contributed some fund from their ends to meet the requirement. Besides this, even in some cases, the Panchayat Samities contributed from their own fund to purchase the required additional kitchen devices.

(c) The District Nodal Officers of MDM have been advised to use MME fund when replacement is necessary.

2.12 **Capacity building and training conducted for different categories of persons involved in the Mid Day Meal Programme:-**

Teachers' training is in progress through Primary Board, Secondary Board and DIETs. Training with special focus on Monitoring and Evaluation of MDM Programme has been done by the district authorities who have been provided fund and guidelines for the same.

A team headed by Professor Shankar Chakraborty attached to the Institute of Hotel Management, Catering Technology and Applied Nutrition, Kolkata had been engaged for imparting training to all master trainers of all districts and the master trainers had completed training to the cook-cum-helpers and other related persons of self help groups involved in cooking.

Besides, District Level and Sub-divisional Level seminars on Safety, Hygiene & Quality of MDM Programme were held during the last financial year. Recently, a programme of imparting training to Cook-cum-helpers has been taken up at Taratala Institute of Hotel Management, Kolkata.

Regarding training of DIs, ADIs, AIs, SIs of schools, they have been imparted training at Administrative Training Institute, Kolkata. All the headmasters /headmistresses of Govt. High Schools have been trained. The new entrants as Sub-inspectors of schools also are being imparted training at the said institute.

2.13 **Management Information System at School, Village/Gram Panchayat, Block, District and State level :-**

One MIS system has been developed by the NIC, West Bengal unit for MDM monitoring. Presently the system kept in abeyance as the Govt. of India has introduced a web-portal i.e. [www.trgmdm.nic.in](http://www.trgmdm.nic.in) for this purpose. It is also made us known that IVRS will be introduced shortly for daily monitoring of MDM programme.

2.14 **Systems to ensure transparency, accountability and openness in all aspects of programme implementation, including inter-alia, food grains management, ingredients procurement, cooking and serving, appointment of cooking staff, construction of kitchen-cum-store, and procurement of cooking devices:-**

To ensure accountability, transparency and openness in all aspects of the programme, display of quantity of foodgrains received, quantity of food grains utilized, other ingredients purchased and utilized, number of children given MDM and roster of community members involved in the programme on weekly / monthly basis and menu on daily basis have been arranged at all educational institutions covered under Mid-Day-Meal programme. Accounts of Mid-Day-Meal are placed in the meetings of the concerned Village Education Committees / Ward Education Committees. For dereliction of duty, if any, MDM rice is found rotten and unfit for human consumption the system of enquiry, checking of the rotten food by the quality control officials and fixing up of responsibility is done in consonant with the existing rules.



2.15 **Measures taken to rectify:**

- a) Inter-district low and uneven utilization of food grains and cooking cost.
- b) Intra-district mismatch in utilization of food grains and cooking cost.
- c) Delay in delivering cooking cost at school level.

- a) If there is any low or uneven utilization of foodgrains and fund this is immediately brought to the notice of the district officials. The matter also is discussed elaborately at the state level meeting. Accordingly they are instructed to look into the matter immediately and take remedial action.
- b) Same as (a) above.
- c) District and Block level Nodal Officials have been instructed to look into the issue seriously. They regularly monitor this so that no delay occurs in the matter of delivering cooking cost at school level. Moreover, the system of at least one month advance of cooking cost and remuneration to cook-cum-helpers at school/SHG level has been introduced. Besides, payment of cooking cost and honorarium to Cook-cum-helpers are now being made direct to the accounts of SHGs/implementing agencies through RTGS .

2.16 **Details of Evaluation studies conducted by Sate/UTs and summary of its findings:-**

Six institutions/NGOs have been engaged to monitor the implementation of MDM programme including nutritional status of the children in districts. They are now conducting the survey and their reports have been submitted. So far it is known from the reports that MDM is being implemented throughout the state more or less satisfactorily.

**General / Common observation of Expert Authorities on Mid-Day Meal Scheme (MDMS)**

- a) Enrolment of students has not matched coverage of schools under MDMS, but it is on the increase near to matching.
- b) Quality of rice is good in all schools.
- c) Safe keeping of rice bags is satisfactory with little variation in small number of schools.
- d) Availability of cooking cost at school level is regular with minor exception.
- e) Most of the schools have Pucca Kitchen –cum store.
- f) Payment of Honorarium to Cook-cum helper is delayed in few cases but it has improved compared to earlier times.
- g) Availability of Potable water is noticed in many schools.
- h) Schools, have sufficient no. of cooking devices / utensils.
- i) MDM Scheme has not yet been started in some schools.
- j) Service of MDM to the students in schools is regular.
- k) Maintenance of register for fund and foodgrains should be improved.
- l) Monitoring of MDMS should be strengthened.
- m) Community participation in performance of MDMS is not upto the mark.
- n) Poor performance of school health Programme.

Necessary remedial action is being taken against these shortcomings.

## 2.17 Brief write up on best practices followed in the State:-

- ❖ Muraliganj High School under Siliguri Sub-division has been judged as the best school for implementing Mid-day meal by the Govt. of India. Hand washing and cooking methods are main qualities maintained by this school. The cook-cum-helpers are cooking by wearing apron and mask and all the cooked food are kept in covered utensils. The delicious hot cooked foods are being served to the children after washing their hands properly. CCTV cameras have been installed in the kitchen shed and the place where Mid-day meals are served. The Head master monitors this programme personally in every day and one regular teacher & one Para Teacher are deputed to maintain the whole programme systematically. Representatives from different countries like Afghanistan, Phillipines, Canada, Sri Lanka, Bangladesh etc. visited the school to observe the implementation of Mid-day meal scheme by this school. The school has already received various awards like 1) "Jamini Roy Award" (state level most prestigious award first in North Bengal) 2) "Sishu Mitra Vidhyalaya award" (District level) 3) "Nirmal Vidhyalaya award" (Block level) for proper implementation of Cooked mid-day meal Programme.
- ❖ Krishna Chandrapur High School of Diamond Harbour Sub-division under South 24 Parganas district has made elaborate arrangement of some good practices to enrich efficacy of MDM scheme. Low cost effective gas based cooking has been introduced. CCTV has been installed in the school to oversee the works and activities of different items from one place i.e. room of the headmaster. The school has well furnished kitchen, proper sanitation system, separately for boys and girls, kitchen garden, well furnished dining hall, fire extinguisher system. The said school serves egg with MDM twice a week to the students.
- ❖ Sankrail block of West Medinipur made arrangement for procurement of model hygiene kit centrally to be distributed to all schools within its jurisdiction. This will ensure safe practices which is also a motto of Nirmal Bharat Abhijan. This practice will soon be replicated throughout the district.
- ❖ Golapbag primary school of Birbhum district grow vegetables in the kitchen garden of the school and utilize the vegetables in Mid-Day-Meal. Vidyasagar G.S.F.P. Vidyalaya under Taherpur, Nadia district Solar System is used for heating water for Cooking Mid-Day-Meal.
- ❖ Besides this, in some schools Model Dining Hall is constructed to facilitate the Children to have their meals in good manner. Community members often contribute their agricultural produce to this programme. Utensils were also provided by the people of the locality where the number of students is high.
- ❖ Hand washing day is observed by North 24 Parganas district whereby students are explained the benefit of hand washing. District Magistrate has allotted fund of Rs. 500/- per school for the purpose, whereby it has been specified that hand washing practice be given priority. Moreover, in regular interface SHGs involved in cooking they are explained about safe & hygienic cooking practice as well as personal hygiene.
- ❖ System of imparting suitable training on MDM scheme to the District Inspector of schools of Secondary & Primary and the new batch of Inspectors and Sub-inspectors of schools has been introduced in the Administrative Training Institute (ATI) of Govt. of West Bengal at Salt Lake, Kolkata.

**Best practices identified by the Joint Review Mission, Govt. of India during their visit in West Bengal:**

- ❖ Mixed vegetables are being used with Dal.
- ❖ Eggs are given once in a week.
- ❖ Chingri fish (around 5 to 10 g per child) is being mixed with cabbage (banda gobi /patta gobi) make the flavor palates to children.
- ❖ Centralized procurement of Dal, Spices and oil is done at block level (Domlok Block under Murshidabad district). It ensures quality.
- ❖ Dining halls have been constructed in some schools like Muraliganj High School under Siliguri Sub-division and Krishna Chandrapur High School, South 24Parganas etc. which are good.
- ❖ Block is transferring money directly to the account of SHG, thereby reducing the time of fund flow.
- ❖ Involvement of teachers in schools has helped the proper organization of taking MDM in the dining hall.
- ❖ Monitoring system at the State Level is good. The involvement of BDO for maintaining rice quality is also praiseworthy.
- ❖ During examination times, school provides disposable plates when children do not bring their own plate.
- ❖ In one school plates are provided by the school.
- ❖ Emergency numbers are provided on the walls of the school of Murshidabad District.
- ❖ Posts of MIS Coordinators have been created. These posts are filled up through Public Service Commission, Govt. of West Bengal. The entire liability relating to salary etc. lies with the state Govt.

2.18 **Instances of unhygienic food served, children falling ill, sub-standard supplies, diversion/misuse of resources, social discrimination and safety measures adopted to avoid recurrence of such incidents :-**

We always advise all concerned to be uncompromising with health and hygienic aspect of MDM. Still an unhappy incident took place on 30.12.2013 causing health hazard to about 402 no. of students following consumption of MDM at Bagdohora Primary School under Bishnupur Sub-division of Bankura district. The matter was immediately taken care of by the concerned BDO, DI of schools (Pry.) and Block Medical Officer. All the students were later released from hospital in good physical and mental condition after preliminary treatment.

**Report of different levels are as follows:-**

1. According to the BDO, 402 no. of students and 3 no. of teachers took the meal. The menu was rice, curry with potato and chicken curry. After taking meals all of them returned to their residences within 2.00pm. At about 3.30 pm 150 students began to feel illness. The BMOH of the block was informed. The BMOH along with his team rushed to the spot and started treatment. All the affected students are now out of danger and fully fit.

The BDO also informed that the school campus is very neat and clean. The kitchen is also well maintained. Water and cooked food are always kept in covered utensil. He also mentioned that according to the report of medical team over spicy chicken curry may be the cause of illness.

2. According to DI of school, Primary Education, Bankura, 402 no. of students and 3 no. of teachers and some cooks took meals. 160-170 students fell ill. The BMOH carried out the treatment. 26 students were sent to SD hospital. All the affected students are now out of danger and fully fit. He presumed that such food poisoning may occur from one of the utensils. The D.I. during his visit to the school found the cooked food is kept within covered utensils.

3. According to BMOH, Bishnupur Block, 140 students fell ill. 3 of them were referred to SD Hospital, Bishnupur. He presumed that such food poisoning may occur due to consumption of MDM.

4. According to District Officials (MIS coordinator), 402 students took the meals comprised of rice, mixed veg. and chicken curry. 150 students fell ill. 26 students were sent to SD hospital. All the affected students are now out of danger.

5. According to Teachers of Bagdohora Primary School, three teachers along with cook cum helpers tasted the meal before serving to the students.

6. According to DM, Bankura, all the students present on 30.12.2013 took the meals. Before serving to the students three teachers and two cook cum helpers tasted the meals. But only 150 students fell ill and such illness happened even after the lapse of so many hours. So responsibility may not be fixed specially to somebody. However, all concerned particularly cook cum helpers have been cautioned for future.

Under the above situation the D.M has taken necessary actions. However, as it is learnt from the report of the BDO and the medical team that spicy food may be the cause of such illness, all concerned may be advised not to use excessive spice in mid day meals.

After that incident we cautioned each and every school again and every implementing authority to be more vigilant on the hygienic aspect of MDM. A comprehensive circular on personal and community hygiene for safe MDM was prepared with the help of experts and circulated to all concerned for compliance. Side by side to tackle fire hazards some essential safety measures were identified and sent to all concerned for compliance. To create awareness about safety, quality, health and hygienic aspect of the MDM, it was elaborately discussed in a seminar involving the experts of respective categories and representatives of Nodal Officers of districts so that they, in their turn, can take similar action in their respective jurisdiction also.

Recently a case of misappropriation of fund of Rs. 21,994/- by the Headmaster of Kasthagarah R.N. High School under Rampurhat PS of Birbhum district has been detected. The BDO, Rampurhat-I has been asked by the District Administration to initiate penal proceedings against the accused person.

No social discrimination in respect of cooking, service and taking of MDM is detected in West Bengal.



2.19 **System of tasting of food by teachers and testing of food sample by any reputed labs.**

The system of tasting cooked food by one teacher and one cook prior to service of the same to the students at noon in the school has already been strictly introduced and it is being properly complied with. A register has been maintained recording the names of the MDM tasters who are tasting the food before serving the meals to the students.

2.20 **Extent of involvement of NGOs and Civic Body Organizations (CBOs)/PRIs in the implementation and monitoring of the scheme:-**

The elected Panchayat / Municipal members are Chairmen of Village Education Committees / Ward Education Committees who look after the implementation of the scheme in schools at village/ward level. At District and Block level, Karmadhakshyas of the related Sthayee Samity of Zilla Parishad and Panchayat Samity are members of the respective Steering-cum-Monitoring Committee. In some schools some reputed NGOs are maintaining cluster kitchens for MDM service. In Kolkata, Howrah and Uttar Dinjapur districts there are 143 numbers of cluster kitchens catering about 258298 students. All these kitchens are run by SHG groups/NGOs.

2.21 **Status of School Health Programme with special focus on provision of micro-nutrients, Vitamin-A, de-worming medicine, Iron and Folic acid, Zinc distribution of spectacles to children with refractive error and recording of height, weight etc.**

Check up of health of the children is being done with the help of doctors of Govt. run Primary Health Centers. Supplementation of micronutrients is done where necessary. Checking of personal health of primary students is also being done regularly to avoid contamination due to lack of personal health. This school health programme is run by the NRHM under the guidance of Health department, Govt. of West Bengal.

No. of schools covered under SHP	No. of children covered under SHP	Health Check -ups		Iron & Folic Acid Distributed		Vitamin 'A' Distributed		De-worming tablets distributed		Distribution of spectacles	
		No. of schools	No. of children covered	No. of schools	No. of children covered	No. of schools	No. of children covered	No. of schools	No. of children covered	No. of schools	No. of children covered
60872	8375691	50520	5946737	45653	7538119	4676	731404	26277	4121699	7904	8639

2.22 **Present Monitoring Structure at various levels. Strategy for establishment of monitoring cell at various levels viz. Block/Districts and State Level for effective monitoring of the scheme :-**

Following is the monitoring structure at different levels:-

**Block Level**:- Besides BDO, one Block level supervisor on contract basis has been engaged where Assistant Inspector of Schools (AI) is not posted till now. All the officers including SI of schools at block level are entrusted to monitor the programme and report to the concerned DIs.

**District Level** :- The District Magistrate, Additional District Magistrate, in-charge, MDM and one officer in-charge in the rank of Dy. Magistrate are at the helm of the district monitoring cell. The District Inspectors of schools of both primary and secondary are also engaged in the MDM monitoring system. They all are required to visit a certain number of schools every month and submit their monitoring report in prescribed format to the Secretary, SED, with a copy to the DM concerned. Each level discusses the monitoring results in their respective Steering-cum-monitoring committee meeting regularly and the feedback is sent to the next higher level.

**State Level**:- At the state level the Project Director and the two Dy. Directors regularly monitor the MDM and submit monitoring report to the Secretary of School Education Department. The District Inspectors of schools also submit monthly monitoring statement to the Secretary of the Department regularly in prescribed format with a copy to the concerned DM. All these reports and feedbacks of the districts are discussed in the State steering-cum-monitoring meeting. To strengthen this initiative the Chief Secretary, Govt. of West Bengal, has circulated a comprehensive circular indicating the duties and responsibilities of respective nodal and monitoring officers.

Govt. of India has already advised formation of State wise Jt. Review Mission to oversee the functioning of MDM scheme. In our state a Task Force Committee on MDM scheme has already been formed and it has been functioning for the last two years. The members of the Committee visit the districts to inspect the MDM functioning in schools.

**School Education Department has already engaged 6 (six) Expert Authorities for monitoring purpose namely:**

- I. **Prof. Utpal Roy Chowdhury, Department of Food Technology & Bio-chemical Engineering, Jadavpur University.**
- II. **Dr. Rafiqul Islum, Associate Professor, Department of Rural Extension, Visva-Bharati.**
- III. **Dr. Nabin ananda Sen, Associate Professor, Department of Business Management, Calcutta University.**
- IV. **Anuradha Talwar, Advisor to the Commissioner of Supreme Court of India.**
- V. **Dr. Kamalesh Sarkar, Officer-in-charge, NNMB-WB unit.**
- VI. **Pratichi (India) Trust, Pratichi Institute**

**Activities:**

- 1) They have already started monitoring work from November'12.
- 2) Each Expert Authority will visit at least 100 schools of various category in a District.
- 3) They will see the daily attendance, menu, storage, hygiene etc.
- 4) Visits will be sudden and unscheduled.

- 5) They will submit quarterly report to the State Head Office and a final report in April'2013.

Besides, the Administrative Officers, District Inspectors of schools, Assistant Inspectors and Sub-inspectors of schools are also engaged in monitoring activity.

2.23 **Steps taken to strengthen the monitoring mechanism in the Block, District and State Level and status of constitution of SMCs at these levels. Status of formation on School Management Committee at village / school / cooking agency level in the light of Right to Education Act. 2009.**

The Cabinet of the State Govt. has sanctioned creation of posts of Project Director, Administrative Officer, Accounts Officer, MIS Coordinator and Group-D Staff for the State Headquarter for monitoring and supervision of Mid-Day-Meal in Schools. Cabinet has also sanctioned creation of post of one Deputy Magistrate, one Accounts Officer and one MIS Coordinator for each of the districts. 441 posts of Assistant Inspectors of schools have also been sanctioned by the Cabinet for monitoring and supervision of Cooked Mid-Day-Meal scheme at the block level. Till the posts of Assistant Inspectors are filled up, one Block Level Supervisor has been engaged in each of the 341 blocks of the state where AI of schools is not appointed. Besides, at Districts and Block / Municipality level contractual posts of Accountant, Assistant Accountant, Data Entry Operators have been created. At State level posts of Deputy Director (Civil), Deputy Director (Food), Accountant, Head Assistant and Data Entry Operators have been filled up. All these posts are contractual in nature.

At the District and block level constitution of SMCs has been completed. At district level reconstitution of SMCs has been done with the induction of Chairman, District Primary School Council (DPSC) and one representative of Oil and Gas companies as members. Almost all the VECs and MCs have been formed. Besides, an inspection team has been formed under control of the chairperson of DPSC for each district to supervise the MDMS in schools.

For effective monitoring we have proposed to strengthen the infrastructure at all levels including: 1) filling up of posts of Block Level Supervisors and Data Entry Operators as early as possible; 2) if regular posting of Accounts Officers is not done by the Finance Deptt. at an early date the same on contract may be engaged from Retd. Govt., WBA&AS cadres; 3) where MIS coordinators are not available to join the districts, arrangement for engagement of MIS coordinators has been made on contract basis.

2.24 **Frequency of meeting of District Vigilance & Monitoring Committee held under the chairmanship of senior most MP of the District to monitor the scheme. Gist of the issues discussed and action taken thereon.**

Formation of the District Vigilance & Monitoring Committee has been drafted with proposed members and submitted to the Secretary, School Education Deptt. for his perusal and approval. The decision is on process.

2.25 **Arrangement for official inspections to MDM centers and percentage of schools inspected and summary of findings and remedial measures:-**

As already referred to in Para 2.21 arrangements for official inspection to MDM centers has been made a must for officers of every level. Besides, District Magistrate, Additional District Magistrate, Officer In-charge of MDM Cell at District Level, SDOs, BDOs, DIs AIs, SIs have been entrusted for physical inspection of the

MDM centers. They discuss the feedback in the steering-cum-monitoring committees at respective levels so that prompt correctional measures can be taken in case of any deviations found during official inspection.

In this way a certain percentage of schools are regularly being monitored every month. In most of the cases the MDM service was found satisfactory. In some cases there is complaint of supply of bad quality of rice. Besides in some schools there is inadequacy in infrastructural facilities such as small kitchen shed or unfinished kitchen sheds, lack of dinning space, inadequate drinking water facilities. We have then and there brought this to the knowledge of respective Nodal Authorities so that these deficiencies are met up as early as possible. In tribal infested areas the 100gm of rice for primary students proved inadequate. This point was duly intimated to Govt. of India to consider enhancement per capita rice quantity for these tribal affected school students. The JRM team who visited our state earlier also experienced this inadequacy.

During the last three quarters, the District Inspectors (DI) of school and his officers (AI, SI etc.) and the District Magistrate and his officers (ADM, SDO, OC-MDM, BDO and other supervising staff) have visited several no. of schools.

(From April to Dec. 2013)

Visiting Officers	No. of Schools visited	Findings		
		No. of schools running satisfactorily	No. of intermittent schools	No. of schools not running MDM
State Level	53	48	5	0
District Magistrates & his Officers (ADMs, SDOs, OC-MDM, BDOs & Jt. BDOs)	52559	51406	1127	26
DIs & his Officers (ADIs, AIs, SIs,)	12915	12120	605	190
<b>Total</b>	<b>65527</b>	<b>63574</b>	<b>1737</b>	<b>216</b>

**Causes :-**

1. Bad Quality of Rice	2. SHG Problem
3. Want of steady flow of fund	4. Want of kitchen shed

**2.26 Feedback/comments in respect of report of Monitoring Institutions designated for the State to monitor implementation of MDM and action taken thereon :-**

**General / Common observation of Expert Authorities on Mid-Day Meal Scheme (MDMS)**

1. Enrolment of students has not matched coverage of schools under MDMS, but it is on the increase near to matching.
2. Quality of rice is good in all schools.
3. Safe keeping of rice bags is satisfactory with little variation in small number of schools.
4. Availability of cooking cost at school level is regular with minor exception.
5. Most of the schools have Pucca Kitchen-cum store.
6. Payment of Honorarium to Cook-cum helper is delayed in few cases but it has improved compared to earlier times.
7. Availability of Potable water is noticed in many schools.



8. Schools, have sufficient no. of cooking devices / utensils.
9. MDM Scheme has not yet been started in some schools.
10. Service of MDM to the students in schools is regular.
11. Maintenance of register for fund and foodgrains should be improved.
12. Monitoring of MDMS should be strengthened.
13. Community participation in performance of MDMS is not up to the mark.
14. Poor performance of school health Programme.

The Nodal Officers in the districts have been suitably advised to take steps as necessary to correct the deficiencies as noted above with a feedback to this end.

### **2.27 Details of the Contingency Plan to avoid any untoward incident**

To avoid any untoward incident, orders have been issued from our Deptt. to take all necessary safety measures for maintenance of health and hygienic aspects of MDM which includes clean and spacious pucca kitchen shed, cleaning of cooking utensils before and after cooking and consumption of MDM, use of headgear and apron at the time of cooking and serving MDM, use of AGMARK and sealed cooking oil and condiments, use of packaged iodized salt, tasting of cooked food by one teacher, one cook and if possible with one guardians before serving the MDM to the students, installation of fire extinguisher in every school etc. Besides every school has arranged displaying notice board indicating important telephone numbers of nearby health centre, fire service, BDO, SI of school and local police station, so that the concerned office can be contacted immediately as and when necessary. Besides above all the schools have been asked to keep first aid box to tackle emergency situation, if needed.

For maintenance of safety as well as hygiene while serving hot cooked meals to the students the Secretary, School Education Deptt. has issued a guideline :

- a) Before serving the hot meal to the students, vessels containing the hot meals should be kept in a higher platform namely table, bench etc.
- b) It is better to make the students sit and serve the meals to them instead of queuing to take their food. However, if unavoidable the queue should be orderly and teachers should be present to ensure there is no pushing and shoving which can lead to accident.
- c) For avoiding rush, meals may also be distributed from three or four distribution centers.
- d) Adequate taps should be arranged for washing hands and plates.
- e) While distributing meals, beside teachers and members of SHGs cooperation from the parents and other member of the community may be sought for.

### **2.28 Grievance Redressal Mechanism if any, used by the State/UTs. Details of complaint received, nature of complaints and the time schedule for disposal of complaints:-**

Redressal Mechanism means and includes some norms / procedures resorted to for keeping a system /scheme alive or responsive to the needs of beneficiaries. It plays an important role for the survival / sustenance of any scheme.

In our State the Grievance Redressal Mechanism plan has been devised as follows:

Committee on Grievance Redressal relating to MDM programme has been set up at the Block and Municipality levels headed by the Block Development Officer at Block level and Executive Officer at Municipality level. This Committee consists of Karmadhakshyas of Shiksha, Sanskriti, Tathya- O- Krirah Sthyye- Samittee and Khadya-O-Sraboraha Sthayee Samittee of the Concerned Panchyat samittee, the Pradhans of Grampanchyats and Sub-inspectors of schools at the block level.

At the Municipality level such committee consists of local councilors and the concerned sub-inspectors of schools.

The committee enquires into all complaints on MDM and takes necessary remedial measures within 30 days from the date of receipt of complaint. A log book is maintained at the block/municipality level where particulars of such complaint and actions taken are recorded. The concerned Block Development Officer/Executive Officer of Block/Municipality submits a monthly report within 7<sup>th</sup> of the next month to the districts on the natures of such complaints, dates of receipts of the complaints and actions taken thereto and the District Magistrate, at his end compiles the same and send a monthly compiled report to the Project Director, MDM by 10<sup>th</sup> of the month. The Project Director, in his turn, keeps a record of such reports and pursues the matters with District Magistrates.

- Online Grievance Redressal system has been made;
- Complaint Boxes are kept at every concerned level;
- Telephone numbers have also been given to the Web-site for public view;
- For maintaining transparency of MDM a notice board has been erected in front of every MDM running school displaying the following particulars in a board for public view;
  - A) Total no. of students covered under the scheme;
  - B) No. of days and time when the meals are served;
  - C) Weekly menu;
  - D) No. of students present on that day;
  - E) No. of students taken MDM on that day;
  - F) Telephone no. of BDO, SDO, SI of schools, DI of schools, nearby health centers, Sub-divisional /district health centers are painted on the wall.
  - G) Today's menu;
  - H) Stock of rice as on that day;

At State Level, Grievance can be sent to the following numbers:-

**Phone No. (033)2359-6761, 6798, 6799**

**Fax-(033)23344052**

**E-mail: [director.cmdmp@gmail.com](mailto:director.cmdmp@gmail.com)**

**A toll free no. is also on process.**

## Number of Complaints received and status of complaint

*During 01.04.13 to 31.12.2013*

Category of Complaints	Name of District	Number of Complaints	Year/Month of receiving complaints	Status of complaints (Pending)	Action taken
Food Grain related issues	7	29	01/04/2013 to 31/12/2013	2	27
Delay in Funds transfer	3	18		2	16
Misappropriation of Funds	4	22		13	9
Non-payment of Honorarium to cook-cum-helpers	5	13		0	13
Complaints against Centralized Kitchens/NGO/SHG	1	1		0	1
Caste Discrimination	0	0		0	0
Quality and Quantity of MDM	3	25		0	25
Kitchen –cum-store	3	31		15	16
Kitchen devices	3	35		20	15
Mode of cooking /Fuel related	0	0		0	0
Hygiene	0	0		0	0
Harassment from Officials	0	0		0	0
Non Distribution of medicines to children	0	0		0	0
Corruption	0	0		0	0
Inspection related	2	2		2	0
Any untoward incident	2	3		1	2
Others	3	92		31	61
<b>Total</b>		<b>271</b>		<b>86</b>	<b>185</b>

**Time schedule: If the complaint is in the position of disposal at the receiving end then it takes maximum 7 -10 days for disposal. But, if the solution needs enquiry and report from other offices then it takes 1-3 months for final disposal.**

### 2.29 Awareness generation /Media Campaign:-

In our state we have prepared three no's of radio spots on MDM and broadcasted the same through All India Radio from 6 Radio Stations of our state. Side by side we have developed two TV spots on MDM and those are being telecast in Door Darshan, Kolkata. We have also taken recourse to the printing media and published the salient features of MDM in daily and local newspapers for awareness of the general public and implementing agencies. A leaflet describing the salient features both in English and vernacular were also circulated among the masses for creating awareness. Besides the salient features of MDM such as cooking cost, honorarium to cook cum helpers, scale of rice for each student etc. are ventilated to the public through local cable channels.

Efforts are on to engage Advertising Agencies of repute for development of prototypes of different items of MDMS for general information of the public. These prototypes will be telecast/broadcast through TV channel and radio. They will also prepare sufficient no. of colour posters and banners for displaying at the conspicuous places under jurisdiction of District Magistrate, Sub-divisional officer, BDO and other important offices.

2.30 **Overall assessment of the manner in which implementation of the programme is contributing to the programme objectives and an analysis of strengths and weaknesses of the programme implementation**

All out efforts have been taken by Govt. of West Bengal to improve standard of Education at all levels like Primary and Upper Primary with emphasis on attendance of the students with nutritional food support to them.

With the active support of Government Officers, Local Bodies, Panchyat Raj Bodies and Community involvement in this programme, the MDMS has reached a satisfactory level leaving a major impact on Socio Economic aspects in our State.

The first positive impact of the MDMS has been in the increase of roll strength in our Schools and the attendance therein. Students belonging to the economically weaker strata of our society have been its chief beneficiaries. This has also helped in lowering the dropout percentage in our Schools.

As per DISE Report of 2009-10 average dropout rates were 4.94% & 7.22% in primary and upper primary schools respectively, while in 2011-12 the dropout rates become 4.58% & 6.33 % in primary and upper primary schools respectively.

Secondly, we all know that hunger is the greatest enemy in the way of spreading education and also tells upon their health condition not to speak of malnutrition. MDMS has definitely stood by the side of these students of the weaker sections of the society by providing a full meal at least one time in a day. The MDM is also in some cases the main source of nutrition for the child. The Medical Check-up, tied up with the Health Department Officials, for school students also indicated the impact on the general health of students.

Thirdly, MDMS has also promoted gender empowerment by the increasing number of employment opportunities for poor rural women. In our State, women constitute approximately 93 % of persons who have been engaged in MDM cooking purpose out of total 236215 no. of cook-cum- helpers. Opening of such employment opportunity is one of the major positive spin offs of MDMS. Its socio economic impact cannot be underestimated.

Lastly, we can say that MDMS has been instrumental in the inflow of more than 1,500 crore of rupees in our economy by way of infrastructures creation, purchase of cooking materials, cost of food grains, honorarium to Cook-cum-helpers, and ancillary activities related with MDMS. Inflow of such a huge amount of funds in the implementation of MDMS has a direct impact on the Socio Economic aspect of our society.

Although the coverage of MDM in Rural Areas is satisfactory, we are facing some challenges, especially with regard to space problem for kitchen purposes, in Urban Areas like Kolkata, Siliguri, Asansol etc. Other challenges include:-

- Erratic and inadequate supply as well as the present price hike of LPG gas connection is a point of our weakness.
- Cost of Kitchen Devices per school still remains at Rs.5,000/-, but in schools where MDM taking students strength is higher, this ceiling of Rs.5,000/- per school is quite insufficient which causes problems during implementation at the school level.
- We all know that construction of Hygienic Pucca Kitchen-cum-store is very important for preparation of safe and Hygienic Mid-Day-Meal in all Schools. We are yet to construct such sheds in all schools. In some cases the earlier



ceiling of Rs. 60,000/- unit cost per kitchen-cum-store shed stood as a block due to escalation of prices.

- Implementation of MDM programme in cosmopolitan areas like Kolkata, Siliguri, Asansol etc. still remains a challenge.
- It is reported that a considerable no. of kitchen-cum-store constructed in the year 2005-06, 2006-07 is seen in dilapidated condition. These kitchen-cum-stores are required immediate repairing. The provision for repairing work of these kitchen-cum-stores is Rs. 7,500/- only which is insufficient for the said purpose.
- The delay in fund flow is another arena which is to be looked into. Presently we have adopted a method for transferring fund from the state A/c. to the A/c. of block level and district level. At least one district is sending fund namely cooking cost and honorarium to cook-cum-helpers directly to their A/c.s.

The problem of lack of community participation in the MDM scheme has to some extent been overcome by spreading awareness with the help of seminars/workshops and media campaign. Staff shortage problem is being solved by engagement of manpower in all sanctioned posts and also by creation of some additional posts for smooth management and monitoring of the MDM scheme.

As a result of all these measures the performance of MDM in our state has been brighter.

The coverage of primary school has been increased from 99.18% of (2012-13) to 99.82 % of 2013-14 financial year. In the case of upper primary school coverage is raised from 93.00% of (2012-13) to 98.08% of 2013-14 financial year and the coverage of enrolment increased at the same time.

The problem of Urban Areas has been proposed to be managed in the following ways.

- Area wise cluster kitchen sheds - Already 143 such cluster-kitchens have been constructed in metropolitan areas and made operational.
- Engagement of small but efficient NGOs /SHGs to run these cluster kitchens and transporting the cooked meals to the allotted schools in hygienic condition.
- Regular supply of LPG gas with the help of LPG supplying authorities.
- Reluctance of the school managing committee/teachers, have been mitigated by circulating stringent Govt. circulars, constant persuasion and awareness creation by way of meeting, seminar, workshop etc.

Hope, with the adoption of all these measures, the coming years would definitely experience a brighter scenario in respect of MDM in our state.