

Integrating Millets into Mid-Day Meal

Purpose:

- To work out the modalities of integrating millets into MDM program >> the type of millets, recipes, cost estimations and communication
- To pilot the work as a part of the RRA program in Doulatabadmandal.

Process:

PART A :

- Organise a workshop with the select women preparing meals for the MDM + two some experienced resource persons + few school teachers + few students + related officials
 - Identify recipes with different millets (based on consensus within the group of participants)
 - Prepare the recipes with the type of millets proposed (Jowar/ ragi / korra / sama) – the millets and other material on sample basis can be purchased and kept.
 - Finalise the millet and the recipe >> based on ranking from the group considering:
 - Liking of children
 - Ease of preparation – by the women who cook MDM
 - Nutrition value of the recipe
 - Cost of the recipe.
- ***Prepare a detailed proposal for taking up the recipe in the Mandal in all schools***
- Approval of the proposal by District collector

PART B:

- Training of the women cooks on the recipe
- A nutritional awareness campaign with children on millets (focused on the recipe) and for the parents
- Final approval from the district collector
- Estimating the quantities required
- Establishing production and procurement >> with support from INSIMP.
- Establishing supply channels for the millets to reach the women who cooks MDM

Budget:

Budget for PART A – mainly for a one day Millet Recipes workshop is to be supported (from ATMA)

50 participants x one day x 500 Rs. =25,000/-

Cost of resource persons :Rs. 2000 x 1 day = 2000

Travel cost of two resource persons = Rs.4000 /-

Total cost of the workshop : Rs.31,000/-

OUTPUT :

Detailed program plan evolved from the primary stakeholders of MDM > children + teachers
+ women cooks + parents