

DIRECTORATE OF EDUCATION
ROOM NO. 215, OLD SECRETARIAT
MID DAY MEAL CELL, DELHI-54.

DE.23 (450)/MDM / 2009-10 / 2012

Dated: 02/3/2010

To

✓ All HOSs/EOs/DDEs,
Govt. /Aided schools,
Directorate of Education,
Delhi.

(THROUGH M I S)

Sub: - Instructions regarding Monitoring of Mid Day Meal and inspection of Kitchens of Service Providers.

Sir/Madam,

A research study was conducted by an outside/independent agency in respect of Mid Day Meal supply in schools of Delhi. As per report of the research study some deficiencies were observed in Mid Day Meal supply and in the kitchens of the suppliers and accordingly some recommendations have been given by the agency for the Mid Day Meal supply in schools to be more effective and fruitful.

Therefore, all HOSs/EOs/DDEs and other concerned agencies are hereby requested to ensure that:-

A Quality of Food

- 1) Samber Dal/Chholey/Rajma/Cudhi received in Mid Day Meal must contain sufficient quantity of mashed seasonal vegetables / sufficient quantity of Dal/Chholey/Rajma Beans/grains and hence are not heavily watered down.
- 2) The Pulao/Rice is not be served alone with out Dal/Samber/Chholey/Rajman/Cudhi.
- 3) Poories are not too thick and hard to eat.

B) Visit to Centralized Kitchens

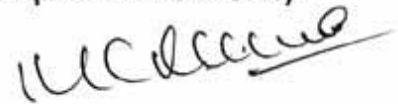
While visiting/inspection the kitchens of NGOs/Service Providers following points are to be specifically monitored/ensured which were observed and reported in the research report.

- 1) As far as possible nutrients of Dal/Vegitable/Rice are not washed away in washing therefore only required quantity of water is to be used during cooking rice so that necessary nutrients of rice are not thrown away in excess water.

- 2) Kitchen must have proper ventilation, hygienic environment and proper storage area. The area around the vicinity of the kitchen should also be satisfactorily clean. There should not be garbage dumps near the kitchen.
- 3) Special attention is to be given on the personal hygiene of cooks and food handlers and to ensure that they wear aprons/headgear and gloves.
- 4) Food containers should not be made of Aluminum and must not heavily dents.
- 5) Rice based menu and wheat based menu should be provided alternately during the week. As per research report it has been observed that rice based menu is being served during most of the days in some schools.

It is further requested to monitor the supply of Mid Day Meal in schools and to inspect kitchens as per instructions already issued vide circular No.DE-23/(cir)/MDM/2009-10/1576 dated 04/12/2009.

This issue with prior approval of the Competent Authority.



(M.K.AGRAWAL)
ADE (MDM)

DE.23 (450)/MDM / 2009-10 /
Dated:-

Copy forwarded for information and necessary action to:-

- 1) All RDEs of Directorate of Education.
- 2) Director (MDM), MCD.
- 3) Director (MDM), NDMC.
- 4) Chief Executive Officer, DCB.
- 5) P.S. to Principal Secretary, Directorate of Education.
- 6) P.S. to Director Education, Directorate of Education.
- 7) All NGOs/Service Providers with the direction to immediate necessary action in respect all the above points. Incase of Non compliance necessary action will be initiated against them as per M.O.U/Agreement.
- 8) ADE (IT) with the request to upload this circular on the website of Directorate Education for the schools and public.



(M.K.AGRAWAL)
ADE (MDM)