

## Annexure I

<b>Mid day meals in India-A historical perspective</b>				
<b>Year</b>	<b>State / UT</b>	<b>Implementing Agency</b>	<b>Meal / Food Provided</b>	<b>Target Group(s)</b>
1925	Tamil Nadu	Madras Corporation (Dept of Edu.)	Rice, samber and egg.	500 elementary school children
1928	West Bengal	Kesav academy of Calcutta	Compulsory tiffin 25p/child per month	School boys
1941	Kerala	State Govt. of Education	Rice/ Wheat Kanji and side dish	--
1942	Maharashtra	State Govt and Rural Development Department	UNICEF skim milk powder	Children below 14 yrs of age
1946	Karnataka	Bangalore Govt. and village school betterment committee	Cooked rice and curds	Pregnant women
1947	Pondichery	Directorate of Education	Rice	Children of 6-11 yrs. of age
1953	Uttar Pradesh	State Govt on Voluntary Basis	Boiled, roasted, sprouted, grains, groundnut, puffed rice, boiled potato, fruit	1,20,000 children
1956	Lakshwadeep	Department of Education	130 g rice and curry	Children from 1st to VIIIth class.
1959	Orissa	Applied Nutrition Programmes, Department of Education	Wheat, balahar and vegetable oil	--
1961	Haryana	Department of Education	Kheer using wheat, rice, milk, jaggery	--
1962	Andhra Pradesh	Village council and Education Department assisted by CARE	Corn soya milk (CSM) Veg oil milk powder	Children between 6-11 yrs
1962	Punjab	Department of Education	80 gm grains 7gm of veg. Oil +CSM	Children between 6-11 yrs
1962	Rajasthan	State Govt. of Tribal and Harijan welfare	Cereal –pulse combination vada	--
1962	Gujrat	Assisted by CARE+City bread programmes	80g of bulgar grain and 7g of veg oil + CSM	Primary school children
1965	Madhya Pradesh	Department of education	80g of bulgar wheat and 75 g of bread	Primary school children
1965	West Bengal	Assisted by CARE	Biscuit, bread, cake and bananas	Primary school children
1966	Goa, Daman and Diu	Directorate of Education	85 g of wheat, bananas / (CSM and 14 g veg. oil)	Poor School going children from backward classes
1968	Bihar	Dept. of Health and Family Welfare	Roasted grains	6-11 yrs aged children
1974	Himachal Pradesh	Assisted by CARE	Biscuits and buns	School children
1976	Sikkim	District and State Govt.	50g of CMS and 7g of oil	I-V th class children
1979	Haryana	Assisted by CARE	Bread, Biscuit, Seasonal Fruits, Khichri	300 primary school children
1979	Tripura	Assisted by CARE and planning Department	Only milk	81 community development block

Source: Reference 2

## Annexure II

<b>Current Implementation Status of MDMP as informed by the various States/ UTs:</b>						
<b>S.N.</b>	<b>Name of States/ UTs</b>	<b>No. of children enrolled during 2003-04</b>	<b>No. of children covered under cooked meal programme</b>	<b>Coverage of the MDMP</b>	<b>Nature of food</b>	
1	Andhra Pradesh	7,717,673	7,717,673	Across the State	Cooked	Meals
2	Chattisgarh	2,828,582	2,828,582	Across the State	Cooked	Meals
3	Gujarat	3,004,496	3,004,496	Across the State	Cooked	Meals
4	Karnataka	5,349,540	5,349,540	Across the State	Cooked	Meals
5	Kerala	2,166,510	2,166,510	Across the State	Cooked	Meals
6	Madhya Pradesh	7,729,652	7,729,652	Across the State	Cooked	Meals
7	Maharashtra	9,721,167	9,721,167	Across the State	Cooked	Meals
8	Rajasthan	7,731,051	7,731,051	Across the State	Cooked	Meals
9	Sikkim	76,828	76,828	Across the State	Cooked	Meals
10	TamilNadu	5,529,945	5,529,945	Across the State	Cooked	Meals
11	Tripura	453,854	453,854	Across the State	Cooked	Meals
12	Uttaranchal	787,193	787,193	Across the State	Cooked	Meals
13	A&N Islands	35,179	35,179	Across the State	Cooked	Meals
14	D & N Haveli	29,480	29,480	Across the State	Cooked	Meals
15	Daman & Diu	15,163	15,163	Across the State	Cooked	Meals
16	Pondicherry	62,349	62,349	Across the State	Cooked	Meals
17	Chandigarh	42,520	42,520	Across the State	Ready to eat food	
18	Goa	69,647	11,535	3 block (pilot basis)	Ready to eat food	
19	Haryana	1,578,538	93,497	6 backward blocks	Cooked	Meals
20	Himachal Pradesh	614,847	19,876	In first phase in Tribal Areas in three districts	Cooked	Meals
21	Meghalaya	485,980	429,986	Across the State except 3 distt	Cooked	Meals
22	Mizoram	94,042	47,021	546 schools	Cooked	Meals
23	Orissa	4,631,826	1,523,316	314 Tribal Areas	Cooked	Meals
24	Punjab	1,559,678	113,225	17 Blocks	Cooked	Mea
25	West Bengal	9,474,238	178,054	1100 Schools	Cooked	Meals
26	Delhi	1,036,711	325,000	MCD Schools & some NCT schools	Cooked	Meals
	<b>Total</b>	<b>72,826,689</b>	<b>55,697,692</b>			
	<b>All India</b>	<b>?</b>	<b>55,697,692</b>			

Source: Reference 7

### Annexure III

<b>Menu of cooked meals served in Some States</b>	
Gujarat	<i>Dal Dhokli, Khichidi, Veg. Pulav, Handvo, Upma, etc.</i>
Karnataka	<i>Kara/Sweet-Pongal, Rice-Sambar, Roti-Sabzsi, Bisibele Bhath, Upma, Chitarana</i>
Rajasthan	<i>Ghooghri, Daliya, Sattu, Lapsi, etc.</i>
Andhra Pradesh	<i>Rice-Sambar, Hot Pongal, Tomato Rice</i>
Delhi	<i>Mixed Veg. Pulao, Dal Parantha, Rajmah – Rice, Aloo –Poori, Dal/Sambar – Rice, Chole – Rice, Chole –Poori</i>
<i>Source: Reference 8</i>	

## Annexure IV

<b>Physical Progress</b>									
	<b>1995-96</b>	<b>96-97</b>	<b>97-98</b>	<b>98-99</b>	<b>99-2000</b>	<b>2000-01</b>	<b>2001-02</b>	<b>2002-03</b>	<b>2003-04</b>
Number of Districts	378	474	506	544	544	575	582	586	596
Number of Blocks	2495	4417	5565	5764	5764	5912	6844	6809	6760
Number of Children targeted to cover (in crore)	3.34	5.57	9.10	9.79	9.90	10.54	10.35	10.36	10.50
Number of schools targeted to cover (in lakhs)	3.22	4.74	6.41	6.88	7.17	7.42	7.69	8.04	10.50
<i>Source: Reference 7</i>									

## Annexure V a

### FOOD SERVICE PROVIDER CHECKLIST

- a) Date of visit: \_\_\_\_\_ h) Code no.: \_\_\_\_\_  
 b) Name: \_\_\_\_\_  
 c) Address: \_\_\_\_\_  
 d) MDM supply started: \_\_\_\_\_  
 e) Total no. of schools catering to: \_\_\_\_\_  
 f) Total no. of children catering to: \_\_\_\_\_  
 g) Approximate kitchen area: \_\_\_\_\_

Location of the kitchen \_\_\_\_\_

Surroundings: \_\_\_\_\_

Accessibility: \_\_\_\_\_

#### I. INFRA STRUCTURAL FACILITIES

1(a)

S. N.	Area of working +	Adequate space	Cleanliness*	Dryness	Well lit	Ventilation	Grade points
1	Receiving						
2	Storing						
3	Pre-preparation						
4	Preparation/ cooking						
5	Food assembly/serving						
6	Washing						

\*Cleanliness with respect to pest and rodent infestation, cracks /crevices, flies/vermins, dust/webs. +To be rated on 3 point scale

1. Poor
2. Fair
3. Good

#### 2. PROCUREMENT AND STORAGE OF FOOD ITEMS

Key: Daily-1    Weekly-2    Fortnightly-3    Monthly-4

2(a)

S.N	Raw materials	Quantity (kg) Purchased at one time	How often	Containers/Bag used for storage				
				Metal	Plastic	Gunny Bags		Any Other Specify
						Jute	Laminated	
1	Cereals							
2	Pulses							
3	Vegetable							
4	Spices							
5	Fats and oils							
6	Any other specify							

3(a) Do you check for the following parameters of quality in the raw ingredients?

- 1. Stones
- 2. Insects
- 3. Over ripeness
- 4. Bad odor
- 5. Any other (specify)

3(b) where are the containers /bags containing raw ingredients placed?

- 1 On a raised platform
- 2 Floors
- 3 Any others (specify)

**4. Water: Source, Availability, Storage**

4(a) Source of water

- 1. Tap
- 2. Bore Well
- 3. Pump

4. Any other, specify

4(b) Is the supply of water

- 1. Continuous
- 2. Periodic

4(c) Is water stored in any vessel? Y/N

4(d) If yes which type of vessel?

1. Metal	<input type="checkbox"/>
2. Plastic	<input type="checkbox"/>
3. Any other (Specify)	<input type="checkbox"/>
4. Combination of the above	<input type="checkbox"/>

4(e) how long has the water been stored?

- a) 12 hours
- b) 1 day
- c) 2 days
- d) More than 2 days

4(f) Are water-storing utensils covered? Y/N

**5. PRE-PREPARATION**

5(a) What are the equipments used during prepreparation?

Mechanical
Chopping Board
Patilas
Knives
Peeler
Grater
Grinding Stone
Other (specify)
Electrical gadgets :dough kneader/potato peeler
Mixer

5(b) Look for the following in the equipments used:

1. Broken
2. Cracked
3. Chipped
4. Dented
5. Rusted


5(c) Are they cleaned before use?

Y/N

5(d) Look for signs of

1.	Grease	
2.	Dirt	
3.	Rust	
4.	Detergent	

5(e) Are all food items washed before preparation?

Y/N

5(f) Is there any facility for refrigeration?

Y/N

**6. PREPARATION**

6 (a) What are the food items cooked on the day of the visit?

Y/N

6(b) what is the fuel used for cooking?

1. LPG
2. Any other specify


6(c) How do the cooks add the dry ingredients during food preparation?

- a) Spoons
- b) Hands
- c) Ladles
- d) Any other (specify)


6(d) Are prepared food items kept covered?

Y/N

6(e) What is the time lapse between preparation and packing?

1 hour	
2 hours	
3 hours	
More than three hours	

6(f) How is the food packed?

1. Cartons
2. Tiffin carrier
3. Patilas
4. Steel drums
5. Aluminum drums
6. Steel dols
7. Sacks
8. Basket
9. Patila/basket lined with newspaper
10. Any other (specify)

6(g) Is the packaging material clean? Y/N

**7. MANAGEMENT OF THE LEFTOVER FOOD**

7(a) is the entire food prepared sent to schools is utilized there? Y/N

7(b) if No, is it:

- 1. Reused in some other form
- 2. Sold
- 3. Discarded
- 4. Any other please specify


7(c) What the suppliers do with the food left uneaten by children of different schools?

- 1. Consumed by suppliers
- 2. Packed and taken home by cooks/handler
- 3. Thrown away
- 4. Distributed among the poor in the nearby slums

7(d) Has the food ever been returned by the Headmaster/school authorities? Y/N

7 (e)if yes, how often in a month?

- 1. Once
- 2. Twice
- 3. More than twice

7(f) reason for the returned

- 1. Food disliked by children
- 2. Late arrival
- 3. Returned on the basis of MDM committee's evaluation
- 4. Quantity of food was not enough
- 5. Combination of above

**8. DISHWASHING**

8(a) Is there a washing area? Y/N

8(b) Utensils are cleaned with

- 1. Only water
- 2. Water+ Detergent/soap
- 3. Scrubber+ detergent/soap +water
- 4. Any other (specify)

**9. ORGANIZATION CHART**

9 (a)

Employees	Number (n)
1.Kitchen-in-charge	
2. Store-in-charge	
3. Purchase-in-charge	
4. Head cook	
5. Cooks	
6. Helpers	
7. Handlers and distributors	
8. Cleaners/sweepers	
9. Any other	
10. Total	



9 (b) Do they display the organization chart?

Y/N

### 10. PERSONAL HYGIENE PRACTICES

**KEY-** 0-N.A  
1-NO  
2-YES  
3- not observed

10(a)

		FOOD HANDLER 1	FOOD HANDLER 2
1	Cleanliness of uniforms		
2	Wearing headgears		
3	Well groomed		
4	Fingernails short and clean		
5	Suffering from cold, cough, sore throat, vomiting, diarrhea, boils, cuts, or any other skin disease.		

10 (b) Do they have any toilet facility?

Y/N

10 (c) Do they carry gloves while handling food?

Y/N

10(d) How would you rate the hygiene of the cooks/handler?

1.	Poor	
2.	Fair	
3.	Good	

10 (e) Do you observe any unhygienic practices followed by the food handlers?  
if yes, specify

Y/N

### 11.KITCHEN WASTE DISPOSAL

1	Garbage bins provided?	Y/N
2	Are garbage bins equipped with lids?	Y/N
3	Is garbage lying around in vicinity?	Y/N
4	Are garbage bins cleaned well after they are emptied?	Y/N
5	Is garbage removed from premises at frequent intervals?	Y/N

### 12. FOOD TRANSPORTATION

12(a) Mode of transporting the food

1	Car	
2	Matador	
3	Van	
4	Others	

12(b) Are the food containers kept in the vehicle covered properly?

Y/N

12(c) Is food compartment of the vehicle clean and dry?

Y/N

12(d) Does any person accompany the packed food in the vehicle?

Y/N

### 13. FOOD EVALUATION

**Key-**

Poor-1

Fair-2

Good-3

S.N	Sensory evaluation	Rating
a)	Appearance	
b)	Taste	
c)	Smell	
d)	Texture	
e)	Overall Acceptability	

### 14.MENU FOR THE WHOLE WEEK

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY

Comments if any :

## ANNEXURE V b

### SCHOOL LEVEL CHECKLIST

#### 1. General information:

- a) Date of visit
- b) Zone code
- c) School code
- d) Shift
- e) Date of commencement of MDM
- f) Time of receiving food
- g) Total time of food distribution
- h) Menu of the day
- i) Total no. Of children enrolled
- j) Total no. of children present
- k) Principal M/F
- l) Supplier
- m) Has the meal been supplied on the day of visit Y/N

#### 2. DETAILS OF MDM PROGRAMME

2(a) Who is the in charge of receiving the food?

- 1. HM
- 2. Teacher
- 3. Any other

2(b) Where is the food received?

- 1. HM's room
- 2. Corridor
- 3. Classroom
- 4. Courtyard

2(c) What is the approx. quantity of receiving food?

2(d) Are written records maintained daily? Y/N

2(e) What is the format of the record?

#### 3. REGULARITY/PUNCTUALITY OF MDM SUPPLY

3(a) Is the food normally supplied on time? Y/N

3(b) Is the supply of MDM regular? Y/N

3(c) If no, number of days missed in the previous month?

3(d) If no, number of days the supply was delayed in the previous month?

3(e) What was the reason stated by the supplier to in charge for irregularity / delayed supply?

- 1. Bad Weather
- 2. Traffic
- 3. Financial problem
- 4. Supply hurdle
- 5. Combination of above.
- 6. Any other

3(f) Was any prior information given to the HM/ school authority by the supplier regarding his inability to supply MDM? Y/N

3(g) What action was taken by the HM/MDM in charge w.r.t irregular/delayed supply of MDM?

Action taken	Food Missed	Food delayed
1. Tried to contact supplier		
2. Informed higher officials		
3. Both of the above		
4. No action		

3(h) The action taken by the HM/MDM in charge w.r.t children?

1. RTE/fruits distributed.
2. Informed children to bring lunch from home.
3. Informed parents to give their children lunch
4. No action

3(i) Has the food ever returned back? Y/N

3(j) If yes, what was the reason?

1. Food disliked by children.
2. On the basis of poor quality
3. Less quantity of food.
4. Food delayed
5. Combination of above.
6. Any other.

3(k) What is your opinion regarding quantity of food supplied?

1. Adequate
2. Inadequate

3(l) If quantity of food supplied was inadequate, what was the action taken by the HM?

1. Supplier gets more from the kitchen
2. HM and teachers contribute to provide food
3. Supplier gets RTE / fruits
4. No action taken

#### 4. ORGANIZATION OF MDM AT SCHOOL LEVEL

4(a) Is there any committee for MDM? Y/N

4(b) Is there any PTA/committee involved? Y/N

4(c) Is there any senior citizen involved? Y/N

4(d) Is there any health worker involved? Y/N

#### 5. FOOD HANDLING

a) Is the food being distributed by the personnel sent by the food supplier? Y/N/Both

b) If No, who is handling the food?

- I. Teachers
- II. Students
- III. School attendant
- IV. Any other

c) Cleanliness of food handler

**Key-** 0-N.A                      Poor-1                      Fair-2                      Good-3

Check for	FOOD HANDLER 1	FOOD HANDLER2	FOOD HANDLER 3	FOOD HANDLER 4
1 Cleanliness of uniforms/ clothes				
2 Wearing headgears/apron/gloves				
3 Well groomed				
4 Fingernails short and clean				
5 Any observable sign of illness				

d) Overall rating for personal hygiene of the Food Handler.

Poor	1
Fair	2
Good	3

### 6. CLEANLINESS OF DIFFERENT AREAS

**Key:** Poor-1                      Fair-2                      Good-3

	Receiving Area 5(a)	Distribution area 5(b)
1. Clean and dry.		
2. Well Lit/ Ventilated		
3. Insects/pest infestation		
4. Overall Rating of the area		

### 7. UTENSILS/EQUIPMENT FOR DISTRIBUTION

7(a) Material/metal - Aluminum-1                      steel-2                      other-3 (specify)

S.No	Name of the equipment used	Material/metal of utensil
I.	Patilas	
II.	Dols	
III.	Plates	
IV.	Drums	
V.	Buckets	
VI.	Ladle	

7(b) Are the containers provided with lids?                      Y/N

7(c) Rating of cleanliness of the utensils

Poor	1
Fair	2
Good	3

### 8. FOOD EVALUATION

**Key-**Poor-1                      Fair-2                      Good-3

S.N	Sensory evaluation	Rating
f)	Appearance	
g)	Taste	
h)	Smell	
i)	Texture	
j)	Overall Acceptability	

## ANNEXURE V c

### CLASS LEVEL CHECK LIST

1. SCHOOL-
2. CLASS-
3. DATE-
4. NO. OF CHILDREN ENROLLED-
5. NO. OF CHILDREN RECEIVING FOOD-

5. Time of distribution of MDM for the class being evaluated?

6. What is the total time taken for food distribution for the class being evaluated?

7. Overall rating for cleanliness of children

Poor	1
Fair	2
Good	3

8. In what kind of utensils the food served to children?

- Disposable plates
- Steel plates
- Lunch boxes
- Combination of above
- Any other

9. Do children wash their hands before eating? Y/N

10. Are the children getting their own utensils from home daily Y/N

11. Are the utensils washed?  
 (a) Before Y/N  
 (b) After eating food Y/N/sometimes

12. Amount of food served per child

**Key:** 20-50g – A, 50-100g-B, 100-150g- C, 150-200g –D, 200-250g – E, 260-300g-F

S.N	Food items	Serving (per child)	Amount in (g)
1			
2			
3			

13. Is the same amount of food served to every child? Y/N/sometimes

14(a). With what were the majority of children eating the food?

1. Hands
2. Spoons
3. Any other
4. Combination of above.

14.(b) percentage of children eating with spoons

1. 0-25 %
2. 26-50%
3. 51-75%
4. 76-100%

15.

S.N.	Washing area	
1	Adequate space	Y/N
2	Is the space fairly clean	Y/N

16. Is there any food left uneaten by the children?

17. If yes what is done with it

(a) Throw away in dustbins

(b) Packed and taken home

(c) Throw away in open


### DRINKING WATER

18 (i) Are they provided with drinking water?

Y/N

(ii) Is the water supply regular?

Y/N

(iii) If yes, then

iv	Source of water 1. Tap 2. Hand pump 3. Tube well 4. Any other	
v	Is it stored	Y/N
vi	Is it kept Covered	Y/N
Vii	How is water drawn from stored container Ladle Glass using bare hands Others	
Viii	Is the water supply adequate for children?	Y/N

19. (a) Do the children bring their own water bottles from home?

Y/N

(b) If yes, the percentage of children bringing water bottles from home

1. 0-25 %

2. 26-50%

3. 51-75%

4. 76-100%

(c) In case of non-availability of water, children have water from

1. Outside the school

2. Share water with friends

3. Any other

## ANNEXURE V d

### FOCUS GROUP DISCUSSION (TEACHERS)

#### Number of teachers in the group:

29. What is the percentage of children?

Key: 90- 100% -1 ; 75-90%-2 ; 50-75%-3 ; <50%-4 , none-5

a) Eating MDM regularly

b) Refusing MDM regularly

30. Has the enrolment increased after implementation MDMP? Y/N

31. Has the attendance increased after implementation MDMP? Y/N

32. Has the attention span of the children increased after implementation of MDMP? Y/N

33. Were you informed or sensitized about MDMP? Y/N

34. Are you satisfied with the quality of food served? Y/N

35. Is there any feedback from you to the supplier? Y/N

36. Is MDMP cutting into the studying time? Y/N

37. What is your opinion about RTE and cooked meal ?

	On Prompting	Without prompting
1. Tasty		
2. Nutritious		
3. Variety		
4. Time taken		
5. Satiety		



## ANNEXURE V e

### FOCUS GROUP DISCUSSION (CHILDREN)

20. Name of the dish, which is liked the most?
21. Name of the dish disliked by the children?
22. Did you have the entire amount of food given to you? Y/N
23. Do you ask for more serving? Y/N
24. Do you eat before coming to school? Y/N
25. Do you eat after going home? Y/N
26. What is the percentage of children?  
Key: 90- 100% -1 ; 75-90%-2 ; 50-75%-3 ; <50%-4, NONE-5
- a) Eating MDM regularly
  - b) Refusing MDM regularly
27. What is reason for not eating the food?
- a) They don't have plates
  - b) Social discrimination
  - c) Food is not tasty.
  - d) Parents don't allow having.

28. What is your opinion about RTE and cooked meal?

	On Prompting	Without prompting
1. Tasty		
2. Nutritious		
3. Variety		
4. Time taken		
5. Satiety		