PM POSHAN Scheme

The Government has approved the Pradhan Mantri Poshan Shakti Nirman (PM POSHAN) scheme, earlier known as the Mid-Day Meal Scheme, to provide hot cooked meals to students in Government and Government-aided schools. The scheme runs from 2021-22 to 2025-26 and is managed by the Ministry of Education.

Key Features of PM POSHAN:

1. **Inclusion of Pre-school Children:** Hot meals are now provided to children in
2. **pre-schools (Balvatika) and students in Classes I to VIII.Tithi Bhojan:** Community members can provide special meals for children on festivals or special occasions.
3. **School Nutrition Gardens:** Schools are encouraged to develop gardens where students can learn about nature and gardening.
4. **Social Audit:** Regular monitoring of the scheme is mandatory in all districts to ensure fairness and effective spending.
5. **Vocal for Local:** Schools are encouraged to use locally grown food like millets and vegetables to support local farmers and improve nutrition.
6. **Special Focus Areas:** Extra nutrition is provided in districts with high malnutrition rates, tribal districts, and aspirational districts.
7. **Disaster Management:** During school closures due to disasters, hot meals or food allowances will be provided to children.

Ensuring Quality and Safety:

- Meals must meet nutrition standards and be prepared with branded, Agmark-certified ingredients.
- Cook-cum-helpers receive proper training.
- Meals are tasted by members of the School Management Committee, including teachers, before being served.

Detailed guidelines for quality and hygiene are available on the official website: pmposhan.education.gov.in.

The scheme aims to ensure nutritious meals for children while promoting community involvement and local economic development.

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