



Government of Karnataka

The National Programme of Nutritional Support to Primary Education (NPNSPE).

## MID DAY MEAL SCHEME

Annual Work Plan and Budget  
2014-15 *Mid Day Meal Programme*  
*Annual Work Plan and Budget 2014-15*

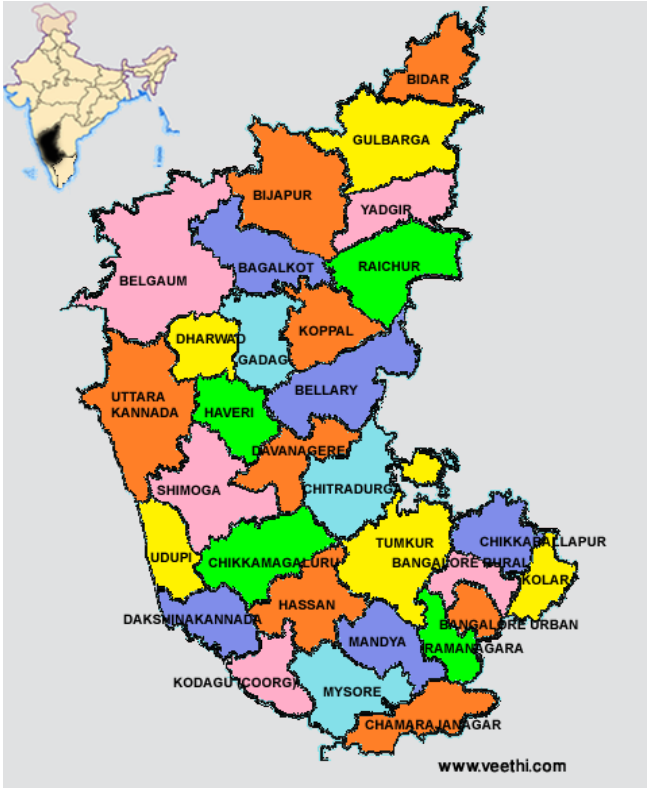
## 1. Introduction.

### Arogyvantha Mangu Deshada Nagu..... (Healthy Child is Nation's Smile)

Karnataka is a state in South West India. It was cornuted on 1 November 1956, with the passage of the States Re organization Act. Originally known as the State of Mysore, it was renamed as Karnataka in the year 1973. The capital of Karnataka remains as Bengaluru based on the historical rule of the King Kempegowda and is the largest city of the state.

The state has many evidences connected to the old stone age Ex: Hand axe of Lingasagur. Recently Hampi Utsav was celebrated with great splendor bring out the old culture of the region in splendid way.

### Demography and literacy of Karnataka



Karnataka is bordered by the Arabian Sea and the Laccadive Sea to the west, Goa to the north west, Maharashtra to the north, Andhra Pradesh to the east, Tamil Nadu to the south east, and Kerala to the south west. The state covers an area of 191,976 square kilometers (74,122 sq mi), or 5.83 per cent of the total geographical area of India. It is the eighth largest Indian state by area. With 61,130,704 inhabitants at the 2011 census, Karnataka is the ninth largest state by population, comprising 30 districts. *“Kannada”* is the spoken and official language of the state.



Mysore Palace is one of the most magnificent buildings. The interior of the Palace is equally worth a visit, for its spacious halls, paintings and architectural beauty. The palace is an excellent combination of Indo-Saracen architecture.

*Geography of Karnataka:* Karnataka land is lying on Deccan plateau with Western Ghats connected to Arabian Sea. Mangalore port harbour lies in

Salient features of Karnataka	
Number of districts	30
No of Taluks	175
Total population(Census 2011)	6,11,30,704
Male	3,11,15,528
Female	3,00,15,176
Sex Ratio	1000/964
Density of population	320 persons/sq.km
Literacy Rate Total	75.60%
Male	82.65%
Female	68.13%

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.

**Culture:** Karnataka has its own unique culture heritage devotions to the 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. ‘Karnataka music’ is famous for festival concerts. The Forts, monuments and palatial 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, Ramzan, Bakrid, Muharram and Christmas are the famous festivals celebrated as unique in the state with great grandeur.



**Language:** The Kannada language serves as the official language of the state of Karnataka, as the native language of approximately 65% of its population and as one of the classical languages of India. Kannada played a crucial role in the creation of Karnataka: linguistic demographics played a major role in defining the new state in 1956. Tulu, Kodava and Konkani are other minor native languages that share a long history in the state. Urdu is spoken widely by the Muslim population.



## 1.1 *Brief history of MDMS:*

Mid day meal programme was implemented in 7 educationally and economically backward north-eastern districts of the State during 2001-02. Later, the scheme was extended to other districts of the state in a phased manner.

As per the directions of the Supreme Court of India the scheme of providing hot cooked mid day meal was implemented for all the children of classes 1 to 5 of both Government and Government Aided primary schools. The scheme also extended to 6 to 7th std children. 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.

1.2 Under Mid-day Meals Scheme, 3 Kilograms of Rice per month for each child was given in all Government schools until 2002-03. Initially Midday Meal Programme was started during the year 2002-03 in SEVEN districts of North eastern parts of Karnataka which were identified as educationally and economically most backward areas. Under this programme children who were studying in 1-5th Standards in Government primary schools were served with hot cooked Mid-day Meal.

- During 2003-04, this programme of Mid-day Meal, was extended to the remaining 23 districts.
- This programme was further extended to Government Aided primary schools from 01-09-2004.
- Further it was extended to all Government and Aided primary school children of 6th and 7th standards from 01-10-2004.



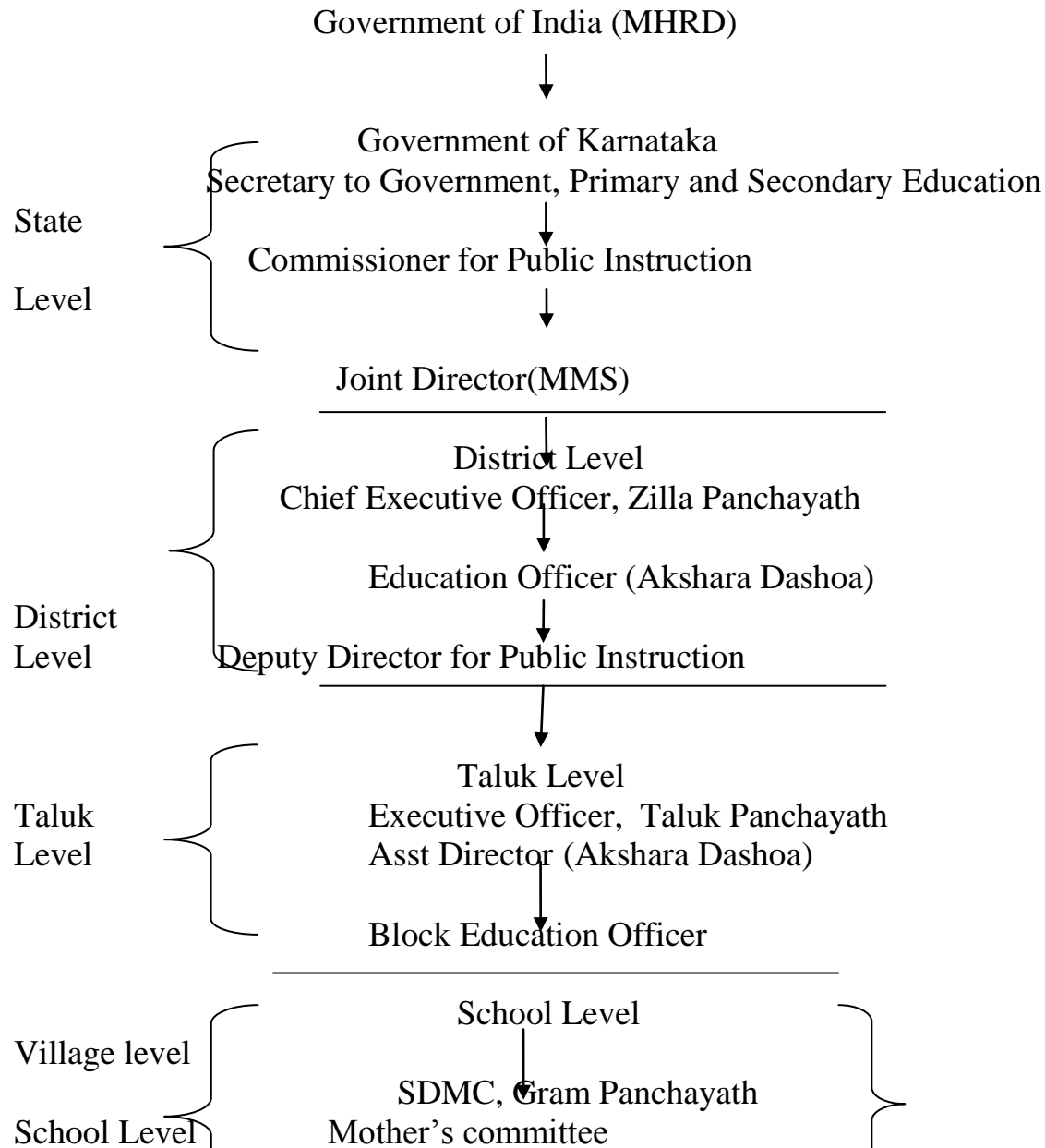
- The same programme was further extended to all Government and Aided high schools from 2007-08.
- By this all the government and aided school children of 1-8th standards were provided midday meals with the central government assistance.
- 9 to 10th standards were provided midday meals with the state government is assistance.
- 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 dropout rates annually
- To improve health of the child by increasing nutrition level.
- To increase learning ability levels of children.
- To develop social and national integrity 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. The flow chart exhibits the operation of MDM Administration in the state.



**1.3 Process of Plan Formulation:-**



It is obviously a requirement to prepare an Annual Work Plan for the year 2014-15 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 as here under:-

- ❖ 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. Through discussion took place, resolution were collected. Finally decisions were taken to planning based on the requirements and facilities and AWP&B plans at school level was prepared.
- ❖ School level AWP&B were collected, scrutinized, reviewed and consolidated at the cluster/Taluk level.
- ❖ Division level 4 workshops (Bengaluru, kodagu, Bijapura Gulbarga) and were held for preparation of AWP&B involving concerned officials at both district and taluk levels.
- ❖ Consolidation of Taluk level AWP&B was completed in the form of District plan.
- ❖ Later the process was continued from district level to the state with concerned meetings and discussions and the state AWP&B was drafted.
- ❖ The drafted plan was again reviewed and 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 and got approval by the SMC under the chairmanship of Assistant chief secretary, to the Govt of Karnataka state.

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

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

- The scheme is operated in the approved working days 234 of the year and based on the regional requirements,- food grains- Rice, Wheat, Ragi were utilized for the preparation of hot meals. FCI has not allocated Ragi, even otherwise the utility practice in eight districts were minimized to only one district (Kolar)during 2013-14, owing to the price hike of Rs.28/- per kg of Ragi which could not be compensated. This major interruption was solved by supplying wheat as substitute food grain which is served in the form of Upma, Payasa,chapathi, or Puddings.
- The state has directed to all the districts, who are maintaining MDM, not to stop or temporarily stop the scheme for the reason of deficit supply or Non-supply owing to natural reasons and also to overcome this situation through immediate adjustment through local region. The state ranking authorities starting from the CM to Joint Director have individually passed orders and circulars for the healthy maintenance and continuity of the MDM scheme through immediate substitution with the local help of SDMCs, PDS shops or



even emergency purchase out of school accumulated funds. All components of the scheme are continuous and is meeting the streamline of success.

- Even the unfortunate tragedy occurred in the form of mishaps one in a village in chikkodi taluk Belgaum district and the other in HPS D.Palya village Gowribidanur taluk, chikkaballapur district . Which costed to the lives of two children is seriously dealt with instructions to all the schooling authorities to take care and to look after the children without allowing them into the kitchen or near by the hot serving containers, but to look after the endangering situations to avoid any life taking misfortune.
- This sharp care by the authorities has avoided further misfortunes and the scheme is running continuously with contentment.

### *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 labour 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 labour 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 2013-14. As per the norms of Upper primary schools.
- ❖ No of Children covered under MDM – 4840 in 106 Schools in 11 districts.
- ❖ Quantity of food grains and funds provided – 226.70 MTS and Rs. 71.73 Lakhs till 4<sup>rd</sup> Qtr
- ❖ No of working days for NCLP children – 312 days till 4<sup>rd</sup> 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.*

- ❖ There are no interruptions or obstacles found in the food grains management, Adequacy of allocation and supply timely lifting, transportation and distribution along with the storage of food at different level. The state has pursued round the year visiting all the districts and also discussing these facts with the district authorities who attended the state level meetings. Successful deeds of theirs in allocation, procurement, storage and service during the course of implementation are passed. The FCI and KFCSC are in hot touch with the state and districts for stream lining the programme. One month' buffer stock is well maintained in all MDM schools at the state

*Challenges faced:*

- ❖ The short supply or delayed supply of food grains and other ingredients are charged finding the defaulter at that level and are held responsible for immediate arguments.
- ❖ If such problem is caused negligently by transporters they black listed. If it is from concerned officials then charges are framed against them as per CCA.
- ❖ The supply of LPG, cooking gas has also been viewed seriously not to break the supply but to maintain the requirement through advanced refill supplies.
- ❖ The CEOs of ZP are fully empowered along with district administration to overcome any interruption at any stage by the concerned and to keep hold on such persons legally as per the standing instruction.
- ❖ Every act of such kind is pursued through feedback by the state office.

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

- During the course of implementation of MDM in the state, the payments of cost to FCI is a regular process and so far complete payment is made without any pendency of the previous year. After obtaining the supplied bills the district authorities have completed payments and is informed to the state, thus there are no pending bills of FCI anywhere in the state
- The total sum of Rs 93661.24 Lakhs is cleared in the form of receipt of payment to FCI till the end February-2014. The statement is enclosed herewith.



**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 up to the level of school is operate on the time schedule prepared for the year 2013-14.

*The following table indicates the release of funds as mentioned below:-*

(Rs. In Lakhs)										
Sl. No.	Instalment / Component	Directorate/Authority			District		Block		Gram Panchayat / School	
		Amount	Date of receiving of funds	Amount	Date of receiving of funds	Total	Date of receiving of funds	Total	Date of receiving of funds	Total
1	2	3	4	5	6	7	8	9	10	11
<b>(A) Recurring Assistance</b>										
1	Adhoc Grant (25%)	14101.04	18-04-2013	14101.04	01-06-2013	14101.04	12-06-2013	2588.95	22-06-2013.	3152.99
2	1st Installment State Share	7502.09	18-04-2013	7502.09	01-06-2013	7502.09	12-06-2013	1377.38	22-06-2013.	1677.47
3	1st Installment	19422.89	08-07-2013	19422.89	09-09-2013	19936.06	14-10-2013	3660.26	29-10-2013.	4457.70
4	2nd Installment State Share	11253.14	08-07-2013	11253.14	09-09-2013	11253.14	14-10-2013	2066.08	29-10-2013.	2516.20
5	2nd Installment	21110.79	14-10-2013	21110.79	08-11-2013	21110.79	29-11-2013	3875.94	09-12-2013.	4720.37
7	LPG Add Fund	6129.18	09-01-2014	6129.18	28-01-2014	6129.18	08-02-2014	6129.18	17-02-2014.	1370.48
<b>(B) Non-Recurring Assistance</b>										
4	Kitchen-cum-store	12015.06	30-12-2013	12015.06	18.01-2014	12015.06	28.01-2014	12015.06	05-02-2014.	12015.06
5	Kitchen Devices	69.95	06-02-2014	69.95	10-01-2014	69.95	28-01-2014	69.95	03-02-2014.	69.95



## *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 centers will take a span of 15 days. The flow of funds is always in advance for an 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
- Central Government releases the fund to the State Government.
- The Finance Department in turn release the fund to the Edn department
- The Edn Dept release the fund to the Zilla Panchyats
- The ZPs releases the fund to taluk panchayats
- The TPs releases the fund to schools and NGOs and CCHs Honorarium to their Bank accounts by electronics transfer. to Their accounts
- Schools SMCs utilize contingency 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 accounts 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. In addition to this a sum of Rs.100/- is paid to the Head cooks and Cook cum helpers for the preparation of hot milk service to the children 3 days per week. This amount is paid through state fund under “*Ksheera Bhagya Yojane*”. This honorarium is normally paid for a period of 10 months. If it is extended to drought hit areas in vacation also they will be paid round the year. Wherever the NGO services are utilized they have to bear the expenditure in respect of kitchen sheds and other infrastructure including transportation of cooked food to schools and appointing helpers for service through the state funds. This assignment is carried on the basis of circulars issued during 2012-13 and will also continues in future years to come. The helpers service, in NGOs, is obviously continued with disciplined aprons and head scarps including hand glows.

***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.***

Edible oil is supplied through KFCSC, under district and taluk norms along with Rice, Wheat, Dhal and Salt, whereas fuel supplied in the form of cooking gas in cylinders is provided through the assigned agencies. The remaining ingredients like Pulse, Vegetables, green edible leaves, condiments and spices are procured by the Head cooks as per the common directives. The purchase will be made as per the Menu chart



of the day and week. The contingency in cash will be released by the Head master based on the attendance of the children in average. The enhanced contingency per child per day in primary is Rs. 3.34, and Rs 5.00 is spend in upper primary respectively. The consistency of procuring gas cylinder remains the same at the rate of 1000 meals per cylinder (Primary) and 750 meals/cylinder to upper primary. The gas cylinders are supplied as per norms and directives provided to the agencies through CEOs of ZP on the basis of route maps.

The procurement is maintained as per indent received from the schools one month in advance through cheques based on the declaration made by the institutions.

48,408      6,564

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

The number of Govt MDM schools in the state are 48,408 and the Govt Aided institutions are 6,564 the sum of 54,972 institutions are clearly instructed and cooks are trained twice in the year for the purpose of cooking and serving MDM. The cooks will come tidily maintaining the personal who is hygiene which is regularly checked by the HM, SDMC & Mother's committee before commencement of cooking every day. Health check is also maintained round the year to the cooks to avoid outbreak of any disease or any epidemic. It has become autonomous to sweep and clean the kitchen, utensils, cleaning of food grains and vegetables and prior wash of all the utilizing materials. It includes water tanks, water filters supplied by the State Govt





through RDPR in the name of 'JALAMANI' in Govt schools. Aided schools have also procured filters in the interest of school children. The preparation of cooking depends on the no of stake holders of the day and consumable materials are procured from the store by the HC in the presence of HM. The vegetables and greens are purchased in the local fairs or in the vegetable bazaars. They are proportionately utilized as per the menu chart by cleaning, cutting and washing in clean water for preparation. From the beginning of igniting the gas stoves to the end of completing cooking processes is maintained in the use of gas consumption, and timely cooking. Registers are maintained to record daily consumable items including the vouchers for the purchase of vegetables. The cooked food is tasted by two teachers of the institution on routine basis before serving it to the children. Food is cooked in the kitchen sheds only restricting no entry to the children and strangers. The cooked food is closed with the lids till it is served to the children to avoid any fall of insects, lizards, dust and other odd materials. The cooks are served with aprons and caps through the state fund for maintaining safety, health, hygiene and recognition. Supervision is interested to the HM, SDMCs, Mother's committee and teachers during the meal hours. There is no extra utility of time consumed for this purpose. Care is taken to maintain academic hours. The teacher will never sustain any loss in periods of teaching unusual statements are all a false notion created and cannot be considered. The supervision helps the children of lower classes from the high handedness to upper class children during rush hours of meal. The class wise seating arrangement is made avoiding buffet system and standing in queue in procuring food before the hot containers. The schools where seating arrangement is found less have the system of queue by



keeping the benches as hurdles between the hot containers and the children. Even classrooms and corridors available for seating are utilized under the supervision of class teachers avoiding the kick dust on the floor. After consuming the food the classrooms and corridors are tidily cleaned. The surplus remains of the food in plates are collectively deposited into the decomposition pits and are covered with a layer of mud for decomposition and to avoid stray animals and birds –dogs, pigs, crows, insects, etc., After serving the food the utensils, kitchen and other serving materials are cleaned, washed and are placed tidily inverted in the respective places. Care is also taken by cooks for any leakage of gas from cylinder after fixing and putting of regulators.

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

Based on the two incidents in (Belgaum district Chikkody & Chikkaballapur district Gowribidanur taluk where a boy & a girl fell into the hot curry containers succumbed to death even after medical care & treatment .These incidents caused a greater hava & imbalanced the minds of administrators & supervisors which caused a revolutionary care to be taken in serving the hot food to the children .Thus severe instructions are poured into the minds of cooks & school authorities to take serious care as follows:

1. To allow any children into the kitchen at any cost from the beginning to the end of service of the day .
2. To lay a bench or a desk as a barrier between the cooking utensils & the children while serving hot food.

3. All teachers of the school along with HM, to maintain disciplinary service by forming seating rows & regularity of food service in small buckets & dishes to the seated children by taking the help of Mothers and SMCs Members
4. Carrying huge hot utensils to the seated rows of children is totally avoided
5. Fire extinguishers are fixed in all the kitchen sheds to avoid any accidental fire from gas & cylinder explosion.
6. Any other indiscipline act which are causes untoward incidents are seriously viewed. Instructions are issued to maintain precautionary measures to avoid any incidents endangering lives.
7. Put Emergency Medical plan in all schools
8. Keep the sample of days prepared food for taste by the officers and to test the prepared meal in any cases of incidents

The directives & instructions are applied even to the NGOs who are serving in this scheme. As a preventive instruction they are asked to,

Re-check the serving container confirming the lids are closed tightly upon the food containers. Considering the time factor of service to the children & to reach within 30 minutes before service to the schools is their bounded duty.

*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 SDMC, NGOs are also given opportunity to participate in the MDM. 93 NGOs are serving hot cooked meals to 09.64 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 little delay in service . Spilling of food 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.**

The procedure for construction of kitchen cum store is followed as per the current direction and enhanced allocation of Rs. 16555 per sq, meter kitchen cum store is made known to all district and block authorities which includes the ideal blue print to maintain uniformity in constructions.

A total number of 26,420 kitchens are constructed, 6,498 are in different stages, the remaining 7,559 numbers are to be constructed and number 7,559 of kitchen cum store are targeted for the next year. The progressive details of constructions are shown here under.

Sanctioned Year	Physically Allocation since 2006-07 as on 31st December 2013	Physically Progress since 2006-07 as on 31st December 2013		
	Allocation	Constructed	In Progress	Not Started
2006-07 and 2007-08	27847	25894	353	1600
2011-12	8724	526	6145	2053
2012-13	3906	0	0	3906
<b>Total</b>	<b>40477</b>	<b>26420</b>	<b>6498</b>	<b>7559</b>

NB: Kitchens are constructed based on the availability of sites. Any obstructions for such constructions are to be solved and taken care of by the block and district panchayat authorities. The CEOs are directed to take this issue on priority basis for the sake of hot food service to the schooling children.

*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 in the beginning were made through the funds released from centers to the states through the district administrations following the procedure of calling open tenders and after selection of suppliers based on the quality, quantity and price of the materials purchases were made proportionately to the size of the schooling children 1-100, 101-200, 201-300 and 301 and above. Required containers and requirement of gas/school/month were



all calculated and purchased and procurement was made by district administrative authorities. The supply of utensils to the institutions was made by the Tahasildars of the concerned blocks. Later during the year 2006-07, 14401 schools were allocated @ of Rs.5000/- as a fresh allocation for procurement of kitchen utensils, during the 2007-08 another 17190 school kitchens were allocated at the same @ Rs.5000/- each. In the year 2011-12, 2315 school kitchens were allocated on the same @ of Rs.5000/- each. During the next 2012-13 a bulk number of 42717 kitchens were allocated on the renewal basis @ Rs.5000/- each for procurement of kitchen utensils. Out of which 12026 were new kitchens and the remaining 30691 were renewed kitchens. In the current year of 2013-14 499 new kitchen centres are allocated @ Rs.5000/- and 900 kitchens with renewal allocations. Totally 1399 kitchens are allotted @ Rs.5000/- per each. The total sum allocated for this year Rs.69,90 lakhs @ of 5000/- per each set.

In purchase of kitchen devices from the funds released under MDM the procedure is followed by all the MDM schools and are well maintained in stock registers.

The state government has also supported for the purchase of milk boiler in adoption of hot milk preparation and distribution of the children for 3 days in a week. The schools which have 500 and above strength is supported by the state government for the purchase of steam based rice boiler, cookers, milk boiler to 365 schools in the state for this year 2013.14.

**Other sources:** Majority of the schools of the state obtained donations from the contributors in the form of plate, tumblers, mixer grinder, pressure cookers, water filters, syntax water tanks, mats, aprons and head scarf along



with hand gloves to the cooks are all procured from the donors, and registered in the donors registers. 11,200 number of kitchen cum stores are also constructed permanent, or temporarily by the donors contributions to help the running MDM programme. Some donors have contributed water pipeline services and electrification temporarily based on the needs of kitchens facilitating the MDM programme. In some schools donors have constructed dining halls for the purpose of mid day meal scheme to the children.

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

The state has conducted several programmes in the recent years that is in 21-12-2013 calling taluk level and district level MDM offices for one day programme on 21-2-2013 enabling them to help and to strengthen MDM programme round the year. Monthly Reviews meetings were also conducted for the district officers under the state review meeting. Monthly Reviews meetings were also conducted for the taluk level officers in the district level review meeting. Monthly Reviews meetings were also conducted for the cluster level persons and head masters, head cooks, in the taluk level review meeting. Training for cooks and helpers are also conducted twice in a year to strengthen the MDM scheme. Held Monthly sharing meetings of Head cooks at the cluster level, along with training to train head cooks regarding the maintenance of accounts, Nutrient values, etc, at the cluster level. Held 10 days training to CCHs by hotel management at the state level, and also planned to provide similar training programme to all head cooks in the state, with the help of NGOs like APF, With the direction of MHRD MDM Scheme, Recently, on 6-01-2014 the National Level workshop programme for all the States and UT administrations of the nation was conducted under the chairmanship of Addition Chief



Secretary of Government of Karnataka along with the Principle Secretary, Commissioner to the Department of Education. The entire programme was well co-ordinate and solutions to the problems along with the latest norms and enhancement of allocations were all provided by director MDM Government of India, *Sri. Gayaprasad* and his associates. This workshop has enlightened and enriched the caliber of the state administrations to take MDM has as a large service scheme with seriousness. Identified the talent among CCHS and honored them , Identified best school, best kitchen, etc, Schools are asked to have programmes like quiz, essays through cultural programmes to popularize and to create awareness among public parents, held competition among cooks at the cluster level regarding preparation of variety of food under MDM were among others, The other programmes for strengthening the scheme are scheduled for the year 2014-15

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

Management Information System at school level is well established based on the facts and figures obtained daily and consolidated for the whole of the month and also year wise. As it is the most important information which works on the basic factors for up-building MDM Scheme. The school authorities taluk authorities and district authorities are seriously maintaining the processed information. It is consolidated stage wise and is transferred to state administration in the form of MIS portal. Data entry operators are provided at taluk, district and state level office.





### ***SPECIAL REQUIRMENTS:***

The Joint Director of Public Instruction of MDM is working as the state officer in running the MDM scheme. The office, requires a sophisticated building, two consultant to MIS, one with a MBA and the other with BBM qualifications for the analysis and evaluation of MDM programme. As a critical factor a well experienced consultant for the state office for a thorough evaluation, consultation and advice is essentially required. One statistical assistant with M.Sc., in statistics and two data entry operators, one computer programmer along with one accounts officer are also the requirement of state office. It is submitted for the kind sanctioning.

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

To ensure transparency devices are formed at all stages from school to the state. Accountability process of implementation of programme inter alia food grains managements is all made transparently in all MDM schools. Following the procedure as per direction is well maintained. There is the presence of SDMC, Mother's committee, and parents concerns at time are present to see the implementation programme. Without the support of all these people maintenance in openness stands difficult. Thus the programme has achieved a success. The ingredient procurement is done before the school committees. Cooking and servicing is totally an open programme to all the parents and the society. Appointment of cooking staff is done under the shelter of panchayats, SDMCs, as per the



norms. Construction of kitchen rooms as per the plan and procedure with greater stability facilitating the scheme is done by the school and SDMC authorities as per norms. It is thoroughly inspected and accepted with required facilities by the school heads. Any short form will never be accepted unless it is fulfilled. Ever procurement of cooking devices @ Rs 5000/- per each will be done under the meeting of SDMCs. Mother's committee and cooks after passing a resolution to the extent of purchasing the required devices through the registered sellers maintaining quality and quantity. Cooks are also trained thoroughly for preparing better quality, nutritious and tasty food as per the menu chart. The work stages are open display to the public and authorities. Whenever the shortage of food grains and cooking items are seen immediately intermittent food grains management is done from the neighboring schools for intermittent management and maintenance. The dues will be made good after procurement.

There is wide display of details connected to MDM maintaining the scheme, quantity, daily menu, kitchen shed construction and other details and the walls of schools for notice to the public.

### *2.15 Measures taken to rectify:*

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

Cases of low and un utilization of food grains is scarcely found in the state, that too, in urban areas where civilized delicacy is seen in such schools some children show a lower consumption of food. In such schools, the school establishment has planned to utilize the surplus food grains by preparing special items weekly with the help of contributors or donors by gaining jiggery, sugar under the festive ingredients as a weekend

special menu which helps the children to consume more to equate the balance. Special preparations like “Sweet pudding, Holige, Belebatha, Puliyogre, Pullav, Chithranna”, etc are the managerial items. The cooking cost remains the same without imbalance except with contributory ingredients.

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

Every district is independent with the democratic setup to select the choice of preparation for their children to provide good and nutritious food out of the supplies in preparing varieties. Apart from Rice. Wheat, Ragi, utilized in eight districts during year 2012-13. The same could not be continued in the year 2013-14, owing to the price hike of Ragi. The market price was Rs 28 per kg. Except Kolar district no other district utilized Ragi for their children cooking cost never vary in the district and have maintained within the limit.

**c) *Delay in release cooking cost at school level.***

The state has never faced deficit in releasing the allocation of the cooking cost but has maintained one month advance through the district authorities. It is already instructed that if unfortunately found run-short the HMs are at liberty to advance through the school funds (accumulated fund). Thus no where it has come in the form of complaint that the delay is made in releasing cooking cost.

***2.16 Details Evaluation Studies Conducted by state/UTs and summary of its findings***

Dr. Ramanayak Professor of Dharwad university and Ms Price water coopers private limited and STEM, have conducted the evaluation studies for the year 2010-11,2011-12 and 2012-13. They have submitted the reports, by the copy of the report is submitted along with including the praiseworthy issues implementing MDM

throughout the state. Their systematic random selection is well distributed under geographical regions. The distance maintained between institutions is also equilateral .



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

As year have passed the implemented scheme of MDM is growing abundantly with many a No. of best practices as witnessed during the visits round the state. The co-operation of State Govt is also enormous in helping the scheme to run smoothly involving the society thoroughly into this scheme . The following are the best practices implemented.

- 1) The state has given liberty to the district authorities in utilizing locally grown food grains, vegetables and other ingredients to utilize based on the local taste along with the uniformity of menu chart. Eg. use of Ragi in in Kolar and other districts was encouraged. Supplied wheat is utilized in varieties for preparing puddings, upma and other tasty food of their choice.
- 2) The Govt of Karnataka has introduced *“Ksheera Bhagya Yojana”* through distribution of 150 ml hot milk during assembling hours of the school in 3 days in week. It comprise the beneficiaries 64.00 Lakhs children encompassing as some of rupees 300.00 Crores per year.

The Govt of Karnataka has issued an order no.ED40MMS2012, Bangaluru dated 27-07-2013 implementing the scheme for maintaining the complete health and hygiene of children and to avoid anemia and malnutrition among the children for their potential growth proteinacious balanced diet be provided in the form of hot prepared milk to the children of 1-10th standards in Govt and Aided schools of MDM on

alternative days of the week-Monday, Wednesday, Friday but for Urdu schools on Saturday. Karnataka Milk Federation (K.M.F) milk powder of fresh in 1kg packs are supplied to schools based on the average requirements and indents proposed.



The cooks prepare hot milk out of the packages in out of 18 grams of creamy milk powder into 150 ml of hot milk. The preparation is made in the special containers and milk boilers seeking even preparation along with sugar. The prepared milk will be distributed in the steel glasses procured for drinking water. After the consumption the glasses will be cleaned by the children using washing powder. The cooks will be paid an additional honorarium of Rs.100/- per each for this preparation along with the normal payments by transferring into their SB Accounts. The state Govt is bearing the entire expenditure connected to this .

- 3) The cooks-cum-helpers of MDM kitchens are provided with aprons, caps and hand gloves, purchased out of accumulated funds of the school. To this effect the order is issued from the state. From the beginning of 2014-15 complete implementation is expected
- 4) Pits are dug in the school premises selecting the corner zone for dumping the wastes and a layer of mud is covered for gaining the composts which will be utilized for growing vegetables in school gardens.
- 5) Schools gardens are maintained in majority of schools to grow vegetables for utilizing in MDM, water source is through the hand, plates and Utensil wash will be channelized to the grade. Pupils also help in developing school gardens.





- 6) Many schools have coconut trees along with other fruit bearing trees/plants, Mango, Gova, Papaya, Banana etc., and the Coconuts are abundantly used based on availability of palms in the institution.
- 7) For maintenance of health and hygiene the class, teachers check the pupils personally maintaining tidiness while consuming food-out growth of nails and their removal to avoid unhygienic act. They clean and wash along with plates and tumblers before and after meals. Brushing of teeth is also checked by the teacher before meals and are advised to use toothpaste to maintain the denture and gums free of infections.
- 8) ECO friendliness is also taught to the children to maintain the school garden and other herbal growth around their houses and are also instructed for a forestation in plant growing areas to grow useful plantation. Thus eco-friendly is maintained.
- 9) Cultural aspects like offering prayer before consuming the meal are also maintained uniformly in all schools.
- 10) Use of fire extinguisher, sand and water to extinguish up the ignited fire is also taught from 5 to 10th standard pupils.
- 11) Capacity of leadership, team spirit, patience and endurance and sharing of responsibility is also taught to the pupils. Theoretically and in practice while taking the meal.
- 12) Food and nutritional values are taught in all the classes of all MDM school. Thus hesitation to drink milk by some students, throwing of cooked vegetable pieces without consumption, amount of food to be consumed are all taught to all classes of children for maintenance of hygienic and nutritional values.

- 13) Handling emergency situations and First aid treatment have been compulsorily taught to all teachers which has descending even to the upper class children in avoiding mishaps and other causalities.
- 14) School level competition for students, cooks in respect of MDM best practices.
- 15) Competition for CCHs in respect of preparation of variety of food items by using MDM food grains



*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*

*Unhygienic food service:* Scarcely unhygienic food serving has come into picture where little disorder was traced in the stakeholder like stomach pain, later investigation disclosed the new helper taken into service has ignored cleaning of vegetable thoroughly, action was implemented against that helper and the innocent act has rectified. In some other case tasting of food by teacher has helped to detect unhygienic food prepared. Action was taken for re-preparation of hygienic food and was served to the children. In case of sub-standard supplies, instructed all level officers, head masters, main cook to reject the food grain at once. In case of diversion/misuse



of resources, SMC, local officers are authorized take a immediate action on the culprit and recover the value, set right the things by adding necessary man power at the gram panchayath level. In case of any social discrimination, Deputy Commissioner and social welfare department are keen to take severe action on culprits. Ask all head masters, CCHs, SDMC people to take care of this and to inform the higher authority through Toll Free numbers to avoid recurrence of such incidents,

*Children falling ill:* Beyond the limits of MDM food the pre-consumption of junk food by some children scarcely imbalanced causing nausea, giddiness and vomiting which was detected as the cause and treated in nearby dispensaries. Hitherto no life harm has come into light in children falling ill severely.

*Substandard supplies:* Earlier during 2012-13 stray cases of substandard supplies specially in dhal was identified and immediate rejection and replacement was done at the level of schools and block authorities. Instructions are strictly given at all level to handle the situation by checking the samples before receipt.

*Diversion/Misuse of resource:* This fact is taken very care of, the good hold cases of gas stealing, food grains and oil mismanagement have remained, a taunting and fear causing examples all over the MDM schools which has created sense of care and awareness among the teachers, cooks and NGOs to handle in right manner. The stocks are checked by all visiting officers comparing the figures and stored stock.





*Social discrimination:* During the time of appointing the cooks in MDM kitchen by the directed authorities (HM, SDMC and Panchayats). Many upper cast par cuts avoided their children to eat food prepared by SC/ST and widow cooks. The district authorities and Taluk authorities including the panchayat have interrupted into the obstruction caused by par cuts and have consoled the parents and children by refreshing them with human values and cleanliness maintained by the cooks along with the uniformity to be maintained under national integrity. Thus the major issues were solved and national brotherhood is established.

*Safety measures is adopted:* After the life taking incidents of Belgaum and chikkaballapur districts authorities at all levels have become serious and instructions of safety were poured at all levels to the school limits. The main ones are disallowing any child into the kitchen room and closure of lids compulsorily on the hot prepared food containers. Keeping high benches as the barriers between the hot food containers and children till exhaustive completion of food from the container. Either the head cook or helper standby as a watch and ward before the vessels.

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

The state wide instructions from the beginning of MDM Programme is given at level to taste the hot prepared food at MDM kitchens by two teachers by rotation of the same branch institution before serving it to the stake

holders of 1-10th classes. Any doubtful preparation is taken in the form of samples are sent to the reputed labs. The verified results are considered as indications for any change in the food preparation to maintain hygiene level. MME allocation at the rate of 1.8% will be released to the states for testing the food sample of schools in reputed labs of the districts. This process will be taken up seriously to visualize any lacuna in the preparation of food.

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



The present state of service from 93 NGOs in the state is continued to serve 09.64 lakhs children across the state. The setup of kitchens are maintained by NGOs alone and cooked food in safely and securely supplied in packed container through their own transportation system. Required number of helper are appointed as per procedure to serve the food in the school in discipline manner. They prepare and supply the food as per menu chart to the schools on schedule. Separate meetings are conducted quarterly at district level, and twice in a year at state level for the review and achievement checks.

The advantages and disadvantages are also reviewed by authority. With strict instruction to ensure the quality, quantity and timely supply of hot food to the school.

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



The Health Department in the state is cohesively working along with MDM Schools by providing micronutrients like Folic Acid, Capsules, Vitamin-A, and de-worming tablets to the stake holder from classes 1-10th in maintaining the normal health and growth of the children free from parasites and consumption of nutrients. Health check camps are maintained in all schools through the Health Department with a schedule diagnosing and helping for better health and education. The table is enclosed here with showing the details;

**Pictures of health camps**

The whole of the programme is coded under the caption “Suvarna Arogya Chaitanya Programme” which is well established all over the state under NRHM Scheme. Under this programme any deformity in sense organs is also diagnosed for treatment including sight, alienation through size spectacle provision to the needed children. Height and weights normally checked during medical checkup. But This Year MRHM adopt a new scheme “Sneha clinics” in all taluks for school health programme. This progress of coverage of students would little slow this year, but it is good to give health related suggestions to the students in the coming years.

*2.22 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.*



At the state level SMC headed by Additional Chief Secretary is monitoring the programme. It is particularly visualized on the day 6th of January 2014, that the state level monitoring and steering committee headed by Additional Chief Secretary to the GOK. Workshop and disclosed the various executions made for the advancement and successful achievement of MDM through the Principal Secretary to Education Department and Commissioner of the state education department including the JDPI of MDM along with the circle of authorities in the state who are helping the implementation of this scheme.

At district level. DMC headed by deputy commissioner monitoring the scheme. The CEO of ZP, DDPI(Admin), EO of MDM and other concerned including the agencies of supply FCI and KFSC will all meet once in a quarter along with the educational standing committee of the Panchayath.

At Taluk level. TMC headed by Assistant commissioner monitoring the scheme along with BEOs and others, upto clusters.

At the base level schools will have the HM, SDMCs, Mother Committee and Panchayath members of the region will steer and monitor the scheme.

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

As per guidelines issued under midday meal programme, steering-cum- Monitoring Committees have been constituted at Block, District and State Levels. In the year 2013-14 Numbers of meetings conducted: State level-2,



District level-59, Taluk level-216. 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 practiced throughout the State. Best working ADPIs of the Taluk and also Cook cum helpers are also awarded for their excellent service on the 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. Best cooks at Taluk level are awarded during the year 2013-14. All schools have notified on the walls about the statistics implementation of MDM including Toll Free Number at State and District Level Frequency of meeting at district vigilance and monitoring committee is once in a month which is compulsorily conducted.

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

Twice in a year the programme is scheduled to continue the meeting of district vigilance and monitoring committee. To be held under the chairmanship of senior mist MP of the District which has already been



implemented in 1/3 of the district in the current year and will be maintained compulsorily for the year 2014-15 the now conducted programmes have fruitfully discussed issues connected to MDM programme and have resolved to take action against interruption and redressal. The same is transferred to the state office. The common findings are in the vision of the state for future remedial treat to other district.

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

Official inspection to MDM centers and 71,015 of schools inspected are totally managed at stage levels and the review and follow-ups are also regularized. The summary finding and remedial measures advised and adopted by the schools is also visualized and taken into consideration. The state office, district office and block office inspection and their 129.68% % of inspections are shown as here under for the year 2013-14.

1. No of State level inspections 4,107
2. No of District level inspection 24,689
3. No of Block level inspection 42,219

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

The monitoring institution have sent reports connected to their districts and blocks in the consolidated performs. Those reports are placed before the higher authorities of the state along with the findings and



comments in the form of feed-back. This state of affair is well transacted and discussed thoroughly in the state level DDPIs, EO-MDM and BEOs meetings. The findings and their remedies connected to implementation of MDM and monitoring is recalled in the directives provided to the districts and blocks as to who has to monitor and implement the scheme on regularity basis, overcoming the problems for smooth operation of the scheme. Thus feedback is already given to the concerned to gain accuracy in reaching the targets.

The following are the observation of MIs

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- 2
- 3

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

At state level a special contingency is advanced by taking the help of student welfare fund and student insurance fund along with the state exchequer to meet any emergency issues of untoward incidents. Immediately funds will be released to meet the same. At the district level, the district administration and CEO ZP are also maintaining the state level contingency to meet any untoward incidents likewise at block level and school level also emergency funds are maintained through accumulated funds.

Plan:



To avoid any untoward incident implementing and monitoring authorities at all the level are directed to check procedure at school level adopted to avoid any untoward incidents. Instruct all head masters to prepare “SCHOOL EMERGENCY MEDICAL PLAN” and to publish phone numbers of all concerned who can help in case of emergency in school. As illustrative measures the following are the plans, formed and executed.

1. Keeping barriers in the form of benches or gaps between the hot prepared food containers and children.
2. Marking red or danger zone areas exhibiting awareness to the children not enter such zones like Kitchen, Pit, Submerged tanks etc periodical care takers are the HM, School teachers, cooks, SDMC, Mothers committees including the public.

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

For grievance redressal mechanism the state, district, block, and school level authorities are given awareness with directives to avoid any grievance before accruing and if at all it occurs the redressal is also taken in the form of immediate measure to set right without further complications for the life taking incident of Belgaum and chikkaballapur, a boy and a girl who have lost their lives tragically falling into hot sambar vessels. The children were immediately removed by the school authorities and SDMC immediately. After First Aid they were hospitalized in government hospitals and treated emergency including the ICU treatment. Because of the tender age and severity of burns they succumbed to death while undergoing the treatment. The whole saga was taken up





as serious matter by all authorities at all levels reached the patients and the place of incidents with investigation also and the parents of the concern were sanctioned Rs 50.000 from the student welfare fund. The compensation in under the process of release from CM fund also. This criteria is followed in all cases sustained grievances in MDM Schools.

### *2.29 Awareness Generation / Media campaign, if any.*

Recently in 2013-14 a great and vast awareness is created in the schools in the form of transparency and the entire state is aware if MDM implementation and its activities along with hot milk distribution. The parents are no where concern throughout the day in the act of feeding their school going children. Thus the poor and downtrodden and also the other classes of the society in the form of parents have very less burden and responsibility is scooped from teachers to parents.

In a special activity by name “samudayadatta shale” programme all officers are asked to visit all schools to verify mdm activities and to have discussions with parents, SDMC members for the improvements.

Half day State Assembly session( Legislative council) is dedicated to discuss the issues and to find out solutions for the improvement of MDM in the state.

Media help the programme by giving feed back on drawbacks in effective Implementation of in rural and urban for the rectification and to bring improvement in MDM



Radio and T V programme like Video and Teleconference, Phone in programmes on Radio by Education Minister and Departmental senior officers

The media including the various agencies of Televisions and Radio (Akasha vani) are on their publishing to campaign satisfactory the operation and implementation of MDM and hot milk distribution schemes.

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

Since the beginning of the scheme of MDM grater anxiety pursued the parents since the year 2003-04 when it was extended up to 10<sup>th</sup> standard for both boys and girls. It was exaggerated to the extent of stating that it has become festive lunch to the children every day. In due course the society and media expressed its view that the children have been adopted by the government for the daily meal and care taking of their health through medical checkups and timely feedings of nutrients, vitamin-A, de-worming tablets. The objectives of the scheme are overall fulfilled through strengthening the young ones of the nation with nutrients and health fresh food for higher academic achievements. The enrollment ratio 99 % excludes certain nomads. The retention rate has also increased girl child care has also become as an autonomous process of the state and has created an automatic disciplinary education amongst the children. The teachers have developed an affection and good relation amongst the children while facilitating and monitoring the hot meal service. The entire institution gives a pictorial seen as a huge

colony of family children. The intentional of feeding the children to achieve healthy education is fulfilled. The analysis made by the observer is the point of satisfaction with the well established services to the young one of the nation. It is totally an yeoman's service.



The weakness of this programme is nothing but the seriousness of people at all stages who participate in implementing MDM Scheme at all levels. Little negligence becomes a serious problem. Thus weaknesses are overcome through high powerful pressure in caring out the scheduled responsibility well on time to reach the stake holders in the form of prompt achievement.

Healthy Child, Healthy Smile, Happy educational life.

**Rajakumar Kathri**  
Secretary, Education  
(Primary & Secondary)  
Government of Karnataka