



INTER-STATE REGIONAL CONSULTATIVE WORKSHOP

ON EMERGING BEST PRACTICES IN THE IMPLEMENTATION OF MID-DAY MEAL SCHEME



Hosted by:
Government of Kerala
February 27 & 28, 2020



Kerala, Tamil Nadu, Karnataka, Telangana, Goa, Puducherry,
Andaman & Nicobar Islands, Andhra Pradesh and Lakshadweep

Reflect and learn



India's Midday Meal Scheme is the world's largest School Meal Feeding programme. Although centrally sponsored, every state has customized strategy to ensure maximum coverage while meeting nutrition needs during a crucial physiological period in a child's life cycle.

Learning Exchange of School Meal Programmes facilitates time to reflect, learn and expand state-to-state, central-to-state, and state-to-central information sharing and problem solving among practitioners, policy makers and school feeding proponents.

Lead and demonstrate



On February 27 and 28, 2020 the first of the Inter-State Learning Exchange of School Meal Programmes was hosted by General Education Department, Government of Kerala in partnership with UN World Food Programme and IPE Global in India, and global partner, Global Child Nutrition Foundation.

The workshop brought government representatives from 6 Southern Indian States and Union Territories and saw participation from national and global technical partners.

Share, document and use



Through structured agenda including policy discussion, sharing of best practices, thematic technical sessions and field visits, the consultative workshop aimed to:

Trigger conversation on the changing landscape of Mid-day Meal Scheme in Southern States

Share emerging best practices

Document learnings for wider use

Workshop Structure



State sharing

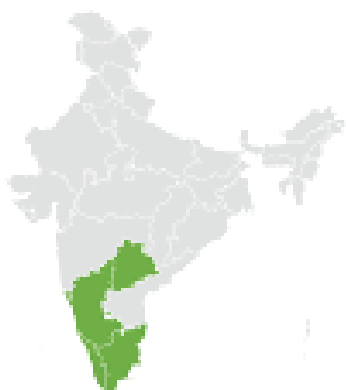


Technical Sessions



School Visits

Delegation Profile



The workshop was attended by key MDM functionaries from **Tamil Nadu, Telangana, Goa, Karnataka, Lakshadweep** and **Kerala** covering almost the entire southern region of the country.

A formidable blend of technical experts from national and international agencies such as **Food Safety and Standards Authority of India (FSSAI), Indian Medical Association (IMA), Nutrition Foundation of India (NFI), UN World Food Programme (WFP)** and **Global Child Nutrition Foundation (GCNF)** also participated and anchored technical sessions.

Snippets from the Inaugural Session



“ Some of the oldest midday meal initiatives have come from Southern states, contributing to better human development indices. This workshop gives an opportunity to learn new lessons.

- **Shri A Shajahan**, IAS, Secretary, General Education Department ”



“ I see this workshop as a platform to begin collaborations and create spaces for innovative ideas to be scaled up.

- **Shri Jeevan Babu K**, IAS, Director, General Education ”



“ With 120 million children receiving a hot meal every day across schools, the scale of implementation makes India a significant learning opportunity for other countries and governments.

- **Mr Eric Kenefick**, Deputy Country Director, WFP India ”



“ I am passionate about school meals programmes as it brings together three pillars of development: education, health & nutrition and agriculture.

- **Ms Arlene Mitchell**, Executive Director, GCNF ”

Overview of Thematic Sessions



Ms. Mamta Gurung Nyangmi
Program Coordinator,
Asia Pacific, GCNF

Global perspectives on School Meal Programme

- Over 85 countries with large scale programs have participated in the GCNF Global Survey of School Meal Programmes.
- While some countries provide hot cooked meal, others couple it with Take Home Rations and snacks, based on domestic policy.
- Funding modalities vary from 100% government sources to co-funding from donors and private entities, across surveyed nations.

Changing the landscape of MDM to achieve SDG targets

- Teachers and children should be trained on how to compute Body Mass Index(BMI), plot BMI-for-age on BMI-for-age chart to identify thin and over-nourished children.
- Plant-based, diverse diet has sufficient micronutrients needed by children and should be encouraged in school meals.
- Health and Education departments should work closely to monitor instances of refractory error and anaemia.



Dr Prema Ramachandran
Director, NFI



Ms Sakshi Jain
Coordinator,
Food Fortification Research Centre,
FSSAI

Food Fortification in MDM

- Except for Goa and Lakshadweep, all participating states had fortification efforts underway for a combination of rice, wheat flour, oil, salt or milk.
- Training packages have been developed by FSSAI for cooks and helpers that can be opted by states, along with faster adulteration/ food safety tests to shorten the duration between testing and results.

Mainstreaming Food Safety and Nutrition in MDM

- WFP has developed Information and Communication Technology (ICT) enabled tools for enhancing capacities of Cook-Cum-Helpers (CCH) under the Govt's Mid-Day Meal (MDM) Scheme.
- It has 9 modules on food, safety and hygiene and three assessments; at successful completion of each assessment, certification is provided to the CCH.



Dr Shariqa Yunus Khan
Head, Nutrition, WFP



Dr Sreejith N Kumar
Central Working Committee Member
& Director, Food Safety Initiative, IMA

The Role of Eat Right Movement in MDM

- There is emerging evidence on the relationship between obesity and the increasing spread of Non-Communicable Diseases.
- Schools should ensure a good mix of physical activity and healthy diets, along with their curriculum to build in healthy practices, right from childhood.

School Visits

Teacher's Training Institute, Manacaud



- Fully government run school for classes from kindergarten to grade 4
- Additional Breakfast Scheme, funded by local self-governance institution
- State-of-the-art kitchen and dining facilities

St. Philomina's Higher Secondary School in Poonthura



- Government aided, missionary school for grades 1 to 12
- Active parent participation in meal preparation and maintenance of taste registers



Delegate activities during school visit



Interact with Principal



Meet the PTA



Converse with MDM Cooks



Observe serving of meals

Highlights of Best Practices Shared

Karnataka



Shri SC Manjunatha
Senior Assistant Director of
Public Instruction for MDM,
Karnataka

- Provision of free, cream rich. 150 ml of Hot Milk under “Ksheera Bhagya Yojana” supported by Karnataka Milk Federation
- Extension of midday meal scheme to class 9 and 10 in government aided schools
- Additional contribution in honorarium for cooks and helpers, with free health check-up and trainings for food safety and fire safety
- Centralized kitchens operationalized by Akshaya Patra
- Community participation through the school programme named as “Shalegagi Naavu – Neevu” (We are for School nourishment) to encourage donations for infrastructure and check-ups

Tamil Nadu

- Provision of eggs 5 times a week for children between 5 to 15 years
- Implementation of Variety Meal Programme in all schools within the bounds of Tamil Nadu’s calorie and protein requirements
- Provision of hygiene kits to all noon meal cooks and cook assistants
- Online grievance software created at a cost of Rs. 5.00 lakhs to register complaints
- Certification of 100 Noon Meal Centre under ISO 9001:2015 at the cost of Rs. 20 lakhs to ensure quality of service
- Strengthened IEC outreach through dedicated website, video films etc.



Smt V R Jayalakshmi
Joint Director,
Noon Meal Programme,
Tamil Nadu

Lakshadweep



Smt CP Subaidabi
Education Officer and
Nodal Person- MDM,
Lakshadweep

- Implementation of kitchen garden scheme in schools
- Training of MDM cooks at IHM, Kovalam for professional quality of cooking
- Extension of mid-day meal scheme to senior secondary school through state share
- Procurement of food items from cooperative societies on credit basis
Inclusion of eggs and non-veg items in school menu
- Solar cooking system set to be piloted in Karavatti island at cost of Rs 1.05 crores

Highlights of Best Practices Shared

Goa



Shri Manoj Balakrishna Sawaikar
Assistant Director- MDM,
Goa

- Engagement of 105 SHGs/ Mahila Mandals and 7 PTAs for supplying mid-day meals in all 12 taluks of the state
- Selected SHGs are licensed by the Food and Drugs Administration
- Successful implementation of Interactive Voice Response System (IVRS) in Goa from 2017
- Master training given by Directorate of Education, Goa to 713 Cook-cum-Helpers from 12 Talukas (Block) of the State of Goa on Food safety, Hygiene and Food distribution

Kerala

- Pre-positioning of funds through an e-transfer system to ensure uninterrupted fund availability for MDM at schools
- Enhanced state share for cooking cost and honorarium
- Decentralized operations of midday meals across the state; provision of breakfast in one third schools through LSG assistance
- Procurement of raw food articles, deciding the menu, appointment of cook-cum-helpers, mobilization of community and Corporate Social Responsibility support for the Scheme etc done at school level
- Extensive involvement of Parent Teacher Associations (PTA) and School Management Committee (SMC) in delivering midday meals to students
- Supply of eggs, milk and leafy vegetables for students



Shri Sajikrishnan K
Officer, MDM Division,
Directorate of General Education,
Kerala

Telangana



Shri NSS Prasad
Assistant Director,
Department of Education,
Telangana

- Structured training provided to cook-cum-helpers
- Development of 7,328 kitchen gardens in schools by teachers and students
- Engagement of NGO partners such as Akshaya Patra and Manna Trust in centralized kitchens for midday meal supply in around 2,000 schools
- SHG led supply of meals in 25,307 schools
- Supply of super fine variety of rice, at cost borne by State Government
- Extension of scheme to classes 9 and 10 by State Government
- Supply of curry leaves powder, millets, ragi malt with jaggery to students in select schools

About the Learning Exchange of School Meals Programme Network: India

The Learning Exchange of School Meal Programmes aims to develop and strengthen sustainable professional network between those working in and responsible for school meal programmes. The network is not exclusive and is an evolving one as more stakeholders form an alliance to support a shared agenda of advancing school meal programmes around the world. In India, this network is a joint collaboration between IPE Global (India Implementing Partner), United Nation World Food Programme (India Technical Partner), Akshaya Patra (India Technical Partner: Non-Government) and Manna Trust (India Technical Partner: Non-Government), Global Child Nutrition Foundation (Global Partner) and the General Mills Foundation (Global Resource Partner). The network is committed to fostering deeper engagement with the Central Government and State Governments and creates active learning and sharing space for the world's largest school meal programme in the national, regional as well as in the global community.

To learn more about the Learning Exchange of School Meal Programmes, contact: info@gcnf.org

Report prepared by



World Food Programme

