

GOVERNMENT OF INDIA  
MINISTRY OF EDUCATION  
DEPARTMENT OF SCHOOL EDUCATION AND LITERACY  
**LOK SABHA**  
**UNSTARRED QUESTION NO-107**  
**ANSWERED ON- 03.02.2025**

**PM POSHAN Scheme**

107. Shri Baijayant Panda:

Will the Minister of EDUCATION be pleased to state:

- (a) whether the Government has conducted any study, survey, or research on the Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) (Erstwhile Mid-Day Meal) scheme to evaluate the quality and nutrition provided to students;
- (b) if so, the details thereof, including the parameters used for assessing the quality and nutrition of food provided to children under the scheme;
- (c) whether there are any specific guidelines/framework established by the Government to ensure that the mid-day meals provided to students meet the recommended calorie and nutrient intake requirements; and
- (d) if so, the details thereof and the steps to be taken by the Government to upgrade the scheme?

**ANSWER**

**MINISTER OF STATE IN THE MINISTRY OF EDUCATION**

**(SHRI JAYANT CHAUDHARY)**

(a) to (d) : Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) Scheme is implemented in partnership with States/ UTs for providing one hot cooked and nutritious meal to children studying in Balvatika (just before class I) and the classes I to VIII of Government and Government-aided schools on all school working days. The overall responsibility for smooth functioning of the scheme and the day-to-day administration of the scheme lies with the State Governments and UT Administrations. Nutrition and food norms under the scheme are as under:

<b>S. No.</b>	<b>Items</b>	<b>Primary &amp; Balvatika</b>	<b>Upper Primary</b>
<b>A) Nutrition norm per child per day</b>			
1.	Calorie	450	700
2.	Protein	12 gms	20 gms
<b>B) Food norms per child per day</b>			
1.	Food grains	100 gms	150 gms
2.	Pulses	20 gms	30 gms
3.	Vegetables	50 gms	75 gms
4.	Oil & fat	5 gms	7.5 gms
5.	Salt & condiments	As per need	As per need

To ensure quality and nutrition, the meal is prepared of fortified rice (Iron, folic acid and Vitamin), double fortified salt (Iron & Iodine) and fortified oil (Vitamin A & D). Many States and UTs are also providing additional food items viz., eggs, fruits, milk, ragi malt and chikki etc.

The Government of India has issued detailed guidelines on quality, safety and hygiene to ensure serving of good quality nutritious meal under the Scheme. All the States/ UTs were advised to adhere to these Guidelines. These guidelines are available on official website <https://pmposhan.education.gov.in>. The guidelines of the PM POSHAN Scheme, inter-alia, provides for instructions to schools to procure Agmark quality and branded items for preparation of meals, training to Cook-cum-Helpers, tasting of meals by members of School Management Committee including at least one teacher before serving the hot meal to children. In addition, the States and UTs are advised to do testing of meals through NABL accredited laboratories. Section 28 of National Food Security Act, 2013 inter-alia envisages that every local authority, or any other authority or body, as may be authorized by the State Government, shall conduct or cause to be conducted, periodic social audits on the functioning of the scheme and cause to publicize its findings and take necessary action, in such manner as may be prescribed by the State Government. The States/UTs are required to conduct Social Audit in all districts in at least 20 schools or 2% of the schools, whichever is higher for each district. The responsibility for taking action and ensuring complaisance on the Social Audit findings rests with the State/UT Nodal Department implementing the PM POSHAN Scheme. The Food Corporation of India (FCI) is given responsibility for issue of food grains of best available quality, which will in any case be at least of Fair Average Quality (FAQ). The FCI appoints a Nodal Officer for each State to take care of various problems in supply of food grains under the PM POSHAN Scheme. The District Collector/CEO of Zila Panchayat ensures that food grains of at least FAQ are lifted after joint inspection by a team consisting of FCI and the nominee of the Collector and/or Chief Executive Officer, District Panchayat, and confirmation by them that the grain conforms to at least FAQ norms. Training of Cook-cum-Helpers are done on nutrition, cooking processes, health and hygiene, preparation of raw grains and vegetables, recipes, serving skills etc. in collaboration with Ministry of Tourism, Government of India through their Institutes of Hotel Management and Food Craft Institutes, FSSAI, State Agricultural Universities etc. In order to improve performance and extent of implementation, the scheme inter-alia provides elaborate monitoring mechanism inter-alia State Steering-cum-Monitoring Committee under the Chairpersonship of Chief Secretary, District level Committee under the Chairpersonship of senior-most MP of Lok Sabha, District level Steering-cum-Monitoring Committee under the Chairpersonship of District Collector.

\*\*\*\*\*