



**National Programme
of
Mid Day Meal in Schools
(MDMS)
Annual Work Plan & Budget
2012-13**

Name of the State/UT : Chandigarh (UT)

Mid Day Meal Programme Annual Work Plan and Budget 2012-13

1. Introduction:

1.1 Brief history

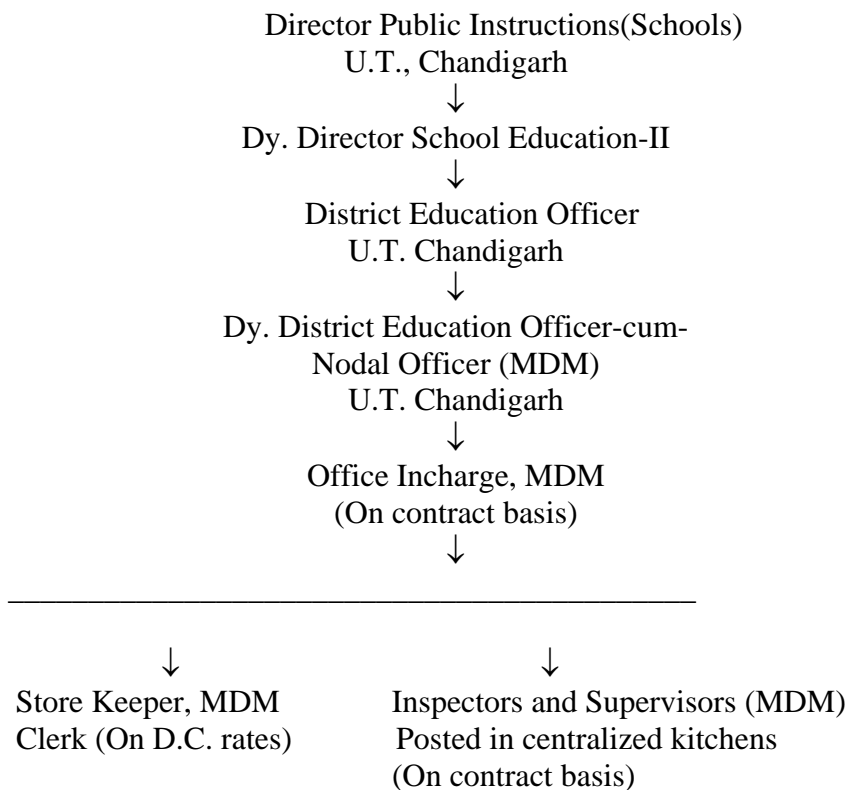
The National Programme of Nutritional Support to Primary Education (NP-NSPE) popularly known as Mid Day Meal (MDM) scheme aimed to cover all students in classes (I-VIII) in Govt., Govt. aided **schools** & Madrassas. The MDM scheme began in 1995 with dry meals in the form of fruit bread, baked porridge, raw wheat, rice and sweet/salted mathis.

In January 2006, the scheme was converted to provide cooked meals on a trial basis. Subsequently this scheme was extended to all Govt./Aided schools and Madrassas.

The objective of the programme is to give a boost to Universalization of Elementary Education (UEE) by increasing enrolment, attendance, retention and simultaneously improving the nutritional status of children in elementary classes.

1.2 Management Structure

Following is the Management structure to implement the MDM **Scheme** in UT, Chandigarh:-



It is proposed to engage the following staff on contract basis to strengthen the office set-up:-

- | | | |
|--|---|---|
| 1. Office Assistant | - | 1 |
| 2. Steno typist-cum-Data Entry Operator- | | 1 |

1.3 Process of Plan Formulation

Cooked and whole some meal is served to eligible students. In order to ensure good quality and hygienic food following 4 reputed cooking institutes have been engaged to prepare and provide cooked meals:-

- (i) Dr. Ambedkar Institute of Hotel Management, **Sector-42**, Chandigarh.
- (ii) Chandigarh Institute of Hotel Management, **Sector-42**, Chandigarh.
- (iii) **Hotel Shivalikview (CITCO)**, **Sector-17**, Chandigarh.

(iv) Rajeev Associates (Regd.) set-up base kitchen at GMSSS-47, Chandigarh.

In all 110 institutes and 5 Madarssas have been covered under the Mid Day Meal Scheme. The data of children who opted for MDM for the year 2011-12 is as under:-

Total Enrolment (as on 30.09.2011)				No. of children opted for MDM		
	(Govt. + LB+GA)	Madarssa/ Maktab	Total	(Govt. + LB+GA)	Madarsa/ Maktab	Total
1	2	3	4	5	7	8
PRY.	65659	705	66364	47197	705	47902
U. PRY.	40169	0	40169	26688	0	26688
Total	105828	705	106533	73885	705	74590

LB= Local Body schools
GA= Govt. Aided schools

Note: There are no NCLP schools in UT, Chandigarh.

The details of children approved by MDM for PAB and coverage of children are as under:-

Coverage of Children/working days

Institutions	2011-12	
	PAB approval	Availed MDM up to Dec., 2011
Primary	37413	35711
Upper Primary	22712	20973

Working Days

Institutions	2011-12	
	PAB approval	Actual working days up to Dec., 2011
Primary	178	176
Upper Primary	178	176

The Plan Approval Board on the basis of average no. of meals served during the period from 1.4.2010 to 31.12.2010, approved the 37039 children of primary and 22712 children of upper primary for the year 2011-12 for serving them MDM and accordingly sanctioned Central Assistance under various components. Utilization of food-grains and funds during the period from, 1.4.2011 to 31.12.2011 is as under:-

Food-grains Utilized

During the period of 1.4.2011 to 31.12.2011

(Figures in MTs)

Primary	Allocation	Opening Balance	Lifting	Utilization	% Utilization
Rice and Wheat	860.499	119.238	394.83	460.286	54
Upper Pry. Rice and Wheat	784	85.901	305.87	328.123	41.85

**Payment of Cost of Foodgrains to FCI
During the period from 1.4.2011 to 31.12.2011**

(Figures in Lac)

Sr. no		Allocation for 2011-12	Opening Balance	Central Assistance Released	Bills raised by FCI		Payment made to FCI		Outstanding payment
					Qty. in MTS	Amount in Lac	Qty. in MTS	Amount in Lac	
1.	Pry.	45.18	13.63	45.18	379.60	20.44	379.60	20.44	Nil
2.	U. Pry.	41.14	7.81	41.14	246.40	13.33	246.40	13.33	Nil
	Total	86.32	21.44	86.32	626.00	33.77	626.00	33.77	Nil

**Utilization of Cooking cost
During the period from 1.4.2011-31.12.2011**

(Figures in Lac)

Sr. no.		Allocation for 2011-12			Op. Bal. Center	Received		Expenditure		% Utilization	
		Central Share	Minimum State Share	State Allocation		Central Share	State Share	Central Share	State Share	Central Share	State Share
1.	Pry.	186.72	61.96	372.6	6.40	186.72	275.00	136.40	238.43	73.05	86.70
2.	U. Pry.	169.78	56.42	155.00	1.43	45.03	155.00	119.98	135.11	70.67	87.16
	Total	356.50	148.38	527.6	7.83	231.75	430.00	256.38	373.54	72	86.87

**Utilization of Central Assistance Towards honorarium to cook-cum-helpers
During the period from 1.4.2011 to 31.12.2011**

(Figures in Lac)

Sr. no.		Allocation for 2011-12			Received		Expenditure		% Utilization	
		Central Share	Minimum State Share	State Allocation	Central Share	State Share	Central Share	State Share	Central Share	State Share
1.	Pry.	35.40	11.8	56.64	35.40	56.64	24.38	47.60	68.87	84.04
2.	U. Pry.	20.85	6.95	33.36	20.85	33.36	15.09	29.57	72.38	88.64
	Total	56.25	18.75	90.00	56.25	90.00	39.47	77.17	70.17	85.75

**Utilization of Central Assistance towards Transportation Assistance
During the period from 1.4.2011 to 31.12.2011**

(Figures in Lac)

Sr. no		Allocation for 2011-12	Opening balance as on 1.4.2011	Central Assistance received	Expenditure	% Utilization
1.	Primary & Upper Primary	12.33	3.44	12.33	4.15	34

**Utilization of Central Assistance towards MME (Management, Monitoring and Evaluation)
During the period from 1.4.2011 to 31.12.2011**

(Figures in Lac)

Sr. no		Allocation for 2011-12	Opening balance as on 1.4.2011	Central Assistance received	Expenditure	% Utilization
1.	Primary	9.2	0	9.02	2.55	28

& Upper Primary						
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So, taking into consideration the per day average number of meals served i.e. 56684 (35711 for Primary Stage children + 20973 for Upper Primary Stage children during the period from 1.4.2011 to 31.12.2011), annual work plan and budget 2012-13 is proposed for 230 school working days, although the enrolment of children as on 30.9.2011 vis.-a-vis. opted for MDM is as under:-

Total Enrolment (as on 30.9.2011)				No. of children opted for MDM		
	(Govt+L B+GA)	Madarsa/ Maktab	Total	(Govt+L B+GA)	Madarssa/ Maktab	Total
1	2	4	5	6	8	9
PRIMARY	65659	705	66364	47197	705	47902
UPPER PRIMARY	40169	0	40169	26688	0	26688
Total	105828	705	106533	73885	705	74590

The brief details of food grains and budget for food grains, cooking cost, transportation cost and MME proposed in the work plan and budget 2012-13 are as under :-

Food-grains required (Quantity in MTS)

Primary		Upper Primary		Total	
Rice	Wheat	Rice	Wheat	Rice	Wheat
492.812	328.541	434.140	289.428	926.952	617.968

Budget Proposed (Rupees in lacs)

	Central Share	State Share
1. Cost of food grains	Rs. 81.93	-
2. Cooking cost	Rs. 359.73	Rs. 514.23
3. Honorarium to cook-cum-Helper	Rs. 50.62	Rs. 104.62
4. Transportation Assistance	Rs. 11.59	-
5. <u>MME</u>	Rs. 9.07	Rs. 30.00
Total	Rs. 512.94	Rs. 648.85

Details of MME Budget proposed

i) Hiring charges of manpower at various levels	:	Rs. 6.00
ii) Transport and conveyance	:	Rs. 1.00
iii) Office Expenses	:	Rs. 1.50
iv) Replacement of utensils	:	<u>Rs. 0.57</u>
Total	:	Rs. 9.07

Note: - Supplementary budget proposal will be sent to MHRD in case the average number of meals to be served during the year 2012-13 increases.

2. Description and assessment of the programme implemented in the current year (2011-12) and proposal for next year (2012-13) with reference to:

2.1 Regularity and wholesomeness of mid day meals served to children; reasons for programme interruptions, if any and planning to minimise them.

Cooked and whole some meal has been provided in successful and smooth manner as per scheduled programme in all the Govt./Aided Schools and Madarssas regularly without any interruptions and scheme will continue to be implemented in the same manner during the next year 2012-13 with improvement wherever any deficiency is experienced during the course of implementation.

Weekly menu of MDM to be prepared/provided by the cooking institutes is as under which is approved at the level of the Education Secretary, Chandigarh Administration:

WEEKLY MENU OF MDM

1. Prantha Based Menu:

From Dr. Ambedkar Institute of Hotel Management, Sector-42, Chandigarh.

Day	Menu
Monday	Prantha + Rajmah
Tuesday	Prantha + Karhi Pakora
Wednesday	Prantha + Dal Chana + Vegetable
Thursday	Prantha + Rajma
Friday	Prantha + Karhi Pakora
Saturday	Prantha + Mix Dal

2. Rice Based Menu

From Hotel Shivalik View, (CITCO), Sector-17, Chandigarh.

Day	Menu
Monday	Rice + Dal Chana with Palak
Tuesday	Rice + Karhi with veg. pakoras
Wednesday	Rice + Dal Chana with palak
Thursday	Rice + Rajmah
Friday	Rice + Karhi with veg. pakora
Saturday	Rice + Rajma

3. Rice Based Menu + Biscuits twice a week
Hotel Management, Chandigarh Institute
Sector-42, Chandigarh.

Day	Menu
Monday	Veg. Pulao + Dal Chana
Tuesday	Veg. Pulao + Karhi pakora
Wednesday	Veg. Pulao + Rajma + Glucose Biscuits
Thursday	Veg. Pulao + Kala Chana
Friday	Veg. Pulao + Karhi pakora
Saturday	Veg. Pulao + Rajma + Glucose Biscuits

4. Rice Based Menu From Base kitchen
GMSSS-47 by, Rajeev Associates
(Regd.), Chandigarh.

Day	Menu
Monday	Rice + Dal Chana with Palak
Tuesday	Rice + Karhi with veg. pakoras
Wednesday	Rice + Dal Chana with palak
Thursday	Rice + Rajmah
Friday	Rice + Karhi with veg. pakora
Saturday	Rice + Rajma

Inspectors MDM have been engaged at the cooking institutes to ensure that the cooked food is prepared by the respective cooking institutes as per the above mentioned weekly menu, besides monitoring the cooking process.

Principals/heads of the schools are deputed daily, in rotation, to supervise the cooking of MDM at the cooking institutes. They check quantity, quality of MDM and cleanliness/hygiene in the cooking area. Besides, they taste of the cooked food before it is supplied for distribution in the schools.

MDM Supervisors check the quantity and quality of MDM and also taste the same before taking delivery of it from the cooking institutes and further deliver the same in the respective schools after getting the quantity, quality and taste of MDM checked by the teacher incharge MDM.

2.2 Coverage of children of NCLP schools as per upper primary norm. NCLP schools are primary schools but eligible for benefit as per upper primary norm.

There are no NCLP schools in UT, Chandigarh.

2.3 Food-grains 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.

The management of food grains is monitored and supervised by committee consisting of following members in a systematic manner:-

1. The District Education Officer,
2. The Director Health Services
3. District Food & Supply Officer,
4. Principal of Govt. Sr. Sec. Schools.
5. Representative of FCI

Timeliness of lifting

Lifting of Foodgrains (rice and wheat) is done every month as per requirement.

Transportation and distribution

Food grains are transported by trucks from FCI godowns located at Kharar, Kurali and Morinda to departmental store (wheat & rice). Wheat is further supplied from departmental store to the miller. Atta is lifted from millers for delivery to cooking institutes on weekly basis and rice is lifted from store to cooking institutes on weekly basis and managed smoothly.

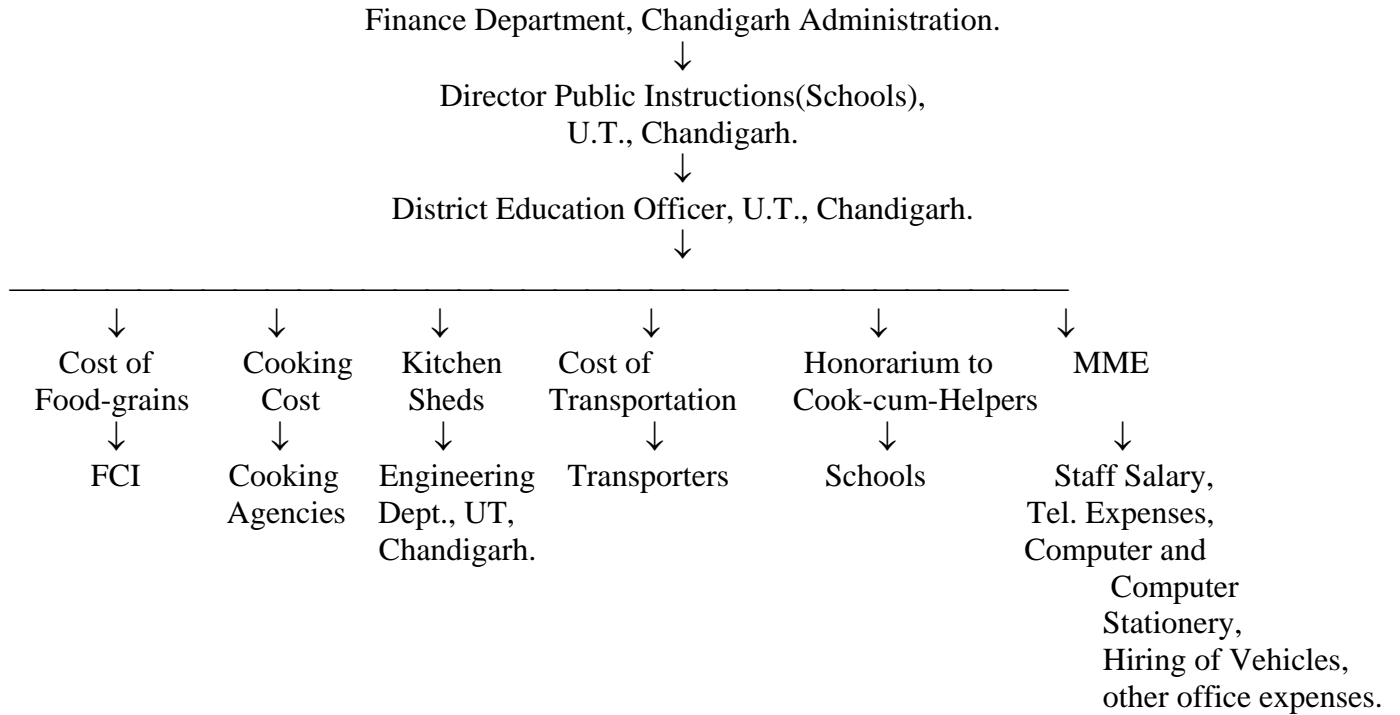
Above system is running smoothly and is also likely to continue during the next year 2012-13 as per actual requirement.

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

Payment of FCI bills is released by the District Education Officer, UT, Chandigarh within 20 days from the date of receipt of bills. There is no pending bill of FCI up-to 31.12.2011.

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

FLOW OF FUNDS



Details regarding receipt of central assistance by the department are as under:-

Installment	Date of receiving of Central Share by State	Date of release of funds to MDM directorate by the State Govt.	Date of release of funds to Districts by MDM directorate	Reasons for delay if any
Adhoc grant Rs. 136.63 lac (Rs. 12259000+Rs. 1380000+Rs. 24000)	21.6.2011	20.7.2011	17.8.2011	There is procedural delay in receiving the actual payment
Balance of 1 st installment Rs. 174.25 lac Minus Rs. 32.71 lac balance of previous year	15.11.2011			There is procedural delay in receiving the actual payment
2 nd instalment Rs. 209.71 lac (Rs. 188.53+ Rs. 21.18)	20.12.2011			There is procedural delay in receiving the actual payment

Details regarding release of funds under object Head cooking cost by UT, Chandigarh, are given as under:

1. April, 2011 Rs. 650.00 lac

2.6 Submission of information in Mandatory Table (AT-24)

Table AT-24 duly filled in attached.

2.7 System and mode of payment of honorarium to cook-cum-helpers and implementing agencies viz. NGOs/SHGs/trust/centralized kitchens etc.

In U.T., Chandigarh Mid Day Meal service has been outsourced to four different agencies. Helpers have been engaged in schools for serving of Mid Day Meal to students and washing of utensils. Payment of honorarium to helpers is made by the respective schools, regularly by cheque/cash, out of the funds (Central Assistance and UT Budget) released to them by the District Education Officer.

The payment of bills of cooking agencies is released to them by the District Education Officer in the shape of demand draft/cheque.

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.

In U.T., Chandigarh, Education Department has outsourced the cooking of MDM. Four cooking institutes/NGO are preparing and providing cooked food under MDM scheme. Concerned institutes/NGO procure cooking ingredients at their own level. The cost of the cooked meals has been so devised that it includes the cost of cooking ingredients labour and other over head charges in the cooking cost.

This system is running smoothly and also likely to continue during the next year 2012-13 and no complaints are likely to be experienced regarding the quality of MDM.

2.9 System for cooking, serving and supervising mid day meals in the schools and measures to prevent any untoward happening.

The cooking of food is being managed through 4 reputed cooking institutes namely Chandigarh Institute of Hotel Management and Catering Technology, Sector-42, Chandigarh, Dr. Ambedkar Institute of Hotel Management, Catering & Nutrition, Sector-42, Chandigarh, Chandigarh Industrial and Tourism Development Corporation limited (Hotel Shivalikview, Sector-17) & Rajeev Associates (Regd.), Chandigarh (MDM kitchen GMSSS-47). Preparation of MDM in these institutes is supervised by the retired personnel engaged as Inspectors/Supervisors to monitor the cooking and distribution of cooked meals. These Supervisors monitor procedures i.e., quality, hygiene and other factors concerning the meals, on daily basis and heads of schools also monitor the same parameters on daily basis. Wherever there is report of excess/shortage/unhygienic conditions, the same is redressed immediately in co-ordination with cooking institutes. Preparation of MDM at the said institutes is also supervised by the Principals/Heads of the schools from 5:00 to 8:00 a.m. (Heads) & 8:00 a.m. to 10:00 a.m. (Principals) in rotation. Besides this, surprise inspections are also carried out by HCS/PCS officers, besides senior officers of Education Department to monitor the quality and system.

This system is also likely to continue during the next year 2012-13.

2.10 Procedure and status of construction of Kitchen-cum- Store.

In U.T., Chandigarh 7 centralized kitchen sheds, out of proposed 10 centralized kitchen sheds, have been constructed through the Engineering Department, U.T., Chandigarh. The matter to make one kitchen shed of GMSSS-10 functional on trial basis is in progress. Engineering Department has been requested to carry out the required modifications. The matter to procure the required infrastructure is also in progress. The remaining six kitchen sheds are being used as dining hall to serve the MDM to the school children.

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

Cooking of MDM is outsourced. No funds for the purpose were released during the Year 2011-12. Funds for procurement of kitchen devices are also not being demanded during the year 2012-13.

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

The staff employed in cooking institutes is having the requisite qualifications and well conversant in the field. Training is given to the persons involved in MDM programme by the cooking institutes. Further, quality and hygiene standard are as per the requirements to be maintained by any accredited food institute. Training to the cook-cum-helpers engaged in the schools for serving of MDM is given by the experts.

2.13 Management Information System at School, Village/Gram Panchayat, Block, District and State level and its details.

At the schools, Heads of the schools are ensuring the proper implementation of Mid Day Meal programme. Cooked meal from the cooking institutes is delivered under the supervision of Mid Day Meal Supervisors which is received at the schools by the teacher incharge MDM after checking the quality, quantity and hygiene. In case of any complaint, the matter is immediately taken up by the head of the school with the concerned officers/cooking institutes on telephone and the issue is sorted out immediately.

2.14 Systems to ensure transparency, accountability and openness in all aspects of programme implementation, including inter alia, foodgrains management, ingredients procurement, cooking and serving, appointment of cooking staff, construction of kitchen-cum-Store and procurement of cooking devices.

The cooking institutes have well established system to procure cooking ingredients, devices and appointment of cooking staff.

Food-grains, after inspection by the committee, is lifted from the FCI godown located at kurali (Punjab) and stored in the Departmental Stores. Store keeper (MDM) maintains the record of the food-grains. He is also responsible for the issue of food-grains (rice and wheat flour) to the cooking institutes. Record of food-grains received and utilized is also maintained at the cooking institutes, which is inspected regularly by the Inspectors, MDM deployed at the cooking institutes.

Cooking of MDM and serving is regularly supervised by the Inspectors and Supervisors MDM.

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.**

These points are not applicable in the case of UT, Chandigarh.

2.16 Details of Evaluation studies conducted by State/UTs and summary of its findings.

No such evaluation has been conducted during the year 2011-12, so far as UT, Chandigarh, is concerned.

2.17 Brief write up on best practices followed in the State.

BEST PRACTICES

All the HCS/PCS Officers working in Chandigarh Administration and Senior Officers of Education Department monitor of MDM activities, at the cooking institutes/school levels.

Feedback from the students is taken on the proforma devised by the department to redress complaints of the students and improve quality of the MDM.

To redress the grievances of the parents a helpline no. 0172-5077699 has been introduced which is also on the website of department and also displayed at the Schools.

Mechanized transportation has been introduced to ensure timely delivery of meals in Schools.

Retired/experienced/matured persons have been engaged to monitor/supervise the quality, quantity and hygiene of cooked meals and delivery of the same in the schools and feedback from the schools and students.

Quality of MDM is also got checked by the Health Department.

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.

No such incident occurred in UT, Chandigarh.

2.19 Extent of involvement of NGOs and Civic Body Organizations (CBOs)/PRIs in the implementation and monitoring of the Scheme.

Rajeev Associates (Regd.) has been engaged for preparation and providing of cooked meal under MDM scheme, on payment basis, from 16.11.2011. However, the monitoring part of the scheme is being looked after by the School Management Committees beside the senior officers of the Chandigarh Administration and Education Department.

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

Health department of Chandigarh Administration is taking due care in this regard. The details of coverage under the School Health Programme during the period from 1.4.2011 to 31.12.2011 are as under:

ITEMS	INSTITUTION	CHILDREN
Health Checkup	80	81512
IFA Tablet	145	134221
Vitamin A	0	0
De-worming	146	146131
Spectacles to children		1757

2.21 Present monitoring structure at various levels. The Strategy for establishment of monitoring cell at various levels viz. Block, District and State level for effective monitoring of the scheme.

There is only one District in UT, Chandigarh and the present monitoring structure is as under:-

All the HCS/PCS Officers working in Chandigarh Administration and Senior Officers of Education Department monitor the MDM activities.

Senior Officers monitor the implementation of MDM programme at the Cooking Institutes and Schools. They check the taste, quality, quantity of MDM and hygiene.

School Management committees monitor the implementation of MDM programme in the schools.

Department has engaged one Inspector for each kitchen for monitoring the cooking of MDM. 20 Supervisors MDM are engaged who go with the mini trucks to ensure hygienic delivery of cooked meals in the Schools. The MDM is handed over to the Teacher Incharge of MDM in the School who check and taste the quantity and quality.

Meeting of review committee under the Chairmanship of the Education Secretary is held in which inspection report submitted by the Sr. Officers and feedback obtained from the students on the feedback proforma are discussed and corrective measures wherever required are taken.

The MDM is distributed to the students in the class rooms by the cook-cum helpers engaged for the purpose, in the presence of Teachers. Teachers also taste the MDM in the class rooms before its distribution.

State level Steering-cum-monitoring committee, under the Chairmanship of Home-cum-Education Secretary, Chandigarh Administration, with Special Secretary Finance, Director Public Instructions, Director Health Services, Representative of Deptt. of School Education & Literacy (Govt. of India) as members and District Education Officer as Convener, has been constituted to implement the Mid Day Meal Programme as per guidelines, which meets after every six months. Last meeting was held on 31.1.2012.

District level SMC, under the Chairmanship of Director Public Instructions, U.T., Chandigarh, with District Education Officer, Dy. District Education Officer, Representative of Health Department, Assistant Controller (Finance and Accounts) or Section Officer-II as members has been constituted which meets every month in the 1st week. Last meeting was held on 12.12.2011.

2.22 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 of School Management Committee at village/school/cooking agency level in the light of Right to Education Act, 2009.

In UT, Chandigarh School Management Committees have been constituted in all the schools.

2.23 Arrangement for official inspections to MDM centres and percentage of schools inspected and summary of findings and remedial measures.

All the heads of schools continuously supervise and monitor the MDM activities at the schools as well as at the cooking institutes. Moreover, surprise inspections are made by Senior officers of the Education Department. Besides this, all the HCS/PCS officers working in Chandigarh Administration and senior officers of the Education Department carry out surprise inspections to check MDM activities at the schools as well as at the cooking institutes. Further, inspectors/supervisors have also been assigned the duty of supervising the cooking of MDM and its distribution to the schools.

During the period from 1.4.2011 to 31.12.2011 almost all the institutes have been inspected and overall performance of the institutes was good.

2.24 Feedback/comments in respect of report of Monitoring Institutions designated for your State/UTs to monitor implementation of MDM and action taken thereon.

The report of monitoring institute i.e. Punjab University, Chandigarh for the period from 1.4.2011 to 31.10.2011 has been received by UT, Chandigarh. The positive points mentioned in the report are as under:-

Hot cooked meal is regularly served to students in all urban and rural schools through the four centralized kitchens on three days rotation basis.

No discrimination on gender of caste or community basis in cooking or serving or seating arrangements.

Majority of cook-cum-Helpers are from SC/ST/OBC/Minority communities.

Quality of food is quite satisfactory. The Quantity of food is in adequate amount.

The cooking areas are neat and clean.

Potable water available in all schools for drinking purpose. Water coolers with water filters are installed in all the schools.

As regards areas of concern, comments/report in respect of those points is furnished as under, in an annotated form:-

Areas of concern	Comments/Action taken report
<ol style="list-style-type: none"> 1. But in the schools of inner sectors like 7.8.15.21.23.35.37 etc. all the students are not having Mid Day Meal regularly however they have opted for Mid Day Meal; and 25-30% students are bringing their own tiffins. 2. In all 15-20% students are not having mid-day meal regularly, they have food when meal is of their liking in these schools. In all schools the food is sent from the kitchen for the ¾ of the total enrolment as the quantity of food is enough for all. 3. Hot cases should be used in winter for transporting the food. 4. However, all schools have good drinking water facilities. But due to high density of students population in the schools of out circuits of city, more water tanks to be constructed/installed there and regular cleaning i.e. minimum thrice a year is required. 5. As MDM is served in classrooms, it is required that as the meals are over, cleaning should be done by the sweepers. As in all the schools of the outer circuits of the city, the classrooms look very dirty and smell bad after MDM serving. 	<ol style="list-style-type: none"> 1&2. Out of the total strength of 106533 students of Govt./Govt. aided schools and Madarssas about 75000 students are the beneficiaries. On an average 57000 meals are supplied daily in the schools from the centralized kitchen and about 65000 students take meal. Some of the students who have opted for MDM do not take MDM daily and prefer to eat food brought in their own tiffins. Quantity of meals is supplied as per time to time requirement of schools to avoid any wastage of food. 3. Hot cooked food is taken from the cooking agencies and the same is delivered hot in the schools within a half an hour period. There is no complaint of non-supplying and non-serving of hot food. MI has also observed that hot cooked meal is regularly served to the students in all urban and rural schools. Gas connection are also provided in all the schools to reheat the meals if it so required. So, there does not seem any requirement for providing Hot Cases in winter for transporting the food. 4. There is no complaint regarding shortage of water in any school. However, instructions have already been issued to schools to arrange water tanks as per requirement and clean the waters tanks regularly. 5. Sweepers have been provided in all the schools. Instructions to clean the rooms after serving the MDM have already been issued to all the schools.

2.25 Grievance Redressal Mechanism if any, used by the State/UTs. Details of complaints received, nature of complaints and time schedule for disposal of complaints.

Steering-cum-Monitoring Committee at District Level is already constituted. Grievances/complaints relating to MDM received on telephone helpline no. 5077699 and by dak in the office are immediately redressed by the officers looking after the MDM Scheme/processed for consideration in the District Level Steering-cum-Monitoring Committee and review committee meetings as the case may be. Complaint boxes are also installed in all the schools. Details of complaints received nature of complaints and action taken are annexed as Annexure-1.

2.26 Media campaign, if any.

No media campaign has been done.

2.27 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.

The programme is of immense help in roping in away from school children and in increasing enrolment. Maintaining such a mammoth project, where meals are provided to a vast variety of students i.e., students with a back ground of slums, villages and city is a Herculean task. Further, maintaining quality, hygiene is again a Herculean task, since catering to the taste buds of every child is not easy and overall hygiene though is not compromised yet sometimes there are reports of slackness in hygiene. Whenever such reports appear, thorough inquiries are conducted and appropriate corrective measures are taken. But, it is not easy to conclude that where hygiene has been compromised. However, the whole programme is in progress with utmost vigil and systematic manner as print media is covering all events whenever any development is noticed.

**Director Public Instructions(S),
Chandigarh Administration.**
