

PPT PRESENTATION ON ESTABLISHMENT OF CLUSTER KITCHENS IN ANDHRA PRADESH

Presentation Schedule:

Date: 20/09/2017 and 21/09/2017 (TENTATIVE)

Time: 10:30 to 5:30

Venue: Conference Hall, O/o CSE, Ibrahimpatnam

Time allotted for each presentation: 15 min + 5 min discussion = Total 20 min.

Presentation should cover the following points:

1. Objectives of the organization.
2. Overall profile of the organization.
3. Work experience in the similar nature jobs or in the field of non-profitable activities. List of projects executed in India, few of which can be discussed in details along with pictures/videos.
4. Capability and financial abilities to undertake this type of project.
5. Project planning and execution strategy, with specific emphasis on time schedule.
 - a. Proposed plan to establish cluster kitchen -
 - b. Human Resources- Supplier's manpower availability (HR, Finance, Accommodation and MIS). Current capacity to run the cluster kitchen.
 - c. Arrangements of funds - Own contribution/Govt support
 - d. Accommodation - Own building / Proposed construction (as per the norms recommended by Govt).
 - e. Transportation and delivery.
 - f. Time period required to make the cluster kitchen full operational.
6. Protocols for Procurement, Storage and Hygiene.
7. Protocols for monitoring of daily operations of cooking.
 - a. Before cooking: Preparation of food material

- b. During cooking: Hygiene practices for cooking, packing and water used for cooking.
 - c. After cooking: Time between cooking, packing and supplying to the end point of the school. Maintenance of required temperature.
 - d. Quality check at schools and feedback system and food testing mechanism.
8. MIS and real time data tracking system.
 9. Critical areas identified in the scope of work, if any and proposed solutions.
 10. Supply of other nutritious food item, if any from the agency side.
 11. Adjustment of the existing cooks in the cluster kitchens: The Honorarium for adjusted CCH will be paid @ 1000/- per month. Could the agency pay any additional remuneration/allowances other than the Government allotted Honorarium. If yes, how much?
 12. Medical check-ups for ensuring that the workers/helpers working at centralized kitchens are free from any disease, particularly contagious diseases.

Note: Each agency will be given below five clusters.