

MID DAY MEAL



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1.



EXECUTIVE SUMMARY

Project Overview



Objective: To eradicate hunger among school students by providing them with freshly cooked nutritious meals.



What:
Provision of Mid Day Meals in 6 Government schools.



- Where:**
- NP Bengali Girls Sr. Sec. Gole Market (B-6-8)
 - NP Bengali Girls Sr. Sec. Gole Market (B-9-12)
 - NP Bengali Girls Sr. Sec. Gole Market (NURSERY)
 - NP Bengali Girls Sr. Sec. Gole Market (B-9-12)
 - Govt. Girls Sr. Sec. Molar Band (6-8)
 - NP Bengali Girls Sr. Sec. Gole Market(1-5)



Who: Orient Electric Limited (OEL) in association with Implementing Partner Akshaya Patra.



How: The program benefits school children from low-income families, addressing their nutritional needs and improving their health. It also supports families by reducing their financial burden and responsibilities.



When: FY 23



Field Visit Summary



Direct observation of the Akshaya Patra kitchen and mid day meal distribution undertaken in the school.



Key Informant Interviews (KIIs) with principals from schools.



KIIs with Mid Day meal in charge from the schools.



KIIs with Implementing partner team.

Takeaways



Akshaya Patra demonstrated efficient utilisation of funds by serving 1,93,499 meals to 2,023 students from 6 schools over 99 working days, at a cost of Rs 12.92 per meal, sponsored by Orient Electric.



The program is dedicated to providing nutritionally balanced meals that offer a diverse range of essential nutrients, meticulously following Government guidelines. This ensures that students receive the necessary nourishment crucial for their optimal growth and development.



The observation of the Akshaya Patra kitchen during the field visit revealed meticulous adherence to high standards of hygiene and food safety. This commitment is evident in their rigorous practices for meal preparation, storage, and serving, aimed at preventing foodborne illnesses and safeguarding the health of students.



The discussions with the midday meal incharges and principals from the schools revealed that the program encourages community participation by serving mid day meals to the parents during the parent-teacher meetings to assure them about the quality of food given to their kids and get their feedback.

Recommendation



It is recommended that the Akshaya Patra team collects regular feedback from the students, parents, teachers, and principal from the schools to assess the meal quality, variety, and overall satisfaction. This feedback can help identify areas for improvement and ensure that the meals meet the nutritional needs and preferences of the students.

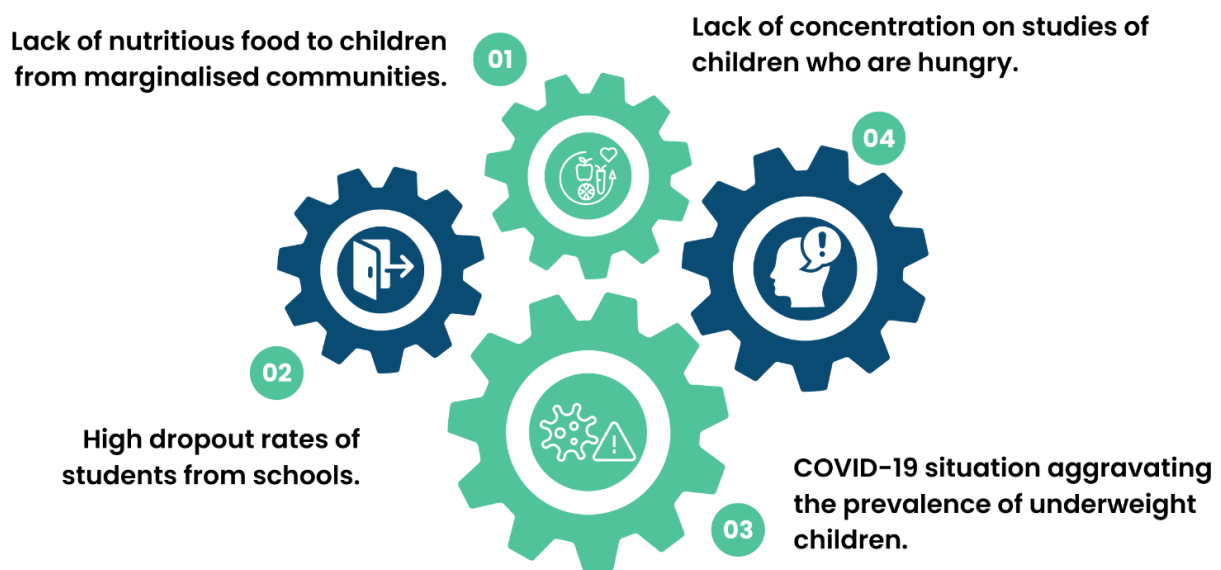


It is recommended to include a variety of seasonal fruits in the meals served as right now only oranges and bananas are served. Seasonal fruits not only provide essential vitamins and minerals but also add variety and freshness to the menu, making the meals more appealing to students. This can help improve their overall dietary intake and contribute to their health and well-being.

2. Project Overview

The Mid-Day Meal (MDM) scheme, initiated by Govt in 1995, provides freshly cooked and nutritious meals to students in Government and Government-aided schools across India. Aimed at addressing classroom hunger, increasing school attendance, and improving overall health, the scheme plays a crucial role in enhancing the nutritional status and educational outcomes of children. This project provides nutritious meals to students in 6 Government Schools of Delhi under the CSR project of Orient Electric Limited and understands its need and impact on the students.

2.1 Need for the Project



How Orient Electric Limited, through Mid day Meals scheme in Government Schools addressed these challenges:

- Provision of mid-day meals at NP Bengali Girls Senior Secondary School, NP Girls Senior Secondary School, and Government Girls Senior Secondary School in Delhi.
- Provision of fruits and freshly cooked balanced meals incorporating vital nutrients such as vitamin A, iron and iodine.
- Ensuring timely delivery of meals.
- Ensuring consistency in the quality and taste of meals through regular monitoring and adherence to hygiene standards.
- Cooking a variety of meals with different seasonal vegetables and legumes like Soybeans and Chickpeas.
- Engaging with stakeholders, like parents and school management committees, to monitor and evaluate the program's effectiveness.

2.2 About Orient Electric Limited:

Orient Electric Limited (OEL), a key player in India's electrical consumer durables, lighting, and switchgear sectors, integrates societal development into its business operations for sustainable growth. Considering society a vital stakeholder, the company is committed to inclusive growth. Focusing its CSR efforts on pressing socio-economic issues, OEL promotes education, women's empowerment, healthcare, hygiene, hunger alleviation, and environmental sustainability. Its CSR Policy emphasises sustainable and inclusive social development, aiming to enhance the quality of life in the communities it serves.

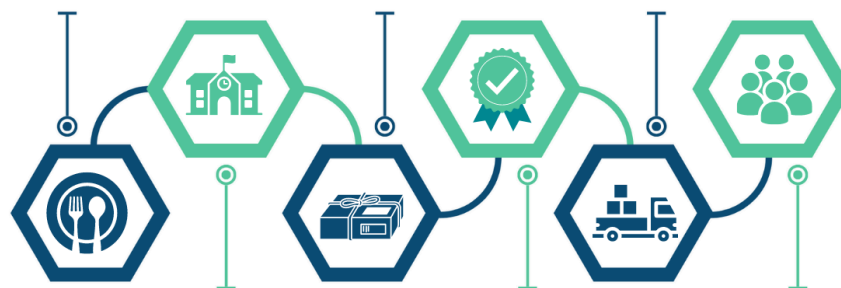
The company's CSR initiatives extend beyond philanthropy to holistic community development, institution-building, and sustainability-related projects. Targeting areas like women's empowerment, education, skill development, health and hygiene, water conservation, social advancement, gender equality, environmental sustainability, and rural development, the CSR Policy reflects OEL's commitment to benefiting society and aligning with its core values of sustainability and inclusivity.

2.3 Activity Flow:

Meal Preparation:
Meals are prepared in the Akshaya Patra kitchen following strict hygiene and quality standards as per Government guidelines.

Meal Packaging: The prepared meals are packed in insulated containers to maintain temperature and quality during transportation.

Arrival at School: The meals arrive at the school premises and are received by the designated school staff (Mid Day Meal Incharge).

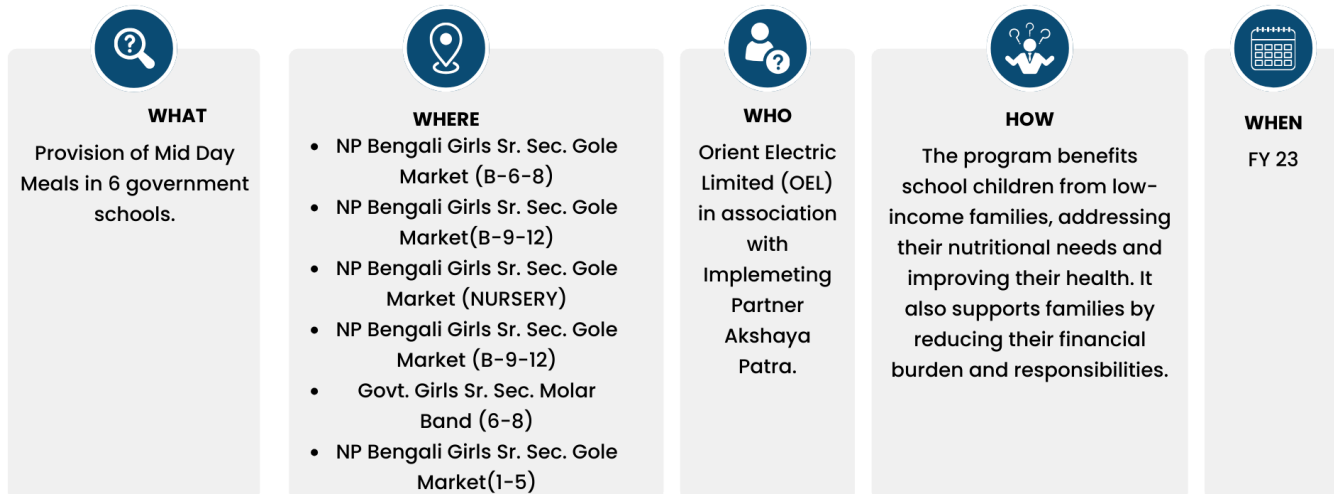


Quality Check: The Mid-Day Meal Incharge conducts a quality check of the meals to ensure they meet the required standards.

Transportation: The packed meals are transported to the schools in designated vehicles, ensuring timely delivery.

Distribution to Students: Students are distributed meals. The Meals are typically served in the lunch boxes the students bring from home or disposable containers if required.

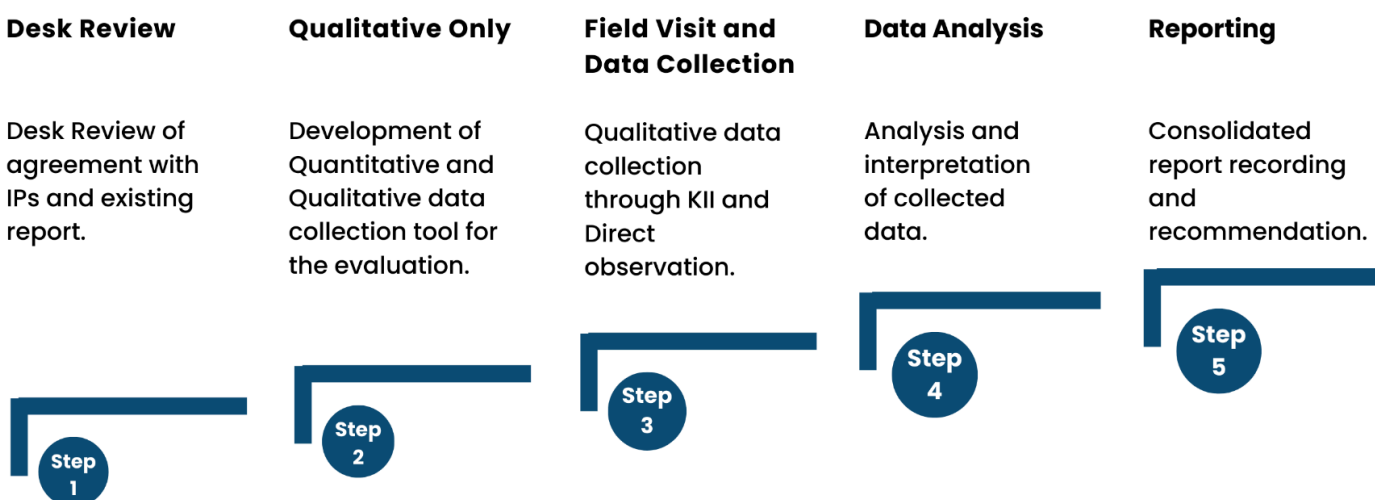
2.4 Project Completion Summary



3. Impact Assessment Methodology

3.1 Impact Assessment Study Process

The primary objective of the Impact Assessment is to evaluate the effectiveness and overall impact of the project on its intended beneficiaries and the communities it serves. Through this assessment, we aim to measure the positive and extended outcomes, identify areas of success, and scope for further improvement, if any. The following are the steps involved in conducting an Impact Assessment:

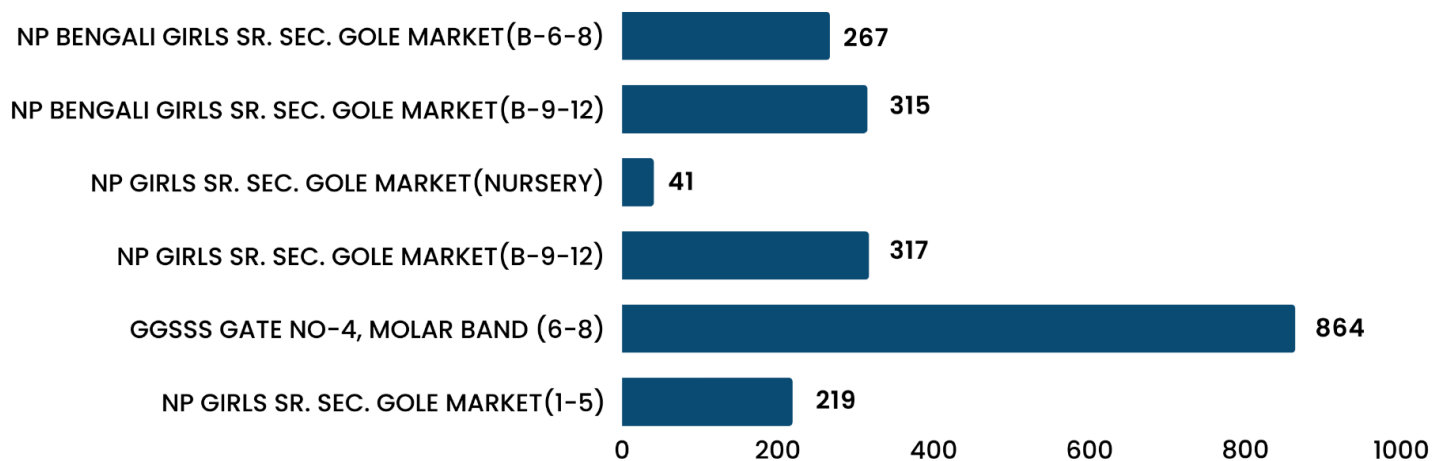


3.2 Beneficiaries' Profile:

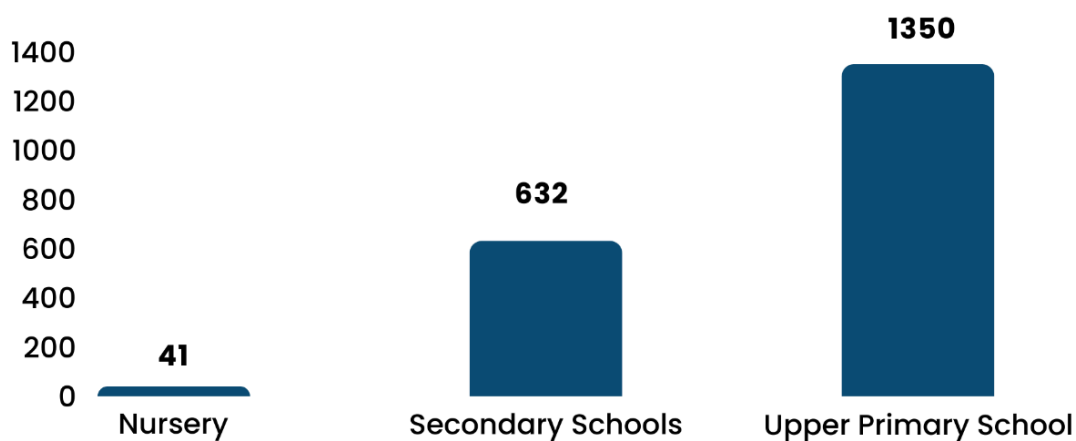
The Mid-day Meal program was conducted in six Government schools in Delhi, impacting a total of 2,023 students during the FY-23.



Number of students from each school

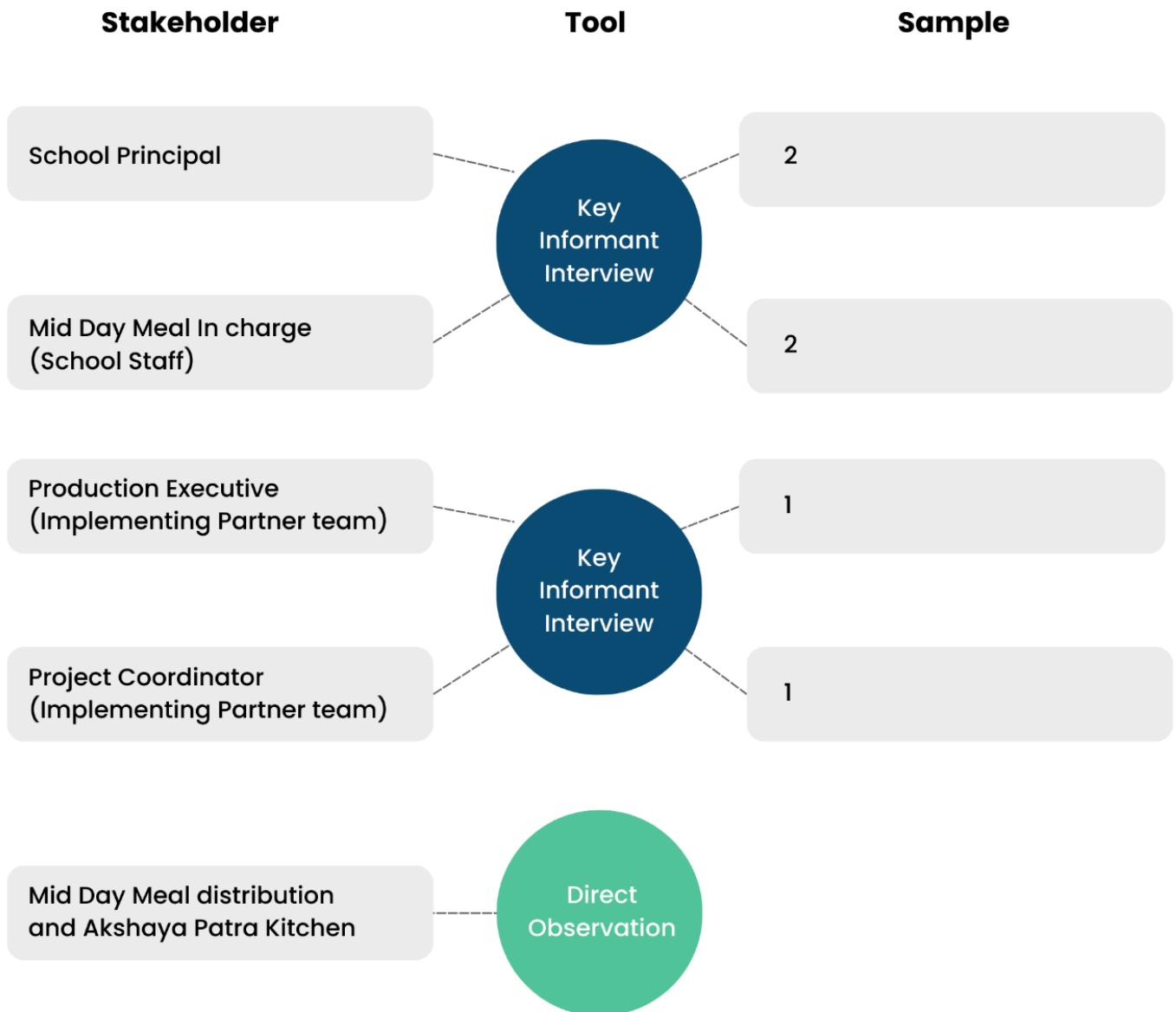


Number of Meals



3.3 Tools and samples selection:

According to the design of the impact assessment, a qualitative study was undertaken by conducting Key Informant Interviews with the stakeholders to map the impact of the project.

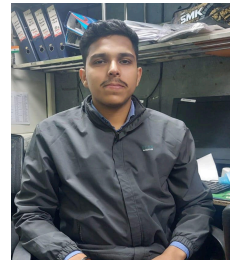


4. Study Findings & Analysis

4.1 Respondents Profile

During the field visit, the team had the opportunity to meet with several key respondents who have been directly involved in the project's implementation.

- **Pradeep Sharma (Akshaya Patra Team - Production Incharge):** Responsible for overseeing the production of meals at the Akshaya Patra kitchen. He ensures that meals are prepared hygienically and meet nutritional standards.



- **Vinishikha Bhandari (Akshaya Patra Team - Project Coordinator):** Responsible for managing the proper execution of the project in the school. She also ensures that the project completion is on time and funds are properly utilised.



- **Preeti Khorwal (Mid-Day Meal Incharge):** She is from NP Girls Senior Secondary Gole market(B-9-12): Responsible for overseeing the implementation of the mid-day meal program at the school. She ensures that meals are checked for quality and distributed effectively.



- **Dr. Ritu Gupta (Principal):** She is the principal of NP Girls Senior Secondary (B-6-8) and NP Girls Senior Secondary Gole Market(B-9-12): The school's principal is responsible for overall school management. She oversees the impact of the mid-day meal program on student well-being and collaborates with the Akshaya Patra team to ensure smooth implementation.



- **Ankita Sidana (Assists Mid-Day Meal Incharge):** She is in charge of NP Girls Senior Secondary (nursery), NP Girls Senior Secondary (1-5) and NP Girls Senior Secondary(B-9-12) in Gole Market. She assists the mid-day meal in various activities related to the program, such as monitoring food quality,



coordinating with the Akshaya Patra team, and collecting feedback from parents.

- **Geeta Kumari (Principal):** She is the principal of NP Girls Senior Secondary (nursery), NP Girls Senior Secondary (1-5) and NP Girls Senior Secondary (B-9-12) in Gole Market. She was involved in the implementation of the mid-day meal program, monitors the impact of meals on students, and ensures that quality standards are maintained.



4.2 Findings:

1. Increased attendance and enrollment in schools:

Discussions with the two principals from the schools, Dr. Ritu Gupta and Mrs. Geeta Kumari, revealed that the provision of mid-day meals, supported by Orient Electric, significantly contributes to student attendance and enrollment. This initiative serves as a crucial motivation for numerous parents who face challenges in providing adequate meals for their children.

The image attached includes the details of total enrollments in each of the classes, number of students present, number of students absent and number of students who have received the meals on a daily basis.

POSHAN SHAKTI NIRMAN SCHEME MID DAY MEAL SCHEME									
Name of Supplier:		Aashay Elex Foundation			Date: 01-02-24				
Name of Suppliers Employee:					Tel No.				
Name of School:		NP Girls Senior Secondary							
Name of Menu Meal Received:		Chapati + Kachhi Rice							
Total Enrollment		Nur 121, Prgy 568		U.Prgy 404		Sec 254		S. Sec 5	
S.No.	Class/Section	Total Enrollment	Present	Absent	No. of Student Meal Received	Signature Of Class Tr.	Signature MDM IC	Remarks (if any)	
75	VI A	50	35	15	35				
76	B	49	34	15	34				
77	C	51	26	25	26				
81	VII A	48	30	18	30				
82	B	51	32	19	32				
83	C	51	32	19	32				
92	VIII A	49	39	10	39				
93	B	43	25	18	25				
94	C	42	28	14	28				
Total		434	271	163	271				
121	IX A	38	23	05	23				
122	B	49	31	18	31				
123	C	46	29	17	29				
124	D	48	28	20	28				

- ### 2. Nutritional Support:
- In a conversation with Dr. Ritu Gupta, Principal of two schools, it was revealed that a significant proportion, approximately 60-70%, of the student body hails from low-income families. The provision of meals within the school setting has proven instrumental in ensuring these students receive essential nutrition, supplementing what may be lacking in their home environments. Notably, she thanked Orient Electric's support.

The meals served incorporate a diverse range of seasonal vegetables and nutrient-rich legumes such as soybeans and

Sr. No.	DATE	FEBRUARY, 2024	DAY	MDM
1	01-02-2024	THURSDAY	Rice, Mix Dal	
2	02-02-2024	FRIDAY	Poori, Aloo White Matar	
3	03-02-2024	SATURDAY	Rice, Veg Dal	
4	04-02-2024	SUNDAY	HOLIDAY	
5	05-02-2024	MONDAY	Poori, Aloo Chana	
6	06-02-2024	TUESDAY	Rice, Kadi	
7	07-02-2024	WEDNESDAY	Veg Daliya	
8	08-02-2024	THURSDAY	Rice, Sambhar	
9	09-02-2024	FRIDAY	Poori, Mix Veg	
10	10-02-2024	SATURDAY	HOLIDAY	
11	11-02-2024	SUNDAY	HOLIDAY	
12	12-02-2024	MONDAY	Poori, Aloo Chole	
13	13-02-2024	TUESDAY	Rice, Mix Dal	
14	14-02-2024	WEDNESDAY	Poori, Aloo White Matar	
15	15-02-2024	THURSDAY	Rice, Kadi	
16	16-02-2024	FRIDAY	Veg Daliya	
17	17-02-2024	SATURDAY	Rice, Kadi	
18	18-02-2024	SUNDAY	Rice, Veg Dal	
19	19-02-2024	MONDAY	HOLIDAY	
20	20-02-2024	TUESDAY	Poori, Aloo Soyabean	
21	21-02-2024	WEDNESDAY	Veg Daliya	
22	22-02-2024	THURSDAY	Rice, Sambhar	
23	23-02-2024	FRIDAY	Poori, Aloo Chole	
24	24-02-2024	SATURDAY	Rice, Mix Dal	
25	25-02-2024	SUNDAY	HOLIDAY	
26	26-02-2024	MONDAY	Poori, Aloo Chana	
27	27-02-2024	TUESDAY	Rice, Veg Dal	
28	28-02-2024	WEDNESDAY	Veg Daliya	
29	29-02-2024	THURSDAY	Rice, Kadi	

chickpeas. This strategic collaboration aims to ensure optimal nutrient intake for the students, fostering their overall well-being and academic success.

Inadequate intake of vital nutrients essential for optimal health can lead to decreased energy levels, impaired cognitive function, vision impairment, weakened immunity and other health issues. By including essential nutrients like vitamin A, iron, and iodine, these health issues are prevented. Akshaya Patra unlike previous food caterers provides fruit also to children along with meals.

3. **Health and Well being of Students:** A discussion with principal Geeta Kumari informed that their schools recently had a checkup drive from All India Institute of Medical Sciences (AIIMS) hospital for all the students from the school. The basic checkup of haemoglobin, height, and weight of the children revealed that all the students from the school were fit and healthy as per their age standards. Thus, this program contributed to the overall health and well-being of children.
4. **Social Equality:** During discussions with Mrs. Preeti Khorwal, the meal coordination lead, it was evident that our schools have successfully cultivated a culture of inclusivity and equality among students. Despite diverse backgrounds, including economically disadvantaged students, all students participate in communal dining, fostering social harmony and a sense of belonging. This initiative, supported by Orient Electric, not only promotes equality but also ensures that every child has access to a conducive environment for learning and personal development.
5. **Food Quality and Hygiene:** The quality of food includes its taste and variety, which are important for student satisfaction. Providing meals that are appetising and varied helps in encouraging regular attendance and consumption of meals, ultimately benefiting the students' health. The menu of Akshaya Patra includes a variety of meals like Mixed Dal, Vegetable Dal, Kadi, Chole, Daliya, Rajma, and others.

At Akshaya Patra kitchen, the following process is followed to maintain hygiene:



A discussion with the assistant meal incharge from the schools revealed that the Akshaya Patra team has been serving the meals in the schools for the last 5 years. The food vendors before Akshaya Patra were initially serving good food, but later their food quality dropped and the students were not eating the food properly. Hence, they switched to Akshaya Patra.

- Timely Delivery:** The program's ability to deliver meals to children on time is crucial for efficiency. The Akshaya Patra kitchen ensured the timely delivery of the meals as it was located in the adjoining building of the schools.

A discussion with the mid day meal incharges from the school revealed that the meals from Akshaya Patra's kitchen reach the schools always on time, and in fact, if the schools have additional need for the food delivery that is also delivered on time with prior intimation to the Akshaya Patra team.



7. **Efficient meal distribution:** The distribution of meals in the schools everyday under the sponsorship of Orient Electric follows a fixed process to monitor and ensure efficient distribution of the meals.

During a discussion with the meals incharge Mrs Preeti Khorwal, it was told that a fixed monitoring process is followed in the school before the meals are distributed to the students. They always check for the seals on the containers received from Akshaya Patra and then taste the food before meals' distribution to check the quality.



8. **Financial Relief for Families:** A discussion with Dr Ritu Gupta principal of two schools revealed that almost 60-70% of the students from these schools are from low-income families and meal provisions in school helps in reducing the financial burden on the families of these children. This highlights the substantial positive impact of this project on people supported by Orient Electric.
9. **Community Engagement:** The Akshaya Patra meals are also served to the parents of the students during their parent teacher meetings (PTMs) and feedback is taken from the parents. The principals from the schools said that almost 90% of parents have always given good feedback for the food. This program has fostered greater community involvement and support for education, leading to a more cohesive and inclusive school environment.
10. **Quality Checks:** Regular quality checks of the food items, ingredients, and cooking processes through visual inspections, taste tests, and adherence to nutritional guidelines are consistently conducted. Oversight of these crucial procedures is entrusted to Mr. Pradeep Sharma, the production incharge at the Akshaya Patra kitchen. His diligent efforts help sustain the high standards of food quality in line with government regulations.

4.3 Takeaways:

- Akshaya Patra demonstrated efficient utilisation of funds by serving 1,93,499 meals to 2,023 students from 6 schools over 99 working days, at a cost of Rs 12.92 per meal, sponsored by Orient Electric.
- The program is dedicated to providing nutritionally balanced meals that offer a diverse range of essential nutrients, meticulously following Government guidelines. This ensures that students receive the necessary nourishment crucial for their optimal growth and development.
- The observation of the Akshaya Patra kitchen during the field visit revealed meticulous adherence to high standards of hygiene and food safety. This commitment is evident in their rigorous practices for meal preparation, storage, and serving, aimed at preventing foodborne illnesses and safeguarding the health of students.
- The discussions with the midday meal incharges and principals from the schools highlighted that the program, with Orient Electric's support, actively encourages community participation. This is exemplified by serving midday meals to parents during parent-teacher meetings. This practice not only assures parents about the quality of food provided to their children but also allows for valuable feedback, enhancing transparency and community engagement in the program.

5. Frameworks:

5.1 REECIS

The overall impact assessment findings can be mapped as per the criteria of the Relevance Effectiveness, Efficiency, Coherence, Impact, Sustainability framework as follows.

Relevance:

This program plays a crucial role in combating malnutrition among Indian children by providing balanced meals incorporating vital nutrients that address nutritional deficiencies and health issues, thereby improving attendance and enrollment in schools while promoting overall well-being.

Effectiveness:

By providing essential nutritional support to students from low-income families, promoting social equality by offering meals to all students regardless of economic background, and ensuring high-quality and varied food options, the program effectively contributes to student well-being and educational outcomes.

Efficiency:

Akshaya Patra utilised the funds in a cost-effective way, and served 1,93,499 meals to 2,023 students from 6 schools for 99 working days at the cost of Rs 12.92 per meal. The Akshaya Patra kitchen, located adjacent to schools, ensures timely provision of meals to children, with a structured process in place for quality inspection and distribution.

Coherence:

The Mid-Day Meal program in Delhi, a part of the broader Mid-Day Meal Scheme of Government of India. It aligns with National Health Mission (NHM) by focusing on healthcare access, National Education Policies (NEP) vision of quality education and student well-being, and Poshan Abhiyaan's efforts to reduce child malnutrition.




Impact:

The program provides financial relief to low-income families, improves children's health, promotes social equality, helps in increased attendance in schools and fosters community engagement through meal provisions and positive feedback mechanisms.

Sustainability:



As this program is part of a broader Government scheme, there shall be continued policy and funding support from the Government ensuring sustainability. Food quality is sustained through regular quality checks to ensure high food standards by inspecting ingredients, processes, and taste.

5.2 Alignment with SDGs

SDG	Contributing to SDG	SDG target
	 Provision of nutritious mid day meals in schools.	 

5.3 Alignment with ESG

To align with the globally accepted Environmental, Social, and Governance (ESG) principles, Orient Electric Limited has embarked on a journey towards sustainability. This strategic shift is not only enhancing the Company's competitiveness but also shaping its approach to goods, technology, processes, and business models. By integrating an ESG perspective into its operations, Orient Electric is focusing on building new competencies and capacities for long-term sustainability.

Goal	Target	Activity of the Program
 Principle 4	Businesses should respect the interests of and be responsive to all its stakeholders	The project has respected the interests of the students and teachers by providing mid day meals to the students.
 Principle 8	Businesses should promote inclusive growth and equitable development	The project has promoted inclusive growth by providing access to nutritious meals for all students, including those from marginalised backgrounds

5.5 Ethical Considerations

Informed Consent: Care was taken to ensure that every participant understood the purpose, risks, and potential benefits of their involvement in the study in line with the Digital Personal Data Protection Act 2023. Participants were empowered to make their own decisions, with the knowledge that they could withdraw at any time without consequence.

Confidentiality: Respect for the privacy of participants was paramount. Measures were implemented to protect their personal information from unauthorised access or disclosure, prioritizing their trust and confidentiality throughout the research process.

Equity and Inclusivity: Efforts were made to give every community member a voice, regardless of their background. Diverse perspectives were actively sought out, and measures were taken to ensure that they were heard and represented in the study.

Transparency: Open and clear communication was maintained with stakeholders. Transparency about study objectives, methodologies, and potential biases fostered accountability and ensured that everyone involved understood the process.

Data Integrity: The integrity of the data was rigorously maintained to uphold the credibility of the research. Stringent data collection and analysis procedures were implemented, with documentation of sources and methodologies to ensure the reliability and validity of the findings.

5.6 Limitations of the study

- The study was unable to engage in discussions with the students from the school due to the schools' ongoing examinations at the time of the field visit, as permission for such interactions could not be obtained.
- Interactions with parents were also not possible due to the school's policy against allowing outsiders inside the premises during the examinations.

6. Recommendations

- It is recommended that the Akshaya Patra team collects regular feedback from the students, parents, teachers, and principal from the schools to assess the meal quality, variety, and overall satisfaction. This feedback can help identify areas for improvement and ensure that the meals meet the nutritional needs and preferences of the students.
 - It is recommended to include a variety of seasonal fruits in the meals served as right now only oranges and bananas are served. Seasonal fruits not only provide essential vitamins and minerals but also add variety and freshness to the menu, making the meals more appealing to students. This can help improve their overall dietary intake and contribute to their health and well-being.
-