

**1st Half Yearly Monitoring Report of Panjab University,
Chandigarh (Monitoring Institution) on Mid Day Meal for
the UT of *Chandigarh* for the period of 1st October 2010 to
31st March 2011**



Dr. Jatinder Grover
Nodal Officer, Chandigarh
MDM Monitoring Work

PANJAB UNIVERSITY, CHANDIGARH.
May, 2011

1. General Information

Sl. No.	Information	Details
1.	Period of the report	1 st October 2010 to 31 st March 2011
2.	No. of Districts allotted	ONE UT
3.	Districts' name	Chandigarh
4.	Month of visit to the Districts / Schools	19.1.2011 to 19.3.2011
5.	Total number of elementary schools (primary and upper primary to be counted separately) in the Districts Covered by MI (Information is to be given district wise i.e District 1, District 2, District 3 etc.)	PS = 104 UPS = 92
6.	Number of elementary schools monitored (primary and upper primary to be counted separately) Information is to be given for district wise i.e District 1, District 2, District 3 etc)	PS = 20 UPS = 20
7.	Types of school visited	
a)	Special training centers (Residential)	00
b)	Special training centers (Non Residential)	06
c)	Schools in Urban Areas	26
d)	School sanctioned with Civil Works	02
e)	School from NPEGEL Blocks	NIL
f)	Schools having CWSN	04
g)	School covered under CAL programme	03

h)	KGBVs	NIL
8.	Number of schools visited by Nodal Officer of the Monitoring Institute	16
9.	Whether the draft report has been shared with the SPO : YES / NO	YES
10.	After submission of the draft report to the SPO whether the MI has received any comments from the SPO: YES / NO	NO
11.	Before sending the reports to the GOI whether the MI has shared the report with SPO: YES / NO	NO

12. Details regarding discussion held with state officials: To be filled after presentation.

13. Selection Criteria for Schools: As per MHRD's needs categories are selected. Within categories schools were selected randomly.

14. Items to be attached with the report:

- List of Schools with DISE code visited by MI. Attached
- Copy of Office order, notification etc. discussed in the report.
- District Summary of the school reports.
- Any other relevant documents.

Coordinator/ Incharges and Field Investigators for MDM Monitoring for Chandigarh (U.T.)

S. No.	Coordinator/ Incharge		Field Investigator	Clusters Covered
1.	Dr. Jatinder Grover	1	Mr. Nirmal Singh	Clusters I-V
	Nodal Officer, Chandigarh.	2	Ms. Chinu Batra	Clusters VI-X
2.	Dr. Kanwalpreet Kaur	3	Mr. Sandeep Kumar	Clusters XI- XV
	(District Incharge for Monitoring of SSA& MDM)	4	Ms. Savita	Clusters XV- XX

Executive Summary Mid-Day Meal Scheme- Monitoring

1.	<p><u>REGULARITY IN SERVING MEAL:</u></p> <p>Whether the school is serving hot cooked meal daily? If there was interruption, what was the extent and reasons for the same?</p>	<p>Regularly served as reported by students, teachers and parents. The hot cooked meal is served by the four centralized kitchens run by four institutes and those provide cooked food to all the schools of Chandigarh on rotation basis of three days turn by turn.</p>																					
2.	<p><u>TRENDS:</u></p> <p>Extent of variation (As per school records vis-à-vis Actuals on the day of visit)</p> <p>Total: 113 institutes, 175 AIE centers and 5 Madarsaas</p> <p>Institutes visited: PS : 20 and UPS: 20, AIE centers= 05</p> <table border="1" data-bbox="288 1025 1406 1406"> <thead> <tr> <th data-bbox="288 1025 368 1104">No.</th> <th data-bbox="368 1025 874 1104">Details</th> <th data-bbox="874 1025 1190 1104">Day previous to date of visit</th> <th data-bbox="1190 1025 1406 1104">On the day of visit</th> </tr> </thead> <tbody> <tr> <td data-bbox="288 1104 368 1182">i.</td> <td data-bbox="368 1104 874 1182">Enrollment</td> <td data-bbox="874 1104 1190 1182">40208</td> <td data-bbox="1190 1104 1406 1182">40208</td> </tr> <tr> <td data-bbox="288 1182 368 1261">ii.</td> <td data-bbox="368 1182 874 1261">No. of children attending the school on the day of visit</td> <td data-bbox="874 1182 1190 1261">39791</td> <td data-bbox="1190 1182 1406 1261">39810</td> </tr> <tr> <td data-bbox="288 1261 368 1339">iii.</td> <td data-bbox="368 1261 874 1339">No. of children availing MDM as per MDM Register</td> <td data-bbox="874 1261 1190 1339">30897</td> <td data-bbox="1190 1261 1406 1339">30897</td> </tr> <tr> <td data-bbox="288 1339 368 1406">iv.</td> <td data-bbox="368 1339 874 1406">No. of children actually availing MDM on the day of visit</td> <td data-bbox="874 1339 1190 1406">29564</td> <td data-bbox="1190 1339 1406 1406">29621</td> </tr> </tbody> </table>			No.	Details	Day previous to date of visit	On the day of visit	i.	Enrollment	40208	40208	ii.	No. of children attending the school on the day of visit	39791	39810	iii.	No. of children availing MDM as per MDM Register	30897	30897	iv.	No. of children actually availing MDM on the day of visit	29564	29621
No.	Details	Day previous to date of visit	On the day of visit																				
i.	Enrollment	40208	40208																				
ii.	No. of children attending the school on the day of visit	39791	39810																				
iii.	No. of children availing MDM as per MDM Register	30897	30897																				
iv.	No. of children actually availing MDM on the day of visit	29564	29621																				
3.	<p><u>SOCIAL EQUITY:</u></p> <p>Did you observe any gender or caste or community discrimination in cooking or serving or seating arrangements?</p>	<p>No discrimination on gender or caste or community basis in cooking or serving or seating arrangements</p>																					
4.	<p><u>VARIETY OF MENU:</u></p> <p>Has the school displayed its weekly menu, and is it able to adhere to the menu displayed?</p>	<p>Weekly menu displayed and centralized kitchens adhere to that. Teachers and students aware about the menu in advance.</p>																					
5.	<p>(i) Is there variety in the food served or is the same food served daily?</p> <p>(ii) Dose the daily menu include rice / wheat preparation, dal and vegetables?</p>	<p>1. Variety is there. For all six days different menu is there.</p> <p>2. In menu rice/ wheat and dal/ Green vegetables are included.</p>																					

6.	<p><u>QUALITY & QUANTITY OF MEAL :</u> Feedback from children on</p> <p>a) Quality of meal: GOOD (reported by the students and checked by investigators)</p> <p>b) Quantity of meal: Quantity per student is more than the requirement by the students. Children and parents happy.</p> <p>Quality and quantity is enough; students, teachers and parents are satisfied with that.</p>	
7.	<p><u>SUPPLEMENTARY:</u></p> <p>(i) Whether children are given micronutrients (Iron, folic acid, vitamin – A dosage) and de-worming medicine periodically?</p> <p>(ii) Who administers these medicines and at what frequency?</p> <p>(iii) Is there school Health Card maintained for each child?</p>	<p>School Health card maintained for students. Students medically examined periodically and Iron, folic acid, and vitamin – A dosage and de-worming medicines are given to them.</p>
8.	<p><u>STATUS OF COOKS:</u></p> <p>(i) Who cooks and serves the meal? (Cook/helper appointed by the Department or Self Help Group, or NGO or Contractor)</p> <p>(ii) Is the number of cooks and helpers adequate to meet the requirement of the school?</p> <p>(iii) What is remuneration paid to cooks/helpers?</p> <p>(iv) Are the remuneration paid to cooks/helpers regularly?</p> <p>(v) Social Composition of cooks /helpers? (SC/ST/OBE/Minority)</p>	<p>Four centralized kitchens have been engaged to cook the food on contract basis. The four institutes cook the food and provide it at the school. The cooked meals are transported from the centralized kitchen to schools by trucks Schools are engaged only in distribution of food among the students. Cook cum helpers (Ayas) has been engaged in schools for serving the meals and washing the utensils, in the ratio of one Aya for every 100 students.</p> <p>No. of AYAS is sufficient i.e. one Aya for every 100 students.</p> <p>Rs. 1950/- pm for 3 hours daily work is paid. Regularly paid.</p> <p>Majority from SC/ST/OBC/ minority communities.</p>

9.	<p><u>INFRASTRUCTURE:</u></p> <p>Is a pucca kitchen shed-cum-store:</p> <p>(a) Constructed and in use (b) Constructed but not in use under (c) Under construction (d) Sanctioned, but constructed not started (e) Not sanctioned</p> <p>Any other (specify)</p>	<p>Centralized Kitchen.</p> <ul style="list-style-type: none"> • Dr. Ambedkar Institute of Hotel Management, Chandigarh. • Chandigarh Institute of Hotel Management, Chandigarh. • Chandigarh Industrial & Tourism Development Corporation, Chandigarh (CITCO). • Swami Sivananda Memorial Institute, New Delhi (A NGO) set-up base kitchen at GMSSS-47, Chandigarh.
10.	<p>Whether potable water is available for cooking and drinking purpose?</p>	<ul style="list-style-type: none"> • Potable water available in almost all schools for drinking purpose. • Water coolers with water filters are installed in all the schools. • In all the four centralized kitchens, water for cooking is sufficiently available.
11.	<p>Whether utensils used for king food are adequate?</p>	<p>Adequate</p>
12.	<p>What is the kind of fuel used? (Gas based/firewood etc.)</p>	<p>LPG</p>
13.	<p><u>SAFETY & HYGIENE:</u></p> <p>i. General Impression of the environment, Safety and hygiene: Obs: Clean and safe environment of cooking. In schools, serving area are the classrooms and no common shed is there. Classrooms are clean but cleaning of floors of classrooms is required after the serving of the food.</p> <p>ii. Are children encouraged to wash hands before and after eating. Obs: Yes, Students encouraged to wash hands before and after eating.</p>	

	<p>iii. Do the children partake meals in an orderly manner? Obs: Yes, Students take meal in orderly manner in their classrooms.</p> <p>iv. Conservation of water? Obs: Students encouraged to conserve water.</p> <p>v. Is the cooking process and storage of fuel safe, not posing any fire hazard? Obs: Cooking process and storage of fuel is totally safe of all the four centralized kitchens.</p>	
14.	COMMUNITY PARTICIPATION: Extent of participation by Parents/VECs/Panchayats/Urban bodies in daily supervision, monitoring, participation	Yes, parents/ VEC participate in occasional checking of the food.
15.	INSPECTION & SUPERVISION Has the mid day meal programme been inspected by any state/district/block level officers/officials?	Yes, inspected regularly. Cooking at the above said four institutes is 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. Further retired personnel have been engaged as Inspectors/Supervisors to monitor the cooking and distribution of cooked meal in the schools.
16.	IMPACT: Has the mid day meal improved the enrollment, attendance of children in school, general well being (nutritional status) of children? Is there any other incidental benefits due to serving cooked meal in schools.	<ol style="list-style-type: none"> 1. Increase in enrolment rate. 2. Positive effect on general health of students.

Report of CHANDIGARH UT for MID DAY MEAL for the period 1st October 2010 to 31st March 2011

Background: In Chandigarh, 40 schools were chosen i.e. 20 Primary and 20 Upper Primary Schools. The report of Mid Day Meal is based on the data collected from these schools.

1.0. REGULARITY IN SERVING MEAL:

Hot cooked meal is regularly served to students in all urban and rural schools as reported by students, teachers and parents, and observed by the MI. The hot cooked meal is served by the four centralized kitchens run by four institutes and they provide cooked food to all the schools of Chandigarh on rotation basis of three day turn by turn.

- Dr. Ambedkar Institute of Hotel Management, Sec-42, Chandigarh.
- Chandigarh Institute of Hotel Management, Sec-42, Chandigarh.
- Chandigarh Industrial & Tourism Development Corporation (CITCO), Sec-17, Chandigarh.
- Swami Sivananda Memorial Institute, New Delhi (A NGO) set-up base kitchen at GMSSS-47, Chandigarh.

2.0. TRENDS: Extent of variation

In total there are 113 Govt. institutes, 175 AIE centers and 5 Madarsaas that are served cooked food by the centralized kitchen system. In 2010-11 children covered under midday meal scheme are as follows:

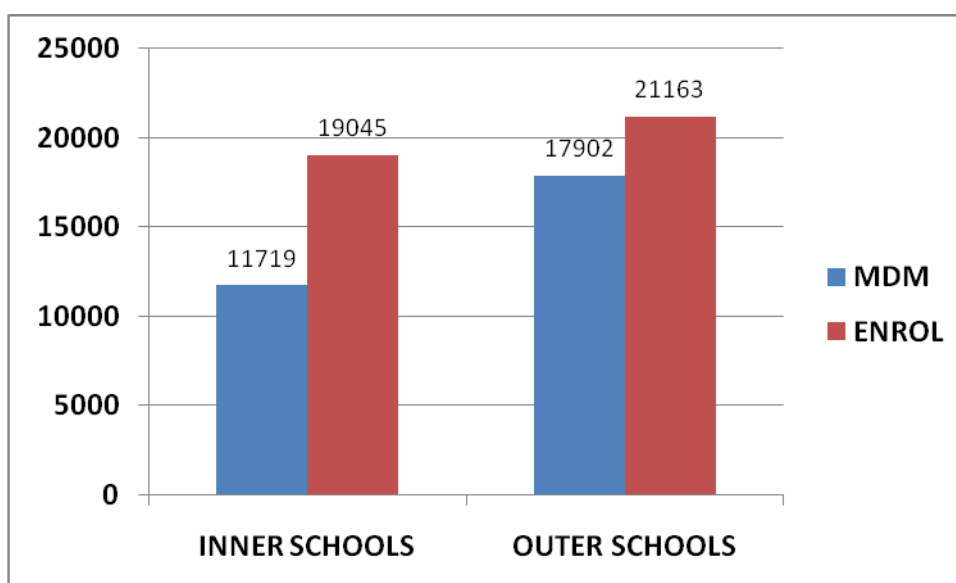
Govt. Schools		Govt. Aided Schools		AIE Centers	Total
PS	UPS	PS	UPS		
48564	27371	1289	1239	7126	85589

Out of these only 37039 of primary stage and 22712 of upper primary stage children are having meals as per record.

Due to population variation on the basis of density and socio- economic – status in different sectors of the city, there is variation in the population of students who have opted for MDM. In the outer skirts of Chandigarh i.e. areas which are inhabited by poor population like Burail, Dadu Majra, Mauli Jagran, Dhanas, Sec-25, 45 ; all the students have been opted for Mid-Day Meal and having MDM.

But in the schools of sector 11, 15, 16, 21, 37 etc. all the students are not having midday meal; and 25-30% students are bringing their own tiffins. 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 $\frac{3}{4}$ of the total enrolment as the quantity of food is enough for all.

In the graph, the comparison of the enrolment and MDM intake by the students of schools located in the inner sectors of the city and schools located in the outer sectors of the city. In the schools of inner sectors of the city about 61.5% students are having MDM while in the schools of the outer sectors of the city and of villages about 84.5% students are having MDM.



3.0. SOCIAL EQUITY:

No discrimination on gender or caste or community basis in cooking or serving or seating arrangements. Majority of the cook cum helpers are from SC/ST/OBC/ minority communities. No discrimination observed in seating arrangement of the students and serving of food to them by the authorities or among the students themselves.

4.0. VARIETY OF MENU:

All schools have displayed its weekly menu, and adhere to the menu displayed. Students, parents and teachers are aware about the menu in advance. For all six days different menu is there. A weekly menu is followed by all the four institutes in supplying food in schools of Chandigarh. Menu includes rice/ wheat and dal/ Green vegetables are included in the menu.

WEEKLY MENU OF MDM :**I. Prantha based Menu**

- **Supplied by:** Dr. Ambedkar Institute of Hotel Management, Sec-42, Chandigarh.

DAY	MENU	Cost per meal
Monday	Prantha + Mix Dal	Rs. 8.94
Tuesday	Prantha + Karhi Pakora	
Wednesday	Prantha + Dal Chana	
Thursday	Prantha + Rajma	
Friday	Prantha + Karhi Pakora	
Saturday	Prantha + Mix Dal	

II. Rice based Menu

- **Supplied by:** Industrial & Tourism Development Corporation (CITCO), Sec-17, Chandigarh (Hotel Shivalik view, Chandigarh Chandigarh)

DAY	MENU	Cost per meal
Monday	Veg. Pulao + Aloo Kala Chana	Rs. 4.50 + VAT
Tuesday	Veg. Pulao + Karhi	
Wednesday	Veg. Pulao + Kauli Chana	
Thursday	Veg. Pulao + Rajmah	
Friday	Veg. Pulao + Karhi	
Saturday	Veg. Pulao + Rajmah	

III. Rice based Menu + Biscuits twice a week

- **Supplied by:** Chandigarh Institute of Hotel Management, Sec-42, Chandigarh.

DAY	MENU	Cost per meal
Monday	Veg. Pulao + Dal Chana	Primary: Rs. 8.10 without Biscuit & Rs. 9.22 with Biscuit
Tuesday	Veg. Pulao + Karhi	
Wednesday	Veg. Pulao + Rajma + Glucose Biscuits	Upper Primary: Rs.10.31 without Biscuit & Rs. 11.44 with Biscuit
Thursday	Veg. Pulao + Kala Chana	
Friday	Veg. Pulao + Karhi	
Saturday	Veg. Pulao + Rajma + Glucose Biscuits	

IV. Rice and Puri based Menu

- **Supplied by:** Swami Sivananda Memorial Institute, New Delhi (A NGO) set-up base kitchen at GMSSS-47, Chandigarh.

DAY	MENU	Cost per meal
Monday	Puri Channa + Kheer	Rs. 3.33
Tuesday	Veg pulao + Dal	
Wednesday	Veg Pulao + Rajmah	
Thursday	Veg. Pulao = Karhi Pakora	
Friday	Puri Channa + Kheer	
Saturday	Veg. Pulao + Aloo Mutter/ Mix Dal	

Transportation of food: The cooked meals are transported from the centralized kitchen to schools by trucks. The route is changed daily so that one particular schools is not the privileged first school to get the food early.

5.0. QUALITY & QUANTITY OF MEAL :

Quality of food is quite satisfactory. The quantity of food is in adequate amount and it is the rarest chance that food is less in some school. The food supplied by different institutions is quite appreciable.

6.0. STATUS OF COOKS:

Cook cum helpers (Ayas) has been engaged in schools for serving the meals and washing the utensils, in the ratio of one Aya for every 100 students. **Rs. 1950/-** pm for 3 hours daily work is paid. Remuneration is paid regularly. Majority of Ayas belong to SC/ST/OBC/ minority communities.

7.0. INFRASTRUCTURE:

The four supplying institutes have their own kitchen cum storage areas.

Kitchen sheds in 10 Govt. schools i.e. GMSSS-10, GSSS-15, GMHS-38-D, GMHS-42, GMSSS-44, GMSSS-47, GMSSS-26, GMSSS-23, GMHS-29, GMSSS-40 are proposed to be constructed with facilities of storage of dry and wet ration. Out of these sr. no. 1 to 7 kitchen sheds are complete and administration is considering for utilization of these 7 kitchen sheds by making some other arrangements of increasing water storage capacity, making separate approach roads and gates for the trucks, constructing separate washing areas etc. The three kitchens shed work i.e. GMSSS-23, GMHS-29, GMSSS-40 is in progress.

8.0. DRINKING WATER:

Potable water available in all schools for drinking purpose. Water coolers with water filters are installed in all the schools. Cleaning of over head water tanks is done once a year by the Municipal Committee of the city.

9.0. SAFETY & HYGIENE:

Clean environment of cooking area. Schools are engaged only in distribution of food. In almost all schools, students take meal in orderly manner in their classrooms; as serving area are the classrooms and no common shed is there. Students bring their own empty tiffins to have food. Ayas serve the food and class teachers

supervise and help to serve the food. Students encouraged and directed to wash hands before and after eating and to conserve the water. Students are directed to carry their empty tiffins at home and wash those at home.

Cooking process and storage of fuel is totally safe at all the four centralized kitchen centers. Cooking gas (LPG) is used for cooking the food.

10.0. COMMUNITY PARTICIPATION:

Parents/ VEC participate in occasional checking of the food. Mothers in some schools are invited to taste the food.

11.0. INSPECTION & SUPERVISION:

Cooking at the four institutes is 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. Further retired personnel have been engaged as Inspectors/Supervisors to monitor the cooking and distribution of cooked meal in the schools. Before serving the cooked food Principals/ Heads/ incharges of Mid Day Meal used to check and taste the food. Besides this surprise inspections are also carried out by HCS/PCS / UT officers to monitor the quality and system.

12.0. HEALTH CHECKUPS:

The Health Department of UT Administration is taking care of health checkups of all the students once a year. The Deworming suspension, Deworming tablets, Iron Folic acid tablets and Vitamin –A tablets, nutrition supplements in form of Syp. B-Complex i.e., Syp. A to Z and Syp.Hovite are also distributed among students according to their age and requirements. School Health card of all students are maintained.

13.0. IMPACT OF MDM:

The mid day meal scheme has improved the enrollment, attendance of children particularly in schools of the poor colonies and there is a positive effect on the general well being (nutritional status) of children. In overall, the health checkups and nutritious meal has improved the general health of all the students.

80% teachers also reported that MDM has a positive effect on the general health of the students and it has also led to increase the enrolment rate.

14.0. WEAKNESSES AND SUGGESTIONS:

- **Menu:**

In menu, however variety is there, but green and seasonal vegetables are only on one day a week. These to be included in the menu more than one time like cucurbits, spinach, carrots etc. to make the diet more nutritious. Fruits to be distributed one-two times in a week. Cheese also be included in the menu.

- **Drinking Water:**

However, all schools have good drinking water facilities. But due to high density of students population in the schools of outskirts of city, more water tanks to be constructed/ installed there and regular cleaning i.e. minimum thrice a year is required.

- **Kitchen Sheds:**

All Kitchen sheds to be completed very soon and which are complete those have to be operationalised for food cooking and serving, so that more nutritious and varietal food can be provided to the students.

- **Cleanliness:**

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 outskirts of the city, the classrooms look very dirty and smell bad after MDM serving.

CHANDIGARH U.T. Sampled Schools 2010-11

S.No	DISE School code	Names of schools	Addresses of schools
1	0100101	G.H.S KHUDDA ALISHER	KHUDDA ALISHER
2	0100201	G.H.S KAIMBWALA	KAIMBWALA
3	1000101	G.P.S BURAIL	BURAIL LABOUR COLONY
4	1900301	G.H.S MAULI JAGARAN	MAULI JAGRAN
5	0200202	G.S.S.S KHUDDA LAHORA	KHUDDA LOHARA
6	0500301	G.H.S DADU MAJARA	DADUMAJRA COLONY
7	0500401	G.S.S.S DHANAS	DHANAS
8	0500402	G.M.M.S DHANAS	DHANAS
9	0500501	G.H.S SARANGPUR	SARANGPUR
10	0500502	GMSSS SARANGPUR	SARANGPUR
11	0700401	G,S.S.S MALOYA	MALOYA VILLAGE
12	0701301	G.M.P.S PALSORA COLONY	PALSORA VILLAGE
13	0800701	G.H.S KAJEHRI	KAJHERI
14	1901102	G.P.S MAULI COMPLEX	MAULI COMPLEX
15	0101201	G.M.S.S.S 10	SECTOR 10
16	0101301	G.H.S 11	SECTOR 11
17	1000401	G.M.P.S 45	SECTOR 45
18	1000402	G.S.S.S. 45	SECTOR 45
19	1200202	G.H.S 19 C	SECTOR 19
20	1200301	G.M.S.S.S 21	SECTOR 21
21	1300202	G.M.H.S 28 C	SECTOR 28

22	0200501	G.S.S.S 15	SECTOR 15
23	0300101	GMSSS-16	SECTOR 16
24	0300201	G.M.S.S.S 22 A	SECTOR 22
25	0600502	G.S.S.S 38 W	SECTOR 38 W
26	0400101	G.M.S.S.S 23 A	SECTOR 23
27	0400101	G.M.S.S.S 23 A	SECTOR 23
28	0400103	G.M.M.S 23	SECTOR 23
29	0400201	G.H.S 24	SECTOR 24
30	0500101	G.G.H.S - 25	SECTOR 25
31	0500102	G.M.H.S 25	SECTOR 25
32	0600201	G.M.S.S.S 37 B	SECTOR 37
33	0600202	G.S.S.S 37 C	SECTOR 37
34	0600203	G.M.H.S 37 D	SECTOR 37
35	0600301	G.M.H.S 38 D	SECTOR 38
36	0600302	G.H.S 38 B	SECTOR 38
37	1500301	G.M.H.S 29 A	SECTOR 29
38	2000402	G.P.S - 1 MANIMAJRA	PIPLIWALA TOWN
39	0700701	G.M.S.S.S 56	SECTOR 56
40	0801001	G.P.S 52	SECTOR 52