

AKSHAY PATRA



NAME OF PROJECT : **AKSHAYAPATRA**
IMPLEMENTING PARTNER : **AKSHAYA PATRA FOUNDATION**
LOCATIONS : **ANDHRA PRADESH**
SYNERGY WITH DEVELOPMENTAL
INITIATIVES : **GOVT. MID-DAY MEAL (MDM) SCHEME; MDG –ACHIEVE
UNIVERSAL PRIMARY EDUCATION**
CAUSE : **PROMOTION OF EDUCATION AND CHILD HEALTH THRU SCHOOL
BASED MID-DAY MEALS**



Hunger and Malnutrition has been considered as one of the prime factor hampering the education process in this country. Hunger and malnutrition is hardly a positive environment for learning. It is realization of this fact that has rolled out the Mid-Day Meal Program. HPCL CSR is bridging the gap by providing hygienic and nutritious food to students from rural areas of Visakhapatnam through specialized agencies. This program has addressed a vital requirement of young children from rural areas belonging to economically marginalized section. The intervention through this program has resulted in higher enrolments and negligible drop-outs from schools. This has also converted education into quality education by bringing smiles to little faces and contributed to overall results of such schools.

OBJECTIVES:

- To avoid classroom hunger
- To increase school attendance
- To address malnutrition
- To increase school enrolment
- To improve socialization among castes
- To empower women through employment

KEY STAKEHOLDERS:

- HPCL
- Akshaya Patra Foundation
- Concerned Government bodies at National, State, District, Block, Village Levels
- Partner Schools covered under MDM Scheme
- Students and their families

KEY STRATEGIES:

- Centralized kitchen
- Consideration to regional preferences in the menu
- Identification of a feasible location for kitchen
- Distribution of hot meals on time
- The meals cooked based on daily estimates of attendance

OUTCOMES:

- Hot and nutritive meals served to students on time under MDM Scheme
- Food grain saved
- Cleaner fuel used and wood saved
- Reduced burden on school resources

IMPACTS:

- Filling the last mile gap in implementation of national schemes
- Food saving and minimization of wastage
- Improved health
- Cooked food served instead of distribution of raw food grains
- Teaching time saved
- Addressing the problems related to storage of food grains at School
- Cleaner local environment