



Inclusion
of Egg in Mid-Day Meal
-Undesirable Drive

Represented By:
Shree Mumbai Jain Sangh
Sangathan.
Mumbai.





॥ नमो तिथ्यस्स ॥

SHREE MUMBAI JAIN SANGH SANGATHAN

श्री मुंबई जैन संघ संगठन

Trust Regn. No. : E - 36965 (M) • PAN No. : ABDS0760R • URN 80G : ABDS0760RF20221
Regd. Add. : 301/302, Krishna Chambers, Plot No. 3, 59 New Marine Lines, Mumbai - 400 020. INDIA
E-mail : srijainsanghathan@gmail.com

TRUSTEES :

VIRENDRA P. SHAH
GHEWARCHAND BOHRA
BHAWARLAL KOTHARI
SURESH D SHAH
HASMUKH C PADECHIA
GIRISH PAREKH
BHARAT P SHAH
FATECHAND JAIN
ASHOK KORADIA
KIRTI K SHAH
HIREN D SHAH

CONVENORS :

NITIN VORA
+91 9833122175
RAKESH SHAH
+91 9821036884
JAYESH B. SHAH
+91 9867303330

BANK DETAILS :

ACCOUNT NAME :
SHREE MUMBAI JAIN
SANGH SANGATHAN

BANK NAME :
STATE BANK OF INDIA

BRANCH :
CHURCHGATE,
MUMBAI - 400 020.

ACCOUNT NO. :
40743791769

IFSC :
SBIN0001821

Representation

Ministry of School Education,
Mantralaya
Madam Cama Road,
Nariman Point, Mumbai 400021
Email : min.schedu1@maharashtra.gov.in Email : kesarkardeepak@yahoo.com

**Reference: Government of Maharashtra, School Education and Sport Department
Notification Dated 07th November 2023.**

**Sub.: Introduction of Eggs in Mid-Day Meal (MDM) to add nutritious values in the
children studying in Government aided schools.**

Respected Shri Deepak V. Kasarkar,

We are writing to you on behalf of Shri Mumbai Jain Sangh Sangathan, a federation body that represents more than 1125 Jain Sanghs based in Mumbai and more than 1.5 million Jains who are the members of those member Sangh.

We appreciate the efforts of the Indian Government to eradicate malnutrition and provide nutritious meals to the children studying in Government and Government aided schools across the State of Maharashtra. We understand that the Mid-Day Meal (MDM) program is the largest school feeding programme in the world and has a significant impact on the health and education of the children.

However, we are deeply concerned about the Notification dated 7th November 2023, issued by the Ministry of School Education, State of Maharashtra, which announced its decision to serve eggs once a week to the children as part of the MDM program. We have thoroughly studied the entire scheme and all relevant materials and found that the scheme is not in the best interest of the children or the State. We strongly believe that the decision is a catastrophe and should be revoked immediately.

We earnestly request you to reconsider your decision and focus on the health of the children by providing them with alternative options that are more suitable for their dietary, cultural, and economic needs. We are prepared to explain the myriad advantages of such alternatives to your honourable team on a PowerPoint Presentation if an opportunity is given. In the

SOUTH MUMBAI ZONE

C/o. SHREE NAVJEEVAN SANGH
Bldg. No. 7B, Nav Jivan Soc.,
Lamington Road, Mumbai Central,
Mumbai - 400 008. INDIA
M. : 98331 22175 / 98210 36884

WEST MUMBAI ZONE

**C/o. SHREE GITANJALI SH.
MU. JAIN SANGH**
SAW SP. BLDG., GITANJALI NAGAR,
SAIBABA NAGAR, BORIVALI (W),
Mumbai - 400 092. INDIA
Ph. : 2805 6088

EAST MUMBAI ZONE

**C/o. SHREE GHATKOPAR SH.
MU. TAP. SANGH**
NAVROJI LANE,
GHATKOPAR (W),
Mumbai - 400 086. INDIA
Ph. : 2510 6340



॥ नमो तिथ्यस्स ॥

SHREE MUMBAI JAIN SANGH SANGATHAN

श्री मुंबई जैन संघ संगठन

Trust Regn. No. : E - 36965 (M) • PAN No. : ABDS0760R • URN 80G : ABDS0760RF20221
Regd. Add. : 301/302, Krishna Chambers, Plot No. 3, 59 New Marine Lines, Mumbai - 400 020. INDIA
E-mail : srijainsanghathan@gmail.com

TRUSTEES :

VIRENDRA P. SHAH
GHEWARCHAND BOHRA
BHAWARLAL KOTHARI
SURESH D SHAH
HASMUKH C PADECHIA
GIRISH PAREKH
BHARAT P SHAH
FATECHAND JAIN
ASHOK KORADIA
KIRTI K SHAH
HIREN D SHAH

CONVENORS :

NITIN VORA
+91 9833122175
RAKESH SHAH
+91 9821036884
JAYESH B. SHAH
+91 9867303330

BANK DETAILS :

ACCOUNT NAME :
SHREE MUMBAI JAIN
SANGH SANGATHAN

BANK NAME :
STATE BANK OF INDIA

BRANCH :
CHURCHGATE,
MUMBAI - 400 020.

ACCOUNT NO. :
40743791769

IFSC :
SBIN0001821

meantime, we briefly explain below why the idea of serving eggs in the Mid-Day Meal deserves to be dropped. Relevant documents containing detailed information are annexed separately to maintain the brevity of the letter.

- 1) Egg in the Mid-Day Meal is designed to benefit the poultry industry. There is no demand for eggs from any of the stakeholders. Please refer to **Annex I** for more details.
- 2) The State's intention to support the poultry farmers will prove futile. The scheme will impose a huge economic burden on the State. Please read **Annex II** for more details.
- 3) There is no Standard Operating Procedure (SOP) or any kind of guideline prepared for how to transport, store, handle, and cook the eggs from the farm to the dish. No mandatory guidelines under the Food Safety Act are explained to the school administration. The State Notification is totally silent on this important aspect, which shows that the sole interest of the poultry industry is considered, neglecting the children's health. In the absence of such guidelines, the schools have no knowledge or facilities for proper storage, handling, cooking, and hygiene of the eggs. This may result in the eggs being contaminated with bacteria, which can cause serious food poisoning (diarrhoea and vomiting). In absence of SOP/Guideline and training fatal incidents of food borne infection and food poisoning are rampant and heartbreaking in other States where eggs are served in the Mid-Day Meal several cases are highlighted in **Annex III**.
- 4) Unhygienic rearing practices and lack of quality control measures can easily lead to egg contamination. Indian eggs are often rejected for export because of the presence of chemical residues on the egg shells. As opposed to eggs, there are several other edibles that are safer and can support the local market with a much longer shelf-life. **Annex IV** provides more information on this.
- 5) Adding eggs to the Mid-Day menu is not a compelling situation. The Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) scheme does not recommend eggs in its entire scheme. The relevant paragraph and link for PM POSHAN scheme is provided here as **Annex V**.
- 6) PM POSHAN scheme advocates for *culturally accepted food*. In Maharashtra, where the vegetarian population is 40%, eggs cannot be called culturally accepted food. Hence, they cannot be served in the Mid-Day Meal. **Annex VI** comprises more details on this.

SOUTH MUMBAI ZONE

C/o. SHREE NAVJEEVAN SANGH
Bldg. No. 7B, Nav Jivan Soc.,
Lamington Road, Mumbai Central,
Mumbai - 400 008. INDIA
M. : 98331 22175 / 98210 36884

WEST MUMBAI ZONE

C/o. SHREE GITANJALI SH.
MU. JAIN SANGH
SAW SP. BLDG., GITANJALI NAGAR,
SAIBABA NAGAR, BORIVALI (W),
Mumbai - 400 092. INDIA
Ph. : 2805 6088

EAST MUMBAI ZONE

C/o. SHREE GHATKOPAR SH.
MU. TAP. SANGH
NAVROJI LANE,
GHATKOPAR (W),
Mumbai - 400 086. INDIA
Ph. : 2510 6340



॥ नमो तिथ्यस्स ॥

SHREE MUMBAI JAIN SANGH SANGATHAN

श्री मुंबई जैन संघ संगठन

Trust Regn. No. : E - 36965 (M) • PAN No. : ABDTS0760R • URN 80G : ABDTS0760RF20221

Regd. Add. : 301/302, Krishna Chambers, Plot No. 3, 59 New Marine Lines, Mumbai - 400 020. INDIA

E-mail : srijainsanghathan@gmail.com

TRUSTEES :

VIRENDRA P. SHAH
GHEWARCHAND BOHRA
BHAWARLAL KOTHARI
SURESH D SHAH
HASMUKH C PADECHIA
GIRISH PAREKH
BHARAT P SHAH
FATECHAND JAIN
ASHOK KORADIA
KIRTI K SHAH
HIREN D SHAH

CONVENORS :

NITIN VORA
+91 9833122175

RAKESH SHAH
+91 9821036884

JAYESH B. SHAH
+91 9867303330

7) Eggs farm to kitchen. In mid-day meal Food Safety and Standard regulation 2017 are violated at every stage. Food Standard & Safety Act has overriding effect. Most important regulations reproduced and attached as **Annexure VII**

Poultry Industry is in high pollution category. Air, water and soil pollution: The National Green Tribunal (NGT) said the operation of poultry farms has the potential to cause damage to the environment which needs to be regulated. It noted the submission of the National Environmental Engineering Research Institute that poultry production is associated with a variety of environmental pollutants, including oxygen-demanding substance, ammonia, solids, besides it attracts flies, rodents, dogs and other pests that create local nuisances and carries diseases.

We hope that you will take our concerns into consideration and revoke the decision to serve eggs in the Mid-Day Meal. We look forward to hearing from you and having a constructive dialogue on this matter.

Sincerely,

Shri Mumbai Jain Sangh Sangathan

Coordinator

Nitin S. Vora

Date : 24. 12. 2023.

BANK DETAILS :

ACCOUNT NAME :
SHREE MUMBAI JAIN
SANGH SANGATHAN

BANK NAME :
STATE BANK OF INDIA

BRANCH :
CHURCHGATE,
MUMBAI - 400 020.

ACCOUNT NO. :
40743791769

IFSC :
SBIN0001821

SOUTH MUMBAI ZONE

C/o. SHREE NAVJEEVAN SANGH
Bldg. No. 7B, Nav Jivan Soc.,
Lamington Road, Mumbai Central,
Mumbai - 400 008. INDIA
M. : 98331 22175 / 98210 36884

WEST MUMBAI ZONE

C/o. SHREE GITANJALI SH.
MU. JAIN SANGH
SAW SP. BLDG., GITANJALI NAGAR,
SAIBABA NAGAR, BORIVALI (W),
Mumbai - 400 092. INDIA
Ph. : 2805 6088

EAST MUMBAI ZONE

C/o. SHREE GHATKOPAR SH.
MU. TAP. SANGH
NAVROJI LANE,
GHATKOPAR (W),
Mumbai - 400 086. INDIA
Ph. : 2510 6340



(b): As per the provisions of National Food Security Act (NFSA), 2013, children studying in classes I-VIII or within the age group of 6-14 years are entitled to one mid day meal free of charge, every day except on school holidays, in all Government and Government aided schools so as to meet nutritional standards specified in the Act. Accordingly, one hot cooked meal is provided to eligible children on all working school days under PM POSHAN Scheme. The following nutritional content is prescribed in the Scheme:

Components	Primary	Upper Primary
Calories	450 Cal	700 Cal
Protein	12 gms	20 gms

The above nutritional norms are met by providing the following food items to the children of primary and upper primary classes under the scheme:

S.No.	Items	Primary Stage	Upper Primary Stage
		Food norms (in gms)	Food norms (in gms)
1.	Foodgrains(Rice/Wheat/Coarse Grains)	100	150
2.	Pulses	20	30
3.	Vegetables (Leafy & Others)	50	75
4.	Oil & Fat	5	7.5
5.	Salt & Condiments	As per need	As per need

PM POSHAN Scheme is a centrally sponsored scheme implemented in partnership with the States and UTs. The overall responsibilities for providing cooked and nutritious meal to the eligible children lies with the State Governments and Union Territory Administrations in accordance with the Guidelines laid down by the Central Government. The States and UTs fix their menu according to their local needs, in order to meet the prescribed nutritional content.

Annexures to the representation dated 24th December 2023 follows hereafter.

Representation Doc Point no 1) Egg in the Mid-Day Meal is designed to benefit the poultry industry. There is no demand for eggs from any of the stakeholders. **Please refer to Annex I for more details.**



Annexure I

- a) Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) in India scheme enacted by Central Government is having following objectives :
- i. Improving the nutritional status of children studying in Bal Vatika and classes I – VIII in Government and Government-aided schools and Special Training Centres (STCs).*
 - ii. Encouraging poor children, belonging to disadvantaged sections, to attend school more regularly and help them concentrate on classroom activities.*
 - iii. Providing nutritional support to children of elementary stage in drought affected areas during summer vacation and during disaster times.*
- b) Target Beneficiary of Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) in India Mid-Day Meal program. According to MDM scheme :
- Every child in every government and government-assisted school should be given a prepared midday meal.*
- c) Notification from Maharashtra Government Department of Education and Sports dated 07.11.23 in para no 1 of page no 2, (printed in Marathi language) clearly states **that the Scheme is floated after request made from Agriculture Department to support Poultry Farmers.**

The Department of Education and Sports of the Maharashtra State Government Education Ministry has decided to include poultry farmers as beneficiaries of the PM POSHAN scheme, based on the State's Agriculture department's request. However, this was not part of the original plan of the scheme, which we have discussed earlier.

None of the schools involved in the scheme have asked education ministry for eggs to be added to the midday meal menu.

Representation Doc point NO 2) The State's intention to support the poultry farmers will prove futile. The scheme will impose a huge economic burden on the State. **Please read Annex II for more details.**

Annexure II

The State Government Education and Sport department's order on 07.11.23 (page 2 in Marathi) requires eggs to be bought from the local market. But the Central Government's updated PM POSHAN guideline on 21 December 2022 (page 12 para 1 titled Menu under scheme) allows the district/block agency to choose locally and culturally suitable food items. Eggs do not fit these criteria. Maharashtra's egg production is 1.25 crore per day, while its consumption is 2.25 crore. The state has to import 1 crore eggs daily from other states. This scheme will increase the import by another 1 crore eggs per week for 1 crore students, costing Rs 5 crore. The local poultry industry will not benefit from this scheme, contrary to the agriculture department's request. No other ministry or school/beneficiary has asked for eggs in the MDM menu. (See Annexure I)

Therefore, this scheme will not benefit the state, the poultry or the children.

The Central Government have notified the Mid-Day Meal Rules, 2015 in September, 2015 under the National Food Security Act, 2013. These Rules, inter alia, provide that hot cooked meal provided to children shall be evaluated and certified by the Government Food Research Laboratory or any other laboratory accredited or recognized by law so as to ensure that the meal meets with the prescribed nutritional standards and quality. The samples are to be collected at least once in a month from randomly selected schools or centralized kitchens for testing by such laboratories. **No such testing procedure to ensure nutritious values of eggs are carried out so far. Even prior to selecting the vendors.**

Source : <https://pib.gov.in/newsite/PrintRelease.aspx?relid=148353>

Representation Doc Point no 3) : There is no Standard Operating Procedure (SOP) or any kind of guideline prepared for how to transport, store, handle, and cook the eggs from the farm to the dish. No mandatory guidelines under the Food Safety Act are explained to the school administration. The State Notification is totally silent on this important aspect, which shows that the sole interest of the poultry industry is considered, neglecting the children's health. In the absence of such guidelines, the schools have no knowledge or facilities for proper storage, handling, cooking, and hygiene of the eggs. This may result in the eggs being contaminated with bacteria, which can cause serious food poisoning (diarrhoea and vomiting). In absent of SOP/Guideline and training fatal incidents of food borne infection and food poisoning are rampant and heartbreaking in other States where eggs are served in the Mid-Day Meal several cases are highlighted in **Annex III**.

Annexure III.

1) Daijiworld Media Network – Mangaluru (MS)

Mangaluru, Aug 11' 23: The husband of a pregnant woman complained that five eggs supplied by anganwadi here at Kavoor were rotten.

The man said, "In the last month out of the 25 eggs supplied by the anganwadi, 21 were rotten. My wife got sick after eating the omelette made from these eggs. She was in the hospital for four days. Now she has recovered. Our relative also fell sick after eating the eggs supplied by the Anganwadi."

Source : <https://www.daijiworld.com/news/newsDisplay?newsID=1108876>

2) Report from Controller General of India Performance Audit Chapter III page no 57:

Para 3.1.6.4 : Observance of hygiene during cooking and serving Instances of children taken ill after consuming MDM were reported. As per records, 85 children 19 in three instances became sick after consuming MDM during January 2005 and February 2006. The DSWO, Mayurbhanj stated that 14 students complained of abdominal discomfort and were hospitalised after consuming rotten eggs in Batapandugandi primary school under Jashipur Block (August 2007). Eight per cent of the beneficiaries interviewed by audit, stated that they developed complaints like nausea and vomiting, loose motion etc. after consuming MDM. The WCD department in their circular (March 2008) advised Collectors to take remedial measures to avoid serving of stale / contaminated food and soaked rice. These instances were indicative of the fact that hygienic aspect of MDM was not being given proper attention. Source : https://cag.gov.in/uploads/old_reports/state/Orissa/2008/Civil/Civil_Orissa_2008/civil_chap_3.pdf

**3) Consuming Egg and meat in mid-day meal can cause lifestyle disorders says
Karnataka Education Policy.**

**POSITION PAPER ON HEALTH AND WELLBEING POSITION PAPER GROUP –
LIST OF EXPERTS Chairperson: REPORT**

Dr.K.John Vijay Sagar – Professor and head, Department of Child and Adolescent Psychiatry, NIMHANS

A carefully planned meal with recommended energy, moderately low fat, and zero trans-fat food is needed to address the over-nutrition. Hence, while planning mid-day meals, cholesterol-free, additives-free, such as eggs, flavoured milk, biscuits, should be forbidden to prevent obesity and hormonal imbalance caused by excess calory and fat. Given the small body frame of Indians, any extra energy provided through cholesterol by regular consumption of egg and meat leads to lifestyle disorders. Lifestyle disorders like diabetes, early menarche, primary infertility in India are escalating, and studies conducted across the countries suggest that animal-based foods interfere with hormonal functions in humans. The Gene-diet interactions indicate what is best for Indian ethnicity, and the natural choice of the race needs to be considered.

Source: https://dsert.karnataka.gov.in/storage/pdf-files/nep/11_Health_and_Well_being.pdf

Fresh eggs, even those with clean, uncracked shells, may contain bacteria called Salmonella that can cause foodborne illness, often called "food poisoning." FDA has put regulations in place to help prevent contamination of eggs on the farm and during shipping and storage, but consumers also play a key role in preventing illness linked to eggs. State Government have not taken any measure to educate, train From farm to dish chick and egg handlers about precautions need to be taken to avoid contamination in eggs. Consuming dangerous foodborne bacteria will usually cause illness within 1 to 3 days of eating the contaminated food. However, sickness can also occur within 20 minutes or up to 6 weeks later. Although most people will recover from a foodborne illness within a short period of time, some can develop chronic, severe, or even life-threatening health problems. Foodborne illness can sometimes be confused with other illnesses that have similar symptoms. The symptoms of foodborne illness can include: Vomiting, diarrhea, and abdominal pain Flu-like symptoms, such as fever, headache, and body ache.

Several cases of such fatal incidents are attached herewith marked as Annexure IIIA. Controller general of India have also reported spoof in the egg serving, Karnataka Education Society expressed concern due to several serious ailments are attached to the Egg consumption and hence did not recommend Eggs in Mid Day meal.

(**Representation Doc Point no 4**) Unhygienic rearing practices and lack of quality control measures can easily lead to egg contamination. Indian eggs are often rejected for export because of the presence of chemical residues on the egg shells. As opposed to eggs, there are several other edibles that are safer and can support the local market with a much longer shelf-life. **Annex IV** provides more information on this.

.Annexure IV

Indian poultry farms are known to be some of the worst in the world, with very low health and safety standards and little regard for public health concerns. Investigations at poultries show hens covered with sores, badly fed, sitting in their own faeces, covered with spiderwebs, full of mites and lice, fed cannibalistically with the dead bodies of their own kind, cardboard, marble chips, fish meal and grain laced with antibiotics and pesticides. This destroys the nutritional quality of the egg.

In a recent study done in and around Hyderabad, eggs were collected from urban retail outlets and directly from poultry farms. Salmonella bacteria was commonly found on shells and inside the eggs collected from urban retail outlets. Salmonella infection is a bacterial disease that affects the intestinal tract. Typhoid fever, food poisoning, gastroenteritis, enteric fever, are all types of Salmonella infection. It is linked to contaminated water or foods, especially meat, poultry, and eggs. Salmonella bacteria is abundantly found in poultry sheds, water tanks, drinking water and feed in poultry premises. The internal contamination of eggs, by Salmonella, is either because the shell is thin enough to be penetrated, or that the egg was contaminated by the infected reproductive organs of the hen. Eschericia Coli, Enterobacter aerogenes and Sheigella were the other bacteria found.

India is one of the oldest continuous civilizations with diverse religions, cultures, traditions, socioeconomic strata, and agricultural practices living in harmony for millennia. The highly varied geography includes mountains, plains, deserts, tropical and subtropical forests, as well as a long coastline; from this geographical diversity comes an extensive biodiversity in plant species and food tradition. An important aspect of Indian tradition is the holistic approach to health and culinary practices, which is aimed at overall wellness, centuries before health was defined as a "state of complete physical, mental and social well-being and not merely the absence of disease or infirmity".

Eggs have been falsely advertised as the cheapest and best source of protein – ideal for the poor. The fact is that an egg costs Rs 5 and has about 6-7 grams of protein, so Rs 0.70 is the cost of one gram. It contains 210 mg of cholesterol and 50% of its

calories are fat. No fibre. No complex carbohydrates. In comparison, beans contain 20-40% protein and cost between Rs 80-100 per kilogram, therefore the cost per gram of this protein ranges from Rs 0.40 to Rs 0.50. Beans derive 15% of calories from fat. Not only do they contain no cholesterol but their consumption lowers cholesterol. Plus they carry the benefit of high fibre content. Over and above which oil is an even cheaper source of protein. In short children would benefit cost-wise and health-wise by consuming beans, not eggs.



1. Soybean

Cooked soybean provides 28 grams of protein per cup. Soybean is a versatile ingredient and can be used for preparing various dishes from main course and snacks to salads. Soybean chunks are considered to be the best source of protein for vegetarians. Which are cheap and easily available in the market. The best thing about soy chunks is that it provides so much protein at such a low rate.

The cost of 100 grams of soya chunks is around 20 rupees.

2. Black gram

Black gram is also a good source of protein. Black rice is rich in carbohydrates, oil, fiber along with high protein. In India you will find many varieties of gram. Especially black gram and kabuli gram are known for their quality and low price.

The price of 100 grams of black gram is around 10 rupees.

At the same time, 100 grams of black gram contains 19 grams of protein.

3. Quinoa

Quinoa is a gluten-free grain, that contains tons of amino acids that are extremely important for a healthy body. A vegan favourite, just 1 cup of Quinoa contains almost 8 grams of protein.

3. Pumpkin Seeds

Zinc and phosphorous, are essential minerals needed for your body, and pumpkin seeds are full of them. 30 grams will give 9 grams of proteins, which is higher than one egg.

4. Lentils or dal

Pulses are an excellent source of plant-based protein as one cup of lentils contains about 14-16 grams of protein which is way more than 1 large boiled egg. Lentils are a great source of fiber and complex carbohydrates.

5. Greek yogurt

Greek yogurt has double the quantity of protein compared to homemade curd and helps you feel fuller for longer and it is a great source of probiotics. A cup of fat-free Greek yogurt gives you 17 grams of protein per 170 grams of yogurt.

7. Chickpeas

Chickpeas have a very high protein content as half a cup of cooked chickpea contains about 7.3 grams. It helps in boosting the feeling of satiety by releasing an appetite-suppressing hormone called cholecystokinin.

8 Amla' candy

With a view to strengthen the immunity and mental health of children, the Gujarat government has asked the city-based Maharaja Sayajirao University to undertake a project for providing 'Amla' candy in mid-day meal scheme across the state.

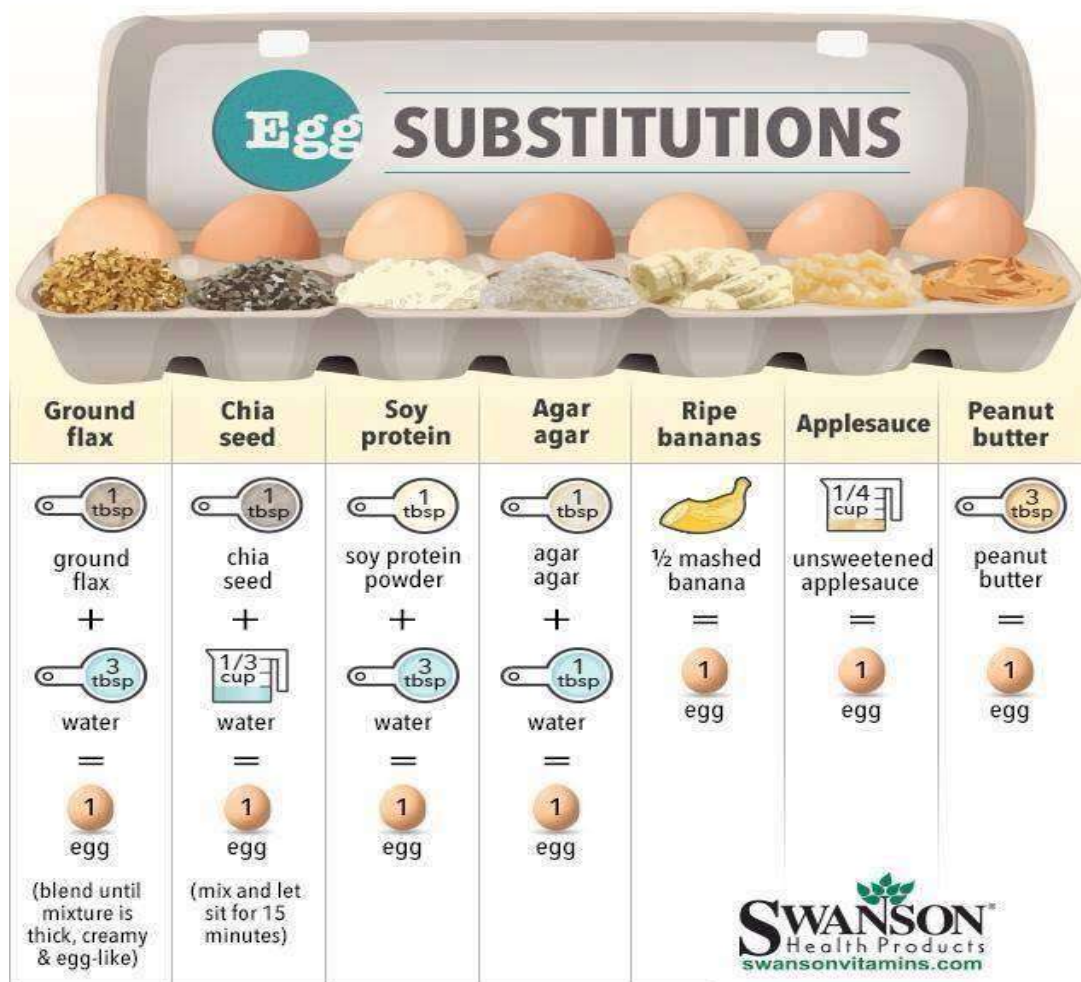
The NECC (National Egg Coordination Committee) continue in their false propaganda extolling the nutritive value of eggs, schemes for marketing eggs such as introducing them in mid-day meals of school children have attracted the wrath of vegetarians in all states, especially when numerous cases of food poisoning have been registered. State governments of Tamil Nadu, Andhra Pradesh and Punjab included eggs in their mid-day meals, but they were later withdrawn. The NECC used all possible convincing means to ensure that not only were eggs reintroduced in Tamil Nadu, but increased from two to three as claimed by them.

A recent report of an excavation in a northwestern Indian state revealed multigrain, high-protein, handmade sweet balls (*ladoo*) prepared from wheat, barley, chickpea, and oilseeds from the 4000-year-old Harappan civilization, showing that this ancient culture had an understanding of balanced nutritional composition.

The Vedic scholars developed the science of Ayurveda between 2500–500 BC for managing a healthy lifestyle. Ayurveda comes from two words: *ayus*, meaning life and *veda*, meaning study or knowledge; hence 'Ayurveda' means knowledge of life. It not only encompassed detailed medical science, but also emphasized nutrition, exercise, and other aspects to promote physical, as well as mental, wellbeing, strengthen immunity, and enable effective gut function. Food practices focused on function and flavor. Food would be season-specific ('warming' foods in winter and vice versa), based on the Ayurvedic concept that there is 'nature's wisdom' in what is seasonally available. Ideally, meals were supposed to have all six tastes: sweet, sour, salty, pungent or spicy, bitter, and astringent

A traditional meal in School (Gurukul) or at home was mostly plant-based, consisting of grains (cereals, millets), pulses a variety of spices (like pepper, cumin, coriander), local seasonal vegetables and fruits, as well as a milk-based product (yogurt,

buttermilk, and cottage cheese) to meet the daily energy, macronutrient, micronutrient, fiber, and antioxidants requirement,



(Representation Doc Point no 5) Adding eggs to the Mid-Day menu is not a compelling situation. The Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) scheme does not recommend eggs in its entire scheme. The relevant paragraph and link for PM POSHAN scheme is provided here as **Annex V**.

Annexure V

- 1) Adding the egg in menu is not compelling situation in the State: Present set menu in State under MDM scheme is already taking sufficient care of Protein, Calories, and nutritious values for children to meet the standard set under the Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) scheme. Demand from children and teachers is to increase the varieties and pamper the test craving of children rather than monotonous food served Dal-Khichdi on almost every day. Under MDM scheme Akshay Patra Foundation (NGO of ISCKON) is serving *satvik* and organic varieties of foods.
- 2) EGG is not recommended as food need to be served in MDM Document under title National Programme of Nutritional Support to Primary Education, 2006 [Mid-Day Meal Scheme] Guidelines. This document runs in 93 pages. (link: <https://www.megsfc.gov.in/acts/MDM-guidelines-2006.pdf>). said Document Nowhere recommends Eggs in MDM.
- 3) Revised Guideline for Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) published on 21December 2022. Documents running in 141 pages. On page no 11 Food and Nutrition Norms are mentioned which is reproduced hereunder:

4) Food and Nutrition norms:

For children of primary classes, a hot cooked meal per child consists of 100 grams of food grain (rice/wheat/nutri-rich cereals), 20 grams of pulses, 50 grams of vegetables and 5 grams of oil/fat to provide 450 calories of energy and 12 grams of protein. For children of upper primary classes, it consists of 150 grams of food grain (wheat/rice/nutri-rich cereals), 30 grams of pulses, 75 grams of vegetables and 7.5 grams of oil/fat per child to provide 700 calories of energy and 20 grams of proteins.

Egg is nowhere recommended in above norms and specification.

5) Revised Guideline for Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) published on 21December 2022. On page no 12 and 13 of same document discussing on selection of Menu in details under the title Menu under scheme. Relevant para reproduced hereunder. :-

- i) State/UT will authorize district/block nodal agency for developing indicative menus using locally available and culturally acceptable food items. The menu may be designed in a manner that different and varied foods are provided on different days.*
- ii) School managements may also be encouraged to seek local support for drawing out varied, but wholesome and nutritious menus.*
- iii) Local support for drawing out varied, but wholesome and nutritious menus may be encouraged.*
- iv) Eating a varied, well-balanced meal means eating a variety of foods from each food groups daily, in the prescribed amounts. It is also important to choose a variety of foods from within each food group in Menu because different foods provide different types and amounts of key nutrients.*
- vi) Inclusion of whole legumes shall ensure the availability of good sources of proteins, vitamins & minerals in the diet of the school children.*
- vii) Inclusion of Millets which are rich sources of the micro-nutrients may also be actively considered subject to local food habits and availability.*
- viii) Discussion with the SMC members, parents of the children during the meeting may be carried out regarding additions of local variation in menu at a frequent interval to increase and maintain the interest of children.*
- xi) The menu may consider the recipes based on the seasonal availability of the vegetables at a particular place, this may be helpful in reducing the cost as well as increasing the nutritional value in the diet.*
- xiv) Serving of 'Single Dish Meals', occasionally, using broken wheat or rice and incorporating some amount of a pulse or soya beans, a seasonal vegetable/green leafy vegetable, and some amount of edible oil will save both time and fuel besides being nutritious. Broken wheat pulao, leafy khichri, dal vegetable bhaat are some examples of single dish meals.*

It is amply clear from reading para (xi) and (xiv) reproduced hereabove, while Pulses, Dal, Soya beans, millets, vegetables etc. are mandated under PM Poshan, Eggs are nowhere mentioned as even optional food in principal document which is termed as comprehensively revised guideline for Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) scheme.

- 6) The Mid Day Meal Guidelines prescribe the following nutritional content to achieve the objectives of the Scheme in the mid day meal:

Items	For children of Primary classes	For children of Upper Primary classes
A) Nutritional Norms (Per child per day)		
Calorie	450	700
Protein	12 gms	20 gms
B) Food Norms (Per child per day)		
Food-grains	100 gms	150 gms
Pulses	20 gms	30 gms
Vegetables	50 gms	75 gms
Oil & fat	5 gms	7.5 gms
Salt & condiments	As per need	As per need

This information was given by the Minister of State (HRD), Shri Upendra Kushwaha today in a written reply to a Rajya Sabha question.

Source : <https://pib.gov.in/newsite/PrintRelease.aspx?relid=148353>

प्रेषक

निदेशक मौलिक शिक्षा हरियाणा
पंचकुला

सेवा में

राज्य के सभी जिला मौलिक शिक्षा अधिकारी

यादी क्रमांक 1/47-2015 एम0डी0एम0 (1)
दिनांक, पंचकुला 9.12.15

विषय:-

Use of Gooseberry (Amla) in Mid Day Meal.

.....

उपरोक्त विषय पर भारत सरकार से प्राप्त पत्र क्रमांक 13-3/2015-EE.5 (MDM-1-2) दिनांक 20.8.2015 के सन्दर्भ में ।

उपरोक्त पत्र के माध्यम से भारत सरकार द्वारा आंवला को मिड डे मील स्कीम के अन्तर्गत दिए जाने वाले व्यंजनो मे शामिल करने का अनुरोध किया गया है। आंवला विटामिन-सी से भरपूर है तथा इसके अतिरिक्त अन्य विटामिन कैल्शियम, आयरन, फासफोरस तथा विटामिन बी काम्पलैक्स भी इसमे प्रचुर मात्रा मे है। कम लागत के व्यंजन जैसे आंवला चावल, आंवला आचार, आंवला कैंडी आदि बनाए जा सकते है। हरियाणा राज्य मे मिड डे मील स्कीम के अन्तर्गत दिए जा रहे व्यंजनो (सूची संलग्न)मे क्रम संख्या 7 व 9 पर दिए गए व्यंजनो को छोड कर बाकी सभी व्यंजनो मे सब्जी/दाल बनाते समय आंवला शामिल किया जा सकता है।

अतः सभी जिला मौलिक शिक्षा अधिकारियो को निर्देश दिए जाते है कि सभी विद्यालयो को निर्देश दे कि मिड डे मील मे सब्जी/दाल बनाते समय आंवला शामिल किया जाए।

9.12.15

मैनेजर मिड-डे-मील
कृते निदेशक मौलिक शिक्षा
हरियाणा, पंचकुला

Egg is not recommended other vegetarian nutritious items are recommended.

(Representation Doc Point no 6) PM POSHAN scheme advocates for *culturally accepted food*. In Maharashtra, where the vegetarian population is 40%, eggs cannot be called culturally accepted food. Hence, they cannot be served in the Mid-Day Meal. **Annex VII** comprises more details on this.

Annexture VI

Revised Guideline for Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) published on 21December 2022. On Para no 1 page no 12 (titled Menu under the scheme) same document discussing on selection of Menu in details under the title Menu under scheme. Relevant para reproduced hereunder. :-

*State/UT will authorize district/block nodal agency for developing indicative menus using **locally available and culturally acceptable food items**. The menu may be designed in a manner that different and varied foods are provided on different days.*

An estimated 40.2% of population in Maharashtra turns out to be vegetarians. Maharashtra shares a vast cultural mix. There are people belonging to different food cultures in this region. With time, this has become one of the top 10 Largest vegetarian States of India.

In the State of Maharashtra Eggs is not acceptable culturally also, as 40% population in State is vegetarian. Maharashtra has mix culture of food. Out of 28 States and 8 union territories Maharashtra has 7th largest population of Vegetarians. Provision of Banana for vegetarian community is not a solution as against testier Egg Pulav and Egg Biryani will bait the innocent children and vegetarian child who is inherited traits are **culturally** vegetarian. Banana against Egg Pulav and Egg Biryani is grave discrepancy towards entire vegetarian community to pamper poultry industry. Following table will give clearer picture States having dense non non-vegetarian population have opted for eggs in Mid – Meal and Maharashtra where 40% population is vegetarian do not deserve such inclusion.

Out of 28 States and 8 union territories in 14 States & Union territories eggs are served in Mid -Day meal. It is interesting to see the percentages of non veg population in these States and U/T. Most of those States and U /T has >90% non veg population barring one State where non veg population is 72,5%

Table indicating States and Union Territory serving Eggs in mid day meal and population of Non vegetarians in respective state.

Name of State / UT	Number of Days serving eggs during week	State having culture of Non-vegetarianism. Non-Veg. population (%)
Andhra Pradesh	5	98.25 %
Bihar	1	92.45%
Jharkhand	2	96.75%
Kerala	1	97%
Mizoram	1	98.5%
Odisha	2	97.35%
Tamil Nadu	Daily	97,65%
Telangana	3	98.8%
Uttarakhand	1	72.65%
West Bengal	1	98.6%
A&N Islands	3	96.1%
Ladakh	1	94%
Lakshadweep	2	98.4 %
Puducherry	2	89.9%

It is absolutely clear where State's food culture is non vegetarian Eggs are served in Mid Day meal. Maharashtra has mix culture with 60:40 Ratio of Non Veg to veg population. Hence culturally Eggs in Mid-Day meal do not deserve to be served.

(**(Representation Doc Point no 7)** Eggs farm to kitchen. In mid-day meal Food Safety and Standard regulation 2017 are violated at every stage. Food Standard & Safety Act has overriding effect. Most important regulations reproduced and attached as **Annexture VII**.

Annexture VII

FSSAI Registration for School

- 1) Schools that serve food to eligible students under the Mid Day Meal (MDM) Scheme must register with the Food Safety and Standards Act (FSSA) of 2006. The registration can be done online through the portal fosc.fssai.gov.in.

Schools that prepare and sell food on campus must also obtain a license or registration from the concerned authority. This ensures that the food is safe and balanced.

In Maharashtra State not a single School serving Mid Day meal is covered under FSSA ACT 2006 and it is mandatory for them to registered with FSSA Act 2006. So far no School serving Mid -Day Meal is registered with Food Safety office which is grave violation of FSSA Act which has Overriding effect of this Act over all other food related laws.

School and college students depend on canteens for having their food. In India, the school and college canteen come under the definition of the food business. According to the Food Safety and Standards (FSS) Act, 2006 ('Act'), it is mandatory for all the school and college canteens to obtain the [FSSAI Registration](#) or License. The FSSAI License ensures the quality and safety of food items that the students consume in the school and college canteens.

The Food Safety and Standards Authority of India (FSSAI) is the autonomous body that issues a registration or license for different kinds and categories of food products in India. Thus, when food operators want to operate a school canteen, tiffin service or food stall near a college or school, they must obtain the FSSAI Registration or License.

Necessity of FSSAI Registration for Schools

Schools and colleges provide contracts to individuals or hire food contractors to prepare and operate canteens inside school premises. These canteens sell breakfast, lunch and snacks and are run by outsiders. Schools and colleges also

provide hostel facilities to their students and run hostel mess where they can order and eat all three meals a day.

Since students consume the hostel mess and canteen foods, the food must be safe and high quality. Any carelessness in school canteens would cause health problems for students. Thus, the school should abide by food safety rules as prescribed by the FSS Act and Regulations and obtain FSSAI Registration for their canteens and mess.

FSSAI Regulation for Schools

The Food Safety and Standards (Safe food and balanced diets for children in school) Regulations, 2020 ('Regulation') provides the following rules that a school must follow:

Schools catering or selling school meals by themselves inside the school campus should obtain FSSAI Registration or License as a food business operator from the concerned authority provided under the Act and ensure that the food is balanced and safe.

A school that enters into a transaction or contract with Food Business Operators (FBOs) for catering or selling school meals on the school campus should ensure that such FBOs have FSSAI Registration or License.

The Department of School Education should ensure that all FBOs contracted for operating the mid-day meal scheme have FSSAI Registration or License.

The FBOs catering or selling food on the school campus should ensure compliance with the hygienic and sanitary practices provided to the food manufacturers in the Food Safety Standards (Licensing and Registration of Food Businesses) Regulations, 2011.

The schools should ensure that no person sells or offers for sale, including a free sale, food products high in trans-fat or saturated fat or sodium or added sugar inside the school campus or premises or within the 50 meters of the school premises.

The schools should promote and encourage consumption of a balanced and safe balanced diet in the school mess or canteen or kitchen as per the guidelines provided in this Regulation.

Types of FSSAI Registration for Schools:

The type of FSSAI registration that a school selling food or FBOs selling food for school students must obtain differs based on the scale of operation of their food

business. However, the FSSAI prescribes two types of FSSAI registrations for FBOs providing canteen services in schools, which are as follows:

FSSAI Basic Registration – When the annual turnover of a food business of an FBO operating in a school or school selling food is below Rs.12 lakh, they must obtain the FSSAI Basic Registration.

FSSAI State License – When the annual turnover of a food business of an FBO operating in a school or school selling food is more than Rs.12 lakh, they must obtain the FSSAI State License.

Source : <https://cleartax.in/s/fssai-registration-school>

- 2) MDM Guidelines on Food Safety and Hygiene for School Level Kitchens envisages that the States and UTs must consider engaging CSIR Institutes/NABL accredited laboratories and Food Safety and Standards Authority of India (FSSAI) accredited laboratories for undertaking testing of samples of mid-day meal for food safety and contamination. Moreover, MDM Rules 2015, envisages that Hot cooked meal provided to children shall be evaluated and certified by the Government Food Research Laboratory or any laboratory accredited or recognized by law, so as to ensure that the meal meets with the nutritional standards and quality.
- 3) The Government of India has also issued guidelines on quality, safety and hygiene on school level kitchens to all the States and UTs. These guidelines inter-alia provide for instruction to schools to procure Agmark quality and branded items for preparation of Mid-Day meals, tasting of meals by 2-3 adult members including at least one teacher before serving to children and to put in place a system of testing of food samples by accredited laboratories. Further, the MDM Rules, 2015 provide for mandatory testing of food samples by Government recognized laboratories to ensure that the meals meet nutritional standards and quality. In addition, the Centre constitutes Joint Review Missions (JRM)s consisting of educational and nutritional experts, which review the scheme through field visits from time to time. The reports of JRM)s are shared with concerned States and UTs for taking suitable action on the findings.

Issues with Indian Poultry Industry

Environmental issues: Unattended accumulation of huge amounts of poultry waste leads to environmental annoyances that are hazardous to human and natural health. Poorly managed poultry farms are often linked to degrading air quality because of the emission of high atmospheric ammonia from poultry litter. Poultry litter and manure play a pivotal role in propelling global warming with the release of greenhouse gasses such as nitrous oxide, CO₂, and CH₄. Long-term exposure to this waste leads to detrimental impact on human health, causing allergies, and acute respiratory syndrome besides contaminating the air, soil, and water.

Inappropriate handling of poultry litter can cause infections such as zoonotic avian influenza. Generally, poultry waste loaded with different pathogens when discharged into the water bodies causes heavy metal pollution and consumption of this untreated water causes deadly diseases like typhoid, cholera, to name a few.

Uncontrolled burying of poultry waste in the land does more harm than enhance soil fertility. It has been tested that long-term deposition of poultry waste into the soil causes accumulation of metals, leading to soil toxicity.

Indian Poultry industry is cruel with no human behaviour with birds. : India is the world's third largest egg producer – a status achieved through the proliferation of "factory farms" where intensive farming methods seek to maximise production of animal-derived products, at the cost of the animals' well-being.

In egg farms, birds are confined into wire enclosures called "battery cages" that are usually arranged in rows, one upon the other. These cages are so tiny that each bird has less space than an iPad on which to live. The birds are starved for space to the extent that they cannot even spread their wings or turn around. Their claws grow gnarled and can twist around the wire floors of the cages, causing debilitating and painful injuries.

The cramped confines result in the hens lying above their own waste, which is almost never cleaned. This is the daily life for 220 million hens across India who spend their short lifespans of 1-2 years in this horrific manner. When their bodies give up from years of forced egg-laying, these birds are yanked out of their cages and carried upside down by their legs for slaughter.

Health Hazardous for Human and Hen : A recent study has steered the fear of consuming chicken laden with antibiotic resistant bacteria yet again. Samples of chicken liver meat and eggs collected from twelve locations in Mumbai were found to contain 'multi antibiotic' resistant bacteria.

"One of the bacterial isolate was, in fact, resistant to all of the 12 antibiotics we tested", Vikas Jha, senior research analyst at the National Facility for Biopharmaceuticals in Mumbai, who is a co-author of the study, told Down To Earth.

His team collected 24 samples of chicken liver meat and eggs from poultry shops across 12 locations in Mumbai and its vicinity namely Vasai, Borivali, Santacruz, Lower Parel, Matunga, Sion, Ghatkopar, Kurla, Chembur, Wadala, Vashi, and Panvel.

Samples were brought to a lab and used for isolating bacterium Salmonella that is known to cause food poisoning. Then, bacteria were tested for susceptibility to 12 antibiotics that are important for treating infections in humans. These are Amoxicillin, azithromycin, ciprofloxacin, ceftriaxone, chloramphenicol, erythromycin, gentamicin, levofloxacin, nitrofurantoin and tetracycline.

More than 90 per cent of the bacterial isolates were resistant to azithromycin, erythromycin, nitrofurantoin and trimethoprim and more than 60 per cent of the isolates were resistant to tetracycline, gentamicin, chloramphenicol and amoxillin. "Excessive use of antibiotics in animal feed is one of the prime reasons for such antibiotic resistance", warns Jha.

Notably, antibiotics azithromycin and erythromycin to which the bacteria showed resistance in the present study are macrolides that are listed as a highest priority critically important antibiotic by the World Health Organization (WHO). This implies that it is the sole or one of the limited available therapies to treat serious bacterial infections in people.

"It is worth considering the speed at which pathogens are gaining resistance to antibiotics which is why there is an urgent need to limit antibiotic use and stop antibiotic misuse for poultry. A study like ours can help to plan necessary steps to protect the health of poultry consumers", said Jha.

The Centre for Science and Environment (CSE), a Delhi-based non-profit, had highlighted the misuse and overuse of antibiotics in poultry farming in India as growth promoters and has been advocating the need to eliminate non-therapeutic antibiotic use in animals.

In 2014, the Union agriculture ministry issued an advisory for not using antibiotics in feed or feed supplements for animals but it is voluntary and hence non-enforceable. The Bureau of Indian Standards (BIS) also recommends not using antibiotics with systemic action as antibiotic growth promoters in feed. However, this is again not mandatory.

Source : <https://www.downtoearth.org.in/news/health/study-finds-multi-antibiotic-resistant-bacteria-in-chicken-samples-from-mumbai-64360>

Conclusion:

In absent of proper guideline, registration with Food Safety office and awareness introducing egg in mid-day Meal will prove disastrous for children and vulnerable to fatalities. Rotten eggs, contaminated eggs and eggs containing Salmonella bacteria are rampantly taking lives of children in other States of India, When far safer and better with equal cost structure edibles are available to top up protein and calories in Mid – Day meal is an attempt to pushing beneficiaries under grave risk.

Local poultry industries also do not economical support due to the gap of demand and supply. Production of egg in State of Maharashtra is already importing huge numbers. According to Mahadev Jankar, minister for State Animal Husbandry Department, the demand for eggs outstrips production in the state, forcing it to import around 2 crore eggs daily from Karnataka, Andhra Pradesh and Namakkal in Tamil Nadu. With introduction of eggs in the State will add huge financial burden of State coffer.

Egg in Mid-Day Meal is culturally not accepted as in Maharashtra 40% population is vegetarian. All those states and UT where eggs are introduced having above 90% population of non-vegetarian barring Uttarakhand where population of non-vegetarian is 72%.

Eggs cannot be procured locally (Mid-Day Meal) scheme envisage to procure supplementary food items locally.

It's squarely clear from set of circumstances discussed hereabove that introduction of eggs in Mid – Day meal in Maharashtra is designed to serve no purpose and can add many fatalities for Human, Bird, environment, water resource and financial sector. Hence notification dated 7th November 2023 deserve to be withdrawn immediately.



Sr No	Date	State / District	Source	Link	Incident
1	16.04.19	Zilla Parishad high school in Visakhapatnam	The Hindu Digital e Paper	https://www.thehindu.com/news/cities/Visakhapatnam/poor-quality-oil-rotten-eggs-being-used-to-prepare-mid-day-meals/article26848912.ece	A series of inspections by the vigilance officials at three Zilla Parishad High Schools in the city on Monday revealed the large-scale irregularities in the implementation of the mid-day meal scheme. The officials found that edible oil of inferior quality and rotten eggs were being used to prepare the food for the students.
2	23.07.13	1) Tamil Nadu 2) Haryana 3) Bihar	India Today	https://www.indiatoday.in/india/south/story/tamil-nadu-rotten-eggs-lizard-supplied-to-midday-meal-centre-171277-2013-07-22	<ol style="list-style-type: none"> 1) About 80 rotten eggs were supplied to a mid-day meal centre in Ambur in the district. According to officials, the rotten eggs were found by the staff of the noon meal centre at a matriculation school on Monday and the school headmaster brought it to the notice of the local MLA and District Collector P Shankar. 2) In another incident, a lizard was found in the mid-day meal in Palwal in Haryana. Reacting to this a teacher said, "I have seen the lizard and have asked the authorities to return all supplies. A major disaster is averted as if consumed it could have been another tragedy in Haryana today 3) Over 100 students had fallen sick after eating food served at a school in Neyveli and the mid-day meal tragedy in <u>Bihar which claimed lives of 23 children</u>
3	27.10.21	Andhra Pradesh	Hans India	https://www.thehansindia.com/andhra-pradesh/shocking-contractor-supplies-rotten-eggs-for-midday-meal-712648	The contractor for the eggs is repeatedly supplying rotten eggs that are infested with the maggots, to serve to the students complained the teachers and parents of children

Endangering Children's Lives - Rotten Eggs Found in Mid-Day Meal Scheme

					studying in various schools in Chirala, Vetapalem and surrounding mandals.
4	27.12.21	Tamil Nadu	India Ahead Newa	https://www.facebook.com/IndiaAheadNews/videos/tamil-nadu-rotten-eggs-allegedly-served-in-mid-day-meals-at-school-karur/346330027318903/?locale=hi_IN	Rotten eggs allegedly served in mid-day meals at School Karur Karur District Collector Prabhushankar T Gunalan says actions have been taken against the accused'
5	08.08.15	A Report on Pilot Social Audit of Mid Day Meal Programme (Final Report on MDM Social audit in Nuapada-)		https://pmposhan.education.gov.in/Files/Social_Audit/Reports/2015-16/Odisha/Final%20Report%20on%20MDM%20Social%20audit%20in%20Nuapada-8.8.2015%20_Final%20Draft_.pdf	<p>1) Head Masters view on eggs quality: Eggs were rotten in Banjibahal PS in Boden Block but no such cases were found in other school. It is reported during survey that HM has to bring 5-10 more eggs to school as some eggs were broken on the way of transportation and during boiling of eggs.</p> <p>Students View • Kumari Menaka Nag, Class-VII, PUPS, Amera: Every day I came to school with my friends. I take MDM in school. Egg was given to children on Wednesday and Saturday. I and some of my friends do not eat egg. We were provided dalma against it. I would like to request to provide us any fruit items instead of egg.</p>
6	16.07.15	Jharkhand	Hindustan times	https://www.hindustantimes.com/ranchi/jharkhand-40-kids-fall-ill-after-eating-mid-day-meal-eggs/story-2m1wZqYPWuxPE5A4oX3M2L.html	<p>As many as 40 children of a government middle school in Jharkhand's Koderma district fell ill on Wednesday after allegedly eating rotten eggs as part of its mid-day meal, medical officers said.</p> <p>Health officials said the teachers told them that the students started vomiting soon after consuming the meal comprising Kicchri and eggs. Some had acute cramps in their stomach.</p>

Endangering Children's Lives - Rotten Eggs Found in Mid-Day Meal Scheme

7	24.12.21	Tamil Nadu's Karur village	India today	https://www.indiatoday.in/india/story/rotten-eggs-worms-mid-day-meal-tamil-nadu-school-1891900-2021-12-24	<p>1) Rotten eggs with worms were found in a school lunch in Tamil Nadu's Karur village. The eggs were distributed as part of the mid-day meal scheme for the kindergarten students. The incident was reported in Thogaimalai village school where eggs given as part of the government's mid-day meal scheme were found rotten and infected with worms.</p> <p>2) Earlier, at least 17 students of an Anganwadi were hospitalized in Cuddalore district after consuming a mid-day meal. The scheme was re-instated in Anganwadis from September 1.</p>
8	10.03.14	Ooddisha	Times of india	https://timesofindia.indiatimes.com/city/bhubaneswar/midday-meal-eggs-rotten-school-head-suspended/articleshow/31769037.cms	<p>The state government on Sunday suspended headmistress of a government-run school in Kendrapada district after 80 students fell ill on Saturday. They had allegedly taken midday meal (MDM).</p> <p>The state government on Sunday suspended headmistress of a government-run school in Kendrapada district after 80 students fell ill on Saturday. They had allegedly taken midday meal. Upper primary school got the punishment after students were found to have been served rotten eggs in MDM. An inquiry found the egg curry was not fit for human consumption,"</p>

Endangering Children's Lives - Rotten Eggs Found in Mid-Day Meal Scheme

9	28.07.22	Andhra Pradesh	Hans India	https://www.thehansindia.com/andhra-pradesh/pathikonda-rotten-eggs-supplied-in-midday-meal-irk-panel-member-755386	Andhra Pradesh State Food Corporation Commission member Gudise Kistamma on Wednesday inspected the primary and upper primary school in Chakarala village in Pathikonda, where 32 school students fell sick and hospitalised after eating stale food.
10	15.11.23	Tamil nadu	The Commune	https://thecommunemag.com/ink-colour-outside-the-eggs-seeped-inside-due-to-rain-dmk-min-geetha-jeevan-explains-why-mid-day-meal-eggs-were-rotten/	In recent days, 2,115 eggs supplied to government school <u>noon-meal</u> centers in Erode district's Kodumudi and Modakkurichi blocks were found to be rotten during boiling for serving. Weekly, around 92,000 eggs are delivered to primary and middle schools for the mid-day meal program. Cooks and organizers reported the issue, leading to the discovery of 1,348 rotten eggs in 27 schools in Modakkurichi taluk and 767 in 13 schools in Kodumudi taluk.
11	29.05.23	Bihar	Business Standard	https://www.business-standard.com/india-news/chamaeleon-in-mid-day-meal-45-pupils-fall-sick-5-critical-in-bihar-123052900790_1.html	Around 45 students fell sick on Monday after consuming mid-day meal that contained a chamaeleon in Bihar's Supaul district. The incident occurred at government middle school located in Thudi village under Bhimpur police station in the district.
12	19.07.18	Odisha	The Pioneer	https://www.dailypioneer.com/2018/state-editions/rotten-eggs-in-mdm15-jajpur-students-get-ill.htm	15 students, including five girls, of Paikasahi primary school in Dasarathpur block fell ill after they consumed rotten eggs in the midday meal (MDM) on Wednesday.

Endangering Children's Lives - Rotten Eggs Found in Mid-Day Meal Scheme

					<p>They were rushed to the District Headquarters Hospital (DHH) in Jajpur.</p> <p>When contacted, Block Education Officer Gayadhar Nanda said, "Some students fell ill after taking midday meal. Some guardians complained that students consumed rotten eggs for which students fell ill. We are investigating the case.</p>
13	17.11.19	Odisha	Indian Express	https://www.newindianexpress.com/states/odisha/2019/nov/17/odisha-52-students-fall-ill-after-consuming-mid-day-meals-2062983.html	<p>1)52 students of two Government schools in Dharmasala block were taken ill after consuming mid-day meals served to them in their respective institutions on Saturday.</p> <p>2)12 students of Bamphu Mangarajpur Nodal School had to be rushed to Dharmasala CHC with similar complaints after having their mid-day meal. Rotten eggs were allegedly served to the students in their meals at the school.</p>
14	03.11.23	Erode / Tamil Nadu	The Hindu	https://www.thehindu.com/news/cities/Coimbatore/over-2000-eggs-supplied-to-government-schools-in-erode-district-found-rotten/article67493584.ece	<p>2,115 eggs that were supplied to the noon-meal centers at government schools in Kodumudi and Modakkurichi blocks in Erode district were found rotten in the last three days when they were boiled for serving.</p>
15	28.05.23	Bihar/Patna	Matrubhomi.com e-paper	https://english.mathrubhumi.com/news/india/100-students-fall-sick-after-snake-found-in-mid-	<p>The incident occurred at Chotka Tadila under town police station on Saturday. The school administration has served</p>

				day-meal-in-bihar-s-araria-1.8594859	rice, pulse and eggs to the children . When the children removed the shells of the eggs, insects were found in it. The students complained that the eggs were rotten and still the school administration cooked it and served it to them.
16	06.11.21	Telangana	The News Minute	https://www.thenewsminute.com/andhra-pradesh/over-40-school-kids-fall-sick-after-mid-day-meal-ap-telangana-157298	<p>1) As many as 32 students fell ill after having the mid-day meal in a school run by the Telangana government in Nirmal district. A total of 114 students of the Mandal Parishad Upper Primary School in Dimmadurthi village of Mamda mandal took the meals on Friday, November 5, and 32 of them fell sick, the district educational officer (DEO) A Ravinder Reddy told PTI. The 32 children were immediately given treatment at a primary health centre. Out of the 32 children, 12 students were under observation and out of danger, the DEO said.</p> <p>Responding to the report of the DEO, District Collector Musharraf Farooqui suspended the school headmaster. The contract given to the agency that supplied the meals has been cancelled, the DEO added. According to The</p>

Endangering Children's Lives - Rotten Eggs Found in Mid-Day Meal Scheme

					<p>New Indian Express, the students are believed to have been served rotten eggs which made them sick.</p> <p>2) Similar incidents have occurred multiple times in the past in both Telugu states. In February 2017, around 26 students were hospitalised after eating a mid-day meal at a school in Nagula Malyala village in Karimnagar district of Telangana. The students suffered food poisoning symptoms like stomach ache and vomiting and were rushed to a hospital. The same year, in Andhra Pradesh's East Godavari district, around 72 students from a BC Welfare Girls' Hostel in Jaggampeta suffered dehydration, diarrhoea and vomiting after eating khichdi and eggs provided as mid-day meals, and were hospitalised.</p>
17	04.09.22	West Bengal	The Logical Indian	https://thelogicalindian.com/health/school-students-fall-sick-after-eating-detergent-mixed-midday-meal-food-in-west-bengal-37260	<p>In another instance, rotten eggs with worms were served to the children during the mid-day meal at a school in Tamil Nadu. Students complained about uneasiness and discomfort after consuming the food. The eggs were</p>

Endangering Children's Lives - Rotten Eggs Found in Mid-Day Meal Scheme

					distributed to the students as part of the mid-day meal scheme.
18	26.02.22	Tamil Nadu	The Commune	https://thecommunemag.com/tn-25-govt-school-children-admitted-in-hospital-reportedly-over-food-poisoning-due-to-rotten-eggs-served-in-mid-day-meal/	<p>Around 25 children of a government school in Cuddalore district, have been admitted to the hospital after they showed symptoms of food poisoning.</p> <p>There exists a Government Panchayat Union Primary School at Athiyanallur near Chidambaram in Cuddalore District and about 100 students are reportedly studying here.</p> <p>The students who attended the school yesterday (February 25) were given eggs for their lunch. However, the eggs were reportedly rotten and had been cooked as it is. The students who ate it not only vomited but also fainted and fell down.</p>
19	12.07.17	Odisha	Orissa Post	https://www.orissapost.com/rotten-worm-infested-eggs-served-in-mdm/	<p>1) Rotten and worm-infested eggs along with substandard rice were served Wednesday to the students of an upper primary school at Bondaguda under this block in Koraput district,</p> <p>2) Though such incidents have become a regular affair in the schools of remote areas, the</p>

Endangering Children's Lives - Rotten Eggs Found in Mid-Day Meal Scheme

					<p>authorities don't bother to take action which has triggered resentment among the guardians.</p> <p>3) report from Tumudibandh in Kandhamal district said at least 35 students of Benarbahal Colony Upgraded Upper Primary School were taken ill after consuming MDM Wednesday. The students experienced nausea and stomachache after consuming eggs served in MDM. The students were rescued by headmaster Dinesh Kumar Nayak who admitted them to the local community health centre (CHC). The condition of the students was stated to be normal after treatment.</p> <p>Meanwhile, the students alleged that they were served rotten eggs.</p>
20	30.10 21	Tamil Nadu	ABP Live	https://news.abplive.com/tamil-nadu/tamil-nadu-mid-day-meal-coordinator-suspended-as-rotten-egg-given-to-children-under-nutritious-meal-scheme-1490577	<p>Mid-Day Meal Coordinator Suspended As Rotten Eggs Given To Children Under Nutritious Meal Scheme The parents were shocked after they found a rotten egg with worms among the eggs distributed in a panchayat union school</p>
21	16.11.19	Odisha	Vratha Bharti	https://english.varthabharati.in/india/50-students-fall-ill-after-consuming-mid-day-meal-in-odisha	<p>In another incident, 10 students of Bamphu Mangarajpur Nodal School were rushed to the same CHC with similar</p>

Endangering Children's Lives - Rotten Eggs Found in Mid-Day Meal Scheme

					complaints, the official said. Rotten eggs were allegedly served to the students in the mid-day meal, he said.
22	18.11.19	Odisha	Media Scanning and verification Cell	https://idsp.mohfw.gov.in/WriteReadData/l892s/70175925961576486708.pdf	<p>As many as 52 students of two Government schools in Dharmasala block were taken ill after consuming mid-day meals served to them in their respective institutions on Saturday.</p> <p>In the first incident, 40 students of Sibantpur Upper Primary School in Haridaspur panchayat complained of nausea, stomach ache and vomiting after having their midday meal which was served to them at 10 am. They were rushed to Dharmasala</p> <p>Community Health Centre (CHC) by teachers and staff. Preliminary enquiry confirmed the presence of a dead lizard in the 'dalma' served to the children in mid-day meal which is likely to have contaminated the food.</p> <p>In the second incident, 12 students of Bamphu Mangarajpur Nodal School had to be rushed to Dharmasala CHC with similar complaints after having their mid-day meal. Rotten eggs were allegedly served to the students in their meals at the school.</p>

Endangering Children's Lives - Rotten Eggs Found in Mid-Day Meal Scheme

23	26.215	One India	Odisha	https://www.oneindia.com/india/poisonous-meal-40-students-ill-after-eating-mid-day-meal-odisha-school-1666525.html?story=1	<p>The students developed vomiting and loose motion yesterday after eating the mid-day meal that included eggs at the school in Bhagabanpur village. Some of them showed symptoms of nausea, the officials said. While 20 of the affected students were rushed to nearby Marshaghai Community Health Center, the rest of the sick students recovered after medical aid, they said.</p> <p>Some of them charged that rotten eggs were served to the students," said the district education officer (DEO), Markat Keshari Ray.</p>
24	29.05.23	Daiji World	Bihar	https://www.daijiworld.com/index.php/news/newsDisplay?newsID=1084606	<p>Around 45 students fell sick on Monday after consuming mid-day meal that contained a chamaeleon in Bihar's Supaul district. The incident occurred at government middle school located in Thudi village under Bhimpur police station in the district.</p> <p>The mid-day meal was served to students on Monday. After consuming the food, many students complained of vomiting and stomach ache. The teachers and the villagers immediately rescued 45 children and took them</p>

Endangering Children's Lives - Rotten Eggs Found in Mid-Day Meal Scheme

					to the common health centre Narpatganj for the treatment. Five of them are in critical condition.
25	27.02.15	India Today	Odisha	https://www.indiatoday.in/education-today/news/story/midday-meal-242122-2015-02-26	<p>Mid-day meal doing more harm than good, 40 students fall ill in Bhagabanpur</p> <p>40 students of government-run Udayabata Upper Primary school in a village fell ill after eating the mid-day meal here, officials stated today.</p> <p>The students developed tendencies of severe nausea and diarrhea yesterday after eating a mid-day meal that included eggs, in a school in Bhagabanpur village and some of them showed symptoms of stomach infections too. Where 20 of the affected and unwell students were rushed to the nearby Marshaghai Community Health Center, the rest of the sick students instantly recovered after being given medical aids.</p>

प्रधान मंत्री पोषण शक्ती निर्माण
योजनेमध्ये नाविन्यपूर्ण उपक्रमांतर्गत
विद्यार्थ्यांच्या पोषण आहारात अंडी /
केळीचा समावेश करण्याबाबत.....

महाराष्ट्र शासन
शालेय शिक्षण व क्रीडा विभाग
शासन निर्णय क्रमांक: शापोआ-२०२३/प्र.क्र.९२/एस.डी.३
मादाम कामा मार्ग, हुतात्मा राजगुरु चौक,
मंत्रालय, मुंबई - ४०० ०३२
दिनांक: ०७ नोव्हेंबर, २०२३

वाचा:-

- १) शालेय शिक्षण व क्रीडा विभाग, शासन निर्णय क्र.शापोआ-२००९/प्र.क्र.१३६/प्राशि-४,
दि.१८/०६/२००९.
- २) शालेय शिक्षण व क्रीडा विभाग, शासन निर्णय क्र.शापोआ-२०१०/प्र.क्र.१८/प्राशि-४,
दि.०२/०२/२०११.
- ३) केंद्र शासन नाविन्यपूर्ण उपक्रमांतर्गत मार्गदर्शक सूचना दि.१४/०३/२०१९.
- ४) प्रधान मंत्री पोषण शक्ती निर्माण मार्गदर्शक सूचना दि.२१/१२/२०२२.

प्रस्तावना:-

केंद्र पुरस्कृत प्रधान मंत्री पोषण शक्ती निर्माण योजनेतर्गत राज्यातील शासकीय तसेच शासन अनुदानित शाळांमधील इ.१ ली ते इ.८ वी पर्यंत शिक्षण घेत असलेल्या सर्व विद्यार्थ्यांना पोषण आहाराचा लाभ देण्यात येतो. प्रस्तुत योजनेतर्गत केंद्र शासनाच्या मार्गदर्शक सूचनांनुसार इ.१ ली ते इ.५ वीच्या विद्यार्थ्यांसाठी ४५० उष्मांक व १२ ग्रॅम प्रथिनेयुक्त तसेच, इ.६ वी ते इ.८ वीच्या विद्यार्थ्यांना ७०० उष्मांक व २० ग्रॅम प्रथिनेयुक्त मध्यान्ह भोजन देण्यात येते. सद्यस्थितीत प्रस्तुत योजनेतर्गत तांदूळापासून बनविलेल्या पाककृतीच्या स्वरूपात पोषण आहाराचा लाभ विद्यार्थ्यांना देण्यात येत आहे. सदर योजनेतर्गत मंजूर वार्षिक अंदाजपत्रकाच्या ५ टक्के निधीमधून नाविन्यपूर्ण उपक्रमांतर्गत विद्यार्थ्यांना अतिरिक्त पुरक पौष्टिक पदार्थ उपलब्ध करून देण्याचे निर्देश केंद्र शासनाने दि.१४ मार्च, २०१९ रोजीच्या पत्रान्वये दिले आहेत. त्यानुषंगाने केंद्र शासनाने सन २०२०-२१ पासून प्रकल्प मंजूरी मंडळाच्या बैठकीमध्ये मंजूर वार्षिक अंदाजपत्रकाच्या ५ टक्के निधी नाविन्यपूर्ण उपक्रम राबविण्यास उपलब्ध करून दिला जात आहे. नाविन्यपूर्ण उपक्रमांतर्गत नियमित पोषण आहाराव्यतिरिक्त अतिरिक्त पुरक पौष्टिक पदार्थ विद्यार्थ्यांना उपलब्ध करून देणे आवश्यक आहे.

अंड्यांमधील पौष्टिक मूल्यांचा लाभ विद्यार्थ्यांना मिळण्यासाठी व अंडी उत्पादक शेतकऱ्यांना राज्यांतर्गत स्थानिक बाजारपेठ मिळवण्यासाठी प्रधान मंत्री पोषण शक्ती निर्माण योजनेंतर्गत पोषण आहारामध्ये अंड्यांचा समावेश करण्याची विनंती कृषि विभागाने केली आहे. अंड्यामध्ये उच्च प्रतीचे प्रथिने, उष्मांक, जीवनसत्त्वे, लोह, कॅल्शियम, कार्बोहायड्रेड असल्याने पोषण आहारात अंड्यांचा समावेश केल्यास विद्यार्थ्यांची वाढ चांगल्या प्रकारे होवून त्यांची रोगप्रतिकार शक्ती सुधारण्यास मदत होणार आहे.

तसेच, जे विद्यार्थी अंडी खात नाहीत अशा विद्यार्थ्यांना केळी अथवा स्थानिक फळ उपलब्ध करून दिल्यास विद्यार्थ्यांना अतिरिक्त पोषणमूल्य मिळणार आहेत. सदर बाबींचा विचार करून सन २०२३-२४ या आर्थिक वर्षामध्ये प्रस्तुत योजनेच्या नाविन्यपूर्ण उपक्रमांतर्गत मंजूर निधीतून २३ आठवड्याकरीता नियमित पोषण आहारसोबत विद्यार्थ्यांना अंडी व केळी यांचा लाभ देण्याची बाब शासनाच्या विचाराधीन होती.

शासन निर्णय :-

प्रधान मंत्री पोषण शक्ती निर्माण योजनेंतर्गत सन २०२३-२४ या शैक्षणिक वर्षामध्ये योजनेंतर्गत नाविन्यपूर्ण उपक्रमांतर्गत नियमित पोषण आहारासोबत पौष्टिक पदार्थ देण्याकरिता खालीलप्रमाणे निर्णय घेण्यात येत आहे.

- i. सन २०२३-२४ या आर्थिक वर्षामध्ये नाविन्यपूर्ण उपक्रमांतर्गत प्रधान मंत्री पोषण शक्ती निर्माण योजनेंतर्गत राज्यातील सर्व पात्र शाळांमधील विद्यार्थ्यांना सद्यस्थितीत देण्यात येत असलेल्या नियमित आहाराव्यतिरिक्त २३ आठवड्याकरीता आठवड्यातून एक दिवस अंडी देण्यात यावीत.
- ii. सद्यस्थितीतील अंड्यांचा बाजारभाव विचारत घेता, एका अंड्यासाठी रु.५/- इतका दर निर्धारित करण्यात येत आहे.
- iii. सदर उपक्रम ग्रामीण भागात शाळा व्यवस्थापन समितीमार्फत तसेच, नागरी भागात केंद्रीय स्वयंपाकगृह प्रणालीमार्फत आहार पुरविणाऱ्या आहार शिजवणाऱ्या यंत्रणेमार्फत राबविण्यात यावा.

- iv. ग्रामीण भागात शाळा व्यवस्थापन समितीने स्थानिक बाजारपेठेतून अंडी खरेदी करून आठवड्यातील बुधवार किंवा शुक्रवार या दिवशी विद्यार्थ्यांना उकडलेले अंडे किंवा अंडा पुलाव / बिर्याणी या स्वरूपात सदर योजनेचा लाभ देणे आवश्यक राहिल.
- v. जे विद्यार्थी शाकाहारी आहेत अथवा अंडी खात नाहीत अशा विद्यार्थ्यांना सदर दिवशी नियमित आहारासोबत रु.५/- मर्यादेत केळी अथवा अपवादात्मक परिस्थितीत स्थानिक फळ उपलब्ध करून देण्यात यावे.
- vi. प्रस्तुत उपक्रमाकरीता शिक्षण संचालक (प्राथ.) यांनी पहिल्या टप्प्यात एक महिन्यांसाठी आवश्यक असलेला निधी ग्रामीण भागातील शाळांना (केंद्रीय स्वयंपाकगृह प्रणालींतर्गत असलेल्या शाळा वगळून) अग्रीम स्वरूपात देण्यात यावा. तदनंतर सदर निधीचा शाळांनी केलेला विनियोग, उपक्रमाची प्रभावी अंमलबजावणी तसेच, केंद्र व राज्य शासनाकडून प्राप्त निधी विचारात घेवून पुढील निधी शाळांना उपलब्ध करून देण्यात येईल.
- vii. केंद्रीय स्वयंपाकगृह प्रणालींतर्गत असणाऱ्या शाळेतील विद्यार्थ्यांना संबंधित शाळेसाठी निश्चित केलेल्या अन्न शिजविणाऱ्या यंत्रणामार्फत बुधवार अथवा शुक्रवार या दिवशी उकडलेली अंडी / अंडा पुलाव / अंडा बिर्याणी या स्वरूपात लाभ देण्यात यावा. तसेच, जे विद्यार्थी अंडी खात नाहीत अशा विद्यार्थ्यांना नियमित आहारासोबत अतिरिक्त पुरक आहार म्हणून केळी देण्यात यावी. सदरप्रमाणे विद्यार्थ्यांना दिलेल्या लाभाची माहिती संबंधित शाळेतील मुख्याध्यापक यांच्याकडून प्रमाणित करून घेण्यात यावी. सदर माहितीची महापालिका/नगरपालिका स्तरावर तपासणी करून संबंधित जिल्ह्यातील शिक्षणाधिकारी (प्राथ.) यांनी प्रत्येकी दोन महिन्यांनी संबंधित अन्न शिजविणाऱ्या यंत्रणांना अंडी/फळे यांच्या देयकांची अदायगी करावी.
- viii. शाळा स्तरावर प्रस्तुत उपक्रम प्रभावीपणे राबविण्यासाठी आवश्यक त्या सविस्तर सूचना शिक्षण संचालक (प्राथ.) यांच्या स्तरावरून सर्व शिक्षणाधिकारी (प्राथ.) तसेच, सर्व संबंधितांना देण्यात याव्यात.

२. प्रस्तुत शासन निर्णय महाराष्ट्र शासनाच्या www.maharashtra.gov.in या संकेतस्थळावर उपलब्ध करण्यात आला असून त्याचा संकेतांक २०२३११०७१७१४००५४२१ असा आहे. सदर शासन निर्णय डिजीटल स्वाक्षरीने साक्षांकित करुन काढण्यात येत आहे.

महाराष्ट्राचे राज्यपाल यांच्या आदेशानुसार व नावाने.

IMTIYAZ
MUSHTAQUE KAZI

Digitally signed by IMTIYAZ MUSHTAQUE KAZI
DN: c=IN, o=GOVERNMENT OF MAHARASHTRA, ou=SCHOOL
EDUCATION AND SPORTS DEPARTMENT,
2.5.4.20=39a40419de755c2eab61fb555b2df8c8d6d652ff18dfff
bd9c748ab01f6da04, postalCode=400032, st=Maharashtra,
serialNumber=77A529748C5E7C1BA7A66E81C654BA3C492FDA
5B29E076241DB1BA213DDEDF4E, cn=IMTIYAZ MUSHTAQUE
KAZI
Date: 2023.11.07 17:13:41 +05'30'

(इ.मु.काझी)

सह सचिव, महाराष्ट्र शासन

प्रत,

- १) मा. राज्यपालांचे प्रधान सचिव, राजभवन, मुंबई
- २) मा. मुख्यमंत्री यांचे अपर मुख्य सचिव, मंत्रालय, मुंबई
- ३) मा. मंत्री, शालेय शिक्षण विभाग, यांचे खाजगी सचिव, मंत्रालय, मुंबई
- ४) सर्व मा. मंत्री/ मा. राज्यमंत्री यांचे खाजगी सचिव, मंत्रालय, मुंबई
- ५) मा. विरोधी पक्षनेता, विधानसभा/विधानपरिषद, विधानमंडळ, मुंबई
- ६) सर्व मा. संसद सदस्य/ विधानसभा सदस्य/विधानपरिषद सदस्य
- ७) मुख्य सचिव, महाराष्ट्र राज्य, मंत्रालय, मुंबई
- ८) प्रधान सचिव, शालेय शिक्षण व क्रीडा विभाग, मंत्रालय, मुंबई
- ९) राज्य प्रकल्प संचालक, महाराष्ट्र राज्य प्राथमिक शिक्षण परिषद, मुंबई
- १०) आयुक्त (शिक्षण), महाराष्ट्र राज्य, पुणे
- ११) मुख्य कार्यकारी अधिकारी, जिल्हा परिषद (सर्व)
- १२) शिक्षण संचालक (माध्यमिक व उच्च माध्यमिक), महाराष्ट्र राज्य, पुणे
- १३) शिक्षण संचालक (योजना), महाराष्ट्र राज्य, पुणे
- १४) शिक्षण संचालक (प्राथमिक), महाराष्ट्र राज्य, पुणे
- १५) महालेखापाल (लेखा व अनुज्ञेयता), महाराष्ट्र १/२, मुंबई/नागपूर
- १६) शिक्षणाधिकारी (बृहन्मुंबई), बृहन्मुंबई महानगरपालिका, मुंबई
- १७) शिक्षणाधिकारी (प्राथ.), जिल्हा परिषद (सर्व)
- १८) निवड नस्ती - एस.डी. ३



Prachi Pandey
Joint Secretary (EE.I)
Ministry of Education
Tel:- 011-23389247

DO No : 1-3/2022-Desk(PM POSHAN)

Dated, the 21st December, 2022

Respected Madam/Sir,

As you are aware, Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) Scheme is one of the foremost rights based Centrally Sponsored Schemes implemented in partnership with States and UTs. This Scheme benefits about 12 crore children studying in Balvatika (just before class I) and Classes I-VIII in Government and Government-Aided Schools.

2. This is to inform that the Scheme Guidelines have been comprehensively revised incorporating, inter alia, several focus areas such as Public Financial Management System, Quality and Safety Aspects, Social Audit, Joint Review Mission, School Nutrition Gardens, Cooking Competitions, Tithi Bhojan, Supplementary Nutrition in Aspirational districts and districts having high burden of malnutrition, Information, Education and Communication (IEC) etc.

3. This document is an evolving document, which can be updated as per the changes and developments in the Scheme. These guidelines are designed and formulated keeping the children as the focal point with an aim to help States and UTs towards better and smooth implementation of the PM POSHAN Scheme in an effective and efficient manner. In order to effectively implement these guidelines, States and UTs are requested to develop their own Standard Operating Procedures and undertake training and orientation of officials and other stakeholders at various levels. You are also advised to ensure that these guidelines are disseminated to all concerned upto the school level.

Let us join hands to ensure that every eligible child gets a nutritious hot cooked meal on all school days in a healthy and nurturing environment.

With Regards,

Yours sincerely,
Prachi Pandey
21.12.2021
(Prachi Pandey)

To,

1. The Additional Chief Secretaries/Principal Secretaries/ Secretaries of Dept. of Education/ Nodal Departments for PM POSHAN of all States & UTs.
2. The Commissioners / Directors of PM POSHAN of all States & UTs.



Pradhan Mantri Poshan Shakti Nirman (PM POSHAN)

Guidelines

Department of School Education & Literacy
Ministry of Education
Government of India



Menu under scheme

- i. State/UT will authorize district/block nodal agency for developing indicative menus using locally available and culturally acceptable food items. The menu may be designed in a manner that different and varied foods are provided on different days.
- ii. School managements may also be encouraged to seek local support for drawing out varied, but wholesome and nutritious menus.
- iii. Local support for drawing out varied, but wholesome and nutritious menus may be encouraged.
- iv. Eating a varied, well-balanced meal means eating a variety of foods from each food groups daily, in the prescribed amounts. It is also important to choose a variety of foods from within each food group in Menu because different foods provide different types and amounts of key nutrients.
- v. Choosing a variety of foods will help to make meals interesting, so that children will not get bored with the served meal. Inclusion of green leafy vegetables in the meal is of utmost importance to reduce the prevalence of anemia. Inclusion of drumstick, Moringa, Spinach leaves wherever available may be included in the meal as they are good sources of iron in the diet of the children.
- vi. Inclusion of whole legumes shall ensure the availability of good sources of proteins, vitamins & minerals in the diet of the school children.
- vii. Inclusion of Millets which are rich sources of the micro-nutrients may also be actively considered subject to local food habits and availability.
- viii. Discussion with the SMC members, parents of the children during the meeting may be carried out regarding additions of local variation in menu at a frequent interval to increase and maintain the interest of children.
- ix. Participation of the children while preparation of Menu shall add value in the menu and also develop a sense of ownership of the scheme among them.



- x. Discussion with the Nutrition experts from the Home Science Colleges may be carried out during the preparation of menu to include variety in the menu in a cost effective way.
- xi. The menu may consider the recipes based on the seasonal availability of the vegetables at a particular place, this may be helpful in reducing the cost as well as increasing the nutritional value in the diet.
- xii. Weekly menu may be prepared to increase the interest of the children in the school meals. (There may be 4 sets of menu for a month, one set for each week)
- xiii. A State/UT specific variety "Recipe Booklet" at State/UT level may be prepared in consultation with nutrition experts etc.
- xiv. Serving of 'Single Dish Meals', occasionally, using broken wheat or rice and incorporating some amount of a pulse or soya beans, a seasonal vegetable/green leafy vegetable, and some amount of edible oil will save both time and fuel besides being nutritious. Broken wheat pulao, leafy khichri, dal- vegetable bhaat are some examples of single dish meals.

Convergence with other development programmes

In addition to the regular assistance available under the Pradhan Mantri Poshan Shakti Nirman for the components under the Scheme, States/UTs shall endeavour for convergence with other line Ministries and Departments like Ministry of Rural Development & Panchayati Raj, Ministry of Health & Family Welfare, Ministry of Women & Child Development, Ministry of Agriculture etc. for kitchen-cum-store, kitchen devices, School Nutrition Gardens, Social Audit, Hand Washing facilities, drinking water, dining halls, supplementary nutrition etc.



Items to be provided under Tithi Bhojan:

- i. Food items to be provided may be a full meal or as an additional item or ingredients for a full meal or additional item.
- ii. The food articles, ingredients to be provided may be as per food habits of the children of the region.
- iii. Combination of cereal, pulse & vegetable may be provided in case of full meal.
- iv. Fruits, milk, sweets, eggs, biscuits, halwa, Chikki (groundnut and jaggery), sprouts or any other item liked by children may be provided.
- v. Seasonal fruits should be selected as they are nutritious and cost effective.
- vi. A list of food items preferred by children may also be prepared and shared with the concerned interested community people for future use to ensure maximum satisfaction of the children.
- vii. The concept was started in Gujarat where cash/cheque donations are not accepted. The same model may be followed by other States and UTs.

Frequency and sense of involvement in Tithi bhojan:

- i. To strengthen deeper involvement the community may be encouraged to provide "Tithi Bhojan" to school children at least once a month by adhering to hygiene and cleanliness protocols.
- ii. Children may sit together and enjoy a meal/additional food



items in its truespirit.



F. No. 1-4/2018-Desk (MDM)
Government of India
Ministry of Human Resource Development
Department of School Education & Literacy

Shastri Bhavan, New Delhi
Dated the 14th March, 2019

To

The Additional Chief Secretaries/Principal Secretaries/ Secretaries (Education) or the Nodal Department for Mid-Day Meal in all States/Union Territories.

Subject: Flexibility to the States and UTs for utilizing 5% of their Annual Work Plan & Budget for new interventions under National Programme of Mid-Day Meal in Schools (NP-MDMS)

Sir/Madam

I am directed to convey the approval of the Central Government to give flexibility to the States and UTs to utilize, with the prior approval of MHRD, 5% of their Annual Work Plan & Budget for new interventions, provided they are not included under any other Central or State Schemes and there is no overlapping of activities.

2. The approved funding pattern between the Centre and the States under National Programme of Mid-Day Meal in Schools(NP-MDMS) will also be followed for these 5% funds of Annual Work Plan & Budget (AWP&B). Therefore, the States and UTs are required to make necessary budget provision for releasing their corresponding matching share.

3. The States and UTs will submit their proposals for the new interventions proposed to be undertaken with 5% flexibility, in their Annual Work Plan & Budget for consideration and approval of Programme Approval Board-Mid Day Meal (PAB-MDM).

4. The activities proposed to be undertaken through the 5% flexi-funds shall not overlap the activities under the approved components of the scheme. They should rather aim at improving the effectiveness of the scheme by addressing the gaps, if any, such as supplementary nutrition over and above the existing provisions (including additional items), setting up of kitchen gardens in schools etc. The above examples are illustrative in nature and not exhaustive.

5. The States and UTs will ensure that 5% flexibility is not proposed for creation of capital assets such as construction of kitchen-cum-stores, dining halls, procurement/replacement of kitchen devices etc.

6. All States and UTs are requested to disseminate the above revisions to all concerned.

Yours faithfully



(R C MEENA)

Joint Secretary to the Government of India

Copy to

1. Commissioner / Director (MDM) in all States and UTs
2. Director (VBG)/Deputy Secretary(RA)/Deputy Secretary (DA)
3. Sr. PPS to Secretary (SE&L)
4. Under Secretary (RK/SA/AD) in MDM Division
5. All Section Officers in MDM Division
6. Chief Consultants/Senior Consultants/Consultants in TSG-MDM