



# Kitchen Extension at Akshaya Patra Foundation

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**Gujarat Mineral Development Corporation  
Limited – Gramya Vikas Trust (GMDC-GVT)**



**Submitted By**

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## ACKNOWLEDGEMENT

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The successful completion of the projects conducted by GMDC-GVT: Kitchen Extension at Akshaya Patra Foundation is a testament to the collaborative efforts and dedication of many individuals and organizations. We extend our heartfelt gratitude to all those whose support made this study insightful and impactful.

First and foremost, we are deeply thankful to the GMDC-GVT for their unwavering commitment to community development through visionary Corporate Social Responsibility (CSR) initiatives.

We are incredibly thankful for the leadership and vision of Shri. Roopwant Singh, IAS, Managing Director of GMDC and Chairman of GVT, Smt. Veena Padia, Chief Executive Officer of GMDC-GVT, Smt. Shaila Trivedi, Program Manager and Smt. Shruti Shukla, Consultant, whose unwavering encouragement and strategic guidance have driven this initiative forward. Their dedication to uplifting rural education and community well-being has been a source of inspiration throughout this project.

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We are immensely grateful to the Akshaya Patra Foundation team in Bhavnagar for their operational excellence and to the local school communities for their active collaboration and feedback, which were invaluable in understanding the project's broader impact.

A special mention goes to the schools, teachers, and caregivers who facilitated the implementation and sustained the mid-day meal program's success. Their commitment underscores the importance of collective action in fostering child development and education.

Lastly, we thank the Institute of Rural Management Anand (IRMA) for their guidance and expertise in evaluating the project's impact. To all who contributed directly or indirectly to this initiative, your collective effort has set a benchmark for similar projects and inspired sustainable community development.

Ruchi Mishra  
(Project Coordinator)

## EXECUTIVE SUMMARY

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The Akshaya Patra Kitchen Extension Project in Bhavnagar, implemented with the support of GMDC-GVT under its Corporate Social Responsibility (CSR) initiatives, addresses critical issues of hunger and malnutrition among school children. Established in 2017, the centralized kitchen provides freshly prepared, nutritious meals to approximately 23,000 students daily across 68 schools. This initiative aligns with Akshaya Patra's mission to ensure "Unlimited Food for Education," promoting both health and education.

The infrastructure expansion, supported by a significant grant from GMDC-GVT, has enabled the kitchen to enhance its capacity and efficiency. Key upgrades include advanced automation systems, expanded cooking facilities, and robust quality control measures, ensuring hygienic, balanced, and culturally relevant meals. These developments have not only increased meal production but also improved operational efficiency.

The project has had a profound impact on the nutritional and educational outcomes of children. Nutritious meals provided through the program contribute to better physical growth and cognitive development. As a result, school attendance rates have improved significantly, and dropout rates have declined. The program has become a vital support system for economically disadvantaged families by reducing their financial stress and motivating parents to send their children to school.

The initiative also emphasizes sustainability through innovative practices. Solar power, biogas plants, and water recycling systems are integral to minimizing the kitchen's environmental footprint. Additionally, by sourcing fresh ingredients locally, the program supports regional farmers and reduces transportation-related emissions, aligning with broader community development goals.

Despite its success, challenges remain, such as enhancing meal diversity to include grains like millet, additional protein sources, fruits, and dairy. Introducing digital monitoring systems for real-time attendance-based meal preparation could further optimize operations. Strengthening community engagement through parental awareness programs and student feedback mechanisms will ensure the program continues to meet local needs effectively.

The Bhavnagar kitchen serves as a model for large-scale initiatives aimed at addressing hunger and promoting education. With sustained collaboration and strategic enhancements, the program has the potential to expand its reach, setting a benchmark for addressing interconnected issues of nutrition, education, and community welfare in underserved areas.

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# 1. INTRODUCTION

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## 1.1 Background

GMDC-GVT is a pioneering organization committed to driving sustainable development in Gujarat. As a subsidiary of GMDC, a state-run enterprise, GMDC-GVT is dedicated to uplifting rural communities by addressing critical challenges in education, health, and infrastructure.

Guided by the principle of inclusive growth, GMDC-GVT leverages its resources to create meaningful social impact, particularly in underserved regions. Its initiatives include providing essential infrastructure, supporting education through scholarships and programs, and promoting health and nutrition.

One of GMDC-GVT's flagship interventions involves leveraging CSR to partner with transformative organizations like the Akshaya Patra Foundation. Through these collaborations, GMDC-GVT ensures that its efforts reach the most vulnerable populations, creating lasting change in rural communities.

The Kitchen Extension Project at Bhavnagar is a testament to GMDC-GVT's commitment to empowering communities. By supporting the expansion of the Akshaya Patra Foundation's centralized kitchen, the organization has taken a significant step toward combating hunger and improving education for children in the Bhavnagar district.

### *Akshaya Patra Foundation*

Hunger and malnutrition are among the most critical challenges facing India today, particularly for children from economically disadvantaged communities. These issues have far-reaching consequences, including reduced school attendance, diminished learning outcomes, and stunted long-term development. Addressing these interlinked challenges requires innovative solutions that ensure children are nourished and motivated to attend school.

The Akshaya Patra Foundation has emerged as a leader in combating hunger and promoting education through its implementation of the ***PM Poshan Abhiyaan*** (formerly known as the Mid-Day Meal Programme). This initiative provides nutritious meals to children studying in government and government-aided schools across India. By alleviating hunger and



improving nutritional outcomes, the program encourages school enrollment, regular attendance, and better academic performance, ultimately empowering children to break the cycle of poverty.

- **Vision:** "No child in India shall be deprived of education because of hunger."
- **Mission:** To feed 3 million children every day by 2025.



Akshaya Patra envisions a future where every child has access to education and the nourishment needed to pursue their aspirations. The Foundation strives to address classroom hunger by ensuring that children are not forced to choose between learning and survival.

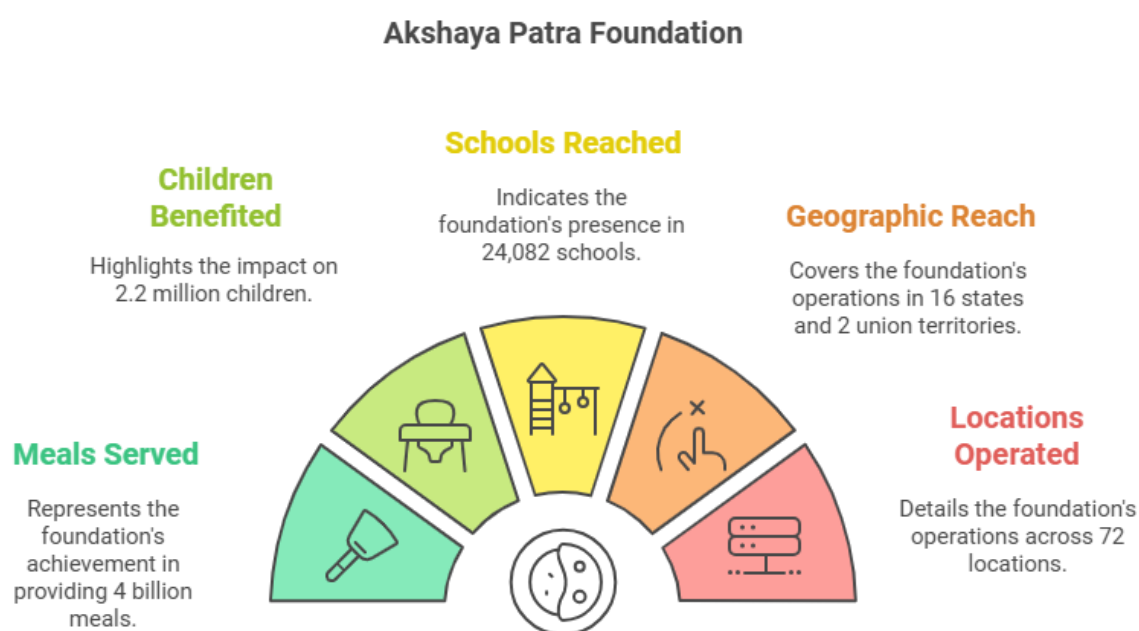
At the heart of Akshaya Patra's efforts is the belief that one wholesome mid-day meal every day can transform a child's life. These meals not only nourish but also motivate children to attend school, equipping them with the tools to build a brighter future. The Foundation's programs are designed to:

1. **Combat Malnutrition:** By providing balanced, nutritious meals to support physical and cognitive growth.

2. *Promote Education:* Ensuring children stay in school, focus on learning, and perform better academically.
3. *Transform Communities:* Empowering grassroots development by improving the health and education of the next generation.

Through its initiatives, Akshaya Patra directly supports the health and education of children at the grassroots level of society. By ensuring access to nutritious meals, the Foundation creates a ripple effect that touches families, schools, and communities, paving the way for a healthier, more educated, and empowered future.

With the ambitious goal of feeding 3 million children daily by 2025, the Akshaya Patra Foundation continues to strive for a world where no child is deprived of education due to hunger.



*Fig 1.1 The Impact Pie: Akshaya Patra's Achievements*

### ***Akshaya Patra's Scalable Network of Kitchens***

Their network of kitchens exemplifies the scalability and replicability of our school feeding program. From a humble beginning with one kitchen in Bengaluru, we now operate in 72 locations across 16 states and 2 union territories of India. This expansive network allows us to nourish 22,34,668 children in 23,110 schools and Anganwadi centers.

With hygiene and cleanliness as top priorities, Akshaya Patra operates through two distinct kitchen models: Centralized and Decentralized. All eight of Akshaya Patra's kitchens in Gujarat follows the centralized model. The first kitchen in the state was inaugurated in Ahmedabad in 2007, and since then, the organization has expanded its presence to Vadodara, Surat, Bhavnagar, Kalol, Bhuj, Jamnagar, and Mansa.

**Table 1.1 List of Kitchens in Gujarat**

State/Union Territory	City/Town	Establishment Date	Table of Kitchen	Capacity
Gujarat	Ahmedabad	14/08/2014	Centralized Kitchen (ISO 22000:2005)	100000
Gujarat	Bhavnagar	22/06/2017	Centralized Kitchen (ISO 22000:2018)	35000
Gujarat	Surat	27/06/2012	Centralized Kitchen (ISO 22000:2018)	150000
Gujarat	Vadodara	05/11/2009	Centralized Kitchen (ISO 22000:2018)	70000
Gujarat	Kalol	28/03/2018	Centralized Kitchen (ISO 22000:2018)	25000
Gujarat	Bhuj	10/01/2019	Centralized Kitchen (ISO 22000:2018)	50000
Gujarat	Jamnagar	13/01/2021	Centralized Kitchen (ISO 22000:2018)	50000
Gujarat	Mansa	13/07/2022	Centralized Kitchen (ISO 22000:2018)	-
Daman & Diu and Dadra & Nagar Haveli	Silvassa	11/07/2019	Centralized Kitchen (ISO 22000:2018)	45000

(Source: <https://gujarat.akshayapatra.org/>)

These eight centralized kitchens collectively serve over 3,70,355 children across 2,075 schools daily, addressing the nutritional needs of underprivileged students. The Bhavnagar kitchen is pivotal in catering to the growing demand for mid-day meals in the region.

To meet this increasing demand, the Kitchen Extension Project at Bhavnagar, supported by GMDC-GVT, focuses on enhancing the kitchen's capacity to effectively prepare and distribute meals to more children. This collaboration demonstrates the power of partnerships in tackling interlinked issues such as education, health, and poverty, thereby contributing to holistic community development.

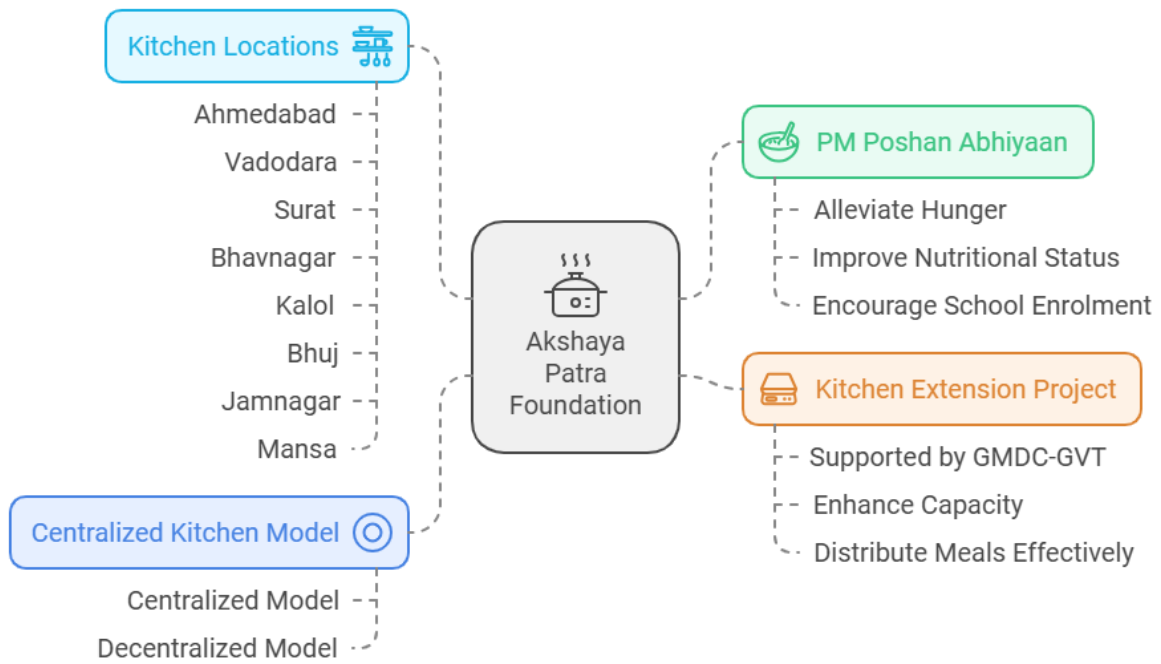


Fig 1.2 Akshaya Patra Foundation's Meal Programme

## 1.2 Objective of the Study

The Bhavnagar kitchen extension project is designed to address multiple objectives that align with GMDC-GVT's vision and Akshaya Patra's mission. These include:

1. *Scaling Up Meal Distribution:* Enhancing the capacity of the Bhavnagar kitchen to meet the increasing demand for nutritious meals in schools.
2. *Combating Hunger and Malnutrition:* Providing balanced meals to address deficiencies and improve physical and cognitive health in children.
3. *Improving School Attendance and Retention:* Motivating parents to send their children to school by addressing hunger as a barrier to education.
4. *Enhancing Educational Outcomes:* Supporting students' ability to focus and perform better academically by ensuring they are well-nourished.
5. *Fostering Sustainable Development:* Creating a replicable model for other regions by integrating efficiency, scalability, and sustainability into operations.

## 1.3 Akshaya Patra Foundation's Central Kitchen in Bhavnagar

The Kitchen Akshaya Patra Foundation, supported by the GMDC under its CSR initiatives, has been a cornerstone in addressing the dual challenges of hunger and education since its inception in Bhavnagar in 2017. The mid-day meal program aims to provide hot, nutritious

meals to children in government and municipal schools, aligning with the Foundation's mission of ***"Unlimited Food for Education."*** This initiative addresses hunger and promotes education by reducing dropout rates, increasing attendance, and enhancing learning outcomes. The Akshaya Patra Foundation has been a crucial partner in addressing hunger and malnutrition through its mid-day meal program, implemented under the Pradhan Mantri Poshan Yojana. To meet the growing nutritional needs of school children in Bhavnagar, Akshaya Patra established a Central Kitchen in the district in 2015-16. This kitchen was designed to provide hygienic, nutritious meals to children from economically disadvantaged backgrounds attending schools under the Bhavnagar Municipal Corporation.

### ***Initial Establishment and GMDC-GVT Support***

In response to the increasing demand for mid-day meals, the Akshaya Patra Foundation initiated the Fry Section Room Expansion Project in 2022 to further enhance its kitchen operations in Bhavnagar. On 28 April 2022, a representation was made to the GMDC Head Office, Ahmedabad, requesting a grant of ₹8,26,000 under the GMDC-GVT's CSR initiative.

Acknowledging the critical importance of this expansion, GMDC-GVT approved the request, granting administrative approval through a letter dated 23rd January 2023. The construction work has since been completed, further strengthening the kitchen's capacity to deliver freshly prepared, high-quality meals to a growing number of students.

The construction of the Central Kitchen in Bhavnagar was made possible through the collaborative efforts of GMDC-GVT under its CSR initiative. In 2015-16, GMDC-GVT donated Rs. 385 lakhs to the Akshaya Patra Foundation, enabling the establishment of the kitchen. The kitchen began by serving mid-day meals to approximately **23,000 children from 68 schools** within the Bhavnagar Municipal Corporation.

### **1.4 Implementation Approach**

The implementation strategy for the Bhavnagar kitchen extension focuses on leveraging both technological innovation and collaborative partnerships to maximize impact:

#### **1.4.1 Centralized Kitchen Model**

The Bhavnagar kitchen is one of Akshaya Patra's centralized kitchens, designed to operate on a large scale with precision and quality. Key features of the model include:

- i. *Automated Food Preparation Systems:* Ensuring high-volume production with consistent quality.
- ii. *Hygiene and Safety Protocols:* Adherence to strict ISO standards for food preparation and delivery.
- iii. *Efficient Logistics:* Timely delivery of meals to schools to ensure freshness and nutritional value.

#### **1.4.2 Infrastructure Expansion**

The kitchen extension focuses on upgrading physical infrastructure, including:

- i. High-capacity cooking vessels are used to prepare large quantities of food.
- ii. Advanced storage facilities to maintain the quality of raw materials and cooked meals.
- iii. Energy-efficient systems to minimize environmental impact while increasing output.

#### **1.4.3 Nutrition-Driven Menus**

The meals are designed under the supervision of dieticians to meet dietary requirements. Each menu is tailored to include:

- i. *Wholesome Grains and Vegetables:* Providing essential nutrients for physical growth.
- ii. *Culturally Appropriate Options:* Ensuring children enjoy the meals while receiving balanced nutrition.

### **1.5 Project Highlights**

The Kitchen Extension Project at Bhavnagar is a milestone in Akshaya Patra's operations in Gujarat. Key highlights of the initiative include:

*1. Impact on Beneficiaries*

- i. *Direct Reach:* The expanded kitchen will benefit approximately 23,000 children across 68 schools.
- ii. *Indirect Impact:* Families experience reduced financial stress and improved child health.

*2. Enhanced Capabilities*

- i. Ability to prepare more meals daily, ensuring no child goes hungry.
- ii. Improved meal quality through advanced equipment and technology.

*3. Sustainable Growth*

- i. Environmentally conscious practices incorporated into kitchen operations.
- ii. Increased scalability to replicate similar projects in other districts.

*4. Community Engagement*

- i. Strong collaboration with schools and local leaders to ensure program effectiveness.
- ii. Promotion of education to break the cycle of poverty.

## **2. RESEARCH METHODOLOGY**

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This chapter outlines the research methodology adopted to evaluate the impact, implementation, and significance of the Kitchen Extension Project at the Akshaya Patra Foundation in Bhavnagar. The study employs a desk review process to assess the infrastructural improvements, operational enhancements, and their direct and indirect impact on mid-day meal services for school children.

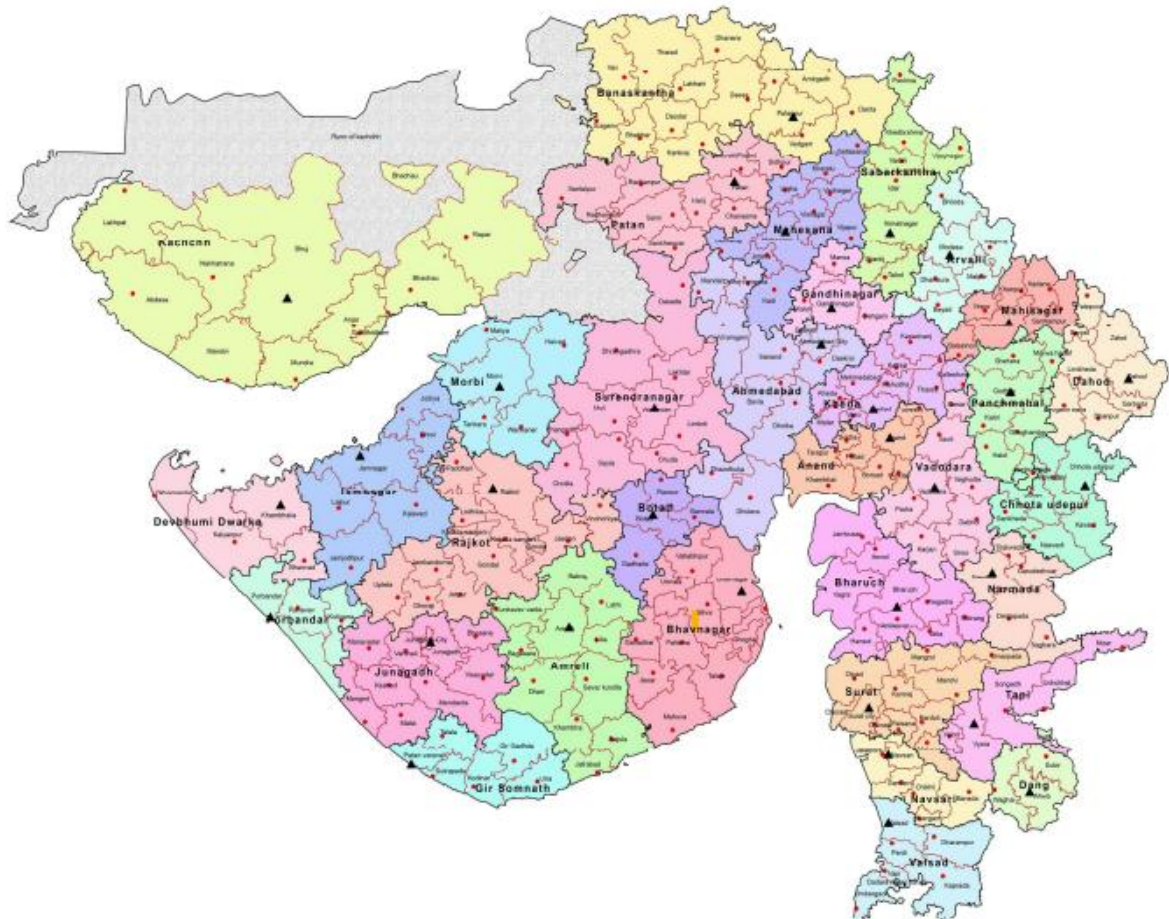
The research methodology has been designed to ensure a comprehensive understanding of:

1. The role of infrastructure expansion in improving service delivery.
2. The contributions of GMDC-GVT (CSR initiatives) to the project's success.
3. The impact of the enhanced kitchen capacity on nutritional and educational outcomes for children.

### **2.1 Study Region**

The study region focuses on Bhavnagar city, located in the Saurashtra region of Gujarat. Bhavnagar is an urban area within the jurisdiction of the Bhavnagar Municipal Corporation (BMC) and serves as the operational base for the Akshaya Patra Foundation's centralized kitchen. This facility provides mid-day meals to schools under the BMC, addressing the nutritional needs of children from economically disadvantaged backgrounds. The kitchen's location within Bhavnagar ensures accessibility to nearby schools, making it an ideal setting for implementing the Kitchen Extension Project to enhance meal production and delivery efficiency.





(Source: <https://revenue department.gujarat.gov.in/state-map>)

*Fig 2.1 Map of the Gujarat State*



(Source: <https://revenue department.gujarat.gov.in/district-map>)

*Fig 2.2 Map of the Bhavnagar District*

## **2.2 Research Design**

This study employs a descriptive research design to evaluate the impact and implementation of the Kitchen Extension Project at the Akshaya Patra Foundation in Bhavnagar. The research is conducted primarily through a desk review approach, analyzing secondary data sources such as project documents, funding approvals, completion reports, and operational statistics. This approach allows for a comprehensive understanding of the project's planning, execution, and outcomes while focusing on the contributions of GMDC-GVT under its CSR initiatives. Additionally, we have taken one semi-structured interview with the Deputy Manager of the Akshaya Patra Foundation to gauge any additional insights about the program. Given the nature of the data obtained from this interview, we have considered this information as a type of desk review document.

The study integrates qualitative analyses to examine the operational improvements brought about by the fry section expansion and its impact on meal production and delivery. It emphasizes the project's alignment with Akshaya Patra's mission to address hunger and malnutrition among school children.

## **2.3 Sources of Data**

The study utilizes data from targeted sources to provide a focused analysis relevant to the project. Key data sources include:

1. *Schools Benefitting from the Project:* The 68 schools under the Bhavnagar Municipal Corporation receive mid-day meals from the centralized kitchen.
2. *Target Beneficiaries:* Approximately 23,000 children are served daily by the Bhavnagar kitchen.
3. *Project Stakeholders:* Akshaya Patra Foundation and GMDC-GVT, whose collaboration enabled the infrastructure expansion.

The desk review draws on existing reports, organizational data, and other documentation to examine the kitchen extension's influence on beneficiaries and stakeholders without employing direct fieldwork or surveys.

## **2.4 Methods for Data Collection**

Due to its desk review nature, the study relies primarily on secondary data collection methods. The following tools and sources are utilized:

### *1. Project Documentation*

- i. Construction and completion report for the fry section expansion.
- ii. Correspondence between Akshaya Patra Foundation and GMDC-GVT, including the grant approval dated 23rd January 2023.

### *2. Operational Records*

Statistics on the number of children served daily, monthly, and annually.

### *3. CSR Reports*

GMDC-GVT's CSR activity reports detailing their financial contributions and objectives for the project.

### *4. Government and NGO Data*

Information related to the PM Poshan Abhiyaan and its implementation in Bhavnagar.

### *5. Visual Evidence*

Images and schematic layouts of the centralized kitchen before and after the fry section expansion.

## **2.5 Data Review Process**

As the study is a desk review, primarily secondary data from existing sources was analyzed. Additionally, one interview with the Deputy Manager is also recorded to get any other possible insights not present in the secondary data. The process involved the following steps:

- i. A semi-structured interview was conducted with the Deputy Manager of the Akshaya Patra Foundation, an organization responsible for implementing the Mid-Day Meal Program in primary schools. The interview, guided by a questionnaire provided in the appendix, aimed to gather insights into the operations and impact of the Foundation's central kitchen on school nutrition programs in the region.
- ii. Review of numerical data such as the number of children served and the annual impact in terms of meals distributed.

## 2.6 Limitations of the Desk Review-based Study

While this study provides a detailed evaluation of the Kitchen Extension Project, certain limitations are acknowledged:

*1. Dependence on Secondary Data:*

The research is based entirely on pre-existing documentation and reports, which may not capture real-time feedback from stakeholders, such as school staff, children, or parents.

*2. Lack of Primary Data Collection with diverse beneficiaries:*

Direct field visits or interviews with beneficiaries were not conducted due to the desk review nature of the study, limiting first-hand insights into the program's operational impact.

*3. Temporal Constraints:*

The study focuses on the short-term outcomes of the fry section expansion. A long-term impact analysis, including trends in health and educational improvements, would require a more extended timeline.

*4. Generalizability:*

The findings are specific to the Bhavnagar kitchen and its beneficiaries. Results may not be directly applicable to other centralized kitchens or regions due to differences in local demographics, infrastructure, and operational models.

*5. Limited Evaluation of External Factors:*

The study does not consider external influences such as economic shifts, changes in government policies, or unforeseen challenges like supply chain disruptions that could affect kitchen operations.

### **3. RESULTS AND DISCUSSIONS**

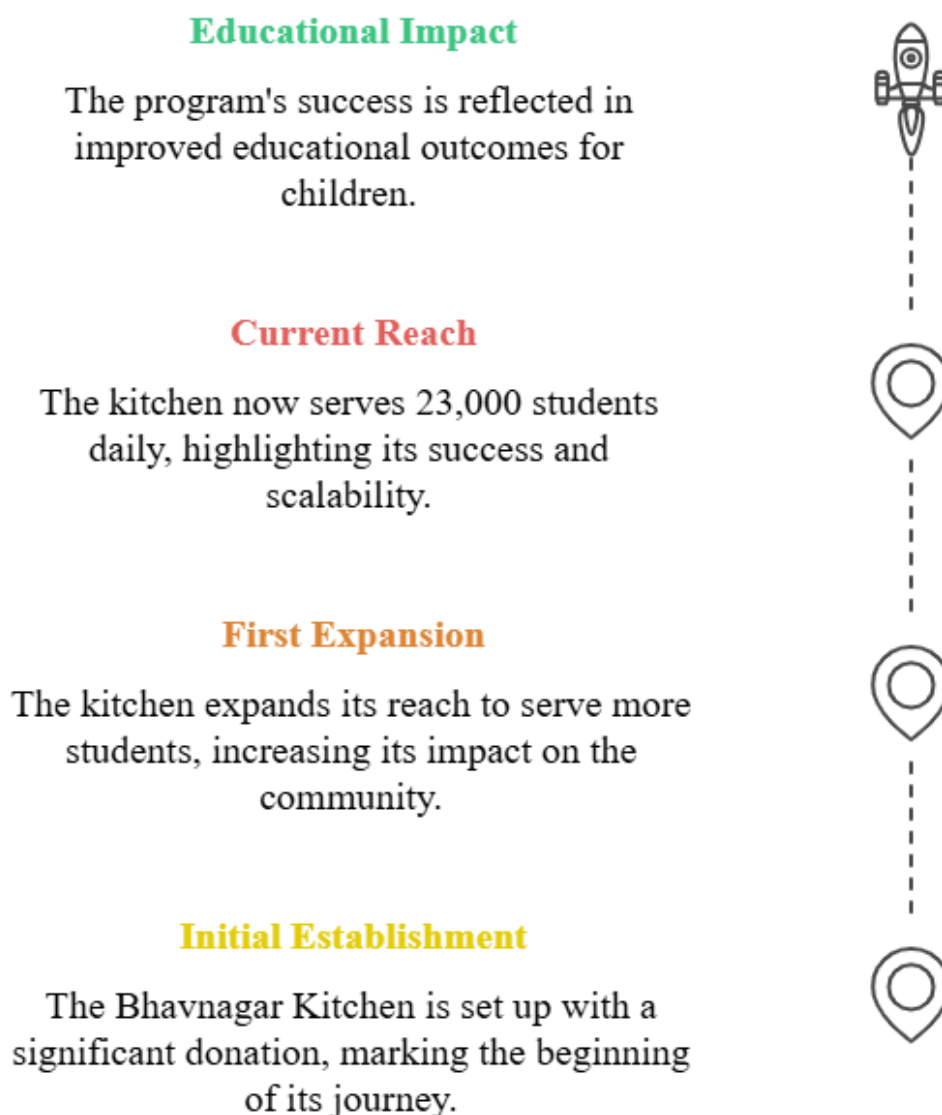
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The "Results and Discussion" in this chapter focus on assessing the functioning, scalability, and overall impact of the Bhavnagar kitchen and its programs. Key areas include meal preparation, hygiene standards, infrastructure development, sustainability practices, logistics, and the socio-educational impact of the program on school children. The findings provide a comprehensive understanding of how the kitchen contributes to the local educational ecosystem while highlighting areas for potential improvement.

#### **3.1 Laying the Foundation: The Journey of Bhavnagar's Central Kitchen**

The Bhavnagar Kitchen, established with a ₹3.8 crore donation from GMDC in 2017, initially catered to 18,000 students across 56 schools under the Bhavnagar Municipal Corporation (BMC). Over the years, the program has expanded its reach, now serving 23,000 students daily from 68 schools. Targeting children from Balvatika to 8th standard, the kitchen ensures that every child receives a wholesome meal, fulfilling their nutritional needs and improving their ability to learn effectively.

This growth reflects the program's scalability and its role in fostering better educational outcomes for children from economically disadvantaged backgrounds. The kitchen's commitment to quality and efficiency has made it a critical component of Bhavnagar's efforts to combat hunger and support education.

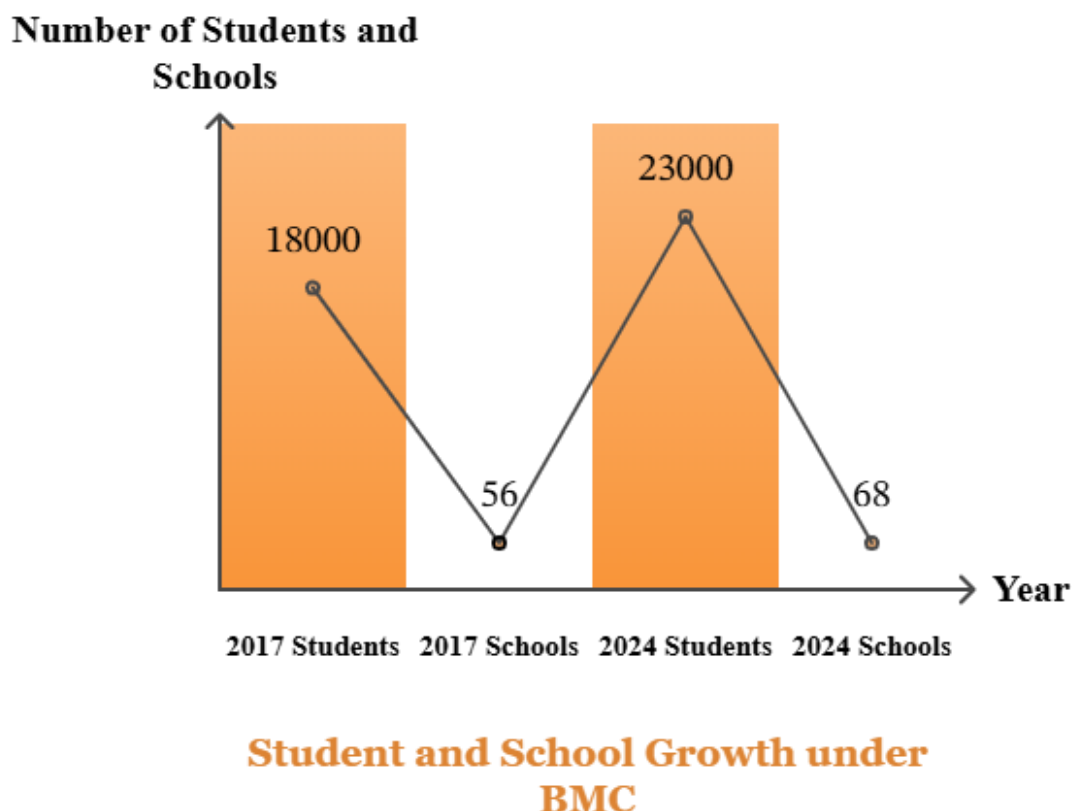


*Fig 3.1 Progression of Kitchen Akshaya Patra Foundation in Bhavnagar*

### **3.1.1 Expansion and Reach**

#### *1. Progress Over Time*

- i. *2017 (Initial Phase):* Served 18,000 students across 56 schools under the Bhavnagar Municipal Corporation (BMC).
- ii. *2024 (Current Phase):* Serves 23,000 students daily across 68 schools under the BMC.
- iii. *Steady Growth:* The program's consistent expansion demonstrates its adaptability in meeting the increasing demand for nutritious mid-day meals. Reflects the effective collaboration between the Akshaya Patra Foundation and GMDC-GVT.



*Fig 3.2 Growth of Kitchen Akshaya Patra Foundation in Bhavnagar (2017 vs 2024)*

This growth reflects the program's scalability and its role in fostering better educational outcomes for children from economically disadvantaged backgrounds. The kitchen's commitment to quality and efficiency has made it a critical component of Bhavnagar's efforts to combat hunger and support education.

## *2. Target Demographic*

- a. *Age Group:* Focused on children from Balvatika to 8th standard, covering critical developmental stages.
- b. *Meal Statistics:*
  - i. *Daily Meals Served:* Approximately 23,000 meals.
  - ii. *Annual Impact:* Over 64 lakh meals are served annually.

**Table 3.1: Akshaya Patra's Daily, Monthly, and Yearly Impact in Bhavnagar**

<b>District</b>	<b>Total School Covered</b>	<b>Per Day Beneficiaries</b>	<b>Monthly Beneficiaries</b>	<b>Yearly Beneficiaries</b>
Bhavnagar	68	23,000	5,50,000	64,00,000

(Source: From Deputy Manager of Akshaya Patra Foundation)

*3. Key Milestones in Expansion*

- i. *Increased School Coverage:* Inclusion of 12 additional schools since 2017, ensuring broader outreach to underprivileged communities.
- ii. *Improved Meal Production Capacity:* Recent fry section expansion increased the kitchen's capacity, enabling larger meal volumes while maintaining quality.
- iii. *Enhanced Resource Allocation:* Efficient use of resources through CSR contributions from GMDC, enabling infrastructure upgrades and operational advancements.

*4. Geographical Reach*

- i. *Bhavnagar Municipal Corporation:* The kitchen primarily serves schools under the BMC's jurisdiction, ensuring access to urban and peri-urban areas.
- ii. *Strategic Location:* The kitchen's location enables timely delivery of meals to all schools in its coverage area.

*5. Social Implications of Expansion*

- i. *Parental Assurance:* Families from economically disadvantaged backgrounds are assured that their children receive nutritious meals at school.
- ii. *Community Engagement:* The program strengthens ties with local stakeholders, increasing awareness and support for educational and nutritional initiatives.
- iii. *Reduction in Hunger-Related Absenteeism:* Consistent meal availability has led to a significant decrease in hunger-related school absenteeism, improving overall attendance.



### **3.2 Meal Preparation and Hygiene Standards**

The Bhavnagar kitchen operates with a mission to provide wholesome, hygienically prepared meals to students daily. Every aspect of meal preparation, from sourcing raw materials to delivering the final product, is meticulously managed to ensure safety, quality, and nutritional value. The integration of advanced automation and adherence to strict hygiene protocols make the kitchen a model of operational excellence.

#### **3.2.1 Automated Food Preparation**

The Bhavnagar kitchen employs cutting-edge, fully mechanized cooking systems to ensure efficiency and maintain uncompromised hygiene standards. These systems enable the kitchen to produce large volumes of meals daily while adhering to stringent safety and quality measures.

##### *1. Minimal Human Contact*

- i. Automation significantly reduces the risk of contamination by limiting direct human interaction with food.
- ii. Processes such as mixing, cooking, and portioning are mechanized, ensuring uniformity and consistency in meal preparation.

##### *2. Certifications for Quality and Safety*

- i. The kitchen is ISO-certified and adheres to FSSAI (Food Safety and Standards Authority of India) regulations, reflecting its commitment to maintaining high food safety standards.

##### *3. Dedicated and Trained Workforce*

- i. The kitchen is managed by a team of 84 staff members, each trained in food safety and hygiene practices.
- ii. Staff adhere to strict personal hygiene protocols, including:
  - A. Wearing full uniforms, gloves, masks, and protective footwear.
  - B. Frequent handwashing and avoiding direct contact with food.
- iii. Regular training sessions are conducted to reinforce hygiene practices and operational efficiency.

##### *4. Efficient Workflow*

- i. Automated cooking systems streamline processes, from boiling and frying to packaging and dispatching meals.

- ii. This setup ensures meals are prepared fresh every day, maintaining their nutritional value.

### **3.2.2 Nutritional Menu**

The Bhavnagar kitchen provides a well-balanced, culturally appropriate menu tailored to meet the nutritional needs of school-going children. The meals are designed to ensure optimal physical and cognitive development, addressing deficiencies common among underprivileged children.

#### *1. Staples for Sustenance*

- i. Daily meals include Roti, Thepla, Khichdi, and Jeera Rice, providing essential carbohydrates for sustained energy throughout the day.

#### *2. Protein-Rich Additions*

- i. Sources such as Dal, Roasted Gram, Groundnuts, and Chana Dal are incorporated into the menu to support muscle development and repair.

#### *3. Seasonal Vegetables*

- i. Fresh vegetables, sourced daily, are prepared in both Gujarati and South Indian styles, ensuring variety and catering to diverse palates.
- ii. Vegetables are cooked to retain maximum nutrients while aligning with local taste preferences.

#### *4. Occasional Snacks*

- i. To keep meals exciting for children, snacks are occasionally added to the menu. These include healthy, culturally relevant options that are both enjoyable and nutritious.

#### *5. Nutritional Balance*

- i. The menu is carefully planned with input from expert dietitians, ensuring it meets the dietary needs of children.
- ii. Each meal is designed to provide a balance of macronutrients (carbohydrates, proteins, and fats) and micronutrients (vitamins and minerals).

**Table 3.2: Weekly Menu of Food List**

S. No.	Day	Item 1	Item 2	Item 3	Snacks Item
1	Monday	Rice	Dal/Subji	Roti/Thepla	Fry Masala, Chanadal/Roasted Chana
2	Tuesday	Rice	Dal/Subji	Roti/Thepla	
3	Wednesday	Pulav, Rice	Dal Dhokli		Chakri
4	Thursday	Rice	Dal/Subji	Roti/Thepla	Sukhadi
5	Friday	Veg. Khichadi	Dal/Subji	Roti/Thepla	
6	Saturday	Rice	Dal/Subji	Roti/Thepla	

(Source: Project Co-ordinator GMDC-GVT Bhavnagar)

The given Table 3.2 outlines a 6-day weekly menu, highlighting a structured plan for meals and occasional snacks. It primarily features staple items like rice, dal or subji, and roti or hepla, ensuring a balanced combination of carbohydrates and plant-based proteins. There is some variation, with dishes like Pulav on Wednesday and Khichadi on Friday, while snacks are included on select days such as Monday (fry masala, chanadal/roasted chana), Wednesday (chakri), and Thursday (sukhadi). These snacks contribute additional nutrients like fats and proteins. However, there are notable gaps in the menu. Fruits and dairy, essential sources of vitamins and calcium, are absent, and the snack option for Saturday is unspecified. While the menu reflects the cultural essence of Gujarati cuisine through items like Dal Dhokli and Sukhadi, it could benefit from more diversity in grains, additional protein sources like legumes or paneer, and the inclusion of fruits and dairy to ensure a more balanced and nutritionally rich diet.

### 3.2.3 Enhanced Quality Control and Food Safety Measures

#### 1. Monitoring the Cooking Process

- i. Cooking temperatures and timings are monitored to ensure food safety and quality.
- ii. Recipes are standardized to maintain consistency in taste and nutrition.

#### 2. Regular Inspections

- i. The kitchen undergoes daily inspections to ensure compliance with hygiene protocols and food safety regulations.

- ii. Supervisors conduct random checks to confirm the cleanliness of utensils, machinery, and storage areas.

### *3. Storage Standards*

- i. Ingredients are stored in cold rooms to maintain their freshness and nutritional value.
- ii. A separate area is designated for cleaning and sanitizing vegetables before preparation.

### *4. Pre-Delivery Sampling*

- i. A lab-based sampling process is conducted to test meals for taste, texture, and safety before being dispatched to schools.

## **3.2.4 Importance of Culturally Relevant Meals**

The menu is designed to reflect regional preferences and dietary habits, ensuring students enjoy their meals while receiving essential nutrients.

### *1. Cultural Alignment*

- I. Incorporating local flavors and ingredients fosters a sense of familiarity and acceptance among students.
- II. Regional variations, such as thepla or khichdi, resonate with children's preferences, encouraging them to consume their meals fully.

### *2. Emotional Connection*

- I. A well-thought-out menu creates a positive association between food and school, making the mid-day meal program a motivational factor for attendance.

## **3.3 Raw Material Sourcing and Quality Control Enhancements in Infrastructure and Facilities**

The sourcing of raw materials and maintaining quality control are critical components of the Bhavnagar kitchen's operations. By combining efficient procurement practices with stringent safety and quality measures, the kitchen ensures that every meal served meets the highest nutritional and hygienic standards.

### **3.3.1 Sourcing Process**

The raw materials used in meal preparation are carefully selected and procured to ensure freshness, quality, and compliance with food safety standards.

#### *1. Government-Supported Staples*

- a. Key staples such as wheat, rice, and Double-Fortified Salt (DFS) are provided by the government under PM Poshan Abhiyaan.
- b. These ingredients form the foundation of the meals, supplying essential carbohydrates and micronutrients.

#### *2. Daily Procurement of Fresh Produce:*

- a. Fresh vegetables and perishables are sourced locally from trusted suppliers to ensure they are fresh and nutrient-rich.
- b. Daily procurement reduces wastage and guarantees that meals are prepared using ingredients in their optimal state.

#### *3. Cold Storage Facilities*

- a. Vegetables and other perishable items are stored in cold rooms to maintain their freshness until they are prepared.
- b. This ensures that the ingredients retain their nutritional value and do not spoil before use.

#### *4. Local Community Engagement*

- a. By sourcing fresh produce from local vendors, the kitchen supports the regional economy and strengthens ties with the community.
- b. This approach aligns with the Foundation's broader commitment to sustainable practices and community welfare.

### **3.3.2 Quality Assurance**

Maintaining the quality of raw materials is a top priority, as it directly impacts the safety and nutritional value of the meals served. The Bhavnagar kitchen employs a comprehensive quality control system to ensure adherence to strict food safety standards.

#### *1. Dedicated Quality Inspection Team*

- a. A team of qualified professionals, including those with B.Tech degrees in food technology, oversees quality assurance.

- b. These experts conduct daily inspections of raw materials, ensuring they meet the required standards for food safety and nutrition.

## *2. Pre-Delivery Laboratory Checks*

- a. Before meals are dispatched to schools, all food items undergo laboratory testing to verify their taste, texture, and safety.
- b. This additional layer of quality control minimizes risks and ensures the meals are safe for consumption.

## *3. Hygienic Washing and Sorting*

- a. Fresh produce is washed thoroughly to remove dirt, pesticides, and other contaminants.
- b. Ingredients are then sorted meticulously to eliminate any items that do not meet the kitchen's quality standards.

## *4. Regulated Storage Conditions*

- a. All raw materials are stored under regulated conditions to prevent spoilage and contamination.
- b. Staples like wheat and rice are stored in dry, pest-free environments, while perishables are refrigerated appropriately.

### **3.3.3 Standardized Procurement Practices**

The kitchen follows well-defined procurement protocols to ensure transparency, consistency, and efficiency:

#### *1. Vendor Selection*

- a. Only pre-approved vendors with a track record of quality are selected for supplying ingredients.
- b. Vendors undergo periodic audits to ensure they comply with food safety regulations.

#### *2. Batch Tracking*

- a. Each batch of raw materials is labeled and tracked to maintain accountability and traceability.
- b. This practice allows the kitchen to quickly identify and address any issues in the supply chain.

### **3. Stock Rotation**

- a. The kitchen follows a first-in, first-out (FIFO) policy to minimize wastage and ensure the oldest stock is used first.
- b. This system prevents spoilage and maintains ingredient freshness.

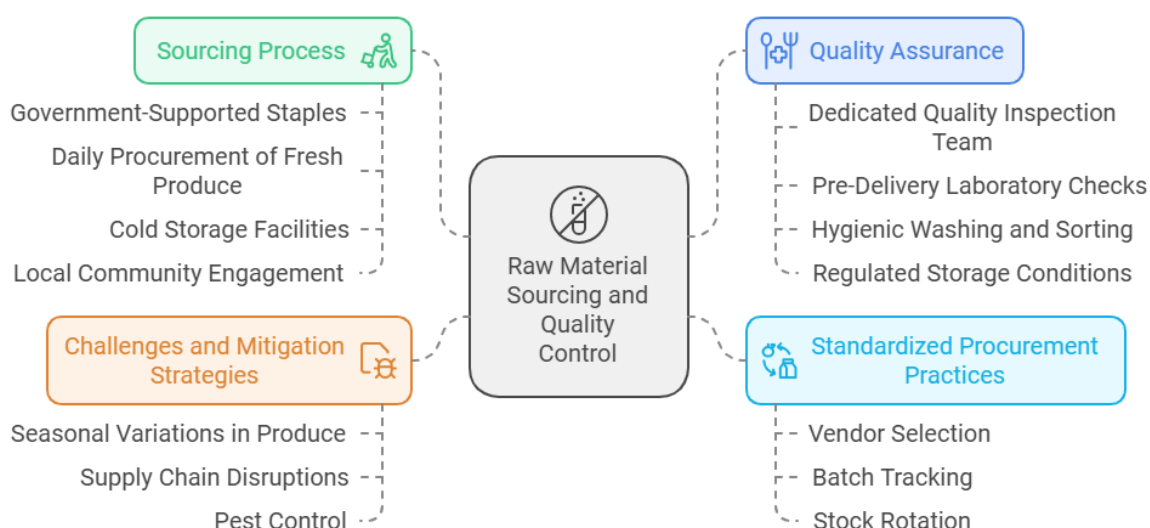
### **3.3.4 Importance of Quality Control in Meal Preparation**

The robust quality control measures adopted by the Bhavnagar kitchen are crucial for achieving the following objectives:

1. *Food Safety*: Ensures that meals are free from contaminants, meeting the highest standards of hygiene and safety.
2. *Nutritional Consistency*: Guarantees that every meal contains the required nutrients to support the health and development of children.
3. *Building Trust*: Maintains the confidence of parents, schools, and stakeholders in the quality of food provided by the Akshaya Patra Foundation.
4. *Compliance with Regulations*: Adheres to national and international food safety standards, including ISO and FSSAI guidelines.

### **3.3.5 Challenges and Mitigation Strategies**

1. *Seasonal Variations in Produce*: To address fluctuations in the availability of seasonal vegetables, the kitchen maintains a diversified list of acceptable substitutes that meet nutritional requirements.
2. *Supply Chain Disruptions*: Backup suppliers are identified to ensure uninterrupted access to raw materials during emergencies or delays.
3. *Pest Control*: Regular fumigation and monitoring are conducted to prevent pest infestations in storage areas.



*Fig 3.3 Processing and Operations of Food in the Kitchen*

The Bhavnagar kitchen’s meticulous approach to raw material sourcing and quality control ensures that every meal served is safe, nutritious, and consistent. These practices not only contribute to the success of the mid-day meal program but also set a benchmark for operational excellence in food service initiatives.

### 3.4 Sustainability Initiatives

The Bhavnagar kitchen adopts a multi-faceted approach to sustainability, integrating innovative practices that minimize its environmental impact across various domains. These initiatives are categorized under three primary themes: Energy Efficiency, Waste Management, and Water Conservation.

#### 1. *Energy Efficiency*

The kitchen prioritizes sustainable energy sources to reduce its dependence on non-renewable energy, lower operational costs, and minimize its carbon footprint:

- i. *Solar Energy:* The facility is equipped with two solar power plants, with capacities of 47.5 kW and 42.5 kW. These solar systems harness renewable energy from the sun, providing a significant portion of the kitchen’s electricity needs. By generating clean energy on-site, the kitchen reduces its reliance on grid electricity, lowers its carbon emissions, and promotes the use of renewable energy sources. This initiative



contributes to the kitchen's energy independence and helps in mitigating the environmental impact of fossil fuels.

- ii. *Biogas Plant:* A key component of the kitchen's energy efficiency strategy is the biogas plant, which converts organic food waste into renewable biogas. This biogas is used as fuel for cooking, thereby replacing traditional energy sources like gas or electricity. By utilizing food waste in this way, the kitchen not only cuts down on its energy consumption but also reduces the amount of waste sent to landfills, contributing to both energy efficiency and waste management goals.

## **2. Waste Management**

Effective waste management is a core element of the kitchen's sustainability approach, focusing on minimizing waste generation, maximizing reuse, and reducing landfill impact:

- i. *Zero-Waste Policy:* The Bhavnagar kitchen embraces a zero-waste approach by actively reducing, reusing, and recycling materials. Organic waste is composted, and non-organic materials are separated for recycling. Efforts are also made to reduce the use of single-use plastics, encouraging reusable containers and packaging. This comprehensive waste management system ensures that as much waste as possible is diverted from landfills, promoting environmental sustainability.
- ii. *Composting and Organic Waste Recycling:* In line with its zero-waste policy, the kitchen processes food scraps and other organic waste in a composting system. The resulting compost is used for gardening, further reducing the need for chemical fertilizers and supporting local biodiversity. This practice exemplifies the kitchen's commitment to reducing organic waste while fostering sustainable agriculture.

## **3. Water Conservation**

Water management is a critical focus for the Bhavnagar kitchen, aiming to minimize water consumption and ensure efficient usage:

- i. *Water Recycling System:* The kitchen has implemented a robust water recycling system that filters and repurposes wastewater for non-potable purposes such as gardening and landscaping. This reduces the facility's overall water consumption, helping to conserve valuable water resources. By reusing water in this way, the

kitchen not only reduces its environmental impact but also aligns with eco-friendly operational goals, supporting sustainable practices within the community.

- ii. *Efficient Water Use:* In addition to recycling, the kitchen adopts efficient water management practices in day-to-day operations. These include the use of water-saving appliances and systems designed to minimize wastage. The focus is on ensuring that water is used optimally and responsibly, reducing the strain on local water supplies.

#### **4. *Sustainable Sourcing and Community Impact***

Beyond energy, waste, and water management, the kitchen also focuses on the sustainability of its supply chain and its broader impact on the local community:

- i. *Sustainable Sourcing:* The kitchen prioritizes locally sourced and organic ingredients, reducing the environmental impact of transportation and supporting sustainable agricultural practices. By working with local farmers and suppliers, the kitchen ensures that its food is fresh, healthy, and grown with minimal environmental harm. This initiative also supports the local economy by fostering relationships with regional producers.
- ii. *Local Environmental Awareness:* The sustainability initiatives at the Bhavnagar kitchen serve as a model for the surrounding community, demonstrating the feasibility of eco-friendly practices in everyday operations. These efforts help raise awareness about sustainability and inspire local stakeholders to adopt similar practices, contributing to the broader environmental health of the region.

### **3.5 Logistics and Delivery System**

The logistics and delivery system for the mid-day meal program is designed to ensure efficiency, minimize waste, and provide reliable service. This system can be divided into two main themes: Efficient Meal Preparation and Delivery and School Infrastructure Support.

#### **1. *Efficient Meal Preparation and Delivery***

This theme focuses on ensuring timely, high-quality meal distribution that aligns with actual school attendance:

- i. *Attendance-Based Meal Preparation:* Meals are prepared based on real-time attendance data, minimizing food waste and ensuring the right amount of food is prepared for students present. The data is electronically collected for efficient meal planning.
- ii. *Timely Delivery:* Meals are delivered promptly by a fleet of vehicles, ensuring they arrive fresh and maintain nutritional value. Vehicles are equipped to keep food at the proper temperature during transport.
- iii. *Efficient Distribution Network:* A well-organized fleet with optimized routes and schedules ensures quick and consistent meal delivery. GPS tracking allows for real-time monitoring and timely adjustments in case of delays.

## **2. *School Infrastructure Support***

This theme focuses on providing the necessary facilities to ensure smooth meal consumption:

- i. *Basic Amenities:* Schools are equipped with shaded dining areas to provide students with a comfortable space to eat, ensuring protection from the sun and enough room for social distancing.
- ii. *Clean Drinking Water:* Safe, clean drinking water sources are provided to maintain hygiene and support student well-being. Water purification systems are in place to ensure water quality.
- iii. *Hygiene Facilities:* Handwashing stations with soap and water are available to maintain cleanliness before and after meals, along with proper sanitation facilities for waste disposal.
- iv. *Meal Serving Infrastructure:* Schools are equipped with meal serving stations to streamline food distribution, with some using insulated containers to keep food warm until served.

### 3. *Monitoring and Feedback Mechanism*

A robust monitoring system ensures the continuous success of the meal program:

- i. *Real-Time Monitoring:* The system tracks attendance, meal quantities, and delivery schedules to make quick adjustments if needed. Vehicle conditions and delivery times are also monitored.
- ii. *Feedback Mechanisms:* Feedback from schools and students is collected to assess meal quality, timeliness, and overall satisfaction. This feedback helps identify areas for improvement.
- iii. *Continuous Improvement:* Based on monitoring data and feedback, the system is regularly reviewed to optimize processes, such as upgrading vehicles, refining meal preparation, and enhancing infrastructure to reduce waste and improve efficiency.

#### 3.6 Food Processing in the Kitchen

Here are photographs of food processing in the kitchen, showcasing the various stages of meal preparation. These images highlight the modern kitchen instruments and machines that play a key role in ensuring meals are prepared efficiently and hygienically for the mid-day meal program.





*(Source: Project Co-ordinator GMDC-GVT Bhavnagar)*

### **3.7 Impact on Students and Schools**

The introduction of the mid-day meal program has had a profound impact on both students and schools. This impact can be observed in two major areas: Educational Impact and Social and Health Benefits.

#### **1. *Educational Impact***

The mid-day meal program plays a pivotal role in enhancing students' educational experiences and creating a more conducive learning environment:

- i. *Improved Attendance:* The provision of free meals has created a strong incentive for parents to send their children to school regularly. For many families, the assurance of a meal is an important factor in deciding to send their children to school, particularly in economically disadvantaged areas. As a result, school attendance rates have increased, with more students regularly attending classes and benefiting from continuous learning.
- ii. *Enhanced Concentration:* Proper nutrition is essential for cognitive function, and students who receive balanced meals are more likely to stay focused throughout the school day. With adequate food, children can engage more effectively in their lessons, retain information better, and participate actively in classroom activities. This improved concentration leads to better academic performance, as students are no longer distracted by hunger.
- iii. *Reduced Dropouts:* Hunger has historically been one of the primary reasons for students dropping out of school, particularly in rural and underprivileged areas. The mid-day meal program has significantly reduced dropout rates by addressing this issue. With regular meals provided at school, students are less likely to leave school prematurely due to hunger or malnutrition. This creates a more stable educational environment, where students can stay in school and complete their education.

#### **2. *Social and Health Benefits***

Beyond the academic impact, the mid-day meal program also provides significant social and health-related benefits that positively influence students and their communities:

- i. *Nutrition Awareness:* The regular consumption of nutritious meals has greatly improved children's overall health. By providing balanced meals, the program reduces malnutrition and ensures that children receive the necessary nutrients for growth and development. In turn, this has led to a decrease in illness-related absenteeism, as better nutrition helps strengthen students' immune systems, making them less susceptible to diseases. This also results in fewer school closures due to widespread illness among students.
- ii. *Improved Health and Hygiene Practices:* Through the program, students not only receive better nutrition but also become more aware of the importance of hygiene and healthy eating habits. Many schools integrate basic health education into the mid-day meal program, teaching students about the significance of clean food handling, handwashing, and general sanitation practices. This promotes healthier lifestyles and better personal hygiene, which can have a lasting impact on students' overall well-being.
- iii. *Community Engagement:* The mid-day meal program also fosters community engagement. The kitchen organizes various awareness programs where students and their families are educated on food preparation, nutrition, and hygiene practices. These programs often include hands-on activities, such as student visits to the kitchen to observe food preparation processes. This not only helps to demystify the meal preparation process but also encourages students to take an active role in promoting hygiene and nutrition within their families and communities. Additionally, such activities strengthen the relationship between schools and local communities, creating a more supportive educational environment.
- iv. *Strengthening Social Cohesion:* The communal nature of sharing meals has a positive social impact within schools. By sitting and eating together, students from diverse backgrounds develop a sense of unity and belonging. The program fosters social integration and inclusiveness, as children from various socio-economic and cultural backgrounds share the same space and meal. This promotes harmony and helps break down barriers related to class, caste, and ethnicity, which can sometimes create divisions in rural and marginalized communities.
- v. *Parent and Community Involvement:* Parents and local communities often participate in the meal program by helping prepare, distribute, and maintain kitchen facilities. This active involvement strengthens the sense of ownership within the community and ensures that the program is sustainable in the long run. Parents also

feel more connected to their children's education when they see the benefits of the mid-day meal program and its positive influence on school attendance and performance.

### **3. Long-Term Societal Impact**

The positive outcomes of the mid-day meal program extend beyond individual schools and students to create a broader societal impact:

- i. *Empowered Future Generations:* By providing children with the nutrition they need to thrive academically; the mid-day meal program helps break the cycle of poverty. Well-nourished students are more likely to complete their education, acquire better skills, and secure stable employment. This contributes to the long-term economic development of communities, as educated individuals are better equipped to contribute to the workforce and improve their families' quality of life.
- ii. *Economic Benefits:* Reducing absenteeism and dropouts also has significant economic benefits. A healthier, more educated population is better positioned to contribute to the economy, leading to an increase in productivity. Additionally, the resources saved by reducing illness-related absences and dropout rates can be reinvested into other areas of education, such as infrastructure or teacher training, further enhancing the quality of schooling.





*Fig 3.4 Comprehensive Impact of the Mid-Day Meal Program*

### **3.8 Akshaya Patra Foundation: Feedback**

#### **1. *Feedback from the Deputy Manager of Akshaya Patra Foundation, Bhavnagar***

My name is Vipul Jaldhara, and I serve as the Deputy Manager of the Akshaya Patra Foundation in Bhavnagar. Since 2017, this foundation has been providing mid-day meals to 68 government schools in the Bhavnagar district. In 2016, GMDC-GVT received a grant of ₹3.85 crores, which significantly contributed to the development of the foundation's infrastructure.

As a result of this initiative, approximately 22,000 students from government schools in Bhavnagar have benefited from nutritious mid-day meals prepared in our kitchen. Additionally, GMDC-GVT Bhavnagar generously donated ₹8 lakhs for constructing our Sukhadi and Snacks department.

The Akshaya Patra Foundation is deeply grateful to GMDC-GVT for their invaluable support, which has greatly enhanced our ability to serve nutritious meals to students and contribute to their overall well-being.

## **2. *Feedback from The School Principal***

### **I. *School: Shri Jalaram Bapa Praathmik Shala No. 14 (Kumar Shala) - Anandnagar, Bhavnagar***

*Subject: Our opinion regarding Akshaya Patra Foundation.*

- We respectfully inform you that the food provided by the Akshaya Patra Foundation is tasty and healthy. The dishes are hot and spicy. Keeping in mind the children's health, sufficient and nutritious food is provided. The food is prepared with utmost care for hygiene. However, the milk supplied is sometimes diluted with water.
- Children from underprivileged backgrounds do not receive proper meals at home. Therefore, they are delighted to receive the food provided by the Akshaya Patra Foundation.
- For the past five years, the number of students benefiting from the meals provided by Akshaya Patra Foundation has increased to 100 percent. The quality of the food and the arrangements for serving the meals are very good.
- We wish the foundation continued success and hope that they continue to provide meals to the children.

### **II. *School: Pandit Deendayal Upadhyay Sanskar Dham (B.S. No. 90) - Lalji Bagan, Sardarnagar, Bhavnagar***

*Subject: Our feedback regarding Mid-day Meal.*

We respectfully inform you that Akshaya Patra Foundation, Bhavnagar, has been providing mid-day meals to the schools under the Nagar Praathmik Shikshan Samiti for the past three years.

The foundation is doing a commendable job by providing sufficient, nutritious, and hot meals to every child on time.

Our feedback on this service is as follows:

- The food is diverse, tasty, and rich in nutrients.
- The presentation of the dishes is so attractive that children can't resist them.
- The quantity of food is sufficient for each child.

- The distribution system is very organized and punctual.
- The foundation strictly adheres to all the norms of the Food Safety Act, which we observed during our visit.
- The foundation is very responsive to any suggestions or feedback from the school.
- All the staff members of the foundation are very polite and helpful.

Since the foundation started providing meals, a significant number of children in our school have been benefiting from this service.

### **3.9 Recommendations for Improvement**

While the Bhavnagar kitchen has achieved remarkable success in combating hunger and promoting education, further enhancements can bolster its operational efficiency, nutritional impact, and sustainability.

#### ***1. Diversity in Meals***

**Diversity in Meals** To ensure a balanced and nutritionally rich diet, the following enhancements to the current meal plan are recommended:

- Diversity in Grains:* Introduce grains like millet, quinoa, and barley into the weekly menu to diversify carbohydrate sources. These grains are not only nutrient-dense but also offer additional fiber and essential minerals such as magnesium and iron. Including them will reduce dependency on rice and wheat, providing students with more varied and wholesome meals. A phased approach to introducing these grains can help schools and students gradually adapt to these dietary changes.
- Protein Sources:* Add protein-rich items like legumes (chickpeas, kidney beans, or lentils), paneer, and tofu on a rotational basis. These options can replace or supplement existing sources like dal to enhance the protein content of meals. A focus on variety will also ensure that students receive complete amino acids essential for their growth and development. Care should be taken to prepare these items in culturally familiar recipes to ensure acceptance among students.
- Fruits and Dairy:* Incorporate seasonal fruits such as bananas, apples, or oranges, and dairy products like curd, buttermilk, or milk-based desserts in the menu. These additions will address gaps in vitamins, minerals, and calcium intake, supporting students' overall growth and immunity. Fruits can be provided on specific days as a snack or dessert, while dairy can be added in small portions to accompany meals.

This change will significantly improve the micronutrient profile of the mid-day meals.

## **2. *Digital Monitoring Systems***

To improve operational efficiency and reduce food wastage, the following strategies for digital monitoring systems are proposed:

*Attendance-Linked Meal Preparation:* Strengthen the existing system by integrating real-time attendance data from schools into the kitchen's meal preparation process. Attendance records should be collected digitally each morning and communicated to the kitchen team in real-time to ensure that meals are prepared in quantities that align closely with actual student attendance. This approach will help minimize surplus and wastage while ensuring that no child is left without a meal.

## **3. *Community Engagement and Feedback***

Fostering active participation from the community and students will strengthen the impact and sustainability of the mid-day meal program.

- i. *Parental Awareness Programs:* Organize regular workshops for parents to educate them about the nutritional value of the meals provided under the mid-day meal program. These sessions should highlight how balanced nutrition positively impacts their children's health, growth, and academic performance. Parents can also be encouraged to adopt similar practices at home, such as including diverse grains, fruits, and protein sources in family meals, to extend the benefits beyond school hours.
- ii. *Student Feedback:* Establish structured feedback channels, such as suggestion boxes or digital platforms, where students can share their opinions on meal quality, taste, and variety. Regularly review this feedback to refine the menu and address any concerns. This approach will help foster a sense of ownership and ensure that the program is better aligned with students' preferences, improving overall satisfaction and reducing food waste.

## 4. CONCLUSION

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This chapter consolidates the key findings, implications, and recommendations derived from the study on the Kitchen Extension Project at the Akshaya Patra Foundation, supported by the GMDC-GVT. It aims to provide a succinct overview of the impact of infrastructural improvements on the mid-day meal program in Bhavnagar, highlighting the critical advancements made in addressing hunger, promoting education, and fostering community development. By synthesizing insights from the study, this chapter draws attention to the broader implications of the initiative and provides actionable recommendations to guide future interventions.

### 3.1 Summary of Findings

#### 1. *Challenges Before the Extension*

- i. *Capacity Limitations:* Before the expansion, the Bhavnagar kitchen was equipped to serve 18,000 children across 56 schools, falling short of growing regional demands.
- ii. *Infrastructure Gaps:* Outdated facilities and limited capacity impacted the consistency and scalability of the mid-day meal program.
- iii. *Operational Barriers:* Logistical inefficiencies in meal preparation and delivery restricted the program's reach and effectiveness.

#### 2. *Impact of the Extension*

- i. *Enhanced Meal Distribution:* The project expanded the kitchen's capacity to serve 23,000 children across 68 schools, ensuring a larger coverage of nutritious mid-day meals.
- ii. *Improved Infrastructure:* The addition of advanced equipment and an expanded fry section enabled better meal quality and higher production efficiency.

- iii. *Positive Educational and Health Outcomes:* With improved access to meals, student attendance, focus, and overall nutritional health have seen significant improvements.

### **3. *Collaboration and Community Support***

- i. *Role of GMDC-GVT:* GMDC-GVT played a critical role by providing funding and strategic oversight for the kitchen's expansion.
- ii. *Community Engagement:* Schools, local leaders, and community stakeholders contributed valuable insights, ensuring the initiative met regional needs effectively.

## **3.2 Implications of the Project**

### **1. *For Education and Nutrition***

- i. *Holistic Development:* By addressing hunger and malnutrition, the project has positively impacted children's ability to learn and grow, contributing to better educational outcomes.
- ii. *Sustained Benefits:* The availability of balanced, nutritious meals has set the foundation for long-term cognitive and physical health improvements among beneficiaries.

### **2. *For Operational Models***

- i. *Efficiency and Scalability:* The project underscores the importance of centralized kitchen models for handling large-scale meal preparation with consistency and quality.
- ii. *Stakeholder Collaboration:* It demonstrates the effectiveness of CSR-driven partnerships in achieving impactful community development goals.

### **3. *For Rural Development***

- i. *Community Upliftment:* Improved child nutrition reduces the financial burden on families and strengthens the socio-economic fabric of the region.
- ii. *Replicability:* The Bhavnagar kitchen serves as a model for expanding mid-day meal programs in other underserved areas.

### **3.3 Recommendations**

#### ***1. Enhancing Diversity in Meals***

- i. *Diverse Grains:* Introduce nutrient-dense grains such as millet, quinoa, and barley to diversify carbohydrate sources. These grains offer additional fiber and essential minerals, reducing dependency on rice and wheat. A phased implementation can help schools and students adapt gradually.
- ii. *Protein Enrichment:* Incorporate protein-rich options like legumes (chickpeas, kidney beans, lentils), paneer, and tofu into the menu on a rotational basis. Culturally familiar recipes can ensure better acceptance and enhance students' nutritional intake.
- iii. *Fruits and Dairy:* Add seasonal fruits (e.g., bananas, apples, oranges) and dairy products (curd, buttermilk, or milk-based desserts) to the meal plan. These items will address gaps in vitamins, minerals, and calcium, supporting students' immunity and growth.

#### ***2. Implementing Digital Monitoring Systems***

*Attendance-Linked Meal Preparation:* Integrate real-time attendance data from schools into the kitchen's meal planning process. This approach ensures accurate meal preparation, reducing surplus and wastage while aligning closely with actual student attendance.

#### ***3. Promoting Community Engagement and Feedback***

- i. *Parental Awareness Programs:* Conduct regular workshops to educate parents about the nutritional benefits of the mid-day meal program. Encourage families to adopt similar diverse dietary practices at home to extend the program's impact beyond school hours.
- ii. *Student Feedback Mechanisms:* Establish channels like suggestion boxes or digital platforms to gather student feedback on meal quality, taste, and variety. Regularly analyze and incorporate this feedback to improve satisfaction and reduce food wastage.

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## APPENDIX 1: Questionnaire

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### Questionnaire for the Evaluation of Kitchen Extension at Akshaya Patra Foundation

#### Introduction:

- **Facilitator's Opening Remarks:** Welcome participants and explain the purpose of the Focus Group Discussion (FGD). The goal is to gather in-depth feedback about the impact of the free meal service being provided at schools under the Akshaya Patra Foundation. Encourage open and honest discussion.
- **Participant Introduction:** Ask participants to briefly introduce themselves (name, project location, and standard in school).

#### Section 1: Awareness and Communication

1. **How did you first hear that free meal services are being provided at your school under the Akshaya Patra Foundation?**
  - *Follow-up:* Was the information provided to you clear and easy to understand?
2. **Do you think the program's purpose was communicated effectively?**
  - *Follow-up:* What could have been done better to ensure everyone understood how to apply for the assistance?

#### Section 2: Experience with Free Meal Assistance Program?

3. **What was your experience in receiving the free meal service during school?**
  - *Follow-up:* Did you face any issues with the free meal service?
4. **Was the free meal service enough to reduce your food expenses?**
5. **Have any students were eligible but did not receive the free meal service?**
  - *Follow-up:* If yes, why do you think they were left out?

#### Section 3: Impact on Education and Life

6. **How has the free meal service helped you in your education program?**
  - *Follow-up:* Has it reduced any financial stress for you or your family?

**7. Has the free meal service helped reduce absenteeism or the risk of dropping out of school?**

- *Follow-up: Do you know of any students who were at risk of leaving school but stayed because of this program?*

#### **Section 4: Social and Family Impact**

**8. Has receiving free meal service changed how your family views your education?**

- *Follow-up: How supportive is your family of your continued education now compared to before the program?*

**9. Has the free meal service influenced how education is viewed in your community?**

- *Follow-up: Have there been any noticeable changes in community attitudes toward students going to school?*
- *Follow-up: Has been there any impact of this free meal service on the education quality of girl students?*

#### **Section 5: Challenges and Barriers**

**10. What challenges did you or others face in accessing or utilizing the free meal service?**

- *Follow-up: Were there any difficulties of any kind?*

**11. Besides getting free meals service, what other challenges do you think students face in continuing their education?**

- *Follow-up: How do you think these challenges could be addressed by the community or by programs like this one?*

#### **Section 6: Suggestions for Improvement**

**12. What improvements would you suggest for the free meal assistance program?**

- *Follow-up: How can the program be improved?*

**13. What additional support (besides free meal assistance) do you think would help students in your community continue their education?**

- **Follow-up:** Do you think GMDC should offer mentorship, nutritional knowledge advice, career counseling, or access to technology as part of this program?

## Section 7: Closing Reflections

14. Do you believe this free meal program has made a lasting difference in your education and life?

- **Follow-up:** What are your hopes for the future of the program?

15. Would you recommend this free meal assistance program to other girls in your community?

- **Follow-up:** Why or why not?

## Section 8: Financial Management and Utilization of Funds

16. How did you prioritize using the free meal service assistance you received?

- **Follow-up:** What specific educational expenses did you cover with the assistance (e.g., food expenses, etc.)?

17. Did the free meal program reduce the need for your family to borrow money or use other financial resources for your education?

- **Follow-up:** How did this affect your family's financial situation?

## Section 9: Empowerment and Motivation

18. Did receiving a free meal service program increase your motivation to succeed in school?

- **Follow-up:** If yes, how did it change your attitude towards your studies?

19. Do you feel that this program has empowered you in other areas of your life (e.g., confidence, self-esteem)?

- **Follow-up:** Can you share any examples of how this empowerment has manifested?

20. Do you feel more valued or recognized in your community because you are receiving free meal service in school?

- ***Follow-up:** How has this affected your social interactions or status within your peer group?*

## **Section 10: Gender-Specific Challenges**

**21. As a girl, do you feel that you face unique challenges in continuing your education compared to boys?**

- ***Follow-up:** Can you elaborate on these challenges and how assistance has helped or could help address them?*

**22. Has this free meal service program reduced any gender-specific barriers, such as expectations to leave school to help at home or marry early?**

- ***Follow-up:** What other support would help break down these barriers?*

**23. Do you feel that the free meal service should focus on specific challenges faced by girls in rural or underprivileged areas?**

- ***Follow-up:** How can the program be tailored to better support girls facing these specific challenges?*

## **Section 11: Long-Term Goals and Career Aspirations**

**24. How do you think this free meal service program can help students (especially girls) from your community to develop awareness towards nutrition benefits and nutrition requirements faced by students?**

**25. What changes do you think should be made to the free meal service program to create better awareness among students to value healthy living?**

## **Section 12: Social Change and Community Development**

**26. Do you think the free meal service program is helping to bring about social change in your community?**

- ***Follow-up:** What specific changes have you noticed (e.g., more girls going to school, reduced dropout rates, increased community support)?*

**27. How do you think the free meal service program can contribute to the broader development of your community?**

- ***Follow-up:** Do you think this program could be expanded to offer other forms of community support (e.g., health, and nutritional awareness)?*

**28. What role do you think parents and community leaders can play in supporting girls' education alongside this free meal service program?**

- ***Follow-up:** How can the program involve them more effectively?*

### **Section 13: Program Sustainability and Expansion**

**29. Do you believe the free meal service program should continue beyond 12th grade?**

- ***Follow-up:** Should it be extended to include support for higher education?*

**30. Do you think there are other areas in your education where a free meal service program or other forms of support are needed?**

- ***Follow-up:** What areas do you think are under-supported (e.g., technology access, extracurricular activities)?*

**31. How do you think the program could be expanded to include more students in your community or neighboring communities?**

- ***Follow-up:** What challenges might arise from such an expansion?*

### **Section 14: Future Recommendations**

**35. What advice would you give to the program managers or policymakers to improve this free meal service program?**

- ***Follow-up:** If you could change one aspect of the program, what would it be?*

**36. If GMDC were to introduce additional programs (e.g., skill development, digital literacy), would you be interested in participating?**

- ***Follow-up:** What kind of programs would you find most beneficial to complement the free meal assistance?*

**37. How can the program better communicate with students like you about the assistance being offered and other opportunities available?**

- ***Follow-up:*** *Are there any platforms or communication channels you prefer (e.g., social media, school announcements, community meetings)?*

**Facilitator's Closing Remarks:**


- ☐ Summarize the key points discussed during the FGD.
- ☐ Thank the participants for their time and insights.
- ☐ Let them know how their feedback will contribute to improving the program.

## APPENDIX 2: Weekly Menu

### Weekly Menu of Food

**Schedule-II**  
**Weekly Menu**

Sr. No.	Day	Item-1	Item-2	Item-3	Snacks Item
1	Monday	Rice	Dal/Subji	Roti/Thepla	Fry Masala Chanadal/Roasted Chana
2	Tuesday	Rice	Dal/Subji	Roti/Thepla	
3	Wednesday	Pulav	Dal Dhokli		Chakri
4	Thursday	Rice	Dal/Subji	Roti/Thepla	Sukhadi
5	Friday	Veg. Khichadi	Dal/Subji	Roti/Thepla	
6	Saturday	Rice	Dal/Subji	Roti/Thepla	



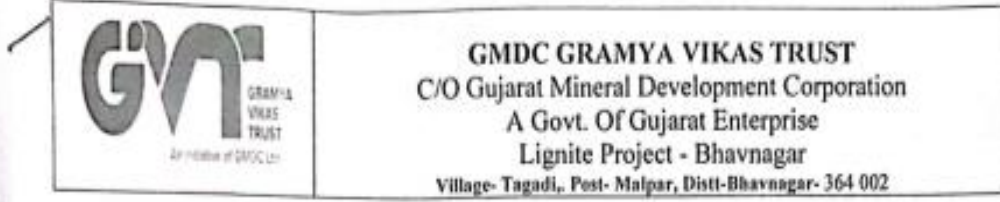
### APPENDIX 3: List of Beneficiaries in School Wise of One Month

Sr. No	School No.	School Name	Beneficiary
			Total
1	1	KUMBHARVADA CIRCLE	8554
2	2	KUMBHARVADA CIRCLE	6134
3	3	BANUBAI NI VADI-KUMBHAR	8635
4	4	BANUBAINI WADI	7694
5	5	RANIKAA	2504
6	7	AMBIKA - MAMA KOTHA	1713
7	8	PRABHUDAS TALAV	3512
8	10	ANANDVIHAR AKHADO PRI. SCH.	3997
9	11	K.V. VALKATE GATE	12337
10	12	VALKATE GATE	8041
11	13	KHEDUTVAS	12639
12	14	ANANNAGAR	6589
13	15	JALARAM ANANDNAGAR	5392
14	18	DIPAKCHOWK -ANANDNGR	2015
15	19	DIPAKCHOWK-ANANDNGR	3153
16	20	K.V. - DIAMOND CHOWK	6590
17	21	DIAMOND CHOWK-ENGLISH MEDIUM	1815
18	22	DIAMOND CHOWK	4968
19	24	SUBHASH NAGAR PUL	3452
20	25	K.V. - A.V. SCHOOL	5174
21	28	RASALA CAMP	2456
22	30	NR. A.O. OFFICE, NAVAPARA	2125
23	31	K.V. NANI MAJIRAJ	2304
24	33	NANI MAJIRAJ	2513
25	36	HALURIYA	4158
26	37	MOTI MAJIRAJ HALURIYA	2595
27	38	PANVADI	6386
28	40	NIRMAL NAGAR VADVA	3307
29	42	NR. SIDI NA TAKIYA	7509
30	44	K.V. VADVA WASHING GHT.	5101
31	45	VADVA WASHING GHT.	2661
32	47	B/H MOTIBAG	3653
33	48	MILL CHALI	3778
34	49	NARI ROAD KUMBHARVADA	24338



35	50	NARI ROAD KUMBHARVADA	12859
36	51	NARI ROAD	11390
37	52	GUJ. HS. BOARD- NARI RD.	14512
38	53	CHITRA GODAWN	7869
39	54	CHITRA GODAWN	11121
40	55	FULSAR	9599
41	58	VITHALVADI	3766
42	59	SHASTRINAGAR	7431
43	60	SHASTRINAGAR	8044
44	61	SHASTRINAGAR-ENGLISH MEDIUM	1316
45	62	HADA NAGAR	6152
46	63	HADA NAGAR	9178
47	65	BORTALAV	16100
48	67	CHANDRAMOULI	7106
49	68	GAUSHALA -GHOGHA RD.	10821
50	69	LAMBEHANUMAN-SARDAR NGR.	9627
51	70	LAMBEHANUMAN-SARDAR NGR.	6843
52	72	VARDHAMANNGR-BHARAT NGR.	9255
53	73	SARDARNAGAR	4520
54	76	BHARATNAGAR	8929
55	80	VIDYANAGAR	919
56	81	MILITARY SOC.-CHITRA	9805
57	83	MARUTI YOG	10071
58		JAGDISHVRANAND SCHOOL	7557
59		NARI KUMAR SHALA	8196
60		NARI KANYA SHALA	5361
61		INDIRANAGAR SCHOOL	12048
62		SIDSAR SCHOOL	21116
63		ADHEVADA SCHOOL	11431
64		TARSAMIYA SCHOOL	15904
65		GHANSYAMNAGAR SCHOOL	14656
66		RUVA SCHOOL	6224
67		AKWADA SCHOOL	15917
68		JAT VISTAR SCHOOL	743
<b>Total</b>			<b>504178</b>

## APPENDIX 4: Report



### અહેવાલ:

પ્રધાનમંત્રી પોષણ યોજના અંતર્ગત ભાવનગર મ્યુનીસીપલ કોર્પોરેશન હેઠળ આવતી ૫૭ શાળાઓના બાળકોને મધ્યાહન ભોજન પૂરું પાડવા માટે અક્ષયપાત્ર ફાઉન્ડેશન દ્વારા વર્ષ ૨૦૧૫-૧૬ માં ભાવનગર ખાતે "મધ્યાહન ભોજન કાર્યક્રમ" માટે સેન્ટ્રલ કિચન બનાવવાની કામગીરી ચાલુ કરવામાં આવેલ. જે સમયે જીએમડીસી - ગ્રામ્ય વિકાસ ટ્રસ્ટ, દ્વારા તેની સી.એસ.આર. પ્રવૃત્તિ હેઠળ ૩૮૫ લાખ રૂપિયા ડોનેશન તરીકે અક્ષયપાત્ર ફાઉન્ડેશનને ફાળવેલ. હાલ અક્ષયપાત્ર ફાઉન્ડેશન દ્વારા ભાવનગર મ્યુનીસીપલ કોર્પોરેશન હેઠળ આવતી ૫૭ શાળાઓના દરરોજના ૧૮૦૦૦ બાળકોને મધ્યાહન ભોજન પૂરું આપવામાં આવી રહેલ છે.

અક્ષયપાત્ર ફાઉન્ડેશન દ્વારા ભાવનગર ખાતે આવેલ સેન્ટ્રલ કિચન માં ફાઇ સેક્શન રૂમ વધારવા માટે રૂપિયા ૮,૨૬,૦૦૦/- ગ્રાન્ટ ફાળવવા માટે તારીખ ૨૮ એપ્રિલ ૨૦૨૨ નાં રોજ જીએમડીસી વડી કચેરી અમદાવાદ ખાતે રજુઆત કરેલ. જીએમડીસી - ગ્રામ્ય વિકાસ ટ્રસ્ટ, દ્વારા તેની સી.એસ.આર. પ્રવૃત્તિ હેઠળ તારીખ ૨૩/૦૧/૨૦૨૩ નાં પત્રથી ઉપરોક્ત કામ માટેની વહીવટી મંજૂરી આપવામાં આવેલ.

અક્ષયપાત્ર ફાઉન્ડેશન, ભાવનગર ખાતે આવેલ સેન્ટ્રલ કિચનમાં ફાઇ સેક્શન રૂમ વધારવા માટે ની કામગીરી ચાલુ કરવામાં આવેલ. જે કામગીરી પૂર્ણ થઈ ગઈ છે.

અક્ષયપાત્ર ફાઉન્ડેશન દ્વારા ભાવનગર મ્યુનીસીપલ કોર્પોરેશન હેઠળ આવતી સરકારી ૫૭ શાળાઓના વિદ્યાર્થીઓને દર મહીને અંદાજિત ૫.૪૦ લાખ અને વર્ષે ૬૪ લાખ બાળકોને "મધ્યાહન ભોજન" પૂરું પાડવામાં આવે છે.



## APPENDIX 5: Feedback

નગર પ્રાથમિક શિક્ષણ સમિતિ - ભાવનગર  
સંચાલિત

શ્રી જલારામ બાપા પ્રાથમિક શાળા નં. ૧૪  
(કુમાર શાળા)  
આનંદનગર, ભાવનગર.

તારીખ: ૨૫/૧/૨૩

પ્રતિશ્રી,  
અધ્યક્ષશ્રી,  
અસીયપાત્ર કમિશનર, ભાવનગર

વિષય:- અસીયપાત્ર કમિશનર પ્રત્યેના અત્યારની વ્યક્તિગત અભિપ્રાય.

આદિનય સાથે જણાવવાનું કે અસીયપાત્ર કમિશનર કાઉન્સિલર તરફથી અમારું લોજીસ્ટિક પૌષ્ટિક બાબતોને આરોગ્યપૂર્ણ છે. સમાજ વાનગીઓ ગરમા-ગરમ અને મસાલેદાર હોય છે. બાળકોનાં આરોગ્યને ધ્યાનમાં રાખી પુરતી ગુણવત્તાવાળી ખોરાક આપવામાં આવે છે. સ્વચ્છતાની પુરેપુરી કાબજી લઈને ખોરાક તૈયાર કરવામાં આવે છે. લોજીસ્ટ સાથે સૂકો નાસ્તો પણ પૌષ્ટિક અને ગુણવત્તાપૂર્ણ હોય છે. પછાત વિસ્તારનાં બાળકોને ઘરે રહે તેમજ અમારું જમવાનું મળતું નથી. તો આ અસીયપાત્ર દ્વારા આપવામાં આવતું લોજીસ્ટ જમીને બાળક પુરતો થાય છે. છેલ્લા પાંચ વર્ષથી અસીયપાત્ર કમિશનર દ્વારા આપવામાં આવતું લોજીસ્ટી શાળામાં સૌંદર્ય ૧૦૦% લાગતીનું પ્રમાણ રહેલું છે. લોજીસ્ટ પરોવાયાની વ્યવસ્થા ખૂબ જ સારી છે. સંસ્થા ખૂબ જ પ્રગતિ કરે અને બાળકોને કાયમી લોજીસ્ટ પુરું પાડે તેવી અભ્યર્થના કરું.

આ અસીયપાત્ર  
મુખ્ય શિક્ષક  
શ્રી જલારામ બાપા પ્રા. શાળા નં. ૧૪  
આનંદનગર, ભાવનગર.





નગર પ્રાથમિક શિક્ષણ સમિતિ-ભાવનગર  
સંચાલિત



## પંડિત દિનદયાળ ઉપાધ્યાય સંસ્કાર ધામ ભા. શા. નં. ૭૦

લંબે હનુમાન, સરદારનગર, ભાવનગર.

ખ. નં. :

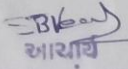
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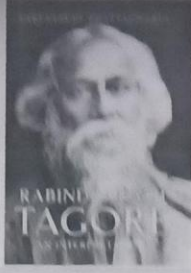
પ્રતિ,  
વ્યવસ્થાપક શ્રી,  
અક્ષયપાઠ ફાઉન્ડેશન, ભાવનગર

વિષય:- અક્ષયપાઠ ફાઉન્ડેશન પુત્રોના અમારો  
વ્યક્તિગત અભિપ્રાય

અવિનય ઉપરોક્ત વિષય અન્વયે અક્ષયપાઠ સંસ્થા  
દ્વારા અમારી શાળાના બાળકોને આપવામાં આવતા ભોજન  
બાબતે અમારો વ્યક્તિગત અને સ્પષ્ટ અભિપ્રાય આ  
પ્રમાણે છે.

- સંસ્થા દ્વારા આપવામાં આવેલ પોષ્ટિક ગુણવત્તી  
ધરાવતું ભોજન આપવામાં આવે છે. દરરોજ વિવિધ  
પ્રકારની વાનગીઓમાં સ્વાદ, દેખાવ અને ગુણવત્તી ખુબ સારી  
હોય છે. સંસ્થા દ્વારા સપ્તમાસ ભોજન આપવામાં આવે છે.  
ભોજન ઉપરાંત બાળકોને ગમતી મૂકી નાસ્તો પણ  
આપવામાં આવે છે. સંસ્થા દ્વારા ભોજન પહોંચાડવાની  
વ્યવસ્થા પણ સરસ રીતે ગોઠવવામાં આવી છે. પાસ  
ના બાળકોને ગરમાગરમ ભોજન પીરસવામાં આવે છે.  
ઉપરાંત અક્ષયપાઠના વસોડામાં પણ સ્વચ્છતા અને સુદૃઢતા  
શાખવામાં આવે છે. આપની આ હામગીરી ખુબ જ  
પ્રશંસનીય છે.

  
આચાર્ય  
ભા.શા.નં. ૭૦  
લંબેહનુમાન, ભાવનગર



## ન.પ્રા.શિ.સમિતિ, ભાવનગર સંચાલિત

બોર્ડ-13 (કે.વ. શાળા-22), (DISE CODE :- 24140506136)

શ્રી રવીન્દ્રનાથ ટાગોર કન્યા પ્રા.શાળા નં.-20,

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તા. ૨૬/૦૩/૨૦૨૫.

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ભાવનગર

વિષય : અફીચપાઝ દ્વારા અપાતા મદદચાહત ભોજન અને  
અમારો આભાર તથા સંસ્થા પ્રત્યે આભાર દર્શન.

જયભારત માથે ઉપરોક્ત વિષય અન્વયે અફીચપાઝ સંસ્થા  
દ્વારા દરરોજી શાળામાં બાળકોને આપવામાં આવતા ભોજન બાબતે અમારો  
વ્યક્તિગત અનુભવ/અભિપ્રાય નીચે પ્રમાણે છે.

- સંસ્થા દ્વારા વિવિધ અને પૌષ્ટિક ગુણધર્મો ધરાવતી વાનગીઓ આપવામાં  
આવે છે.
- આ વાનગીઓ ગુણ, દેખાવ અને સ્વાદમાં ઉત્કૃષ્ટ હોય છે.
- સંસ્થા દ્વારા બાળકોને પ્રસન્ન તાજું ભોજન આપવામાં આવે છે.
- તેઓ બાળકોને ભોજન ઉપરાંત પૌષ્ટિક અને તંદુરસ્ત અનુરૂપ શુક્રો નાસ્તો  
પણ આપે છે.
- સંસ્થા દ્વારા નિયત સમયે ભોજન પહોંચાડવાની સુંદર વ્યવસ્થા હોવાથી  
ગરમ-ગરમ ભોજન બાળકોને મળી રહે છે.
- સંસ્થાના સ્તોત્રોની સ્પર્ધા સારાંહનીય છે.

આમ, જે સ્પષ્ટ અભિપ્રાય આપવામાં આવે તો બાળકો  
માટેની આ ભોજન વ્યવસ્થા વર્તમાન સ્થિતિમાં અત્યંત ઉત્કૃષ્ટ છે. ૨૦૨૪  
ની બાળકો માટે સેવા રત આ સંસ્થાનો સત્તા પરિવાર વતી આભાર વ્યક્ત  
કરીએ છીએ.

ઈ. ૧૨.૩.૨૦૨૫  
મુખ્યશિક્ષક

શાળા નં. 20  
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નગર પ્રાથમિક શિક્ષણ સમિતિ, ભાવનગર સંચાલિત  
**પંડિત દીનદયાળ ઉપાધ્યાય સંસ્કારધામ**

**કે. વ. શાળા નં. ૬૯**

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તારીખ : 27-3-24

પ્રતિ,  
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વિષય : મધ્યાહન ભોજન અંગે અમારો પ્રતિસાદ આપવા બાબત.


સવિનય જય ભારત સાથે જણાવવાનું કે શ્રી અક્ષયપાત્ર ફાઉન્ડેશન, ભાવનગર દ્વારા છેલ્લા ત્રણ વર્ષથી નગર પ્રાથમિક શિક્ષણ સમિતિ હસ્તકની શાળાઓમાં બાળકોને મધ્યાહન ભોજનની સેવા મળી રહી છે.

દરેક બાળકને પૂરતા પ્રમાણમાં ગુણવત્તા અને પોષક તત્વો સભર ગરમાગરમ ભોજન સમયસર પહોંચાડવા માટે આ સંસ્થા સરાહનીય કાર્ય કરી રહી છે.

આ અંગેના અમારા પ્રતિભાવો નીચે મુજબ છે.

- ભોજન બાળકોને ભાવે તેવું વિવિધતા સભર હોય છે તથા અત્યંત સ્વાદીષ્ટ અને પોષકતત્વો થી ભરપૂર હોય છે.
- વાનગી નો દેખાવ પણ એટલો સુંદર હોય છે કે બાળકો જમ્યા વગર રહી જ ન શકે.
- વાનગીનો જથ્થો પણ બાળકોને પૂરતા પ્રમાણમાં મળી રહે એટલો હોય છે.
- વિતરણ વ્યવસ્થા અત્યંત નિયમિત અને ભોજનના સમયને અનુરૂપ છે.
- સંસ્થા દ્વારા 'કુડ સેફ્ટી એક્ટ' ના દરેક નિયમો ચુસ્તપણે પાળવામાં આવે છે. જે અમને તેની મુલાકાત દરમિયાન માલુમ થયું.
- વાનગી બાબતે કોઈ પણ સુચન શાળા દ્વારા કરવામાં આવે તો સંસ્થા દ્વારા તરત જ તેમાં ફેરફાર કરી આપવામાં આવે છે.
- સંસ્થાના દરેક કર્મચારીઓ અત્યંત વિનમ્ર છે.

આપની સંસ્થા દ્વારા જ્યારથી ભોજનની સેવાઓ શરૂ થઈ ત્યારથી શાળાના મોટા ભાગના બાળકો ભોજનનો લાભ લેતા થયા છે.

  
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