

SCHOOL MEAL/FEEDING PROGRAM(S)

Most recently completed school year:

April 2018 - March 2019 (220 days, average across states)

- National Program of Mid-Day-Meal in Schools or Mid Day Meal Scheme (MDMS)

Lead Agency: Department of School Education & Literacy, Ministry of Human Resource Development

NATIONAL LAWS, POLICIES, AND STANDARDS

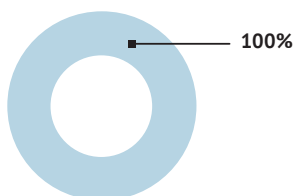
- ☒ National school feeding policy
- ☒ Nutrition
- ☒ Food safety
- ☐ Agriculture
- ☐ Private sector involvement

Line item in the national budget... ☒ Yes ☐ No ☐ NR

BUDGET

Total:
USD 1,401,541,320

- National government: USD 1,401,541,320
- International donors*: USD 0
- Private sector: USD 0
- Other donors: USD 0



*Contributions by United Nations agencies or non-governmental organizations often represent funding from multiple donors.

INFRASTRUCTURE

All participating schools in the program have kitchens and latrines. Most have electricity, piped water and clean water. Very few have flush toilets. School meals are prepared on-site (on school grounds) in closed cooking areas that have piped water, storage, electricity, and gas stove, charcoal or wood stoves.

SPECIAL NOTES

Most of the data for this report has been extracted from the official school meals website http://mdm.nic.in/mdm_website/; some additional data is from third parties or UNESCO.

The program is sponsored by the central government in partnership with all States and Union Territories, which have overall responsibility for providing a cooked and nutritious mid-day meal to all eligible children.

NR = No Response

MEALS/SNACKS/MODALITY

- ☐ Breakfast
- ☒ Lunch
- ☐ Dinner
- ☐ Snacks
- ☐ Take-home rations
- ☐ Conditional cash transfer

- ☒ Grains/cereals
- ☒ Roots, tubers
- ☒ Legumes and nuts
- ☒ Dairy products
- ☒ Eggs
- ☐ Meat
- ☐ Poultry
- ☐ Fish
- ☒ Green, leafy vegetables
- ☒ Other vegetables
- ☒ Fruits
- ☒ Oil
- ☒ Salt
- ☒ Sugar

Prohibited food items: Artificial non-food grade colours and additives

FOOD SOURCES

- ☒ Purchased (domestic)
- ☐ Purchased (foreign)
- ☐ In-kind (domestic)
- ☐ In-kind (foreign)

COMPLEMENTARY ACTIVITIES

- ☒ Handwashing with soap
- ☒ Height measurement
- ☒ Weight measurement
- ☒ Deworming treatment
- ☒ Eye testing/eyeglasses
- ☒ Other: Common skin diseases & infestations; heart defects
- ☒ Hearing testing/treatment
- ☒ Dental cleaning/testing
- ☒ Menstrual hygiene
- ☒ Drinking water
- ☒ Water purification

COMPLEMENTARY EDUCATION PROGRAMS

- EDUCATION**
- ☒ Nutrition
- ☒ Health
- ☒ Food and agriculture
- ☐ Reproductive health
- ☒ Hygiene
- ☒ HIV prevention

☒ = mandatory

- OTHER**
- ☒ School gardens
- ☒ Physical education

The checked and highlighted items are reported as required, though they may not be uniformly implemented.



Gcnf is a non-political, non-profit entity incorporated in 2006. Funding for this survey and a follow-up survey in 2021 is being provided, in part, by the United States Department of Agriculture under agreement number FX18TA-10960G002.

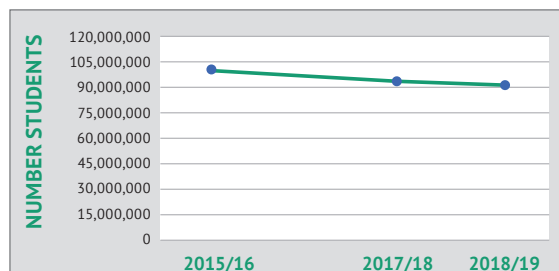
REPUBLIC OF India



SCHOOL MEAL PROGRAMS

CHILDREN RECEIVING FOOD, 2018-19

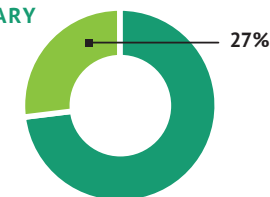
School level	Total #	# Enrolled	# Receiving Food
Primary school	148,700,290	145,802,543	90,414,539
Secondary school	190,063,169	132,161,359	N/A
Total	338,763,459	277,963,902	90,414,539



COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN

Total number primary and secondary school-age children: 338,763,459

Receiving school food: 90,414,539



Food was also provided to some students in

- ☒ Pre-schools
- ☐ University/higher education
- ☐ Other: Madarsa and Maqtabs supported under Sarva Shiksha Abhiyan
- ☐ Vocational/trade schools

NUTRITION

School feeding program(s) include/involve the following:

- ☒ **Fortified foods**
- ☐ Bio-fortified foods
- ☒ **Micronutrient supplements**
- ☒ **Nutritionists involved**
- ☒ **Special training for cooks/caterers in nutrition**
- ☒ **Objective to meet nutritional goals**
- ☒ **Objective to meet educational goals**
- ☒ **Objective to provide a social safety net**
- ☐ Objective to reduce obesity

Food items fortified:

Salt and oil

Micronutrients added to fortified foods:

Iodine, Iron, Vitamin A

ADDITIONAL INFORMATION

Special training or certification programs on nutrition, menu planning, food safety/hygiene and cooking skills basics were required for cooks cum helpers. As part of the School Health Program, students should be screened annually by medical & paramedical personal assisted by teachers trained for this purpose, and there are monthly health check-up clinics for disabilities, learning disorders/problem behaviors/stress/anxiety/etc. Life skills education, inculcating physical exercise and hygiene in the routine school life is also implemented. Many schools have introduced yoga and all schools are committed to provide time and guidance for sports & physical activities. In districts with high worm infestations, students are treated every six months.
(http://mdm.nic.in/mdm_website/Files/School%20Health%20Programme/School_Health_Programme_B.pdf)

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs

2.5 million	Cooks and food preparers
Yes	Transporters
NR	Off-site processors
NR	Food packagers and handlers
Yes	Monitoring (district education department experts)
NR	Food service management
Yes	Safety and quality inspectors
0	Other

Farmers were involved with the school feeding program(s)...

☐ Yes ☒ No ☐ NR

Other private sector (for profit) actors were involved...

☐ Yes ☒ No ☐ NR

There was a focus on creating jobs or leadership or income-generating opportunities for...

- ☒ **Women**
- ☐ Youth
- ☒ **Other groups**

There was community engagement (by parents or others) in the school feeding program(s)

☒ Yes ☐ No ☐ NR

ADDITIONAL INFORMATION

The program encourages mothers to oversee the feeding of the students, to both empower the women and ensure the quality and regularity of the meals. The mothers are scheduled via duty rosters so as to spread responsibility among the women and so that no one mother needs to devote more than a couple of hours once or twice a month. Monitoring is done at the central, state, districts, blocks, and panchayat level. Community members, including parents, teachers, headmasters, and others are included in the monitoring teams.

CONTACTS: INDIA

Agency: The Ministry of Human Resource Development
The Department of School Education & Literacy
Shastri Bhawan
New Delhi - 110001
Website: www.mdm.nic.in

SUCCESSES AND CHALLENGES

The Mid Day Meal Scheme (MDM) of India is a long-standing effort to feed school children across the country, and is the largest such program in the world. The Central Government provides subsidized food grains to the program via the Food Corporation of India through a centralized procurement process. The grains are allocated to the State governments according to their needs. The program aims to provide hot meals to all children studying in Government, Local Body and Government-aided primary and upper primary schools and the Education Guarantee Scheme and Alternative and Innovative Education centers, including Madarsa and Maqtabs. An additional objective of the program is to provide nutritional support to children in drought-affected areas during summer vacation.

POSITIVE DEVELOPMENTS: 1. Enrollment and retention of students in the schools increased; 2. Having lunch together erodes class differences and prejudices between students; 3. The Government is helping underprivileged children by providing them with a healthy, balanced meal that they would otherwise have to work for. The meal is an incentive for them to continue their education.

STRENGTHS: The MDM helps to significantly reduce the dropout rate, improve classroom attendance, increase school enrollment, improve the level of learning achieved, check malnutrition, and empower underprivileged sections of society.

SETBACKS: A recent Planning Commission review of the impact of the MDM at the ground level found several shortcomings in the implementation of the scheme. Schools do not always receive their quota of food grain as scheduled; some schools were actually overstocked, causing issues in storage. There also have been instances of the grain being pilfered or adulterated.

CHALLENGES: The scheme involves massive logistics challenges and there have been food losses linked to states not following Central Government guidelines.

CORRUPTION/MISMANAGEMENT: The implementation of the system of unique 12-digit identity numbers (Aadhaar) has helped states reduce the large number of "ghost students" from the rolls.

STUDIES CONDUCTED

1. Diagnostic Analysis of Mid Day Meal Scheme in Rural Punjab. 2013 Gursharan Singh Kainth
2. Nutritional Health Status of Primary School Children of Bareilly District, UP 2011. Mehrotra, Monika, Arora, Santosh, Nagar, Venu
3. A Study of Best Practices in the Implementation of Mid-Day-Meal Programme in Rajasthan 2009. Smt. Savita Kaushal

NATIONAL PROGRAMME OF MID DAY MEAL IN SCHOOLS OR MID DAY MEAL SCHEME (MDMS)

Lead implementer(s): The Department of School Education & Literacy, Ministry of Human Resource Development oversees the program on the national level

OBJECTIVES:

- To meet educational goals
- To provide a social safety net
- To meet nutritional and/or health goals

MODALITIES OF PROVIDING STUDENTS WITH FOOD:

- In-school meals

TARGETING:

Universal

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2018-19 SCHOOL YEAR?

School level	# Students	% Girls	% Boys
Pre-school	NR		
Primary school	90,414,539	—	—
Secondary school	N/A		
Total	NR		

FOOD ITEMS:

Grains/cereals	Dairy products	Sugar
Legumes and nuts	Green, leafy vegetables	Salt*
Roots/tubers	Other vegetables	Oil*
Eggs	Fruits	
* fortified		

FOOD SOURCES:

100% Purchased (domestic)	0% In-kind (domestic)
0% Purchased (foreign)	0% In-kind (foreign)

NOTES:

The national and state governments share the cost of implementing the MDMS, with about 60% of the resources coming from the central government; 40% from state governments. About 95% of schools have kitchens on the school grounds; centralized kitchens serve schools without kitchens. Sealed food storage, fumigation/pest control in storage area, use of nearly-expired food were some of the mechanisms used for limiting waste of food. To limit packaging waste bags and containers were reused. Because the MDM program served only hot cooked meals, packaged and processed foods were not used.

