



Government of Karnataka

**The National Programme of nutritional support to
primary education (NPNSPE).
(MID DAY MEAL SCHEME)**

**Annual Work Plan and Budget
2013-14
KARNATAKA**



Mid Day Meal Programme
Annual Work Plan and Budget 2013-14

1. Introduction.



NAADA GEETHE of KARNATAKA

"Jai Bharatha jananiya tanujaate, Jaya he Karnataka maate"

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History: In the ancient times, Karnataka was known as *Karunadu* (elevated land). The course of Karnataka's history and culture can be seen from the remains of the pre-historic times. The hand axe found at the Lingasugur in Raichur district was one of the earliest finding of the Stone Age. The history of Karnataka is also intimately interwoven into the great epic Ramayana.

Demography and literacy of Karnataka

Karnataka is bounded by Andhra Pradesh in the east, Maharashtra in the north and Tamil Nadu and Kerala in the south. The state covers an area of 191,976 square kilometres (74.122Sq miles) or 5.8 per cent of total geographical area of India. It is the eighth largest Indian state by area and ninth largest state by population, by comprising 30 districts. Kannada is the most widely spoken and official language of the state. Urban areas are thickly populated and where as rural are scarcely.

The state has many a number of tourism places like the Jog Falls, one of the most spectacular and popular waterfalls, Gol-Gumbaz of Bijapur, Gommateshwara of Shravanabelagola, Stone carvings of Belur and Halebidu, the palace of Maharaja of Mysore, Brindavan Gardens. The wild life sanctuaries of Bandipur, Banneraghatta of Bangalore, Nagarahole and bird sanctuaries of Ranganathittu, Mandagadde are the places which attract number of tourists.

Salient features of Karnataka

Number of districts	30
No of Taluks	175
Total population(Census 2011)	61130704
Male	31115528
Female	30015176
Sex Ratio	1000/964
Density of population	320 persons/sq.km
Literacy Rate Total	75.60%
Male	82.65%
Female	68.13%

Geography of Karnataka : Karnataka land is lying on Deccan plateau with western ghats connected to Arabian Sea. Mangalore port harbour lies in Karnataka. Many igneous rock formations and hilly areas are the remarkable topography of the land. Rivers-Krishna, Cauvery, Thunga Bhadra, Nethravathi and Hemavathy are sources of Agricultural cultivation. Moderate and less monsoon rains are the only hopes for agricultural cultivation. Natural vegetation and forests are found only in ghats and river bed regions, based on the even surfaces of land and availability of water. Food crops - Rice, Ragi, Maize, Jowar and millets and other commercial crops like coffee, Areca, chillies, Coconut, tobacco and vegetables are grown. Except deficit of natural rains and water resources, the land is fertile for agricultural cultivation. Annually some parts of the state come under drought.

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Culture: Karnataka has its own unique culture exhibiting devotions to existing religions . Antique cultural dance of 'Yakshagana and Open theatre shows of social, political, historical and epic related dramas are still enacted in villages. Mysore Peta, silk sarees and dresses are still famous and are considered the rich and salient garments of Karnataka. 'Karnatak music' is famous for festival concerts. The Forts, monuments and palacial remnants of historical rulers - Chalukyas, Kadambas, Rashtrakutas and Bahamani Sultans of Bidar, Gulbarga, Bijapura, Tippu Sultan's historical remains in Srirangapattana along with Maharajas of Mysore are found in the districts of Karnataka. The famous archaeological remains of Vijayanagara empire at Hampi are the famous historical remains.

Kumbhamela, Durgapooja, Deepavali, Dasara, Ugadi, Ganesha Chaturthi, Sankranti, Maha Shivarathri, Muharram and Christmas are the famous festivals celebrated in unique in the state with great grandeur.

1.1 Brief history of MDMS .

Since a long time CARE was the only programme went along the educational stream line providing 'upma' as a common menu for the Government primary school children all over the state. This food was not sufficient and tasty to the consumers. On the basis of the order from The Hon'ble Supreme Court, the Government of India made provisions for habitual hot cooked meal to the children of the Government and aided primary schools from standard 1 to 5th. After thorough discussions and convened meetings the state of Karnataka Government decided to provide Rice (from FCI) Dal, Edible oil and DF salt along with gas and contingency for the purchase of vegetables and spices for cooking rice and sambar. Then onwards, the stages of implementation started as here under:-

- Mid day meal programme was implemented in 7 educationally and economically backward north-eastern districts of the State during 2001-02.

- The scheme was extended to the remaining 23 districts of the state in a phased manner.
- The scheme is also extended to 6 to 7th std children from 01-10-2004.
- Now the Government of India is funding the scheme for children of classes 1 to 8.
- Government of Karnataka is providing hot cooked meals to the children of 9th & 10th standards of Government and Government Aided schools out of its own resources.
- Finally it was implemented in full swing during the year 2007-08. Now it has become an on going scheme for all these years.

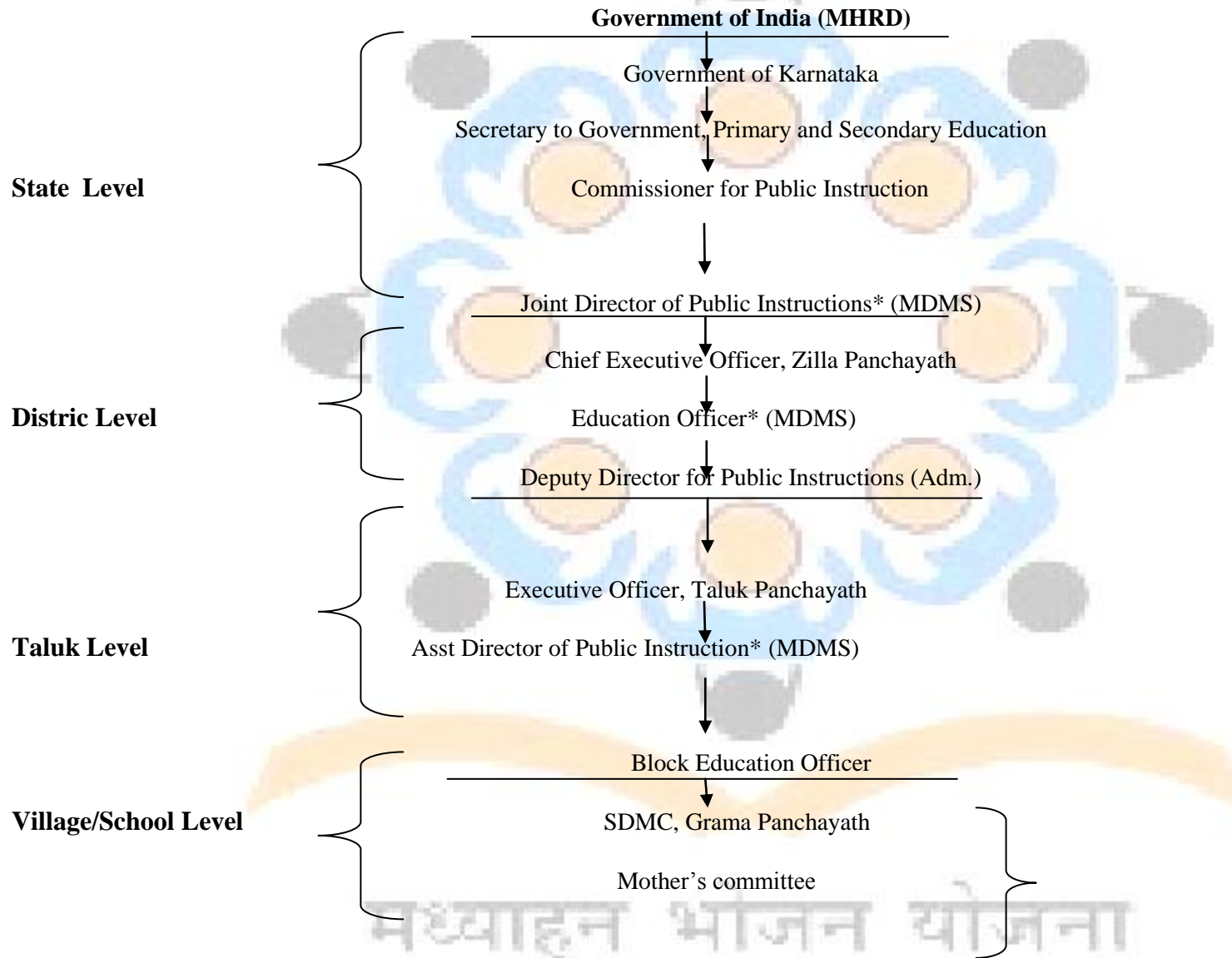
The main objectives of the programme are:..

- **To improve enrolment and attendance in schools.**
- **To improve retention rate in classes.**
- **To Reduce the drop out rates**
- **To improve health and hygiene of the child by increasing nutrition level.**
- **To improve learning ability levels of children.**
- **To develop social and national integration among the children.**

1.2 Management structure : As per the norms and directions of the Government of India the hierarchical administration of the state has to take care of the primary education system through operation of MDM scheme starting from the state administration to the school and Gram Panchayat level for smooth implementation. Thus the scheme of operation holds the following administration levels in the state.

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The flow chart exhibits the operation of MDM Administration in the state.



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1.3 Process of Plan Formulation:- It is obviously a requirement to prepare an Annual Work Plan for the year 2013-14 to continue the scheme for the benefit of the school children. Thus as per the instructions the process of plan formation was taken up in the state observing the overall execution of the scheme so far and the formulation of Annual Work Plan has covered the requirements and needs of the school children considering the previous exercise and important incorporations for the future year to come. The stage wise planning process was taken has here under:-

- ❖ District level 8 workshops were held for preparation of AWP&B involving concerned officials at both district and taluk levels.
- ❖ Meeting of stake holders was conducted along with Parents, CCH, SDMC Presidents, ZP/TP/GP Members, School HMs, Teachers, DDPIs, BEOs, BRCs, BRPs, ECOs and CRPs.
- ❖ School level AWP&B were collected, scrutinized, reviewed and consolidated at the Taluk level.
- ❖ Later the process was continued from district level to the state with concerned meetings and discussions
- ❖ All information was analytically processed and AWP&B was finalized as per the instructions of GOI.
- ❖ Finally the plan was placed before the SMC for approval.

2. Description and assessment of the program implemented in the current year 2012-13 and proposal for next year(2013-14)

with reference to:

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2.1 Regularity and wholesomeness of mid day meals served to children; reasons for program interruptions, if any and planning to minimize them:

Our approved working days are 233. Out of 233, till December we have covered 160 days. Un covered days are Two. We have not come across any such incidents of irregularity in any schools in the state, unless bundh etc . the scheme continued regularly by covering all the students in all schools in the state. The head masters, head cooks and SDMCs are instructed not to stop mid day meal program under any circumstance.

- They have been directed to overcome the shortage of food materials through provisions made as here under:-
 1. To adjust any shortage of food materials from nearby MDM School.
 2. To adjust the deficit of food materials from local PDS shops.
 3. To purchase the deficit food components through advance out of available accumulated funds of the school.

- Thus the MDM scheme in the schools never face any interruptions on all 228 working days during the year 2012-13.

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 norms.

NCLP residential schools have been opened to labor children and provided education and aimed to bring them under the main stream of education. Therefore Midday meals have been extended to NCLP school children in all the areas of Karnataka. To avoid the child labor

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enforced in poverty stricken families the hot cooked food has attracted them towards schooling. The parental burden of their children automatically gets reduced. The services to NCLP school children are marked here under:-

- ❖ Mid day meals was extended to NCLP school children from 2012-13. As per the norms of Upper primary schools.
- ❖ No of Children covered under MDM – 5307 in 115 Schools in 14 districts.
- ❖ Quantity of food grains and funds provided – 322.50 MTS and Rs. 97.40 Lakhs till 4rd Qtr
- ❖ No of working days for NCLP children – 312 days till 4rd Qtr.

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 operational system for implementation of this scheme takes a long route process for bringing the entire material stock on to the deck of preparation in the schools. The distributive system of food grains and challenges faced and plans adopted to overcome are marked here under:-

- ❖ Rice is lifted from FCI Godown in the Second week of every month and is stored in KFCSC godown at Taluka level.
- ❖ Dal, Oil and Salt are procured by KFCSC and stored KFCSC godown at Taluka level.
- ❖ Based on the indent placed, Rice along with Dhal, Oil, Salt supplied to schools in the last week of every month.
- ❖ Buffer stock will be maintained for a span of 1 month in all MDM schools and so also in KFCSC godown at Taluk level as standing instruction and also maintained.
- ❖ Food grains are lifted and supplied to schools one month well in advance.
- ❖ MDM Scheme is operated throughout the year in drought hit areas of the state in 157 taluks.

Challenges faced:

- ❖ Rice, Dal, Oil and Salt have to be transported together. In case of any interruption Dal, salt and Oil are not procured on time then it affects the distribution process. Such interruptions were rectified through substitute arrangements.
- ❖ In case of deficiency LPG cooking process is interrupted, remedial measures through substitute supplementation from the concerned gas agency is instructed for immediate action.
- ❖ Transporters are appointed by CEO, Zilla Panchayath to transport rice from KFCSC Godown to schools separately to avoid Transportation delay. Substitute arrangements have to be made by the transporters as per the standing instructions.
- ❖ Propose to call for tender at least once in quarterly basis instead of monthly in respect of dal, salt and oil purchase by KFCSC instead of every month's hard toiling.

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

In operation of the scheme the fund released by the Government of India and receipt of the same along with the matching grants from the state are classified distributively as per the requirements on the procedural basis and norms of the state execution. Stages of execution and allocations made during the year 2012-13 are mentioned below.

- FCI submitted bills to the Chief Executive officer, Zilla Panchayath of the concerned district
- CEO submitted the bills to the treasury and cheques were drawn and credited to FCI.
- A sum of Rs 5695.57 lakhs of FCI bill raised till the end of 3rd qtr, Rs 5695.57 lakhs has already been paid upto the end of Janury-2013.
- Regular monitoring and payment of cost of food grains is being made in co-ordination with FCI authorities.
- All bills are paid in time and cleared on the priority basis without any pendency.

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

The release of funds from the centre and state upto the level of school is operated on the time schedule prepared for the year 2012-13. The following table indicates the release of funds as mentioned below:-

S. No.	Instalment / Component	Amount	Date of receiving of funds by the State / UT	Date on which Block / Gram Panchyat / School / Cooking Agency received funds						
				Directorate / Authority	District*		Block*		Gram Panchayat / School*	
				Amount	Date of receiving of funds	Amount	Date of receiving of funds	Amount	Date of receiving of funds	Amount
1	2	10	6	10		14		18		22
(A) Recurring Assistance										
1	Adhoc Grant (25%)	12744.81	09-05-2012.	12744.81	04-07-2012.	12744.81	12-07-2012.	2339.95	17-07-2012.	2849.74
2	1st Instalment State Share	10799.10	21-05-2012.	10799.10	21-05-2012.	10799.10	26-05-2012.	1982.71	02-06-2012.	2414.68
3	1st Instalment	19422.89	24-07-2012	19422.89	05-11-2012.	19422.89	14-11-2012.	3566.04	21-11-2012.	4342.96
4	2nd Instalment State Share	10799.10	13-08-2012.	10799.10	13-08-2012.	10799.10	22-08-2012.	1982.71	29-08-2012.	2414.68
5	2nd Instalment	21415.47	18-12-2013.	21415.47	08-02-2013.	21415.47	11-02-2013.	3931.88	16-02-2013.	4788.50
7	LPG Add Fund	3015.00	19-03-2013.	0.00		0.00				
(B) Non-Recurring Assistance										
4	Kitchen-cum-store	15051.10	11-09-2013.		15-2.2013	15051.10	5-3-2013	15051.10	15.3.2013	15051.10
5	Kitchen Devices	2135.83	25-3-2013	25-3-2013	2135.83					

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2.6 Submission of Information in Mandatory Table (AT-24).

The mandatory table AT-24 is duly enclosed connected to the fund flow from state to the district, the blocks and finally to the school MDM account as mentioned below. The time to transfer funds from state to districts will be 05 days and from districts to taluk panchayats and school centres will take a span of 15 days. The flow of funds is always in advance for uninterrupted operation. Description connected to Mandatory table is shown in stages as here under :

- **Mandatory table AT-24 deals with the system of fund flow of MDM scheme.**
- **Central Government releases the fund to the State Government.**
- **The Finance Department in turn distributes the fund to the Zilla Panchyats of concern district.**
- **The ZP of concern district re-distributes and releases the fund to taluk panchayats and schools.**
- **Taluk panchayats release CCH Honorarium to Cooks Bank accounts by electronics trancefor.**
- **Schools utilize this fund for day-to-day activities of MDM.**

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

The mode of payment of honorarium to cook-cum-helpers including NGOs / SHGs / Trust / centralized kitchens etc., is made through electronic fund transfer to their concerned bank account without any delay. The CCHs are paid @ Rs.1100/-per month and helpers @

Rs.1000/-per month. The additional payment of Rs.100/- to the head cook is out of state fund. This honorarium is normally paid for a period of 10 months where as if it is extended to drought hit areas they will be paid round the year. NGOs participating in the midday meal programme are suppose to bear the expenditure in respect of kitchen sheds, other infrastructure facilities and transportation of cooked food to school. Wherever the helpers are appointed by NGOs such people's honorarium is paid through them only from the state fund. Circular is Issued during the year 2012-13, to appoint the helpers were NGOs serving schools in the ratio of 50:1, 100:2, 200:3, 300:4, to a maximum of 5 per school.

The essential services of helpers is to receive the packed food containers from NGOs at concerned schools 1 hour before serving the food. Before serving the food they have to clean plates and tumblers, area of service, even after the meals stands as their responsibility. While serving the food they are directed to wear clean Apron, hand gloves and head scarfs. The Helpers should clean the drinking water tank and drums twice in a week and keep daily checks. The Helpers are totally responsible for any mishaps at food serving place of MDM.

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.

As per procedure, the Government of Karnataka has nominated Karnataka Food and Civil Supplies Corporation as nodal agencies to procure and supply oil, salt, pulses and BPL rice to the schools. In case of deficit, the HMs are empowered to purchase required items through MDM or any available school fund. Cost of vegetables is credited to the HM/Head cooks/SDMC/MDM accounts through payees receipt to collect it from PDS or else to purchase vegetables locally at the rate of Rs. 0.71 & Rs 1.06per child of primary and upper primary respectively. Provision is made to purchase Gas cylinder at taluk level and supply to school at the rate of 1000 meals/cylinder to

primary and 750 meals/cylinder to upper primary. Gas agencies supply gas cylinders to the schools through planned route as per the direction of CEO of Zilla Panchayat. The Mode of payment to the gas agencies is made either in school or at the taluk level, calculating of the unit cost of Fuel consumption.(i.e No of children * days * Unit cost for fuel).

NCDEX (National Commodity & Derivates Exchange Limited):

KFCSC is the nodal agency to procure toor dal, RBD palm oil and salt on competitive basis using NCDEX platform. Every ZP has to place the indent before two months well in advance and through DD/Cheques based on the declared rates of previous months.

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

The system of cooking, serving and supervising MDM in the school is mainly based on the standing instructions provided to the centres along with measures of preventions for the cause of any untoward incidents is already familiarly made known to them through block level, district level meets. In the state of Karnataka there are 55681 schools. There are 43347 Government and 3867 Govt Aided kitchen centers. All of them are monitored by SDMCs. The remaining no of schools includes NGO care taking institutions and tagged on schools. The cooks are instructed to come tidily with clean clothing and to maintain personal hygiene which is frequently check by the SDMCs and the HMs of the schools. They are instructed to undergo health check up twice in a year to avoid any epidemic outbreak. They are instructed to clean and sweep the kitchen, utensils, cleaning food grains, pre wash of utensils, and vegetables using clean water. For collecting potable water through the water filters supplied by the State Government through zilla panchayats in the name of '*Jalamani*' for drinking purpose in Government schools. Preparation of food is being made on the basis of attendance indent of the children. The food items are collected from the store in front of the head masters for the purpose of cooking Vegetables are purchased by the cooks from the local market and fair and preserved for day today utility. Maintained registers maintenance

records are maintained daily by cooks regarding every day's consumption. After food service, they clean the plates tumblers utensils and place of cooking ideally for the next day's use.

○ **To avoid any untoward incidents during execution the following checks are maintained.**

Any leakage in gas supply is checked before igniting the stove. Vegetables are cleaned before chopping and checked while chopping for worm infections. Cooks and helpers should not carry materials of untoward reasoning while entering the kitchen like kerosene, insecticides and other harmful substances in the kitchen. Cook cum helpers are trained to use the fire extinguishers to avoid accidental fire. Before serving the food a minimum of two teachers of the same institution should taste the prepared food and record it every day. The Cook cum helpers, Teachers and present mother's committee members should check the pupils before serving the food having tidily washed their hands, plates and tumblers.

NGO participation in MDM.

The state is very fortunate to have 93 NGOs participating in the implementation of MDM Scheme with satisfactory services. Along with SDMCs, NGOs are also given opportunity to participate in the MDM. 93 NGOs are serving hot cooked meals to 10.68 lakh children across the State. All NGOs have established their own central kitchen. They distribute the food to the allocated schools through their transport vehicles. They take utmost care to transport food from kitchen to schools. As per inspections and observation made by the state authorities problems faced in serving food to schools through NGOs are marked here under preparation packing and distance traversed will all make the food to remain fresh and hot for a longer time in the vessels. Interruption in transportation here and there has caused delay in service . Spilling of food

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items also cause deficit in supply .To overcome the above problems-discussions in meetings have realized the serving NGOs to avoid the above sequences which they have taken positively to serve in a better way. Thus NGOs are strengthened for better service

2.10 Procedure and status of construction of kitchen-cum-store(i) funds released under the Mid Day Meal Programme (ii) other source.

As per the directions from the centre Kitchen-cum-stores are constructed annually under priority basis in schools where availability of sites, administrative approval and support for construction was available .Such places constructions were carried out as shown below.

- During 2005-06 State Government has released Rs. 30.00 crores for construction of 6000 kitchen sheds. During 2006-07 Rs. 26.00 crores to construct 5200 kitchen sheds at Rs.50,000/- per kitchen shed. During 2006-07 Government of India has released Rs. 5763.60/- lakhs for the construction of 9606 kitchen sheds and Rs.10944.60 lakhs has been released for construction of 18241 kitchen sheds at the rate of Rs 60000/- per kitchen shed. Out of which 25147 have been completed, remaining 867 kitchen sheds are in different stages of construction and construction of 10547 kitchen sheds are yet to be started. For the year 2013-14 it is proposed to construct 433 kitchen sheds for Government schools and 3892 kitchen sheds for Government aided schools.

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

Procurement of kitchen devices from centre and state funds are released to zilla panchayat of the districts. In turn the CEOs will take initiation for procedural purchase of kitchen devices like cooking vessels, storing containers, spoons, jugs, stoves, water filters and other accessories. Upto the year 2010-11 45399 kitchens got sanctioning and procured with kitchen devices. In the year 2012-13 (till the

end of February-13) 12026 kitchens were newly sanctioned and 30691 kitchens were given renewal sanction for the purchase of devices under replacement instruction at a common unit cost @ Rs. 5000/- per kitchen center. Total grants released are Rs 2135.85 lakhs for procurement it is under process.

- **In majority of the schools donors have donated plates, tumblers, mixer grinders, pressure cookers, water filters, sintex water tanks, mats, aprons/ head scarf's and hand gloves to cooks. In some schools donors have provided constructed dining halls for the purpose of mid day meal consumption by the children.**



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

The details of capacity building and trainings conducted for different categories of persons in the mid day meal programme are mentioned here under during the year 2012-13.

- State level workshop was conducted on 21.2.2013 in Bangalore for District level Eos of MDM and Taluk level ADPIs of MDM on Food safety and standard act 2006. One day training of all Cook cum helpers at the cluster level was conducted by Taluk ADPIs of MDM. Monthly

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progress review meeting of Eos MDM were conducted during the year 2013-14 from June to January workshops of all officials. Work shops arranged for cchs at the taluk level by NGOs.

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

MIS at school/village, block, district and state level is consolidated monthly and annually for the purpose of observing realities and analyzing the requirements for the smooth and continuous implementation of the MDM programme. The process of collection and consolidation is shown stage wise as here under :-

- Information regarding the student strength, number of beneficiaries is collected through CRP of clusters. The information is consolidated at the taluk level/at the district level. It is uploaded in MIS portal. It is computerized in the system at the taluk level. During the year 2012-13 205 new laptops are sanctioned and procured to taluks and districts for Data entry purpose in MIS Portal. Data entry operators are provided for taluk and district level through external agency-through out sourcing from the year 2009-10.
- **Special features connected to MIS at the level of state:** Joint Director of public instructions, (Mid day Meal scheme) office is working in an old building. It is proposed to renovate the building and to provide computers. It also equips with man power by two consultants. one with MBA and other with BBM qualification for time to time evaluation of implementation of mid day meal scheme. A consultant who has expertise himself in the field is preferred more for this work as a consultation officer. One statistical assistant with M.Sc statistics qualification for better management of statistics relating to MDM is a requirement to MIS. Two Data entry operators for assisting statistical assistant. And one computer programmer for JDPI MMS office is also a need of the office for maintenance of MIS .One accounts assistant for maintaining accounts in the JDPI MMS office is also a dire need.

work of Cook cum helpers belonging to SC/ST ,OBC and destitute and widows are given priority in selection. They are well trained to cook better quality nutritious and tasty food. Timings of cooking completion, time of food serving along with menu chart is displayed in school. Managing time schedule schools. Details of kitchen cum store construction, year, estimate cost are displayed. Cooking devices available in the school are also displayed. Departmental supply and donors contributions are displayed.

2.15 Measures taken to rectify:

a) Inter district low and un even utilization of food grains and cooking cost.

There are no such cases of low and uneven utilization of food grains and cooking cost found in the state. The little variations found in schools are managed with occasional usage.

Eg: National festivals and school days celebration additional contribution of Jaggery, sugar and other festive ingredients by local donors will help the scheme for the best utility of Rice- (Chitranna, Puliogare, Pulav etc), Dal-(Bisi bele bhath, Sweet puddings, Holige etc) Additional oil is contributed for special varieties of cooking by donors. Thus cooking cost remains the same without any change. Low and un even utilization of food grains is managed within the school bands and question of inter district management obviously never arises.

b) Intra-district mismatch in utilization of food grains and cooking cost.

As per the observations made by state and district administration including the SDMCs and parental associates the frequent checks in procurement of food grains and other items are under right usage as per requirement of the day and menu chart of the schools. There are no cases of uneven utility found in the districts. By the end of the year 2012-13 majority of the schools in the state have never procured with indent for the month of March-2013. They have utilized the remaining balance of food grains of the previous months accumulation. It is an evidence of right utility of food grains in the state.

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c) Delay in release cooking cost at school level.

Cooking cost and other contingency is being released two months in advance. Hence there is no scope for the delay. If there is technical problem shortage of funds head master advanced the funds available in the school based with the condition of recover the amount with the permission of SDMC President. Steps are taken by the state and district authorities in releasing advances of cooking cost to schools without any delay.

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

Dr. Ramanaik Prof of Dharwad university, and Ms Price water house coopers pvt ltd did evaluation studies in the year 2010-11 and now this year third party evaluation is conducted by STEM (Centre for Symbiosis of Technology Environment and Management) is in progress , It will be submitted with the 2nd Qtr of 2013-14.

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

Good quality tasty and delicious food is prepared and distributed to all the school children through MDM as per the local taste on the basis of needs and the demand and opinion of the children in majority of the schools.

The institutional children are addicted to the preparation of rice and sambar prepared by locally available, spices, Masala, Vegetables, varieties of rice preparations are disliked by the children without sambar. Children praise the common consumption of rice and sambar. They highly praise the occasional preparations of sweet puddings using jiggery and oil during natural festivals. Women are appointed as Cook cum helpers to cook and serve the meal. Mothers' committees have been constituted in each school to participate in cooking and serving the meal suitable to local taste..

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Inter districts inspections – A new concept in MDM implementation:

- In those 2 days one day school visits and inspection of ADPI office of MDM were done. In Next day the observations were discussed in the meeting which enabled to identify and take suitable remedies to rectify the problems regarding MDM as early as possible.
- These are some suggestions given in the workshops conducted at the divisional level. They are.
 - ✓ Medical checkups to be done to all the cooks once in six months compulsorily.
 - ✓ Prepare food in schools is better itself than supplying food from NGOs.
 - ✓ Make Provision of insurance and pension scheme benefits to cook cum helpers and their families through labour department for these unorganized sectors of labourers in future.
 - ✓ Students need supplement food like snack, banana, and eggs as in other states.
 - ✓ There is a need to develop bio-intensive garden in all schools and to grow vegetables to add extra nutrition to MDM programme.
 - ✓ Cleanliness and safety to be prioritized.

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Success Stories of Mid Day Meal Programme in Karnataka

Mid Day Meal program is successful in Karnataka. There are many success stories in the implementation.

- Community participations are encouraging to the greater extent, which has helped for the better implementation of the program. People representatives of all levels especially of SDMC, Gram Panchayat members, DC and CEOs of the districts are taking personal interest in MDMs programme implementation in their respective districts. Some schools Food menu in the form of picture rice or puliogare is prepared and served as refreshment out of the remaining food grains. The Headmaster role has played a vital role in making arrangements for evening food for children even after school hours. The beneficiaries belong to most economically backward class and labour class. ANNA CHATRA a special stage for food distribution in the school. Drumsticks and leaves which are more nutritious and tasty vegetable, full of iron contents are grown in the school kitchen gardens and used in sambar which is liked most and enjoyed by the children in Midday meals. Newly MDMS Handouts and Guideline Pamphlets have been printed by the ZP of the district and distributed to the entire Cook cum helpers and thereby training and enlightening them to work more efficiently. Cluster level monthly meetings are arranged for the Cook cum helpers and the issues/problems are solved there itself. By this effort midday meals programme students attendance in schools has been raised to 90%. School children are getting good quality hot cooked meals at schools with lot of nutrition components through vegetables and different varieties of green leaves along with cereals, protein which are very tasty to form delicious food. Community participation and support is to its fullest extent for MDM in the schools.

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- Most of the schools collected plates, tumblers, cookers, mixer grinders for MDM by local donors .Children are consuming milk and milk products given to them by the milk federation since there are more cattle rearing and pasturing in rural parts, diary milk supply is also good. Where is a school near the temple children are getting coconut and jaggery used for Mid Day Meals preparation which adds to the better taste and nutrition.
- The teachers and the student have established very good school garden where almost all types of vegetables, greens are grown and used for Mid Day Meals. Additional vegetables increase the nutrition level of children and thereby increasing the activities of children and learning capacity. Coconut trees, Jack fruit trees and mango trees, guavas, papaya, bananas are also grown in the school and fruits are given to children. Prepare local verity of Sambar like Bassaru, Massoppu by using vegetables and grains and prepare Mudde are also provided by using locally available millets

like Jower and Ragi, for additional for nutrition. In some Mutt's is joining hands with MDM and providing extra nutritious ragi balls and sweets daily to schools children.

- With the parent's support, who are farmers, grow vegetables and greens in the schools and add additional nutrition to Mid Day Meals through supply of good quality vegetables. They have adopted **sprinkler water supply and rain harvesting systems** with the help of local community in schools in the taluks. They have made dining tables and benches out of locally available stone slabs in the school garden and eat under the shady trees in the school. They enjoy *Vanabhajan* (eating in the garden under shady trees) MDM in school.
- Bottle Gourd vegetable is grown along with lot of greens which are used in Mid Day Meals food. This is highly nutritious with lot of protein iron and calcium, which makes children healthy and strong.
- The Head Masters and P.E teachers take lot of interest in growing vegetables since they are basically agriculturists. SDMCs have shown lot of interest regard MDM in schools. Thus, community support is very high in those schools. In some districts Cook cum helpers are well trained in cooking nutritious good quality food and are provided with good 2 types of uniforms, aprons and head scarf's and also some are provided hand gloves. Idly, Dosa and chatney, sambar and sweets are also provided. The water filters are provided to schools by GOK scheme "JALAMANI". Idly Cookers, Pressure Cookers, Grinder Mixies have been donated by the local community.

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- MDM has been appreciated by many newspapers and medias regarding the provision of good quality food to school children. Idly, Dosa and chatney sambar and sweets are also provided on every Saturday. Three days in a week the different nutritious green leaves are used with toor dal and gram for a change in taste and good quality sambar. Bassaru, Massoppu and Mudde are also provided by using locally available grains like millets Jower and Ragi, for additional Nutrition.
- Apron, Caps, slipper, Masks and Hand gloves have been provided to the entire Cook cum helpers of MDM throughout the district by using the amount available in schools itself. The CEO of the districts has initiated by involving himself encouragingly in the programme and 100% kitchen sheds have been completed and painted from the point of view of uniformity and cleanliness. The children are getting good quantity of vegetables and nutrition since they grow lot of vegetables in the district. Zilla panchayath President and members and people representatives have voluntarily

involved in the effective implementation of MDM and community participation and involvement is appreciated by the electronic and print Medias regarding the provision of good quality food throughout the districts. Safety and cleanliness have been given more importance in MDM and in kolar the teachers eat along with students in schools and the food is cooked as per the opinion of the children. They sit together in a row and eat. This has created social integration throughout the district. ZP members and people representatives visit schools and check the quality of food given to children. Since January-2013 ragi millet is used in MDM programme, it will be continued for the year 2013-14 on the basis of previous demand.

- SDMC is supporting to grow plenty of vegetables and distributing to neighboring schools. Every day the children are getting good quality food with lot of vegetables. MDM implementation is totally best with quality food.
- Due to MDM children are hale and healthy and participate in all activities of the school both in and out. This is one of the reasons, for 100% attendance and learning in the school so they thank MDM scheme for ever.
- Some schools has made good name in its excellent achieve both in education as well as MDM implementation. In these schools SDMCs are too good and highly co-operative. Community participation is highly appreciated. They have donated mixer grinder, utensils, plates and tumblers to children. Due to MDM implementation, the attendance in the school has increased and regularly children are attending the class and participating actively in both curricular and co-curricular activities. Community/donours have provided plates Most of the schools have developed bio intensive kitchen gardens in which lot of fresh vegetable and green leaves are grown and used for Akshara Dasoha which has helped in increasing the nutrients among children.
 - Community participation is very good and everyday donors are providing vegetables and extra contingency amount of Rs six hundred per school for buying ingredients per month. Wire meshed box, water filters are donated to MDM by the parents.

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- Some schools Idli and Dosa are prepared in the schools of on every Saturdays and distributed to children in MDM which is highly enjoyed and consumed by them. Uniforms, apron and head scarf/cape are provided to all the cooks in the district to maintain hygiene and safety. As shown in the below photograph idly cookers have been provided to schools by the donors in the community.
- New type of hybrid drumstick seeds have been procured which yields more in quantity and quality. It has been distributed throughout the state by the Joint Director to MDM. Idli and Dosa are prepared in the schools of on every Saturdays. Idly Cookers are used to Cook Idly which is donated by the community and also by the local Govt Officials. All kitchen walls and roofs are whitewashed once in six months to maintain cleanliness.

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.

- **Un hygienic food served:** there are no such incidents in the state about unhygienic food is served to the school children.
- **Children falling ill :** No-where in the year 2012-13 children consuming mid-day meal fell ill. Healthy and normal hot food is served in all MDM schools.
- **Sub-standard supplies:** everywhere standard food grains and ingredients are supplied. There is a standing instruction to the districts and taluks for immediate replacements of sub-standard supplies. It is followed punctually by the implementers.
- **Diversion/misuse of resources:** very rare complaints from the public are seriously viewed and procedurally solved the problems. During 2012-13 no such complaints are received.
- **Social discrimination:** No such incidents happen in this year. As a elected body with all legal protection, SDMCs are so powerful to safeguard the rights of all the socially back ward community children.

- **Safety measures adopted:** standing instructions, frequent check ups and inspections carried by the system of hierarchy have totally avoided the recurrence of any untoward incidents in the successful operation of MDM scheme in the schools.

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

At present 93 NGOs are participating covering 10.68 lakh children of 1 to 8 classes in 5790 schools across the state. They have set up their own kitchen centers and preparing hot cooked food in common to their adopted number of schools. The cooked food is safely and tidily packed in containers and transport them to the schools one hour before meals. The helpers are appointed as per the procedure said before and they serve the food after receiving at schools. NGOs are provided with 100 gms of rice and Rs 3.11 cooking cost per child per day for classes 1 to 5. Similarly 150 gms of rice and Rs 4.65 cooking cost per child per day for classes 6 to 8. Separate meeting in the month of June will be called as routine practice to discuss and provide good quality food to children in school. Proper workshops are conducted on food safety for NGOs during the year 2012-13 with instructions to. Supply good quantity of food with grains, vegetables etc in closed containers in order to ensure the coverage of distance and safety.

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 and recording of height, weight etc.,

The Department of Health in the state is taken into confidence for the purpose of serving the MDM stake holders for maintenance of schools health program. It is obvious to gain momentum on health checkups of the children where a healthy child can pickup good education along with the MDM nutrition. Children of MDM are provided with micro-nutrients, vitamin-A, Iron with folic acid and recording of height, weight etc is also procedurally followed in all schools. The details are incorporated :-

- Unit cost is Rs 14 per child. Budget for the year 2012-13 is Rs 782.71 lakhs.

- Supplementary nutrition in the form of tablets, the details are as follows:

Cost of Tablets per Child		
ALBENDAZOLE/ CANDIDATE/YEAR	VITAMIN A 2Lakh IU/CANDIDATE	IRON and FOLIC ACID /YEAR
2 TABLETS	2 TABLETS	108 TABLETS
0.42Ps per tablet	0.325Ps per tablet	0.1075Ps per tablet

- Vitamin A tablets (2 lakh IU) : at the rate of 2 tablets per year per child once in 6 months.
- Iron and Folic acid tablets (20 mg) : at the rate of 3 tablets per week per child for 36 weeks in a year.
- Albendazole (400 mg) de worming tablets : at the rate of 2 tablets per year, once in 6 months.
- This year Vitamin A and Albendazole and IRON and FOLIC ACID Tablets are administered to 55.90 lakh children.
- As per indent the department of health has supplied the tablets for health and nutrition to all the stake holders.

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A massive health checkup programme of all students of 1 to 10 standards studying in Government, Government aided and unaided schools is compulsory conducted under **"Suvarna Arogya Chaitanya Programme"**. By maintaining health cards of children during the month of August from 1st to 31st every year. SSA has contributed health cards. In case of detection of any serious health problem, the student is given proper medical treatment free of cost. This programme is being conducted in co-operation with Health and Family Welfare department funded by NRHM. The treatment is given in Yashaswini network hospitals. This programme will be continued and additional nutrient tablets are distributed to all the children of MDM Schools.

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

The present monitoring structure at various level and strategy for establishment of monitoring cell at various level is mentioned with stages. For State level Steering Cum Monitoring committee headed by Additional Chief Secretary to GOK, holds meetings once in six months every year to review the

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progress of MDM. Major issues are taken up for discussion and decisions made are implemented. District level and Taluk level SMCs are also constituted and meetings are held to review the progress of the District and Taluk respectively.

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

As per guidelines issued under midday meal programme, steering-cum- Monitoring Committees have been constituted at Block, District and State Levels. In the year 2012-13 Numbers of meetings conducted: State level-1, District level-48, Taluk level-209. Inter district Inspections are conducted by the state level for the better implementation and monitoring of the programme where in all the records are scrutinized and the quality of food is checked randomly. Regular quarterly Phone in programme on radio attracts a lot of public listeners and the problems of MDM are solved through easily by the Secretary, Primary and Secondary Education, GOK, Commissioner for Public Instruction Director Primary Education, Joint Director MMS. It has also been planned to shoot documentary film about the success stories of MDM and also best practices that are in practice throughout the State. Best working ADPIs of the Taluk and also Cook cum helpers may be awarded for their excellent service on some expected parameters. Advertisements are published through print media such as news paper. It is also planned to advertise through news bulletins and jingles on electronic media such as radio and television to popularize the effective implementation of MDM programme in the State.

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

Inter district Inspections are conducted by the state level. For the better implementation and monitoring of the programme where in all the records are scrutinized and the quality of food is checked randomly. Directors, Joint directors, Deputy Directors, Block Education officers, Block resource co-coordinators, Education officers and People representatives, ZP and TP Officials supervising MDM programme. So far 46177 schools have inspected

out of 55113 schools. That means 82.87% of the schools have been inspected upto the end of Dec-2012. 100% inspections will be covered by the end of this academic year. 100 questions prepared to inspect MDM to all the state holders. All officers should see the scheme during their visits and inspections compulsorily.

Summary of findings:

- Shortage of cooking cost where the strength is below 50.
- In places where the strength is 1 to 25 1 cook will be working. When the cook cum helper remains absent for the reason of illness others there will be interruption in serving the midday meals.
- There is a need on the basis of demand from SDMCs for adopting for Steam based cooking in schools where the strength exceeds more than 300 students.
- There is also a demand for construction of Dining hall for the strength of more than 500 pupils in the schools
- There is an acute labor problem in rural and urban areas where the existing cooks and helpers are rejecting and darting back for the existing honorarium made in MDM. Hence it is a dire need to enhance their honorarium sum to a minimum labor cost.
- For smooth and uninterrupted running of MDM at least one independent MDM co-coordinator per hobli is essential for implementation and monitoring of the scheme.
- Establishment of district level training centre for training of cook/sdmc/Hms
- To encourage the dedication and service awards be presented identifying the best school kitchen, cooks at the clusters/block/district and stale level annually as routine practice.
- Massive training to the stake holders of MDM under **"Food safety and standard act 2006"** is to be carried out.

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.

General Observations and Suggestions made by MIS (MHRD)	Action taken and compliance report
MDM was not cooked for 1-2 days in 4 schools in the districts which could be have been avoided.	It has been strictly instructed to all the EO's of the districts not to stop midday meals cooking at any cost under any circumstance. They have to make alternative arrangements according to the situation suitably.
There is a difference of three percent in the number of children who avail MDM as per MDM Register and the children who actually avail. This may be rectified.	Action has been taken to rectify the difference of 3% children who avail MDM actually. when local factions and village festivals are their children come to school in the morning and go home for meals in the afternoon. During this time the difference occurs. Food is prepared in school as per the morning attendance; If the children go home the actual availing numbers differs.
Menu is not displayed in any of the schools.	When verified it has been noticed that while painting the schools the wall boards have been erased, for further menu display board writings monitory assistance is required, this problem will be set right in the school reopening time. The instructions have been given to all the schools to display menu chart and adhere to the same.
Variety is followed to some extent; if possible more variety may be brought in the type of food.	Menu chart contains different varieties of menu prepared in the school. 4 days in a week Rice and Sambar with different vegetables will be given one day Bisibele bath/Curds/Curry given. On Saturday sweets/ Idli/Dosa/Sambar/Chatni/Rasam is given. In some Districts using millets Ragi etc mudda and green leaves with dal <i>Bassar</i> , <i>massoppu</i> are also served efforts are going on to implement food varieties in schools. .
Cooks and helpers are there in all the schools, but their appointing authorities differ.	Clear Gridlines are issued to Gram Panchayath and Municipalities. In Gram Panchayath the appointing authority consists of President of Gram Panchayath and President of SDMC and HM of the School, in Municipalities the Chief Officer of the Ward and President of SDMC and HM of the School are the appointing authorities, thus their appointing authorities differ from GP, Town Panchayth and Municipalities. Appointing authority is EO Taluk Panchayath.
Uniformity may be maintained in appointment of cooks/helpers as well	Cook cum helpers are taken on purely temporary basis by 3 men

<p>as their mode of payment.</p>	<p>committee comprising of HM, Sec. Gram Panchayath, and president SDMC throughout the state. In some districts cooks are from <i>Stri Shakti</i> Self help groups. Most of the cooks are paid remuneration through bank A/C. In remote villages where Banks are not easily accessible therefore the amount is transferred to SDMC A/C and in turn the Cooks are in cash. GOK is giving Rs. 100 extra to Head Cooks since they have to maintain MDM records in the school. For the year 2012-13 cost for construction of kitchen sheds is released based on the plinth area.</p>
<p>Size of the kitchen should vary according to the strengthen of the schools.</p>	<p>It is true that size of kitchen sheds should vary according the strength of the children. Grant released per kitchen sheds is 60000/kitchen shed However efforts are being made to construct kitchen sheds through the help of the donors.</p>
<p>Cooking food in the classrooms has to be avoided.</p>	<p>Instructions have been given to keep cooking activities away from class rooms and children. It will be strictly enforced in the future. No such incidents occurred in the year 2012-13</p>
<p>Participation of parents and SDMC members in monitoring of MDM is satisfactory. But there is a need to increase the participations of local bodies.</p>	<p>In some of the school parent visit and over see preparation of midday meals. It will be established in all schools.</p>
<p>In the supervision of MDM roaster of community members have to be encouraged as it is practiced only in small percentage of the schools.</p>	<p>Community participation and MDM supervision by the members is encouraged. It will be increased in future.</p>
<p>As mass media is a very poor source of information about the MDM Scheme, efforts will have to be made to give wider publicity.</p>	<p>Wider publicity will be given in the future by giving ads in Newspaper and television.</p>
<p>MDM has been inspected at state level in only 5% of the schools though. It was done at the block level in 92% of the schools.</p>	<p>State administration has covered nearly 32.14% inspections from the state office only by making teams of officers and sending them different districts for inspections. And also 96.5% of inspections have been covered at the District and Block level is a point of contentment</p>

Frequency of visit is 1-15 times at block level, 1-5 times at district level but only once at the state level. Therefore, attempts may be made to increase the frequency of visits by district and state authorities.

The suggestion is accepted and will be in future followed in future Frequency of visits will be increased at the state level by the state authorities.

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

The Government of Karnataka Midday Meal Scheme has started Grievance Redressal Cell as on 29th of March 2011 at 4.55PM for redressing issues related to the MDM Scheme. The Mid Day meal scheme (Akshara Dasoha) HELPLINE NO: 1800 425 20007. The cell is active and functional in solving the problems in midday meal program throughout the state. Totally 223 grievances have been recorded regarding the complaints about midday meals program. Out of which 201 complaints have been solved at both state as well as district levels, remaining 22 are about demand for increasing the salary of cooks. Nearly 860 information's were asked about midday meals scheme. Joint Director, DDPI's and other officers have visited the problematic spots and have given solutions to the problems regarding the usage of good food grains, more vegetables, cleanliness of food grains, supply of gas cylinders, appointment of cooks and giving quality food to children. The issues have been raised for discussion during the review meetings held at different districts under the chairmanship of Commissioner of Public Instruction and solutions have been suggested to rectify the problems. Inspections have been conducted in the problematic kitchen centers and the problems have been sorted out at Taluk and school levels in the districts. Most of the

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questions raised regarding delay in food grains and fund flow, gas cylinder supply and appointment of cooks and quantity of vegetables etc. and all these are met with the solutions.

2.26 Media campaign, if any.

- ***Karmaveera*** weekly magazine of Karnataka has appreciated GHPS, Gumasta colony in Bijapur district for giving 2 times meals to very poor children both in the afternoon as well as in the evening. Print media has encouraged the MDM provision to school children during the summer vacation also in draught areas in 157 taluks in the state. Radio jingles have been broadcasted to propagate the MDM provision to school children. TV ads have been telecasted to popularize MDM scheme in the state and community participation is encouraged through the same. Instruct all EO, district level MDM officer, to write, about our scheme progress, invite suggestions, and to collect articles from teachers sdmc, general public, to publish our department owned Monthly Known as ' Akshara Varthe'' which reaches to all Govt Aided and Unaided schools every month in the state. Local papers publish the details of MDMS in their papers on First priority.

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 Commissioner of Public Instruction has continuously reviewed the progress of the implementation of MDM in all the Divisional, District level review meetings and also weekly review meetings where in the progress achieved in all the districts are processed. Marks have been awarded to districts based on the achievements. He has also convened a meeting for Oil company proprietors and has discussed about the regular supply of gas cylinders to schools on priority basis and strict instructions were given to them to supply LPG Cylinders to schools well in time to avoid any hindrances in MDM. He has given lot of importance, suggestions and instructions for the improvement of the scheme and he is strictly accelerating the progress and achievement of the scheme by these review meetings. Community and children have accepted the mid day meal programme wholeheartedly. Now a

day's food is cooked according to the local specific taste and the opinion of the children instead of the decision by the Headmaster. Community participation is highly appreciated and encouraged which has become a great support for the effective implementation for the programme. The objective of the Mid day meals have been achieved to a greatest extent by which children have become more healthier and participate in all the activities both inside and outside the classrooms. i.e both curricular and co-curricular activities. Social integration among children has been developed. Children are fond of the food being served in the school. 97% of parents of both in urban and rural areas felt that the MDM programme has been useful to them. Undoubtedly the MDM programme has improved the nutrition level among the children but has also helped in increasing the attendance, retention as well as learning capabilities and nutritional level.



Healthy Child, Healthy Smile, Happy educational life

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