

Good Practices of Mid-Day Meal Scheme in Manipur

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List of Contents

	Page No
<i>Acknowledgement</i>	<i>i</i>
<i>List of Contents</i>	<i>ii</i>
<i>List of Tables</i>	<i>iii</i>
<i>List of Figures</i>	<i>iv</i>
Chapter 1	1-8
Introduction	1
1.0.0 General Introduction	1
1.1.0 The People of Manipur	2
1.2.0 Mid-Day Meal in Manipur	4
1.3.0 Aims of MDM Programme	5
1.4.0 Provision of MDM in the State in Terms of Coverage	5
1.5.0 Agency Responsible for Implementing the Scheme	6
1.6.0 Management of Food grains	8
1.7.0 Types of Implementation	9
1.8.0 Cost of Meal	10
1.9.0 Fund flow	10
1.10.0 Utilization Funds	11
1.11.0 Norms of Nutrition	12
Chapter-2	13-42
Implementation of Mid day Meal in Manipur	
2.0.0 Introduction	13
2.1.0 Best practices of Mid-Day Meal in Manipur	13
2.2.0 Reports about the visited schools	17
2.2.1 Report on MDM of Imphal West District	19
2.2.2 Report on MDM of Imphal East District	26
2.2.3 Report on MDM of Bishnupur District	28
2.2.4 Report on MDM of Senapati District	33
2.2.4 Report on MDM of Chandel District	43
Chapter-3	44-45
Conclusion and Recommendations	
<i>References</i>	46

List of Tables

Title	Page No
Table 1.1 Number of children who participated in MDM in 2006-07	5
Table-1.2 School data including number of Schools	6
Table 1.3 Norms of Nutrition	12
Table 2.1 Number of students from 2006(Keisamthong Ahanthem Primary School)	20
Table 2.2 Number of students from 2007(Keisamthong Ahanthem Primary School)	20
Table 2.3 Number of students from 2008 (Keisamthong Ahanthem Primary School)	20
Table 2.4 Staff Strength from 2004-08(Konhoujam Makha Junior High School)	22
Table 2.5 Student Strength from 2004-08 (Konhoujam Makha Junior High School)	22
Table 2.6 Total Student Strength from 2004-08 (Konhoujam Makha Junior High School)	23
Table 2.7: Enrolment in 2008(P. Ibomcha Child Nursing Junior High School)	29
Table 2.8 Enrolment of Students on 2008 (R.K Sanajaoba Aided Hindi Primary School)	34
Table 2.9 Students attendance on the day of the visit (R.K Sanajaoba Aided Hindi Primary School)	34
Table 2.10 Students Enrolment as on 31-3-2008 (Bishnulal Surodhani Govt.Junior High School)	38
Table 2.11 Enrolment of Student during 2008 (Keithelmanbi Govt. High School)	41

List of Figures

Title	Page No
Fig 1.1 Location Map of Manipur	3
Fig. 1.2 Organizational Chart of MDM in Manipur	7
Fig. 1.3 Chart showing Management of Food grain	8
Fig. 1.4 Chart showing Fund Flow	10
Fig. 2.1 Kitchen garden	15
Fig. 2.2 Display of day to day Menu	16
Fig. 2.3 Display of day to day Menu	16
Fig. 2.4 MDM Register	17
Fig. 2.5 Investigator Interaction with School Teacher	18
Fig. 2.6 Investigator Interaction with Children	19
Fig. 2.7 Meal serving in Keisamthong Ahanthem Primary school	21
Fig. 2.8 Investigator Recording the number of Utensils	24
Fig. 2.9 Serving meals in Konthoujam Makha Junior High School	24
Fig. 2.10 Cooking gas facility for MDM in Jai Hind School	26
Fig. 2.11 Serving Meal in Oinam Girls High School	31
Fig. 2.12 Kitchen Shed of R.K Sanajaoba Aided Hindi Primary School	36
Fig. 2.13 Preparation of Meal in R.K Sanajaoba Aided Hindi Primary School	36
Fig. 2.14 Serving Meal in Bishnual Surodhani Govt.Junior High School	39
Fig. 2.15 Kitchen of Bishnual Surodhani Govt.Junior High School	39
Fig. 2.16 Moreh Government High School Student	43

Chapter-1

Introduction

Chapter-1

Introduction

1.0.0 General Introduction

Manipur literally meaning "*A jeweled land*" nestle deep within a lush green corner of North East India. It seems much like an exquisite work of art executed by superb hands of Nature and is indeed a state of exquisite natural beauty and splendors, the beauty of which once inspired Mrs. St. Clair Grimwood described it as " A Pretty Place more beautiful than many show places of the world" Late Pandit Jawaharlal Nehru paid a fitting tribute by describing it as "Jewel of India".

Surrounded by blue hills with an oval shaped valley at the centre, rich in art and tradition and surcharged with nature's pristine glory. Manipur lies on a melting pot of culture. It is birth place of Polo. This is the place where Rajashree Bhagyachandra created the famous Ras Lila, the classical dance of Manipur, out of his enchanting dream by the grace of Lord Krishna.

Having a varied and proud history from the earliest times, Manipur came under the British Rule as a Princely State after the defeat in the Anglo-Manipuri War of 1891. After independence of India in 1947, the Princely State of Manipur was merged in the Indian Union on October 15,1949 and became a full-fledged State of India on 21st January, 1972 with a Legislative Assembly of 60 seats of which 20 are reserved for Scheduled Tribe and 1 reserved for Scheduled Caste. The State is represented in the Lok Sabha by two members and by one member in the Rajya Sabha.

The State lies between the latitude 23° 80' N and 25° 68' N and between longitude 93° 03' E and 24° 78' E. It is bounded on the north by Nagaland, on the

south by Mizoram and on the west by Assam and on the east by Myanmar. The total area of the State is 22,327 Km² with a total population of **22, 93,896**. Imphal is the capital of Manipur. The location map of Manipur is given under the Fig 1.1

The State may broadly be divided into two parts that is the Hills and the Valley. The State may broadly be divided into two parts that is the Hills and the Valley. The Hills comprise the five districts of Chandel, Ukhrul, Senapati, Tamenglong and Churachandpur districts and the Valley consists of 4 districts, viz. Imphal East, Imphal West, Bishnupur and Thoubal. Approximately nine-tenth of the population of the State live in the Valley.

The population of Manipur according to 2001 census (Provisional) is 23,88,634. According to 2001 census (provisional) the female population of Manipur is 11,81,296 and the male 12,07,338; the Rural population is 18,18,224 and the Urban population is 5,70,410 (Statistical handbook , Manipur, 2002).

1.1.0 The People of Manipur:

The people of Manipur include Meitei, Naga, Kuki, Meitei Pangal and other colorful communities which have lived together in complete harmony for centuries. The Central Valley is small in area and is inhabited by the Meiteis in majority along with Muslims and others including people from the mainland and scheduled tribes population from Manipur. The hill areas constitute 90% of the total State area which is inhabited by 29 principal hills tribes. They have their distinct own individual culture, dialects, dress, customs, habits and language. Most of the tribals follow the Christian religion whereas Meiteis are the followers of either Hinduism or old religious system of Sanamahi.

1.2.0 Mid Day Meal in Manipur:

The Scheme 'National Programme of Nutritional Support to Primary Education' commonly known as Mid-Day Meal Scheme was launched on the 15th August, 1995 on nation wide scale by the department of Elementary Education and Literacy, Ministry of Human Resource Development, Government of India. However, the scheme was implemented in Manipur with effect from November, 1995 in compliance with the Hon'ble Supreme Court orders passed on 20-4-2004 in W.P© No. 196 of 2001. The State Government took up steps to provide cooked food to all the schools of primary stage (Govt/ Aided) w.e.f.14-11-2004. The state, however could implement the scheme by distributing raw rice to eligible primary school children during the period 1995-2004 due to absence of the provision in the state annual budget. Although orders to serve cooked meals to the children were issued from 2002, it could not be carried out successfully due to absence of cooks, proper kitchen shed and kitchen devices in the schools. With the revision of MDM scheme in September 2004, the state took up the matter with more seriousness.

The Director of School Education as Head of the Nodal department for MDM issued office order on 14th November, 2004 for serving hot cooked meal to all eligible school children from 2004 thereby fulfilling the order of the Hon'ble Supreme Court according to which it is mandatory to distribute cooked meal to students each and every school day. In the initial stage, the service of hot cooked food could not be implemented in full swing due to absence of cooks and cooking devices. It however became universal by the year 2005. The directorate of school Education, being the Nodal Department for the programme in the state has taken various steps for the successful implementation of the scheme.

1.3.0 Aims of MDM Programme:

Mid Day Meal programme implemented in the state of Manipur aims at the following:

- i. To give boost to the universalization of primary Education by increasing enrolment retention and attendance
- ii. To impact on nutrition of the students to primary students

1.4.0 Provision of MDM in the State in Terms of Coverage:

Provision of MDM in the state is extended to 248371 Children Studying in institutions of various types such as Government Primary Schools and Govt.-Aided Primary Schools. The state is yet to decide on the modalities of Educational Guarantee Scheme (EGS) and Alternative Innovative Education (AIE) centers. The following table gives a gestalt view of the coverage:

Table 1.1 Number of children who participated in the programme in 2006-07

Sl.No	Types of Institutions (primary Level)	Total		Eligible Covered MDM	but not under	% of (4) in (2)
		No of institutions(1)	Enrollment (2)	(3)	(4)	(5)
1.	Govt.	2552	197578	NIL	NIL	0
2.	Local Body	NIL	NIL	NIL	NIL	0
3.	Govt-aided	494	33276	NIL	NIL	0
4.	Sub-Total (1+2+3)	3046	230854	NIL	NIL	0

Table-1.2 School data including number of schools (government, EGS and AIE centers), enrolment (by category and gender), and drop-outs (by category and gender)

Sl. No	Types of Institutions (primary Level)	Total		Eligible Covered MDM	but not under	% of (4) in (2)
		No of institutions(1)	Enrollment (2)	No of Institutions(3)	No of Childrens (4)	(5)
1.	Govt.	2471	202699	NIL	NIL	0
2.	Local Body	NIL	NIL	NIL	NIL	0
3.	Govt-aided	494	345672	NIL	NIL	0
4.	Sub-Total (1+2+3)	29656	248371	NIL	NIL	0
5.	EGS Centers	971	25212	971	25212	100%
6.	AIE centers	1048	29898	1048	29898	100%
7.	Sub-Total (5+6)	2019	55110	2019	55110	100%
8.	Grand-Total (4+7)	4984	303481	2019	55110	

The EGS/AIE centers are not covered under the MDM scheme as State Govt. has not decided on the modalities of implementation for these centers

1.5.0 Agency Responsible for Implementing the Scheme:

Directorate of School Education, Government of Manipur acts as nodal department for implementation of MDM scheme in the state.

At Zonal level, the Zonal Education Officer (ZEO) is assigned the overall responsibility for effective implementation of the programme at the zonal level. The Village Education Committee and School Development Management Committee are entrusted to oversee the management and monitoring of the Programme at Village and School levels respectively.

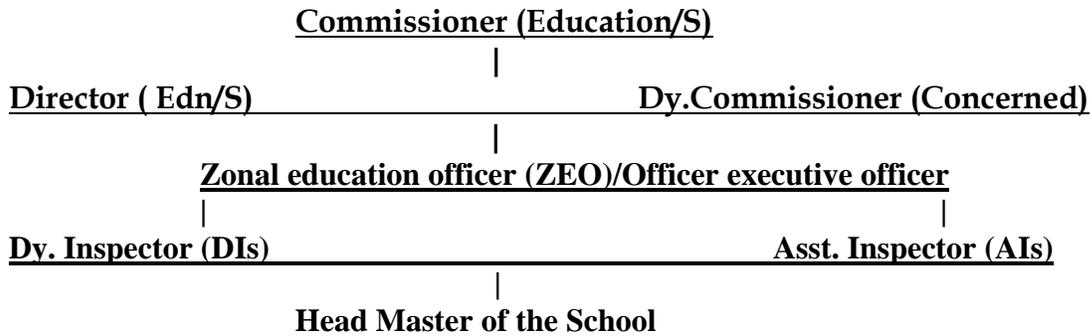


Fig.1.1 Organizational Chart of MDM in Manipur

The management structure currently in use may be presented as below:

1. State Level Co-Ordinating Committee

- Chairman : Commissioner/Secretary (Education-S)
- Member Secretary : Director of Education (S)
- Ex-Officio Member : Nil
- Nominated Memebers : Additional Director of Education (S) both Hills and Valley, All Zonal Education Officers

2. Village Education Committee

- Ex-Officio Chairman : Ward Commissioner (Municipal Area)/ Pradhan
- Member Secretary : Head Master
- Members : Two representatives from local clubs/ Meira Paibi Group
- Member : One Local Educationist

3. School Development Management Committee

- President : Pradhan
- Member : Head master
- Member : Two representatives from local clubs/ Meira Paibi Group
- Member : One Local Educationist

The nodal Department monitors the allocation of food grains to State, Districts and schools and their lifting based on the students, enrolment data of eligible Primary Schools and utilization of food grains allotted to each institution. It is

responsible to ensure uninterrupted provision of cooked meal of prescribed quality.

1.6.0 Management of Food grains

Management of food grains is done to ensure fair average quality-grains are provided. As per the decision of the Programme Approval Board (PAB), Food Corporation of India (FCI) is entrusted to lift food grains for the State of Manipur. When the food grains are to be lifted from the FCI go down for further lifting to different districts of the state, the FCI authority in the state reports the matter to the State Nodal Department. The director of the said department issues food grains from FCI to Deputy Commissioner concerned of the district. The ZEO of the concerned Zone will lift the grains to the go-down as allotted to them. The Deputy Inspectors (DI.s) and Assistant Inspectors (AI.s) of the concerned centre inform the head of the schools and the Head masters will lift the food grains from the respective go-downs. Schools have faced the problem of storage in the school as there is no proper store place. The following figure shows the management of food grain

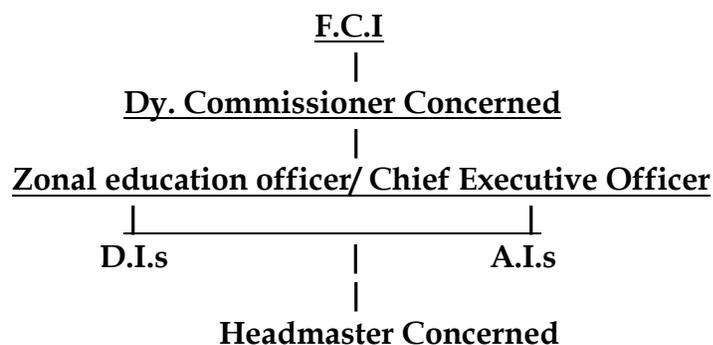


Fig 1.2 Chart showing Management of Food grain

1.7.0 Types of Implementation:

Implementation of MDM programme at the village levels is in the hands of Village Education Council (VEC) which have been formed under the Village Council (VC). Each VEC thus has to look after all the eligible school under the Village council. Monthly, every VEC is informed of the allocation of rice for each school under its jurisdiction by way of giving a copy of notification for such allotment. The VEC then gives the information to all the schools under it. The schools lift the food grains from their respective go down as allotted to them. Each school is required to maintain registers for MDM wherein details about receipt, consumption and expenditure are to be entered.

The VEC also has the power to appoint cooks for the school under it. The appointment is made for a period of six months. Schools having up to 100 children are entitled to one cook and between 101 and 200 children, two cooks. Cooks are paid honorarium of Rs. 1500/- on a monthly basis.

The cooked meal is served every working day to all the children but practically 20 days in a month by the cooks assisted by school teachers. There is no discrimination of children on the ground of caste, gender, family background and others. Care is taken to ensure cleanliness and hygiene while cooking and serving the meal.

At school level, the implementation of MDM is in the hands of School Development Management Committee (SDMC). The ZEOs /DIs of schools will constitute the SMDC and they will extend co-operation in the implementation of providing cooked food under Mid-Day Meal scheme

1.8.0 Cost of Meal:

Average cost of meal per child per day including cost of food grains, oil, pulses, condiments, transport subsidy, establishment over heads etc., delineating contribution from center and state is 2.20 which is lower than the other states like Mizoram. Average cost of meal per child per day is Rs. 2.20 as shown below:

Grain	: Rs.0.60/-
Conversion Cost	: Rs.1.50/-
Transport Charges	: <u>Rs.0.10/-</u>
	Rs.2.20/-

1.9.0 Fund flow:

The funds received by the state Government from Central government are released to the commissioner then to the director (Edn/S) who further transfers them to respective Zonal education Officer at the zonal level. From ZEO's the fund goes to D.I.s and A.I.s then to the respective headmaster. The following figure shows the nature of MDM fund flow in the state.

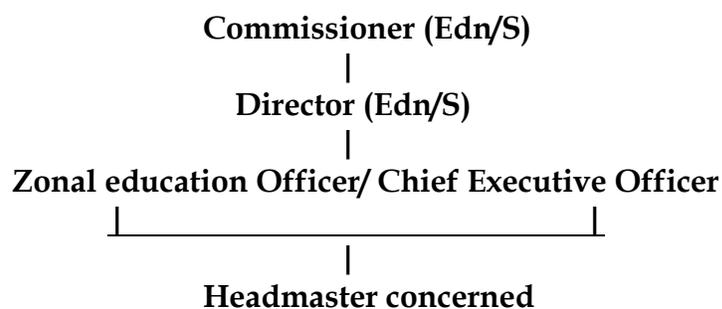


Fig. 1.3 Chart showing Fund Flow

Central Assistance received and yet to be released by the Govt. for the year 2008-09

1. Cooking Cost (Primary+ Upper Primary)	: Rs.(232.57+83.780) lakhs =Rs.316.35 Lakhs
2. Kitchen Shed construction	: Rs. 704.40 lakhs(released during 2005-06 and yet to be utilized after the submission of the state reports)
3. Procurement of Kitchen Devices	: Rs. 72.85 lakhs (released during 2005-06 and yet under process to purchase the devices)
4. MME Fund (Primary + Upper primary)	: Rs. (5.68+2.14) lakhs =Rs.7.82 lakhs

The state share release till July 2008 is 147.25 lakhs which found to be lesser than the state of Mizoram. Funds provided under cooking cost, cook honorarium are released to the District Officer. From District Officer, funds are released to Circle Assistant Inspector then to Assistant Inspector then to Head Master by Cash.

1.10.0 Utilization Funds:

SMDC procures ingredients such as fuel, condiment, oil etc. required for menu through Headmaster for the schools. Cooks draw their monthly honorarium @ Rs. 1200/- from their respective Head Masters. Kitchen shed construction is managed by the concerned VEC. From the fund under MDM scheme which was sanctioned according to order 28-33-2006-Desk (MDM) Rs.704.40 has remained unused and also the sanctioned amount of Rs. 72.85 lakhs for kitchen devices also remained unused. The school grant of Rs. 2000/- was used to procure kitchen devices in 2004-05 but the funds released by the GOI in 2006-07 have yet not yet been utilized. Therefore the concerned department needs to look into the matter more seriously.

Kitchen shed which were constructed under NSDP scheme for urban area were numbered 412 and also the department of RD & PR under SGRY constructed around 2575 kitchen sheds in rural areas @ Rs. 30,039.60 per kitchen per school. The sanctioned amount was Rs.123.76 lakhs and Rs.773.52 lacks for NSDP and SGRY scheme respectively.

1.11.0 Norms of Nutrition

Manipur presently follows the state nutrition norms notified by the Government of Manipur vide govt. order No.31/20/04-SE(s) Pt I dated 30th August, 2006 wherein the prescribed norms for calories and protein are above 450 and more than 12gms respectively for the primary school children. The tables given below will give a clear picture about the calorific/protein value of mid day meal provided till August 2006 and from September 2006.

Table 1.3 Norms of Nutrition

Nutritional Content	Norms as per NP-NSPE, 2004	Revised Norm as per NP-NSPE, 2006	Revised Manipur State Norm, 2006
Calories	300gms	450gms	Above 450gms
Protein	8-12gms	12gms	Above 12gms

Chapter-2

Implementation of Mid day Meal in Manipur

Chapter -2 **Implementation of Mid day Meal in Manipur**

2.0.0 Introduction:

The investigator visited some selected schools in each selected district. It was being observed that most of the schools follow the same timing of serving the food and the menu seems to be alike. With the limited amount of maintenance fund, the school tries to provide meals to the students regularly. During the visit, the investigator noted down some of the exceptionally good practices as discuss below.

2.1.0 Best practices in the implementation of MDM programme in Manipur: A brief discussion on the best practices in the implementation of MDM programme in the state is presented below:

2.1.1 Participation of Cent-Per Cent children in MDM:

All the Children in the eligible school for MDM participate and take cook meal served in the schools. They do not bring Tiffin along with them from home. There are altogether 3046 primary school including 2552 govt. primary schools and 494 govt. aided primary schools in the state where Mid Day Meal is served. Thus, a total number of 230854 children enrolled in the said institutions eat and enjoy hot cooked meal served to them in their respective schools.

2.2 No Discrimination in serving MDM:

Children were not discriminated in the schools on the ground of caste, gender, religion, creed or disability or dialect, while serving cooked food to children in schools. All children are treated equally irrespective of their differences in every aspect in schools.

2.3 Teachers' participation in MDM:

One of the good practices of MDM is the participation of teachers in MDM of the school. It is noted that teachers oversee while cutting the vegetables, while cooking and at the time of serving. They do taste the cooked food before serving the food to the children. Teacher also helps the cook while cooking and sometimes when the cook was absent then the teachers cook the food themselves. There are times when there is shortage of supply of food-grains and fund and during this time teacher's participation and contribution make it possible to serve MDM to children without interruption.

2.5 High Attendance Rate

High attendance rate is a good practice in the state with regard to MDM. With the serving of cooked food; the scheme of Mid-Day Meal appears to have raised the attendance of children in schools.

2.4 Kitchen garden in school:

Some schools in the rural areas have started having their own kitchen garden. These schools serve seasonal fresh vegetables. The present investigator visited and studied one such primary school that has a kitchen garden. Various types of seasonal vegetables are grown in the garden. The vegetables are served to the children in MDM sometimes as one of the main food, sometimes as chutney, and sometimes as supplement to MDM. Report of this school is given in the next section.



Fig 2.1 Kitchen garden

2.6 Record Keeping and Display of Menu

Maintenance of proper record is very important for successful running of any programme. In the state of Manipur, some of the school having Mid Day Meal keep the record and maintained registers for food grains and buying of vegetables, dals and condiments. The register includes detail about the funds received for conversion cost and cooking cost, daily attendance of the cook, daily attendance of children, item of vegetables and dal bought and served. Display of day to day menu on the board helps to know by everyone that meals are serving in the schools and it is also one of the good practices.



Fig 2.2 Display of Day to Day Menu



Fig. 2.3 Display of Day to Day Menu



Fig 2.4 Maintained MDM Register

2.2.0 REPORTS ABOUT THE VISITED SCHOOLS

The investigator visited five districts out of nine districts in the State of Manipur namely (1) Imphal West, (2) Imphal East, (3) Bishenpur District, (4) Senapati District and (5) Tamenglong District. Out of five districts, three districts are in the valley and two districts in the Hill area. The detail reports about each of the districts are given below:

Imphal West

1. Keishamthong Ahanthem Tomba Primary School
2. Jai Hind High School
3. Konthoujam Makha Leikai Junior High School

Imphal East

1. Konsam Thongam Primary School
2. Kongpal Junior High School
3. Top Makha Irampham Primary School

Bishenpur District

1. P. Ibomcha Child Nursing Junior High School
2. Phoiijing No.6 Junior high School
3. Oinam Government Girl High School
4. Oinam Boys High School
5. Bishnupur Chingning Primary School

Senapati District

1. R.K.Sanjaoba Singh Hindi Aided Junior Boys School
2. Government Hindi Secondary School
3. Bishnulal Surodhani Govt. Hindi junior High School
4. Keithelmanbi High School
5. Salem Junior High School
6. Sadar Hills Model Junior High School

Chandel District

1. Moreh Government School
2. Pangalthabi Aided Lower Primary School
3. Ningtinkai Aided Primary School



Fig 2.5 Investigator Interaction with School Teacher



Fig 2.6 Investigator interaction with Children

2.2.1 Report on MDM of Imphal West District

The investigator started to visit from 22 October 2008 in Imphal West district in three schools and on the second day another one more school in the same district. Out of three School on the first day, one school had holiday due to Sports week so the investigator could not observed the MDM in that particular school. Detail about each school are given below

1. Keisamthong Ahanthem Primary School

Shri Ahanthem Tomba Singh, popularly known as Tomba Thikadar (contractor) established the present school as Ahanthem Tomba Balika school in the year 1938-39 at Keisamthong Elangbam Leikai, Imphal to provide facilities for free education to children. A school committee was also formed to look after its management with Shri Yumnam Khoimacha

as secretary. Tomba never interfere in the internal administration and appointment of teachers although he took the full responsibility for payment of their monthly pay. This process continued until the school was taken by the govt. of Manipur in 1953-54. Following on educational policy of the Govt. of Manipur, the school was renamed as 'Keisamthong Ahanthem Tomba Primary School' in 1983-84.

The school is L-Shaped and having seven classrooms. There is one office room, one store room, one room used as kitchen. There are altogether three latrine and two toilets. The number of students for the last three years is given with the help of the following table.

Table 2.1 Number of Students from 2006 (Keisamthong Ahanthem Primary School)

Classes	I		II		III		IV		V	
	Girls	Boys								
No of Students	10	6	3	5	5	5	11	3	6	2
Total	16		8		10		14		8	=56

Table 2.2 Number of Students from 2007(Keisamthong Ahanthem Primary School)

Classes	I		II		III		IV		V	
	Girls	Boys								
No of Students	5	2	6	1	7	3	4	3	5	2
Total	7		7		10		7		7	=38

Table 2.3 Number of Students from 2008 (Keisamthong Ahanthem Primary School)

Classes	I		II		III		IV		V	
	Girls	Boys								
No of Students	7	2	7	3	6	3	8	3	7	4
Total	9		10		9		11		11	=50

There are altogether eleven teachers, four male and seven female teachers. There is a chowkidar, a mother and a cook. The school has 45 desks and 32 benches and also 5 desks and benches with boxes.

MDM in the school: Kitchen shed is not yet constructed but one of the classrooms is being used as kitchen. A widow is being engaged as cook and a helper is there. There is a big plastic container for keeping drinking water. There are a two Sintex tank of 500 litre and 1000 litre in the school campus too. An assistant teacher is involved in making menu everyday. The food served at 12.15 pm everyday. The food is being served by the cook and the children eat by sitting on benches and keeping the plates on the desks in a room which is being used as a dinning room. Sometimes on occasions like children's day or teacher day, there used to be special item in the menu. The students are provided with fish once a week, eggs are provided thrice a week. The normal menu is dal and a Chutney or sabji. Sometimes there used to be fry Badams/papad. There is no contribution from the parents' side.



Fig. 2.7 Meal serving in Keisamthong Ahanthem Primary School

2. Konthoujam Makha Junior High School

The school is situated in Konthoujam, P.O Langjing, Imphal West District and it was established in the year 1920 as lower primary school, and then it was upgraded to junior primary status in 1979 and as Junior High school in 1996. The medium of instruction of the school is in English. Classes from I-A to II is taken as Lower primary whereas Classes I-A to V as primary section. Junior high school includes I-A to class VII. There are 9 semi pucca class rooms which need major repairing and two kacha rooms surrounded by decoration plants and fencing. There is a semi pucca office room. The school has total area of 300x110 sq.ft. surrounded by decorative trees and flower plants with barbed wire fencing and kaccha drainage and 12' wide gate of iron rod facing south. There are separate toilets for boys and girls.

Table 2.4 Staff Strength from 2004-08(Konthoujam Makha Junior High School)

Year	2004		2005		2006		2007		2008	
	Male	Female	Male	Female	Male	Female	Male	Female	Male	Female
Number	9 =16	16	11 =20	9	9 =17	8	6 =12	6	6 =12	6

Table 2.5 Student Strength from 2004-08 (Konthoujam Makha Junior High School)

Year	I-A		I-B		II		III		IV		V	
	Boys	Girls										
2004	31 =69	38	22 =46	24	25 =38	13	14 =42	28	18 =32	14	15 =36	21
2005	20 =45	25	8 =39	31	12 =27	15	17 =34	17	15 =37	22	21 =36	15
2006	30 =61	31	15 =27	12	12 =31	19	13 =28	15	13 =29	16	13 =34	21
2007	31 =63	32	12 =27	15	17 =27	10	11 =26	15	14 =28	14	16 =34	18
2008			29 =44	15	18 =32	14	18 =40	22	13 =26	13	12 =30	18

Table 2.6 Total Student Strength from 2004-08 (Konthoujam Makha Junior High School)

Year	2004	2005	2006	2007	2008
Number	263	218	210	205	172

MDM in the School: The school started giving cooked meals to the children from the year 2004. School received an amount of 1.60 kg of rice per child from 2004 and for buying vegetables, school received Rs.1 per child till January, 2006. There is a cook and an attendant is there to deal in cooking and serving the food. The menu is decided by the headmaster and he does the job of buying vegetables and other necessary items for the meal. He manages the meals very economically by providing nutritious food. There is separate dinning hall for eating but there is a kitchen shed and maintains the kitchen neat and clean. Children are served cooked meal 20 days in month in the veranda of the school by the cook. There are quite a number of steel plates and glasses. On the day of the visit, children were served rice, dal and vegetable sabji.



Fig 2.8 Investigator recording the number of Utensils



Fig 2.9 Serving meals in Konthoujam Makha Junior High School

4. Jai Hind School

On the day of the visit, the investigator could not observe the serving of meal as it was already served at 12.15. But the investigator talks to the school headmaster. It was informed that with the introduction of MDM, attendance of children are very regular. It was noted that there is a male cook who is paid Rs.1500/ per month and Rs.75 per day. Children are served meal for 21 days in a month. There is a separate room in the school which is utilized as a kitchen. One good thing about the school is that the cooking is done by using cooking gas which is quite unique. Menu is decided by both the cook and headmaster. Regular menu is Dal, Rice, Potatoes, cabbage, Dry Peas Curry (Uti), pumpkin and egg (rarely). There is variation in the amount of foods to be cook in a day as it depends on attendance of the children. School does not have drinking water facility, there is neither water tank nor syntax but water from the hand pump is being used for both cooking and drinking. Drinking water from the hand pump seems to be not so hygienic. Kitchen does not have proper window and door which need to be taken care of by the concerned authority and no proper store room. It is very difficult to maintain the cooking work by a single cook for big number of children. Sometimes parents help voluntarily.



Fig 2.10 Cooking gas facility for MDM in Jai Hind School

2.2.2 Report on MDM of Imphal East District

On the second day i.e., 23rd October, the investigator with a small team consisting of Investigator herself, Additional Director (S), Nodal Officer of MDM, Assistant Inspector of Imphal-West along with security guard, visited three schools in Imphal-East District. They are Konsam Thongam Primary School, Kongpal Junior High School, Top Makha Irampham Primary School. Brief discussion about each school are given below

1. Konsam Thongam Primary School

It is a government aided school. The school starts at 6.AM and closes at 10.AM. On the day of the visit, the children had been already served meal as the meal serve at 9.30AM but the investigator could meet the students in their respective classrooms. The menu is decided by the

head-mistress. The menu includes rice, dal, seasonal vegetables like cabbage, bitter gourd, nutrela etc and provided egg for once a week. Special items like sweets are distributed to the children during the festivals. There is no sufficient plate in the school so the students brought the plates by themselves and also the drinking water. There is water syntax for 300lt which is not sufficient enough. The school needs plates and there is no proper toilet facility in the school compound.

2. Kongpal Junior High School

It is a Government-Aided school and there is altogether 15 teaching staff of 6 male and 9 female teachers. Students are of mix culture coming from various communities like Muslim, Tribes, Nepali and Meitei. Mostly the students are coming from a poor family as the rich children goes to private or missionary schools. The school has a big campus with proper outdoor space but the fencing is not done properly. The school is a pucca building having seven rooms, one big hall and two staff rooms. There are 4 toilets in the school and a pond is also there. There is a sintex for keeping water and also a tank where rain water used to reserve during the rainy season.

MDM in the school: The investigator observed some good practices in the school. There is female cook but teacher also help her in cooking for meal. One cook cannot handle cooking for big number of students so teacher always help her. On the day of the visit also 3 teachers were engaged in cooking and there is a contribution from the teachers for buying vegetables sometimes. Menu is decided by the headmistress. Cooking is done by chulha with firewood. Meal is served at 12.15 in a big hall on the floors batch by batch. Before eating children washed their hand from a bucket and by leaving their shoes outside the hall enter the room and eat. The meal plates are already placed on the floor which had been

wiped out already. Children enjoy the meal by sitting on the floor. Menu for that day was dal, Rice and chutney. Sometimes fish and egg is being served in the meal.

3. Top Makha Irampham Primary School

The school was started in the year 1956 and it is Govt. school there are altogether 6 teachers, 2 male and 4 female. The school is housed in a L-Shaped building. There are 7 rooms altogether and a room is being used as kitchen. Food is cooked by firewood. The investigator reached while the meal was being prepared. Menu for the day was rice, dal and nutrela and chutney. Like other school, menu is decided by headmaster. There is a female cook and she manages the kitchen neat and clean. There was a tank where rain water is being reserved and also a sintex for keeping drinking water which was bought by contributions from teachers. Rice is cooked in a big aluminium pot and dal is fry in a big Karai. There are buckets of both steel and aluminium. Children are served their food on the table in a particular room. There are limited plates so children eat turn by turn; Meal is served everyday at 12pm.

2.2.3 Report on MDM of Bishnupur District:

On the third day, i.e., the investigator with a small team consisting of Investigator herself, Nodal officer of MDM, AI of Imphal-West along with security guard went to Nambol, Bishnupur district 10km from Imphal. It was visited to five schools such as P. Ibomcha Child Nursing Junior High School, Phojing No.6 Junior High School, Oinam Government Girl High School, Oinam Boys High School, Bishnupur Chingning Primary School. A brief about the school is given below.

1. P. Ibomcha Child Nursing Junior High School

The school was established in the year 1974 and it is a Government-Aided one. There are classes from Class I to VIII. The school is housed in a kaccha building having 10 rooms and rooms are maintained neat and clean. Some rooms are having bamboo partition. There is no open space. School is run by 13 teachers, seven male teachers and six female teachers. There are 3 toilets but there is no tank or container for reserving water. There is a kitchen shed without flooring done so it is not yet being utilized. Cooking is done at the place of the Head-mistress which is nearby and everyday cook brought the cooked meal from Head-mistress place by a Rikshaw. Meal is served everyday at 12pm. Menu includes rice, dal, dry peas curry (Uti), Kheer (rarely), vegetable sabjis and tinfish (rarely) and it is decided by Headmistress and cook. Menu is not displayed on the board and also register for MDM is not maintained. Investigator could not observe while cooking as it is not done in the school. Special items like kheer and halwa are added to everyday menu sometimes on occasions as special items. The following table shows the enrolment in the year 2008.

Table 2.7: Enrolment in 2008(P. Ibomcha Child Nursing Junior High School)

KG		I		II		III		IV		V	
Boys	Girls										
10	17	10	16	17	8	19	24	17	23	20	25
=27		=26		25		43		40		45	

2. Phoiing No.6 Junior High School

It is one of oldest schools in the state established in the year 1894. The school is housed in a U- shaped semi pucca building. There are altogether 15 regular teachers, two physical education teachers and one contract teacher. There is no kitchen shed but cooking is done in a

classroom. Firewood is stored properly in one corner of the kitchen. There are altogether 100 plates, 80 glasses, 3 water filter, 3 cooking big pots, 3 containers, 1 big saucepan, 1 plastic brite for keeping water and 2 steel buckets. Plates and glasses are bought from the school funds. There is a female cook who is appointed for a period of 1 year. Menu is decided by the Headmistress and regular menu consists of Eromba (Chutney), cabbage, Pumpkin, Fish/egg (sometimes), Dry peas (Uti) etc. On the basis of attendance of the students meal is cooked in a day. Everyday meal is served at 12PM on the school veranda on the floor where the students sit down and eat food in two sessions as there is limited space. It is informed that since there is lack of water facility, it is very difficult for a cook to carry the water at the same time cooking. It is also complained that getting Rs.50 per month for firewood is very less and difficult to manage.

3. Oinam Girls High School

The school was established in the year 1965 and it is a full fledged government school. It is housed in a U-Shaped building and having a big open space. It has a big gate with a sign board and fencing is done properly. There are altogether 10 rooms and 1 common room. There is a kitchen shed but cooking is managed in a room. But the room doesn't maintained neat and clean. There is sintex for keeping water but it is not enough for the big number of children. There are sufficient number of plates and glasses. The students of higher classes help in serving the food. There are 6 big cooking pots, 1 karhai, 2 containers, and an aluminum tub and iron chulha. There is only one male cook. Menu is decided by Assistant Head Master and regular menu are Rice, dal, Alu Kangou (potato dry fry), Tin Fish/Egg (sometimes), Eromba (Chutney), fish once a week, seasonal vegetables. Meal served everyday at 1 PM and is served 21 days in a month. Rice is cooked everyday at the rate of 20 kg per day.

Some good practices of the school are the maintenance of Stock Register, Cook payment Register, Cash book, and register for collection of rice. The school has a kitchen garden in front of the school. There are quite a lot of vegetables like Mustard plants, Local vegetables, potatoes and they grow seasonal food. The garden is looked after by the students as well as by the teachers. Overall it seems MDM is maintaining systematically in this school.



Fig 2.11 Serving Meal in Oinam Girls High School

4. Oinam Boys High School

It was established on January 24, 1958 and it is a purely Govt. School. There are 23 staff, 4 non-teaching staff and a cook in the school. It is housed in big L-Shaped building having 14 rooms, 1 NCC room, 1 computer room, 1 Stock room, 1 staffroom and 1 room for Headmaster, a

cycle shed and cemented tank for storage of water. There are classes from III to 10. MDM is practicing well in the school. The meal is served 5 days a week except for Wednesday. There are 7 big cooking pots, 3 buckets, 2 syntax of 500lt and 300lt for keeping water. There are 100 steel plates which were bought from the school fund. Everyday menu is decided by the cook but internal monitor for the programme is done by the Headmaster. There is kitchen shed but not in a proper condition to be utilized and a separate room for serving the meal. The meal is served at 12PM and on the day of the visit, the investigator witness the meal being served to the children. They eat by sitting on the benches and keeping meal on the desks and teachers assist the cook while distributing the food. Menu for the day was Khicheri, Pumpkin sabji and dry peas cooked with soda (Uti). After eating the meal, the boys clean their own plates and keep the plates in a proper place. There are big boxes for keeping cooking items. Regular menu is rice, dal, sabji and fish curry for once a week. The main problem for keeping MDM running is the delayed in the procurement of grams and delayed in getting money for buying other items in time. It is also difficult to manage the cooking by a single cook. Parents do not involved directly but indirectly in MDM programme in the school.

5. Bishnupur Chingning Primary School

It was established on 21 September 1955 and it is a full fledged Govt. Primary School. It is housed in I -shaped building having proper fencing and big empty space in the front. There are altogether 5 rooms and a big hall and 2 rooms which is a separate building from the main one. There is a common room where headmaster also sits there along with other teachers. There is a female cook and a helper. There is proper toilet facility with an attached cemented water tank. There is a kitchen shed but

need to repair. Food is cook in a Chulha having three holes. There are 2 big cooking pots, 1 karhai, and 50 steel plates having many sections (bought from the school fund). On average, food is cooked for around 160 students everyday for 20 days in a month. School starts at 9.15 AM, closes at 1.30M and meal is served at 11.30Am.Menu is decided by the headmaster and it includes rice, dal, dry peas, cabbage, seasonal vegetables and Mustard leaves etc. on the of visit children were served rice, dal and Badam fry and they were eating happily in the dinning room which is attached to store room. Meals are served batch by batch as there are only 150 plates which is not sufficient to serve all the children at one time. Before eating the children washed hands from the water keeping separately in a bucket. Monitor of MDM is done by circle AI, SMDC and the headmaster himself. Proper register is not maintained for MDM except for Cook Registrar. The MDM is also facing the problem of not getting maintenance money on time.

2.2.4 Report on MDM of Senapati District

On the fourth day i.e., October 24, 2008, the investigator visited Senapati district along with Nodal Officer MDM, Circle AI and other MDM staff. It was visited to 6 schools such as R.K. Sanajaoba Singh Hindi Aided Junior Boys School, Government Hindi Secondary School, Bishnulal Surodhani Govt. Hindi junior High School, Keithelmanbi High School, Salem Junior High School, Sadar Hills Model Junior High School and brief report about each school is given below.

1. R.K Sanajaoba Aided Hindi Primary School

In the year 1970, there was no school in the village where the school is situated, and then the villagers discuss the matter and took a resolution to hire a teacher to teach the children at the rate of Rs.100 per student per year. That time the total number of student was 11. Then in the year 1973,

the number went up so the villagers gather together and decided to run a L.P school and a school managing committee was formed to run the school. In the beginning, the school was running in a rented house up to class V. Then the managing committee held a meeting and decided to approach R.K Sanajaoba's family for land for construction of school building. On the request the owner agreed and offered one sangam of land in the name of late R.K. Sanajaoba. Later on the family donated a pucca building in the same land. On 26-3-1975, the school was recognized by the government of Manipur.

At present, there are three approved teachers and three unapproved teachers including one chowkidar. Since 1976, the school is facing a lot of problem due to lack of teachers. The following tables shows the enrolment of the school during 2008.

Table 2.8 Enrolment of Students on 2008 (R.K Sanajaoba Aided Hindi Primary School)

I-A		I		II		III		IV		V	
Boys	Girls										
26	8	12	12	17	11	11	8	7	9	6	9
Total =34		Total =24		Total =28		Total =19		Total =16		Total =15	

Table 2.9 Students attendance on the day of the visit (R.K Sanajaoba Aided Hindi Primary School)

I-A		I		II		III		IV		V	
Boys	Girls										
20	5	12	8	16	11	9	6	7	4	6	4
Total =25		Total =20		Total =27		Total =17		Total =11		Total =11	

MDM in the School: The MDM is going on well in the school. Cooked meals programme was introduced in the school on 14 November, 2004. There is a female cook appointed by the VEC on recommendation by the

Headmaster. She is assisted by her daughter. There is no storage water facility in the school, so the cook has to carry the water from the hand pump nearby. The kitchen is kacha one, not so big but maintains neat and clean. Firewood is store properly in the kitchen. There is no storeroom or store cupboard in the kitchen. There are three dekshis, one steel container (Kompak), 5 plates, 5 glasses, 3 plastic buckets, I water filter given by SSA. There is no sufficient number of plates in the school therefore the students brought plates with themselves everyday.

On the day of the visit to the school, the cook was preparing meal. The menu was rice, masur dal and cabbage sabji. Everyday menu is decided by the Headmaster but sometimes he involved teachers too. Display Board for Menu is not yet started maintaining but it is the process. The normal menu of the school is rice, dal, potatoes, khicheri, and seasonal vegetables. Everyday, meal is served at 12pm. It is reported that with the introduction of cooked meal, the enrolment number increases and children come to school regularly. There is no contribution from the parents' side as they are of below poverty line.

Problems faced by the school: School does not have drinking water facilities and toilets are in the bad shape. Classrooms need to be renovated. Lack of sufficient number of staff is a big problem for the school.



Fig 2.12 Kitchen Shed of R.K Sanajaoba Aided Hindi Primary School



Fig2.13 Preparation of Meal in R.K Sanajaoba Aided Hindi Primary School

2. Government Hindi Secondary School

The school situated in Kanglatombi, Senapati district and established in the year 1962 as a private school then in the year 1979, it has become a government school. At present it has strength of 410 students. The school has a big campus, having 8 rooms, 1 hall and a separate room for Headmaster. It has many sports items like hockey, Badminton, Discuss throw, Volley ball and football etc. There are separate toilets for boys and girls. There is a cemented water tank and 500 litre syntax for keeping water. There are altogether 100 steel plates, 3 big cooking pots, 1 karhai and 2 containers. A female cook manages to prepare the meal with the assistance of the grade IV clerk. There is a kitchen shed but meal is cooked in earthen chulha with firewood. Menu is decided by the Head-master and it includes dal (masur), rice, seasonal vegetables, and smashed potatoes. It was reported that school maintained a register for buying kitchen items and a register for receipt and expenditure. It was also clear from the Headmaster that MDM attracts students and it retains the students to school. Meals are cooked everyday on the basis of attendance. Meals are served on the veranda and children eat sitting on the floor. It was reported that parents do not contribute anything on MDM and they show less interest on the school activities, therefore they are not present on the parent-teacher meeting. Meals are served 24 or 25 days in a month. It is informed that it is difficult to manage to buy vegetables and other items since the maintenance money doesn't come on time; therefore sometimes it is used admission fees for maintenance.

3. Bishnual Surodhani Govt. Junior High School

It was established in the year 1960 as Junior Boys School and was upgraded to high school on March 11, 1980 vide order No. 23/4/13-5E

(IP). The student strength during 2008 was 500 students coming from various communities of Nepalis, Meitei, Bihari and Tribes and most of them are coming from below poverty line. It has an area of 150x200 acre and housed in I-Shaped building having 10 rooms. There is an annexure kaccha building too. There is 1 office room which has a partition for common room. There are altogether 20 teachers including 5 contract teachers and a chowkidar. There is a kitchen shed but no store room. There is only one cooking pot which was borrowed from the Church, 1-bucket, 20 steel plates but no drinking water facilities. Cooking work is managed by a Nepali male cook who is assisted by 2 junior male teachers. Menu is decided by the Head teacher and the menu includes potato, channa, Bamboo shoot, Nutrela, egg (sometimes), Kheer (Occasionally) and khicheri. Meal is served everyday at 12.40 PM for 20 days in a month. *One good thing about the school is that day to day menu is prepared and displayed on the board.* Children take their meal on the veranda sitting on the floor and cook/assistant teachers served them into two groups. Plates are brought by themselves and everyday they take meal happily. It was reported that some of the problems of the school related to MDM are lack of sufficient number of plates, lack of drinking water facility, no proper utensils for cooking; maintenance money is not enough to manage to buy cooking items. The school maintains the register for resolution of SDMC which held twice a month.

Table 2.10 Students Enrolment as on 31-3-2008(Bishnual Surodhani Govt.Junior High School)

I-A		I-B		II		III		IV		V	
Boys	Girls										
54	36	48	43	31	31	29	32	18	30	12	33
Total	90	Total	91	Total	62	Total	61	Total	48	Total	45



Fig 2.14 Serving Meal in Bishnulal Surodhani Govt.Junior High School



Fig 2.15 Kitchen of Bishnulal Surodhani Govt.Junior High School

4. Keithelmanbi Govt. High School

It was established during the year 1969 as a high school. There are classes from nursery to ten. There are 11 classrooms, 1 common room. The school has two shifts such as morning shift for class I to V and afternoon for classes VI to X. There are 30 teachers including headmaster and there is chowkidar. The building has been destroyed during the landslide therefore counselor's building is being used as classrooms. There is no kitchen shed but cooking is arranged in Village Authority Secretary's place. Cooking is done with firewood and a female widow cook is engaged as cook appointed by VEC on the recommendation by Head-master. There are altogether 50 plates (bought from school grants), 1 cooking pots, 2 dekshis. There is no storeroom in the school so rice is stored in the headmasters' place. Menu is decided by the headmaster and includes rice, dal, potato mixed with dal, pumpkin but during the festivals meals are served with pork meat. Food is cooked for 90-110 students generally. Meals are served 15 days in a month at 12.10 PM and lady teachers help the cook while distributing the meal. Students are from different communities and they come to school regularly except during the harvesting season as they help their parents in the paddy field. Headmaster used to monitor MDM in the school. It was noted that the amount of rice provided is insufficient to manage for the students including children of nursery and KG. Concern authority of MDM at the state level does not consider the increasing number of students year by year at the time of distributing the grains thus it posed a problem. Schools having Nursery and KG are difficult to distribute cooked meals as grains are provided only for classes I to V. The school is also facing the problem of not having kitchen shed, lack of utensils and water storage. But the headmaster is of the opinion that MDM was really running well to serve

the poor families along with the programme of introduction free textbooks. It was also suggested that grains and maintenance must get by the school at the same time.

Table 2.11 Enrolment of Student during 2008(Keithelmanbi Govt. High School)

I		II		III		IV		V	
Boys	Girls								
9	6	16	4	9	11	15	6	17	15
Total	=15	Total	=20	Total	=20	Total	=21	Total	=32

5. Salem Junior High School

The school was established in the year 1999 with 35 students in the village called Chonghangveng, Senapati district. It is housed in a pucca building of I-Shaped. There is another kaccha building too. There is a kitchen shed which is not in the proper shape. There are 10 classrooms, 1 toilet 1 cemented water tank but not in the position to be utilized. There are 3 tables, 10 chairs, 70 desks and benches, 10 Blackboards, 10 dusters, 1-Almirah. One good thing about the school is the maintenance of Display board giving detailed information about the school. There are 21 teachers including headmaster, a female cook, a chowkidar and a mother. Cooking is done in the place of Headmaster and brought to school by the cook. There is no sufficient number of plates so the children brought their own plates and eat in the open space in front of the school. Meal is served at 1 PM and they are served by the teachers. Menu is decided by the headmaster and it includes items like rice, dal, some boiled vegetables, and fish/egg once a week. Meals are served 20 days in a month. It is also noted that since the school has KG students so it is difficult to manage with the provided grains from the MDM programme and another problem is not getting maintenance money and grains at one time.

6. Sadar Hills Model Junior High School

It was established in the year 1987 and it has classes from I to VIII. Classes I to V is managed by District council and classes VI to VIII is still running privately. School has 14 teaching staff including headmistress, a chowkidar and a female cook. It is housed in a pucca I-shaped building having 6 rooms, 1 common which has partitioned and 2 toilets. Rooms are kept neat and clean with maps, charts and calendars in the proper places in the rooms. There are games items in the school like football, skipping ropes, caroms etc and the school organized sports meet every year. There is a kitchen shed which is kept neat and clean. There are two chulhas and firewood are stored properly in the kitchen. There are 10 steel plates, 2 dekshis, 1 pot for storing water, and basket for keeping rice. There is a water tank but no water inside so it becomes a dustbin as the school is in a higher place so water pipes are needed to have water connection. Menu changes time to time and is decided by the headmistress but it includes dal, peas, beans sabji, egg curry but not frequently, meat is served once in the ending session. Meals are served at 12.15 PM and children eat on their own plates in the veranda. They go to the nearby pond for washing hands and plates. One good practice about the school is maintenance of day to day menu in the display board. It is reported that MDM makes the student coming regularly to school except for the harvesting season but the involvement of parent in the programme is nil as they go to fields to earn their livelihood.

2.2.5 Report on MDM of Chandel District

On the fourth day, i.e., October 25, 2008, the investigator visited to Moreh along with Additional Director (S), Nodal Officer of MDM and Circle AIs. On the day, three schools were visited but unfortunately meals were not served on those schools on that day. The investigator met the school Head-masters and interview about the MDM and it was learnt that 10 days in a month, meals are being served to the schools. It was reported that it is finding problem in getting the grains and money to buy necessary items. The investigator suggested the Nodal Officer to take necessary action to improve the scheme in the particular district.



Fig 2.16 Moreh Government High School student

Chapter-3

Conclusion and Recommendations

Chapter-3

Conclusion and Recommendations

3.0 Introduction

The present investigation was undertaken with a view to find out the implementation of Mid Day Meal Scheme and also to find out the best practices following the schools in the state of Manipur. With this objective the present investigator visited five districts in Manipur. It took four days to complete the investigation. The visited districts were Imphal East, Imphal West, Senapati District, Bishempur District and Chandel District and the investigator visited altogether 20 schools, three schools in Imphal West, three schools in Imphal East, five schools in Bishempur District, six schools in Senapati district and three schools in Chandel district. It is a case study of the different schools developed through information from all relevant sources using questionnaires, interview schedules and documents of the concern schools.

3.1 Summary and Recommendations:

In this report, the implementation of MDM scheme in the state of Manipur has been given by reporting about the visited school in 5 districts. It is also reported some of the good practices in its implementation and related issues have been discussed and presented. Most of the good practices are common in most of the school except for the idea of having kitchen garden, using gas for cooking, maintenance of register and display of day to day menu. The exceptional good practices need to be encouraged by the implementing agencies. It is also found that though there is delay in the released of maintenance fund, but the Headmaster take proper initiative to get the necessary cooking items in time.

It is learnt that in successful running of the scheme handwork, sincerity, dedication and cooperation of the staff of the school is much needed. However, the concerned authority of the state needs to take more interest on inspection of the schools regularly. It is also needed to provide the grain and required maintenance fund to release in time so that school will not face any problem in running the scheme successfully. It is also suggested that the State government should take immediate action relating to the common problem of kitchen sheds, drinking water facilities, insufficient number of utensils and toilet facilities. The Directorate of School Education of the State need to have a cell for running the Mid Day Meal Scheme effectively and efficiently.

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