

7547/SSE
18.11.09



COMMUNITY POLYTECHNIC

OF

Institute of Hotel Management Catering Technology & Applied Nutrition

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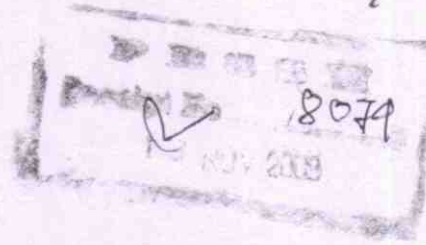
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SPP
18/11/2009

Date 17.11.09

No CP/IHM/09/27



To
Sri Vikram Sen, I.A.S,
Education Secretary,
Govt. of West Bengal, Balaish Bhavan, 6th Floor,
Kolkata- 700 091.

ADCHAKRABORTY

Sub: Quality improving of Mid-day Meal

Sir,
Reference to our discussion on 6th November '09 at your Office Chamber. I am furnishing herewith the following reports.

1. Observation reports & suggestions.
2. Anticipated expenditure to be incurred for monitoring.
3. Anticipated expenditure to be incurred for imparting training.

Thanking you.

Yours faithfully

SANJIB CHAKRABORTY
COMMUNITY POLYTECHNIC

Institute of Hotel Management
Catering Technology & Applied Nutrition

1

Observation Report regarding supervision and quality checking of Mid-day Meal

Reference to our discussions with the Secretary, School Education Department, Govt. of W.B. on 16.09.09 the undersigned visited 11 Nos. of Schools. Out of which 6 Nos. in South 24 Pgs. district on 12.10.09 under Bishnupur -II Block and 5 Nos. in North 24 Pgs. district on 16.10.09 under Amdanga Block and Barasat. Details are shown on Observation Reports No I & II.

From these reports following areas are identified which we think needs to improve to obtain better results of Mid-day Meal served.

1. Quality of Rice used for preparation of Mid-day Meal: Rice is the staple food in this state therefore, its quality must be maintained so that the children may accept the meal joyfully. Samples of rice collected from different schools are placed along with.

2. Kitchen infrastructure: Basic infrastructure are lacking in all the kitchens visited in both North & South 24 Pgs. Smoke problem is reported by teachers and students where local resource (mainly wood) is used as a cooking fuel. This can be controlled by installation of improved smokeless chulla.

3. Menu of the Mid-day Meal: Most of the school visited prepared meal with rice and mixed vegetables. Due to high market price repeating the same menu through out the week is observed in most of the schools visited. Weekly menu chart as suggested may introduced if possible.

Monday	Tuesday	Wednesday	Thursday	Friday
Rice, Egg omelet with potato curry	Rice, Mixed vegetable (seasonal) with potato, papaya.	Rice, Soyabean with potato.	Rice, Mixed vegetable with potato, gram & stem of banana.	Rice, Egg-potato curry. (half egg to be served)

4. Dinning hall / place became another area of concern in each school. If possible a separate dinning hall place to be arranged to creat attraction for the children to take lunch.
5. Another important area is suggested to provide basic training to the Staff / SHG engaged for cooking of Mid-day meal. Topics, duration, anticipated expenditure are given in a separate page. (Annexure: I)
6. Co-ordination amongst various agencies is needed for the purpose of monitoring and control on a regular basis for getting better performance. Proposal for anticipated expenditure to be incurred for monitoring different districts as per discussions is stated in a separate page. (Annexure: II)

Considering financial constraint, in-adequate infrastructural facilities of kitchen, dinning hall; the over all performance of Mid-day meal served in each school visited is satisfactory. They deserved appreciation for the service of feeding students.

