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CHAPTER – 4  DATA ANALYSIS & INTERPRETATION

4.0  INTRODUCTION
The information obtain through various sources has been analyzed in this section. This section contains
- data analysis of information obtained through observation schedule
- data analysis of information obtained from beneficiaries
- data analysis of information obtained from functionaries of MDM in Government Primary schools of Gwalior City.

4.1  OBJECTIVE 1
To study the mid-day meal scheme in the government primary schools of the Gwalior city in terms of,
1. Organizational Structure.
3. Menu
4. Monitoring of the programme.
The data obtained from the officials of mid-day meal scheme, officials of centralized kitchen and from the observation schedule has been analysed through content analysis method.

4.1.1  The Organizational Structure Of The Mid-Day Meal Programme of Gwalior City
In Madhya Pradesh the Panchayat and Rural Development Department is the Nodal agency implementing the mid-day meal programme At the state level, the secretary, department of Panchayat and Rural Development is in charge of the overall implementation of the MDM programme. Further the secretary is assisted by the Director of MDM; Project Co-ordinator Task Manager and Quality Monitor at state level. The organizational structure at state level is as follows:
At the district level, it was the district collector who shoulder the responsibility of implementing the scheme. The district collector was assisted by the Chief Executive officer of Zilla Panchayat, Project Coordinator (Zila Shiksha Kendra) followed by the MDM Cell. In MDM Cell a task manager and two quality monitor have been recruited on adhoc basis. The organizational structure at district level is as follows:

Fig. 2 : Showing Organizational Structure of MDMP at District Level
Further it has been observed that the parent teacher association (PTAS) in urban area were responsible for regular implementation of MDM at school level. In Gwalior city the responsibility for cooking mid-day meal was given to Sadhana Mahila Mandal (NGO).

It has been noted that in all the government primary schools, cooked food was provided by the Sadhana Mahila Mandal from centralized kitchen which was located at Shivpuri link Road, Gwalior.

As the food was provided by an NGO, the individual PTAS did not have to shoulder the responsibility of various aspects related with cooking the food at school premises.

4.1.2 (a) FOOD GRAIN MANAGEMENT

With reference to food grain management, lifting of food grains and transportation of food grains from FCI to target level various informations were obtained from the government records. The government of India allocated wheat and Rice (as may be required) on the basis of number of students availing MDM in the district. The allocations have been adequate to provide cooked food as per the menu fixed by the districts. After receiving allocation of food grains from Government of
India, the State Government reallocated the food grains on the basis of average attendance and number of educational days of the districts. District collector released the food grains on the basis of the students’, strength and average attendance rate of school and issued the block wise Quarterly Allocation Orders (QAO) in favour of chairman Sadhana Mahila Mandal. On the basis of QAO, food grains were lifted from FCI depot directly by the NGO. Records and registers were maintained at the NGO with respect to food grains received and utilized. Appropriate arrangement have been established between FCI depots and NGO to ensure timely lifting and transportation of food grains up to the centralized kitchen. In M.P. the State Civil Supplies Corporation was the Nodal agency for lifting food grain from FCI godowns and delivering them to at taluka/block level.

The lifting and transportation of food grains was carried out as follows:

\[
\text{FCI} \quad \downarrow \quad \text{NGO Sadhana Mahila Mandal}
\]

Fig.3 : Showing Lifting Of Food Grains After Introduction Of PPP In MDM of Gwalior City

But up till November 2007, the lifting of food grains from FCI to school was done by PTAs, responsible for specific schools, the lifting and transportation of food grains was as follows:
Records and registers were maintained at the school level with respect to food grains received and utilized which increased work load of teachers. The introduction of Public-Private Partnership has reduced teacher’s work load because procurement and utilization of food grains has done at NGO level, and procurement and utilization records were also maintained by the NGO. Further, after lifting food grains from FCI depot, suitable arrangements has been made for its secured storage by the NGO.

The NGO has very well constructed store rooms to store the food grains. Further officials from M.P. State Civil Supplies Corporation Ltd. and representatives of district Collector carried out inspection of food grains for monitoring Fair Average Quality (FAQ) of the supply. The inspection report was
submitted to the State Project Co-coordinator. According to the task manager and quality monitor, the food grains inspected were of fair average quality. The cost of transportation of food grains from FCI godwons to the NGO was paid by the NGO. According to the revised norms, NPNSPE-2006 central government provides Rs.75 per quintal as transportation cost. But in Gwalior city it was observed that NGO was not provided the transportation cost of food grains from FCI to NGO. The demand for wheat or Rice was calculated by the NGO by multiplying 90 percent of the number of children enrolled with the quantity of daily consumption per child.

The NGO prepared its demand estimate and forwarded it to CEO Zila Panchayat. The Zila Panchayat allocated the required quantity of food grains from the FCI godown to the NGO. Further the enrolment of students for the specific academic year i.e. 2008-09 was calculated in the month of September 2008, with the assumption that no new students generally came to get enrolled after the month of September. Hence, the enrollment in the month of September has been considered as a final enrollment for that specific academic year.

Further it was noted that, the food grains has been allotted in advance for 3 months. It has been informed by the officers in Zila Panchayat office that they sent quarterly report of food grains released as well as utilized by the concerned NGO to
State Project Coordinator. The report got verified and analyzed at state level and necessary instructions were issued to the district officials (during meeting at Bhopal) to identify and rectify the cause of low or uneven utilization of food grains and cooking cost if any. It was desirable that generally cost go hand in hand. Further monthly data of food grains lifting and distribution at the level of Nodal transport agency was also analyzed. The Zila Panchayat officials informed that during the academic year 2009-10 160.18 MT (Metric Tonnes) Rice, and 1924.00 MT. wheat was allotted from the FCI to NGO.

4.1.2 (b) COOKING COST

Funds for cooking cost were released on the basis of strength and average attendance rate of students in the school.

CENTRAL ASSISTANCE

The central assistance for cooking cost received from Government of India was released by Madhya Pradesh Madhyanah Bhojan Karyakram Parishad, Panchayat and Rural Development Department, Government of Madhya Pradesh to Zila Panchayat Gwalior. The Zila Panchayat released fund to the bank account of Sadhana Mahila Mandal, Central Government provided Rs. 1.50 per child per school day. The system for release of cooking cost by centre is shown in fig. 5 Central Assistance for cooking cost.
ystem for Release of Cooking Cost (Central Share)

- Central Assistance
- Government of India
- State Fund
- Permission of State Finance Department
  (In Accordance with provision in the Budget)
- With-drawl by Panchayat and Rural Development Department
- Release to Zila Panchayat (CES System) Released to
- Sadhana Mahila Mandal by Cheque/DD

**Fig. 5 : Indicating The Systems For Release Of Cooking Cost By Centre**

**STATE ASSISTANCE**

The Panchayat and Rural Development Department released cooking cost to Zila Panchayat. The Zila Panchayat CEO released the cooking cost to the account of Sadhana Mahila Mandal. The State Government provided Rs. 0.58 per child per school day. It has been observed that Punjab National Bank was the Nodal Bank which used its own network and other banks, for quick flow of funds, required for smooth functioning of MDM, monthly bank statements of Mid-Day Meal account of cooking cost at district level was monitored to assess the status of releases to the NGO. Fig. 6 indicates system for release of cooking cost (State Share).
The cooking cost was calculated by, calculating the actual number of students who were consuming the mid-day meal, instead of calculating the enrollment of the students or attendance of all the students. It has been observed that the teacher incharge for mid day meal provided the actual number of students consuming food for the day, on a attendance card provided to the food supplier. Attendance record provided by teachers was considered to prepare food for next day. It had been observed that in Padma Vidhyalaya, though 800 girls were enrolled, only 450 girls consumed mid-day meal, hence, cooking cost was considered of 450 girls only.

Further, at the end of the month, the cards of all the government primary schools of Gwalior city were deposited to the Zila Panchayat office. The attendance was verified by the officials of Zila Panchayat office with the head masters and officials of Sankul Kendra. After verification at various levels the cooking cost was provided to Sadhana Mahila Mandal.
4.1.2 (c) KITCHEN CONSTRUCTION

According to the central norms, the Central Government provided Rs. 60,000 for construction of kitchen-cum-store in a phased manner. As in Gwalior, the contract of preparing mid-day meal was given to the Sadhana Mahila Mandal, the construction work for kitchen cum store has been stopped. According to the task manager, Rs. 40,000,000 has been refunded back to the Central Government as the construction of kitchen sheds for government primary schools of Gwalior city were stopped.

4.1.2 (d) PROCUREMENT OF KITCHEN DEVICES

The Central Government also, provided assistance to purchase cooking utensils and serving utensils in a phased manner, at an average of Rs. 5000 per school. As the food has been prepared by the centralized kitchen, the gas chullahas were taken back by the Panchayat and Rural Development Department. Further, the officials also opined that they released the grant to purchase the utensils such as plates, serving utensils etc. as per the demand made by the specific schools. At first, the need was verified by the officials of the Nodal department and then money was transferred to the account of PTA of the particular school. The PTA purchased the utensils from local market. The quality of utensils were checked with the specifications made by experts. The PTAs maintained the inventory of utensils in stock register. As the food was cooked by centralized kitchen, cooking utensils were not purchased after Nov. 2007.
4.1.2 (e) PROCUREMENT OF COOKING INGREDIENTS

It has been observed that the Central Government and State Government provided the assistance in terms of cooking cost. The cooking cost was utilized for the procurements of cooking ingredients such as cereals, vegetables, condiments, salt, chilies etc. from the local market by the NGO. According to norms, the NGO has to prepare and provide Dal and Vegetables to the students of government primary schools on daily basis. The food grains were released in advance for three months but the cooking cost was released after a month. The NGO was suppose to purchase the condiments of the ISI or EGG Mark.

4.1.2 (f) AGENCY RESPONSIBLE TO COOK THE FOOD

It has been observed that in the Gwalior city, the contract of preparing mid-day meal was given to the Sadhana Mahila Mandal- an NGO which was having the centralized kitchen. The centralized kitchen of Sadhana Mahila Mandal was able to provide the food to students of all the government primary schools of Gwalior city. According to the officials of the government, it provided food to 309 government primary school students. In addition to this it also provided the cooked meal to the students of upperprimary government schools. 55,534 students of government primary schools of Gwalior city were provided with the meal cooked by Sadhana Mahila Mandal during the year 2009-10 (Source : Annual Work Plan and Budget for MDMP, Gwalior).

Criteria to Select an Institution, NGO Self Help Group to prepare Mid Day Meal.
The discussions with the government officials indicated that the tenders were invited by the Zila Panchayat CEO office Gwalior with well defined terms and conditions, to give the above mentioned contract. The terms and conditions for the academic year 2011-12 can be seen from the Annexure 11. The officials of the NGO opined that they had deposited Rs.2,lakh in advance in favour of CEO, Zila Panchayat as a caution money. The centralized kitchen was highly mechanized, it has big boilers for steaming, dough knedder, large vessels for cooking, 500 litre cookers, chopping machine, Roti making machines, commercial gas connections, generators, exhaust fans, machines to grind the wheat, store rooms to keep the food grains hygienically, net was used to cover the windows and doors in order to avoid flies, cockroaches etc.

At the time of visit to the centralized kitchen, 12 female and 13 male cooks were present. According to officials of the centralized kitchen number of employees got varied from time to time, depending upon the work to be done. The class four workers were recruited generally on daily wages. The cleaning of the food grains was done manually. The field officer had the task to distribute the food to various schools at regular time. For distributing the food to school, they hired tempos on a contract basis. The transportation cost of the food distributed to the schools, the salary of the employees of the centralized kitchen, maintenance of the equipments of the kitchen, cost of fuel required to cook the food, electricity bill etc. were barred by the organizer of the centralized kitchen. The organizer opined that they worked on no profit-no loss basis.
4.1.2 (g) COOKING OF THE FOOD

Cooking of the food at centralized kitchen got started at 1.30 a.m. to 2.00 a.m. for the schools running in morning shifts. Cooking of the food for the schools running in afternoon shift, got started 6.00 a.m. in the morning. As the food was cooked for students of all the government primary schools, government upper primary schools and government aided primary school, of Gwalior city, the preparation and packing of the food took couple of hours. The food got packed in steel drums, steel dols, aluminium drums and tiffin carriers.

4.1.2 (h) DISTRIBUTION OF COOKED FOOD FROM KITCHEN TO SCHOOL

For distributing the food, the NGO has hired 55 tempos for the schools which were easily accessible, some schools were located in very congested area where tempos could not reach for such schools, two wheelers were used to distribute cooked food. It has been observed that meal arrived from 9.00 a.m. to 10.00 a.m. in the morning schools and from 1.00 p.m. to 2.00 p.m. in the afternoon schools. The distributing vessels were got emptied in the utensils provided by the schools under the observation of teacher in charge of Mid Day Meal. The meal was received, generally at the corridor or courtyard and in some cases head master’s room. In few schools it was received in class rooms. The observations of various schools indicated that the food was generally kept in corridor or courtyard till time of distribution. In some schools, it was kept in vessels which were uncovered or partially covered till time of distribution. The amount of food brought by the distributor was supposed to be based on the number of children who had attended school previous day, further in the schools the meal was served to students during the intervals.
4.1.3 **MENU OF THE MID DAY MEAL**

According to NP-NSPE (2006) Guidelines, students should be provided with 450 calories, 12 gm. of protein and adequate quantities of micronutrients like iron, folic acid, vitamin-A etc. Central Government provided 100 g food grains per child per day. Since July 2004, students were provided with Roti. (Equivalent to 100 gram wheat flours) with 20 gram Dal and 50 gram vegetables, in wheat predominated area. 100 gram Rice with 30 gram Dal and 50 gram vegetables in Rice predominated area. As per the menu and its component mentioned here the calorific/protein value of the meal being served under MDM to the students of primary school is as given below:

**ROTI-DAL-SABJI**

<table>
<thead>
<tr>
<th>Sr. No.</th>
<th>Component of Menu (Per Child Per Day)</th>
<th>Calorific Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Roti Equivalent to 100 gram wheat flour</td>
<td>340</td>
</tr>
<tr>
<td>2</td>
<td>20 gram Dal</td>
<td>74</td>
</tr>
<tr>
<td>3</td>
<td>50 gram Vegetables</td>
<td>25</td>
</tr>
<tr>
<td>4</td>
<td>5 gram Oil and other spices</td>
<td>45</td>
</tr>
<tr>
<td></td>
<td>Total calorific value per day per child</td>
<td>448</td>
</tr>
<tr>
<td></td>
<td>Total protein content in (gms)</td>
<td>13-15</td>
</tr>
</tbody>
</table>

Table 17: Indicating Calorific/Protein Value Of Meal (Roti-Dal-Sabji)

**RICE-DAL-SABJI**

<table>
<thead>
<tr>
<th>Sr. No.</th>
<th>Component of Menu (Per Child Per Day)</th>
<th>Calorific Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>100 gram Rice</td>
<td>345</td>
</tr>
<tr>
<td>2</td>
<td>30 gram Dal</td>
<td>111</td>
</tr>
<tr>
<td>3</td>
<td>50 gram Vegetables</td>
<td>25</td>
</tr>
<tr>
<td>4</td>
<td>5 grams Oil and Spices</td>
<td>45</td>
</tr>
<tr>
<td></td>
<td>Total Calorific Value per child</td>
<td>528</td>
</tr>
<tr>
<td></td>
<td>Total Protein Content (in gms)</td>
<td>14-16</td>
</tr>
</tbody>
</table>

Table 18: Indicating Calorific/Protein Value Of Meal (Chawal-Dal-Sabji)
The researchers obtained the menu prescribed by the state government of Madhya Pradesh. The menu was decided by the state level officials. The prescribed menu by state government is as follows:

<table>
<thead>
<tr>
<th>Day</th>
<th>Menu</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Roti, Tuvar Dal and Chole-Tamatars or, Harimatar-Tamatar Sabji</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Puri, Kheer and Aloo Tamatar Sabji</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Chawal, Tuvar Dal and Hari Sabji</td>
</tr>
<tr>
<td>Thursday</td>
<td>Roti, Mung Dal and Hari Sabji</td>
</tr>
<tr>
<td>Friday</td>
<td>Chawal, Tuvar Dal and Rajma-Tamatar Sabji</td>
</tr>
<tr>
<td>Saturday</td>
<td>Roti, Mung Dal and Rajma Tamatar Sabji</td>
</tr>
</tbody>
</table>

*Table 19: Indicating The Menu Prescribed By State Government For NGO.*

According to the government officials the above mentioned menu was implemented by the NGO only, in rest of the schools of Gwalior district Roti was provided for all the working days except on Tuesday. On Tuesday instead of Kheer, Halwa was provided as the preparation of meal started from 1.00 to 2.00 a.m. and milk product got deteriorated early so the Halwa was provided instead of Kheer.

**4.1.4 MONITORING OF THE PROGRAMME**

It has been observed that monitoring and supervision of the Mid Day Meal Programme at various level has been done by the government and non government officials. To ensure that the stipulations regarding hygiene, quantity and quality of cooked food were maintained, appropriate supervisory mechanism have been developed at the local level.
4.1.4 (A) MANAGEMENT INFORMATION SYSTEM

In the State of Madhya Pradesh an effective Management Information system has already been established from state to local level.

a) Cluster Resource Centres (CRC)

The CRC were entrusted with the responsibility of intensive monitoring of every school under their jurisdiction at least once in a month. The school head master had to provide record of the actual number of the students consuming the mid day meal per month in the school. The record of the strength of students consuming mid day meal provided by the head master and organizer of the NGO were verified at the CRC level. On the basis of this verification only, the cooking cost was released from the CEO Zila Panchayat to the centralized kitchen authority. Further, the CRC had to provide monthly reports of various schools with respect to the quality, quantity and regularity of the Mid Day Meal to the Project Coordinator Zila Shiksha Kendra at district level. The Project-Coordinator had to submit the report obtained through CRCs to CEO Zila Panchayat. The CEO-Zila Panchayat had to submit reports to District Collector. On the basis of monthly reports received from CEO-Zila Panchayat, District Collector could take corrective measures, in case of any difficulty or irregularity in the
management of MDM. Further, on the basis of monthly monitoring reports from CRCs, a MIS database was maintained at District Project Co-ordinator’s (Zila Shiksha Kendra) level. This MIS had to be updated every month and consolidated report had been submitted online to the State Co-ordinator MDM through Zila Panchayat.

The Chief Executive Officer, of Zila Panchayat also has to submit consolidated monthly report in the prescribed format to the State Project Co-ordinator, MDM.

4.1.4 (B) MDM CELL

At district level, one Task Manager and two Quality Monitors were appointed on contract basis. The officials were given the responsibility of monitoring the implementation of programme at school level. They had to verify records regarding the utilization of food grains, oil, condiments, salt, sugar, fuel etc. per day as well as per month at the centralized kitchen. Further, they also verified the purchasing record of various ingredients and quality of the ingredient, sources of the ingredients, freshness of the vegetables. They had to check stock registers of the centralized kitchen. The officials then submitted the consolidated report of the observations to CEO Zila Panchayat. Further, the officials also opined that they inquired to cooks about the rations issued per day to prepare the meal. The hygienic condition of the kitchen was also
checked by the officials. Further to conduct inspections at school level officials were provided with the specific printed format or checklist. The officials were supposed to fill check lists of the schools they inspected and submitted them to the CEO Zila Panchayat for immediate action if required. The copy of the check list is presented in Annexure 12. According to the officials, they generally visited the centralized kitchen 3 to 4 times per months; some times this number might vary. They observed 15 schools per month. At school level the officials checked the quantity, quality and regularity of the meal served, actual number of students consuming food per day. While asked about the parameters to check the quantity and quality of food, the officials opined that they assessed the quality by checking the appearance, taste, smell, texture etc. further, the officials said that 3-4 Roti of average size were considered as 100g. of wheat or handful of Chawal as 100 g. of Rice. When asked about the laboratory testing of food sample, it was observed that the meal was never sent to laboratory.

4.4.4 (C) ARRANGEMENTS FOR DEPARTMENTAL INSPECTION

The inspection roasters were prepared for functionaries of various concerned department at district and block levels. According to which, they were required to carry out inspections of Mid Day Meal scheme in 5 and 10 schools respectively in each month. These officers submitted their reports to District Collector through CEO, Zila Panchayat.
4.4.4 (D) TESTING THE MEAL BY LECTURERS

Further, a committee has been established of the lecturers of Higher Secondary Government schools. The lecturers would have to go to centralized kitchen, according to their turn, taste the cooked meal, approve meal and then only the meal would be sent for distributing at school level. The teachers had to perform this duty on rotation basis.

4.1.4 (E) MOTHER ROASTER

At school level, the parents of the students were invited to taste the food and wrote down the comments in the registers maintained for this purpose. The date, name of the parents and comments made by him/her was recorded in the registers. Further, according to the officials of Zila Panchayat office the ‘PARAKH’ programme and ‘Su-sashan’ programme were also running by the state government which also conducted the inspections of the various schemes run by the state government and the report was submitted to the state level officials.

4.2 OBJECTIVE 2

To study the implementation of the Mid Day Meal Programme in the Government Primary Schools of Gwalior city.

Data obtained through observations of various schools; interviews conducted with the beneficiaries and functionaries were analyzed in this section:
4.2.1 DISTRIBUTION OF MEAL FROM NGO TO SCHOOLS AND TO STUDENTS

The observations of the sampled schools indicated that in all the morning shift as well as in afternoon shift schools the meal was served during the lunch break. In most of the morning shift schools, the meal arrived from 9.00 a.m. to 10.00 a.m. As well as in most of the afternoon shift schools it arrived from 1.00 p.m. to 2.00 p.m.. The meal was distributed through tempos and two wheelers. The containers were emptied into the vessels which were provided by the schools. The big patilas were used in most of the schools to receive the meal. It was observed that 40% schools received the meal at courtyard, 40% schools received the meal at corridor and 12% schools received the meal in the classrooms. Very few schools received it in the office or headmaster’s room. The time taken in receiving the meal in most of the schools was about 10-15 minutes. Further the teacher in charge of MDM, provided the record of the students who ate the food on that specific day to the food distributor. This record was given in each school because the amount of food brought by the supplier was supposed to be based on the number of children who had attended school on previous day. Further, it was observed that the tempos were not cleaned properly every day.

The researcher observed that the meal was received in the presence of teacher in charge of MDMP or the headmaster. In few schools, class four workers were available to assist the process of receiving the meal and distributing, it, as well as washing the utensils. It was also observed that in some of the schools teachers shared money and hired a female helper for the above mentioned assistance.
It was observed in few of the schools that teachers got busy in their classroom processes after receiving the meal and the meal remained uncovered or partially covered in verandhas for 20-30 minutes. This unscientific handling of the meal would definitely affect the hygienic aspects of the meal. Serving of the meal to the students was either by the peon or by the helpers. In some schools, students of the upper primary classes assisted the process of serving meal to the students. One very important observation was, approximately 70-75% students did not wash their hands before eating. Further it was observed that the meal was served either in steel plates provided from the schools or in lunch boxes or the plates brought by the students from their houses.

Approximately 30% students brought plates or lunch boxes from their houses, they received Dal in the tiffin box, Sabji in the cover of the tiffin box and hold the Roti in hands. When reasons for bringing the plates on lunch boxes from houses were asked, some of the students opined that they have to wash the plates by themselves and water stored in tanks were not sufficient so they took unwashed plates or lunch boxes to their homes to get them washed. Approximately 70% students used plates provided from the schools to consume the food. In 36.66% schools students consumed food in corridors and in approximately similar percentage of schools students ate food in verandha in rest of the schools, the students ate the food in classrooms. Further it was observed that in all the sampled schools, students sat together and ate MDM meal. Not a single incidence of caste discrimination was observed.
The total time taken for serving the meal and consuming the meal varied from school to school. In the schools with low enrollment, the process took 20 to 25 minutes where as in schools having large number of students, the process took 35 to 45 minutes. As a result, the time for recess was extended in many schools. It was observed that generally in those schools where food was served in corridors or verandhas the students stood in queues and moved to food servers one after the other in order to receive the food. In some schools where the food was served in classrooms the students sat at their places and food was served to them.

4.2.2 CLEANLINESS OF AREA WHERE FOOD SERVED AND CONSUMED

Further it was observed that the areas where food was distributed by tempos and where the food was consumed by the students got dirty after the Mid Day Meal process.

It was observed that in very few schools the dirty areas were cleaned immediately after the food consumption. It was seen that dirty areas were cleaned by peon, maid hired or by an older student in those schools where food was served in class rooms.
4.2.3 QUANTITY AND QUALITY OF THE MEAL PROVIDED

It was observed that 3-4 Roties or hand full of Rice were provided along with Dal and Sabji. The quantity of food grains in terms of Roties or Rice was of 100g. the Roti was neither too small and thin nor too big and heavy. In the Dal provided, the amount of cereals were low and water was more. The observations indicated that Dal as well as Rajma was watery. In hari Sabji the amount of potatoes were more compare to green vegetables. The observations indicated that Dal as well as Rajma and Chole were watery. One of the in charge teacher opined that their school had been served with the Dal with special tadka and Sabji of better qualities the reason given by that teacher was, having very large number of students strength and students from better economical conditions. The teacher in charge cited few incidences when they returned the meal back to the centralized kitchen. The researcher tried to got knowledge about above mentioned case from teachers of other schools and government officials through informal discussions, but all of them opined that meal of similar quality was provided to all the schools.

Further it was observed that 57.34% students were preferring Roti instead of Rice. 42.66% students liked Rice. The appearance of Roti was not very attractive as prepared in homes. The officials of centralized kitchen opined that Rotie, were prepared by Roti maker machine which prepared large number of Roties at a time, hence the appearance of Roti though not appropriate, its taste was better. The appearance
of cooked Rice was also not very feasible. When the officials were inquired about the Rice they said that the preparation of Rice took place in very big boilers for a very large quantity, further after cooking Rice was packed in big containers where heat got accumulated so the Rice changed its proper texture or appearance. Further the Gwalior’s climate remains very hot from the month of April to July as well as hot humid till the month of September. The hot humid climate is very much favourable for bacterial growth in food items. As the cooking of food got started at 2.00 a.m. and served around 10.00 O’clock, there were chances, the food became unhygienic because of bacterial growth. Some of the teachers opined that they were instructed from the organizer of the kitchen, that if food gave bad appearance because of deterioration or bad smell then they were not to serve the food to children and inform immediately to the authority of the centralized kitchen.

From the above mentioned observation it can be concluded that though the amount of Roti or Rice provided to the students appeared to be satisfactory, the protein content of the meal and amount of micronutrients provided is questionable. It was observed that most of the students consumed the meal provided completely but some of the students took the left over food home, or thrown the food outside the schools. Further some of the teachers opined that during the festivals, some of the community members provided food to the school children and because of it some students refused to take the Mid-Day Meal on that specific day.
Further it was also observed that the number of students consuming mid day meal varied from 100% students enrolled in some schools to 55% students enrolled in the schools. The reasons for not consuming the mid day meal were also explored. According to some of the students the meal provided was not tasty where as few students opined their parents or guardians did not allow them to eat the MDM because of their better economical conditions. It was observed the quantity of meal provided by centralized kitchen per school generally seemed sufficient to the students who were consuming the meal. It has been seen that students were not refused for the more servings of meal.

4.2.4 INFRASTRUCTURE FACILITY

It was observed that in 73.33% schools drinking water facility was available in most of the schools, water was stored in tanks. In approximately 35% schools students brought water bottles though drinking water was available in the schools. Further in 70% schools toilet facility was available but many of them were not hygienic to make use of them. In rest of the school toilet facilities either not available or were not in functional form.

4.2.5 ROLE OF TEACHER

Jean Dreze (2003), Julia Blue (2005), Angom (2008), Anima and Sharma (2008) as well as researcher’s personal observations of various government primary schools during year 2005-2007 indicated teachers work load raised because of the Mid Day Meal programme. The observations of the implementation of Mid Day Meal at various schools indicated that the
introduction of Public Private Partnership (PPP) in Mid Day Meal scheme reduced the teacher’s work load with reference to the supervision of cooking, maintaining the utilization record, arranging the cooks, fuel, ingredients etc. for the MDMP. It was observed that teachers has to keep records of students consuming the MDM/Day as well as supervise the receiving and serving of the meal.

Teachers has to develop mother roaster as the schools has been instructed that the meal should be got tasted by a mother of the student on rotation basis. The mother should provide feed back regarding the taste, appearance, quality of the MDM. The comments should be mentioned in the mother roaster. Few teachers opined that many parents were illiterate hence they did not write any comment regarding the meal, instead they provide the feed back orally.

### 4.2.6 REGULARITY OF MID DAY MEAL

The researcher observed that the meal was supplied regularly before the recess in almost all the schools. Most of the teachers opined that the meal was supplied regularly through out the academic year except once because of cyclone. The officials were also having the same opinion regarding the regularity of Mid Day Meal.

It has observed that left over food was taken home by the class four workers or thrown out near the school which invited domestic animals in or near the school premises.
4.3 OBJECTIVE 3

To study the opinions of beneficiaries of the Mid Day Meal Scheme of government primary schools of Gwalior city.

The data obtained through interview conducted with the students and their parents have been analyzed in this section. The focus of the interview was upon the impact of MDMP on enrolment, quantity and quality of MDM provided and problems and suggestions of parents & students if any.

4.3.1 OPINION OF PARENTS ABOUT THE MDMP

When the question, if MDMP not provided in the school, would you enroll your child in the school? was asked to the parents, 86.66% parents said ‘no’ and 13.34% parents said ‘yes’. It implies that 86.66% parents would enroll their children in the school, only if the Mid Day Meal would be provided in the schools. For rest of the parents, Mid Day Meal have no effect on enrollment of their children.

![Diagram 1: Parents’ Opinions about Enrollment of their Child in Absence of MDM.](image)
When asked about the child consumed the Mid Day Meal at school 85.33% parents said that their children ate the meal served in the school, 13.33% parents said their children did not eat the meal served at school and 1.33% parents said their children might or might not consumed the meal at school.

**Diagram 2: Indicating % of Children Consumed MDM According to Parents**

When reasons for students not consuming the food were asked the parents told they did not allow their children to eat the meal as they provided the meal from home.

4.3.1.1 PARENTS’ OPINION ABOUT THE QUANTITY AND QUALITY OF THE MID DAY MEAL

The quantity of the meal provided at the school was appropriate according to most of the parents. They opined their children received sufficient amount of meal and were not refused for more serving of the meal. According to them 3-4 Rotis along with Dal and Sabji was provided to their children.
which was sufficient for them. On alternate day sufficient amount of Chawal and Dal, Sabji was provided to their children. The parents said that much quantity was sufficient for their children.

Further 31% parents said that the Rotis provided were not properly cooked 18% of parents complained about the quality of Dal and Rajma served, according to them it was watery. Rest of the parents (51%) said that they were happy that their children got complete food i.e. Roti, Dal and Sabji. According to them they were unable to provide the nutritious food as provided in the school. Some of the parents said that they ate Roti and Chatni or Roti and Sabji only, in the morning as their lunch some of them said they were unable to afford to purchase vegetables daily or such a costly Dal for regular consumption. Hence many of them could either afford either Dal or Sabji and not both Dal and Sabji in their menu.

### Diagram 3: Indicating Parents’ Satisfaction and Complains about Meal

- **18%** Parents Satisfied with the quality of MDM
- **31%** Parents Complained for Roti
- **51%** Parents Complained for the Quality of Dal or Rajma
Many of the parents said that their children really enjoyed the MDM and shared the experiences of food served in the schools with their family members. Further they indicated Mid Day Meal was provided regularly to their children.

Further, when the parents were asked about the comparison between the food cooked at school premises and food provided by NGO, almost all the parents said that the food cooked in the schools were more preferred by the children. 8% parents suggested ready to eat food should be given to the students. All most all the parents expressed view that the scheme should continue.

When parents were asked about any incidence of food poisoning or worms in the food, most of the parents refused of any such incidence happened. Further parents of morning shift said that their children did not eat immediately after coming from the school but they did consume after 1 to 2 hours. Some of the parents said that their children felt hungry and ate after half an hour after coming from the school. Parents of the children of afternoon shift told their children ate before going to school and not after coming from the school. 42% of the parents said that their children got some kind of tablets in the school, where as rest of the parents were not aware of any tablets or medicines given in the school.
4.3.1.2 PARENTS COMPLAINTS AND SUGGESTIONS

Some of the parents complained about toilet facilities and water facility of the school. According to them toilets were not in proper functional conditions. Some of the parents said that it so happened, the water stored in tanks got finished and children did not get water to drink.

Some of the parents suggested that fruit should be provided once in a week as they were unable to provide fruits to their children.

4.3.2 OPINION OF THE STUDENTS ABOUT MID DAY MEAL

86.66% students opined that MDM if not provided, they would not come to school 13.34% students opined that though MDM not provided they would come to school.

<table>
<thead>
<tr>
<th>STUDENTS WOULD/WOULD NOT COME IN ABSENCE OF MDM</th>
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<tbody>
<tr>
<td>Students Would Come to School</td>
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<tr>
<td>Students Would Not Come to School</td>
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</tbody>
</table>

Diagram 4 : Indicates The % Of Students Who Would Not Come And % Of Students Who Would Come To School In Absence Of Mid Day Meal
4.3.2.1 STUDENT’S PREFERENCE ABOUT MENU

Further 92% students mentioned they, either got Roti, Dal and Sabji of Chawal, Sabji and Dal. 4% students told they did not consume the meal, 4% students were unable to describe the menu. About 40.66% students responded they liked Rice, 57.34% students responded they preferred Roti instead of Rice, 2% students did not have any preferences for Roti or Chawal. Students mentioned that they did not like Roti because it looked like not cooked properly (Kacchi in local Dilect). Some of the students preferred Roti they said that Chawal were over cooked hence they preferred Roti.

![Diagram 5: Indicating Preferences for Roti/Chawal](image)

Many of the students mentioned that they like the menu provided on Tuesday i.e. Halwa, Puri and Sabji.
4.3.2.2 STUDENTS’ OPINION ABOUT QUANTITY AND QUALITY OF THE MEAL

Most of the students had no complaints regarding the quantity of the meal provided in schools. According to them they were provided with the sufficient amount of meal and were not refused for more servings of the food. 26% students liked the taste of the meal provided where as 14% students informed the food might be tasty on some days and not on other days. Further students said the Dal or Chole were Watery and some of the students found Mung Dal not tasty because stones were found in it.

Students also mentioned that they loved the special food provided on 15th August and 26th January because Puri,Sabji and Sweet was provided. The students of class V when asked about their preferences about the meal cooked in school premises and meal served by the NGO, they preferred the meal cooked in schools premises. According to them the food cooked in school premises was more tasty then the, food provided by an NGO, further the food provided by NGO got cooled down at the time of serving hence they did not enjoy it. All most all the students mentioned that the meal was provided regularly to them. When asked for any preferences or suggestion about the meal provided, students were eager to get any fruit at least once in a week.
4.3.2.3 PROBLEMS OPINED BY STUDENTS

Some of the students complained about the drinking water facility. According to them they brought water bottles from home, several times they have to wash their utensils by themselves and sufficient water was not available in the schools, to drink as well as to wash the utensils.

4.4 OBJECTIVE 4

To study the opinions of the functionaries of the Mid Day Meal Schemes of the Government Primary schools of Gwalior City.

In this section data obtained by interviews of government officials and official of an NGO were analysed.

4.4.1 OPINIONS OF TEACHERS

4.4.1.1 MONITORING OF THE MID DAY MEAL IN SCHOOL

The teachers were asked about the criteria’s of monitoring the mid day meal distributed by the NGO. According to teachers they checked the meal by its appearance, texture or odour and very rarely by tasting the food. Further, when asked about monitoring from other government officials, they opined the officials from CRC and MDM cell as well as other departments generally came for monitoring. The officials checked the menu, number of students present and attendance register of students as well as cooked meal. Approximately 9-10 teachers had an opinion that the frequency of monitoring from government officials got reduced after the introduction of centralized kitchen. They also opined that when the food was
prepared in the school premises, the schools were supervised very often and if any teacher tried to do any innovation or change in menu, disciplinary actions were taken against him/her further almost 76.66% teachers opined that their work-load reduced, as responsibilities regarding preparation and management of MDMP shifted from teachers to centralized kitchen. Still 23.34% teachers felt that though the management and responsibilities of MDMP had been shifted to NGO, they still had to spend fair amount of time in managing the programme at school level. The teachers when asked about the preferences regarding (a) meal cooked in school premise (b) meal cooked and served by NGO and (c) Ready to Eat Meal, 83.33% teachers were having the preference for Ready to Eat Meal. 10% teachers said that meal should be provided by an NGO as it reduced the work load of the teachers. Rest 6.27% teachers felt that the meal should be cooked in the school premises.

Diagram 6: Indicating The Preferences Of Teachers’ For MDM (A) Cooked In School Premises (B) Cooked By Ngo (C) Ready To Eat Food
4.4.1.2 TEACHERS’ OPINION ABOUT QUANTITY AND QUALITY OF MID DAY MEAL

When teachers were asked about the quality of food supplied through NGO, 73.33%, teachers said that the quality of the food was good. 13.33% teachers said that the quality of food was below average as very often watery food was supplied by the NGO. Rest of the teachers said the quality of food was average.

Diagram 7: Indicating Teachers' Opinions about the Quality of Meal/Food Provided by NGO

Further teachers told that the amount of food brought by the food distributor was supposed to be based on the number of children who had attended the previous day.

Further all most all the teachers opined that the quantity of food provided was sufficient for the students. Further when teachers were asked about the comparison of quality of
cooked meal by NGO and the meal cooked in school premises all most all the teachers opined that the quality of meal cooked in school premises was better. According to them in schools the preparation of food started 2-2\(^{1/2}\) hours before serving the meal. Hence, students got fresh and hot cooked meal. Where as at NGO, the cooking started 7-8 hours before serving the meal and hence, when the food reached to school, it got cooled down as well as transportation of meal was not so hygienic. Food was returned back by the teacher to NGO twice because he found the food was too much watery. All most all the teachers said that the Mid Day Meal provided regularly and punctually by the centralized kitchen.

### 4.4.1.3 TEACHING TIME

When the teachers were asked if the Mid Day Meal was cutting teaching time ? 36.66% teachers said that the Mid Day Meal was cutting teaching time. The reasons were, teachers has to supervise receiving the food, distribution of food to students. Further, process of distribution of food to students and consumption of food took time from 40-50 minutes in those schools where enrollment rate was higher. Some teachers also told that the younger ones took more time in food consumption hence the recess was extended. 63.34% teachers felt that MDMP did not influence much of their teaching time.
4.4.1.4 OPINION OF TEACHERS ABOUT IMPACT OF MID DAY MEAL ON ENROLMENT

The teachers opined that the MDMP had positive impact on the enrolment. According to teachers the students came from very low economic background, both the parents were working on daily wages or parents of some students got the work only for 20 to 25 days per month. 83.33% teachers felt MDMP increased enrolment. Where as about 10% teachers felt that MDMP had no impact on enrolment. Regarding attendance, teachers felt that MDMP had definitely increased the attendance because 64% to 68% students attended the school regularly. All the teachers opined that the attention span of the students increased as a result of MDM. Teachers shared their experiences that some students started getting rest less after 2 to 3 hours in teaching learning process and asked permission to go to home to have lunch. According to teachers, as the MDM satisfy students’, hunger, they could pay attention in classroom processes 90% teachers felt that MDMP has positive impact on the status of nutrition in children.
4.4.1.5 SOCIAL DISCRIMINATION
When the teachers were asked about the incidences of social
discrimination observed among the students or acted by the
parents of higher caste, no teacher cited the case of social
discrimination. According to them all the students sat together
and ate the Mid Day Meal.

4.4.1.6 PROBLEMS OF TEACHERS REGARDING MDM
When the teachers were asked about the problems they
experienced in implementing MDM at school level, some of the
teachers said that class four worker or an assistant was must to
assist them in the Mid Day Meal programme. They felt that in
absence of peon or an assistant, it became hectic task for them
to serve the food and to maintain the decipline as well as
cleanliness in school premises. In many schools single teachers
were there hence it was difficult for them to manage the
programme all alone.

4.4.1.7 TEACHERS’ SUGGESTIONS TO RUN THE SCHEME SMOOTHLY
Many of the teachers suggested that every school should be
provided with a class four grade worker to assist the Mid Day
Meal programme. Some of the teachers had opinion, “Ready to
Eat” food should be provided in order to avoid the indecipline
as well as disturbances caused by MDMP in school premises. As
the ready to eat food can be stored for 2-3 days and cooking
cost as well as managerial work would be reduced. One of the
teachers suggested that scholarship or incentive in form of
money equivalent to 100g Rice/wheat should be given to
attract the students towards the school.
4.4.2 OPINIONS OF GOVERNMENT OFFICIALS OF ZILA PANCHAYAT OFFICE

The officials of Zila Panchayat Office informed that in Gwalior district the Mid Day Meal has been organized (a) By providing the meal, cooked in centralized kitchen, for the government primary schools of Gwalior city and (b) By providing the meal, cooked by the SHGs, in school premises for the government primary schools of rural areas. It implied that in rural areas of Gwalior district the meal was prepared in the school premises only, under the supervision of teachers. Further according to officials various aspects such as procurement of food grains and ingredients (cereals, vegetables, condiments, oil, salt, sugar) disbursement of funds, arrangement of cook, fuel, cooking utensils etc. were related with the MDMP. Further when the meal was cooked in school premises the teacher has to take care of each of above mentioned aspects for adequate implementation of the MDMP. Hence the work load of the teachers got very much increased. Introduction of centralized kitchen to provide the meal to the government primary schools of Gwalior city, has reduced the work load of teachers as the responsibility of managing various aspects related with MDMP has shifted to officials of NGO from teachers.

The government officials also provided the information regarding the intensive monitoring and evaluation of the MDMP by various government officials at various level, which reduced several issues related to the MDM.
Further the researcher also inquired about any sort of preferential treatment by food supplier to few schools and not to others. The officials told that they never got any such complaint from any of the school. It was also been informed by the official that a toll free call centers were established in all the districts and the telephone number of these call centers were widely advertised in newspaper and painted on the school walls. In addition to this, service of Prasar Bharti (All India Radio) were being used for IEC activities. While asked about their preferences to as (a) Meal cooked in school premises (b) by NGO (c) Ready to eat food, all of the officials preferred food cooked by NGO. When asked about the regularity of meal, provided by NGO, all the officials told that the food was provided regularly by the NGO.

Officials were also inquired about the problems occurring in organizing MDMP. According to them large number of problems have reduced after the introduction of centralized kitchen. Before introduction of centralized kitchen, individual school records of 309 schools (Various records of MDMP) has been verified at Zila Panchayat office which was a quite time consuming process. At present they have to verify the cumulative record provided by the NGO Sadhana Mahila Mandal. Further they opined that though the meal was cooked in very scientific way, in centralized kitchen, the process of providing the food from the kitchen to student was not healthy and hygienic. According to them transportation of meal and serving of meal needs to be improved for better results.
4.4.3 OPINIONS OF THE OFFICIAL OF CENTRALIZED KITCHEN

According to the official, they got the food grains from FCI depot directly. Most of the time the food grains were of fair average quality, according to them. Further they opined they were provided with the stock of food grains for 3 months in advance. They got the cooking cost from CEO Zila Panchayat after providing the meal for a month. According to the official they purchased Dal, Vegetables and other ingredients from local market. Further when asked about the menu provided, he opined that menu was prescribed by the MDM authority at state level. According to the official the work at NGO has been distributed in four categories (i) procurement of raw material required to prepare the meal (ii) cooking the meal (iii) transporting/distributing the meal and (iv) maintaining various records. Further when asked about the complaints regarding the meal, he informed that generally complaints about Roti and Chawal, came from the students. The complaints were, Roti not cooked adequately and Chawal were over cooked. According to him as the food was cooked by machines, though appearance was not good, nutritious value of the food was high.

Further when asked about the problem faced in running the NGO he opined they faced some problems which hinder the smooth functioning of the NGO. According to him, the cooking cost provided by government was not sufficient to make all the arrangement such as procuring cereals, vegetables oils,
condiments, sugar, salt, fuel etc. further they have to pay the transportation cost of the food grains as well as the cooked food distributed to schools. The transportation cost got increased day by day and it was difficult to manage it in limited finance. Further many times because of hot humid climate chances of food deteriorations were there. In addition to this the food was not handled with proper care in schools which might be the reason the food became unhygienic. If in any school, unhygienic food served, actions against NGO would be taken. According to the official the cooking cost per child should be increased which would help them in providing nutritious food to the school children.