



# Eat Right School Matrix

#### What is the ERM?

The Eat Right School matrix has been conceptualized by FSSAI as a monitoring and evaluation tool to assist in creating a safe and wholesome environment from childhood. The matrix has been created for ease of implementing various school focussed programmes across ministries. This matrix is an amalgamation of the pre-requisites and desirables that each and every school must incorporate in their management/teaching practices.

**Instructions for Schools:** (*Please read the following before filling up the matrix*)

- Any recognised school can register for the Eat Right School Programme
- The general information must be provided
- The matrix has three sections with scores attached to it.
- The schools may furnish information annually
- The school will be provided with a certificate once the ERM has been submitted.
- The certificate will be valid for two years.
- The resources required to become an Eat Right School are placed at <a href="https://www.fssai.gov.in/eatrightschool/">https://www.fssai.gov.in/eatrightschool/</a>

#### **Marking Scheme**

- The Eat Right Matrix has been made keeping in mind the convergence with all programmes pertaining to schools so that a holistic view may be undertaken.
- Section A has to be filled by all schools and has 32 marks.
- Section B is for schools (Govt/Govt Aided) that provide IFA supplementation and Deworming tablets. It is of 2 marks in total.
- Section C is for any school that has a eating or a food distribution facility. It comprises of 12 marks.
- Passing Score
  - Section A Min 75% 24/32
  - Section A+B (if applicable) Min 75% of A+ Min 50% of B- 25/34
  - Section A+B+C (if applicable)- Min 75% of A+ Min 50% of B and C- 31/46





# **Enrolment Form**

### **General Information**

1.	Name of the School
2.	Address of School
3.	Type of School – Government/ Private/ Govt funded
	a. Primary b. Middle c. Senior d. Residential e. Day-boarding
4.	Name of the Principal
5.	Nodal Contact Details
	a. Name Designation
	b. MobileEmail
6.	School Affiliation Code
7.	Student Strength – Primary Middle Senior
8.	Food Business Operator –
	a. Canteen/Food Shop/Vendors/Kiosk
	b. Kitchen/Mess
	c. None
9.	Mid-day Meal
	a. Provided – Yes No





### **Eat Right School Checklist**

Section A: For all schools							
S.n o	Action by School	Evidence	Total Points	Remarks			
	Curricular & Co-Curricular Inclusion						
1.	Supplement ongoing curriculum with Eat Right resource material (Yellow Books 1 & 2, Activity Book/ Adulteration test kit/Food Safety Guidebook for teachers / Pink Book/)	Certificate by the Principal		<ul> <li>5 points for inclusion of Yellow Book in at least 5 classes</li> <li>2 Points for Activity book in at least 3 classes</li> <li>2 Points for Food Safety Guidebook for teachers in at least 6 classes</li> <li>1 point for Pink Book in at least 2 classes</li> </ul>			
2.	Engage students in co-curricular activities (school assembly/poster/deb ate /Prabhat Pheris/Workshops etc.)	Activity schedule + Photos/ report certified by principal	10	2 points for each activity conducted			
3.	Health & Wellness Ambassador/s nominated and certified through online certification program (Eat Right School portal)	Upload Online certificate for all certified H&W coordinators. Minimum two ambassador	2	1 point for each Certified H&W Ambassador			





4.	Encourage eating	Advisory note to	2		
	fruits, healthy local	parents by the		1-Administrative	
	and seasonal snacks	school authority		action taken by	
	(makhana, nuts,	+ Menu Plan		school	
	puffed rice, millets			1- Any best practice	
	etc.) and healthy			or innovation by the	
	beverages (water,			school	
	coconut water, lassi,				
	nimbu paani etc) and				
	green leafy				
	vegetables in Tiffin				
	Alignment with WASH	l Programme/ Swad	chh Vid	yalaya Scheme	
5.	Availability of	Photo +	2	Yes – 2	
	portable drinking	certificate from		No - 0	
	water	the head of the			
		school			
6.	Dust bins are	Photo +	2	Yes – 2	
	provided & waste	certificate from		No - 0	
	disposal is done	the head of the			
	regularly	school			
7.	Availability of hand	Photo +	2	Yes – 2	
	washing	certificate from		No - 0	
	facilities(soap/water)	the head of the			
	A 11 1 1111 C	school			
8.	Availability of	Photo +	2	Yes – 2	
	operational toilets	certificate from		No - 0	
		the head of the			
	T . 156 1	school			
	Total Marks	32			
		or Govt/Govt aided			
		with School Health		1	
9.	Encourage students	Share certified	2	1 – IFA	
	to consume IFA tablet	monitoring		supplementation	
	and deworming	schedule		1 – Deworming	
	tablets as per			tablets	
	MoHFW guidelines				
	Total Marks	2	<u> </u>		
Section C: For Govt/Govt aided Schools and Private Schools with					
Mess/Kitchen/Catering/Food Vendor					





Alignment with Nutrition Programmes					
Licensing/Registration of canteens/kitchens/fo od vendors with FSSAI	Upload the document with registration/licen se number provided by FSSAI	2	2 -To be done on the FSSAI FLRS website		
Hygiene Rating of the canteens/kitchens/fo od vendors	Upload the certificate with the Hygiene Rating	5	5 – hygiene rating to be done by third party audit agencies listed by FSSAI		
Provide fruits, healthy local and seasonal snacks (makhana, nuts, puffed rice, millets etc.) and healthy beverages (water, coconut water, lassi, nimbu paani etc) and green leafy vegetables in mid-day meal menu/Mess/Kitchen/Canteen	Upload Menu Plan of the food being provided in MDM/ Canteen/Mess/ Kitchen	5	5- Inclusion of local and seasonal/ nutritious foods/ healthy beverages in MDM/ Canteen/Mess/Kitch en		
Total Marks	12				
GRAND TOTAL (46)		Section A - 32			
		Section B - 2 Section C - 12			
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# **Self-Declaration**

All the information filled in this application is True, Complete and Correct to the best of my knowledge and belief. We would like to participate in the 'Eat Right School' initiative and wish to be declared as 'Eat Right School'.

Name:	Date:	
Signature (Head of the School):	School Stamp:	