

# बिहार शिक्षा परियोजना परिषद्

शिक्षा भवन, राष्ट्रभाषा परिषद् परिसर,  
सैदपुर, राजेन्द्रनगर, पटना-800004



## Bihar Education Project Council

Shiksha Bhawan, Rashtrabhasha Parishad Campus  
Saidpur, Rajendra Nagar, Patna-800004

पत्रांक:  
सेवा में,

CWM/5508

दिनांक: 16/10/12

Dy. Dir.  
for M.A.

Supr.

निदेशक  
मध्याह्न भोजन योजना,  
बिहार, पटना।

विषय:

मध्याह्न भोजन योजना अन्तर्गत भारत सरकार के दिशा-निर्देश के आलोक में  
किचेन शेड-सह-भंडारगृह निर्माण हेतु संशोधित व्यय आकलन उपलब्ध कराने  
के संबंध में।

प्रसंग:-

आपका प्रत्रांक-7/यो0-13/06 1410, दिनांक 07.09.2012

महाशय,

उपर्युक्त विषयक आपके प्रसंगाधीन प्रत्रांक के आलोक में 28 वर्गमीटर के किचेन  
शेड-सह-भंडारगृह के निर्माण हेतु स्केच प्लान एवं स्थूल प्राक्कलन आपके सूचनार्थ एवं  
आवश्यक कार्यार्थ संलग्न है।

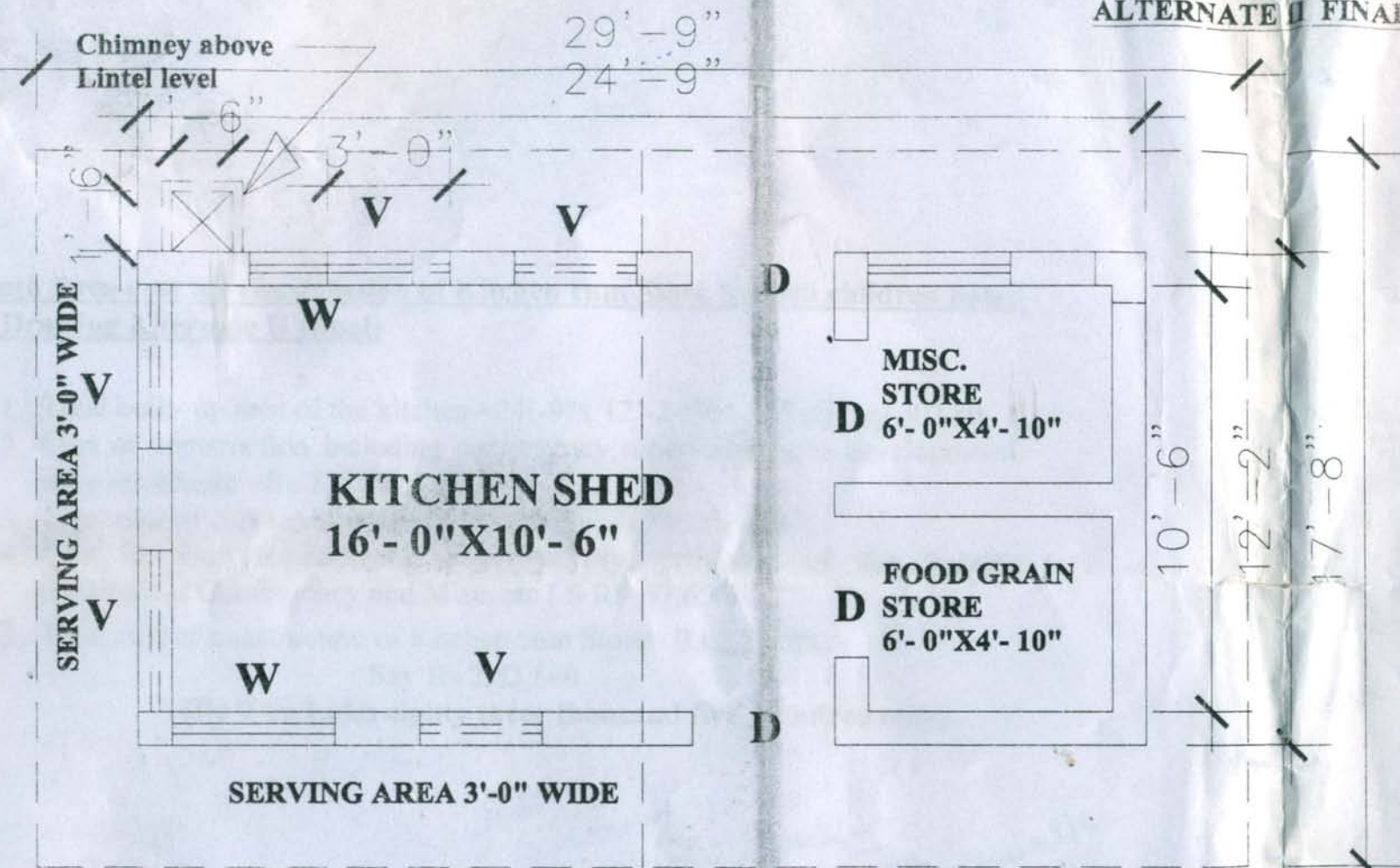
विश्वासभाजन,

अनुलग्नक: यथोक्त

(राहुल सिंह)  
राज्य परियोजना निदेशक



ALTERNATE II FINAL



# PLAN

- V = Ventilator above Lintel level
- W = Window
- D = Door

## NOTE :-

- 1 The Total Built up Area = 24' - 9" x 12' - 2" = 301.125 Sft , Say 302 Sft
- 2 The Kitchen Shed is for 300 children as GOI norms.
- 3 The provision of Fire Extinguisher should be made inside the Kitchen Shed

## CONSTRUCTION OF KITCHEN SHED CUM STORE.

*Handwritten signature:* J.E. Sheehan  
12.10.12

*Handwritten signature:* 11/11/12

Architect / cum I.E.  
Bihar Education Project Council  
Shiksha Bhawan, Saidpur  
Rajendra Nagar, Patna-800004



**Plinth Area cost for construction of Kitchen cum Store for 300 children based on Drawing Alternate II (final)**

1. Total built- up area of the kitchen =  $24'-9'' \times 12'-2'' = 301.125$  sft Say 302 sft
2. Cost of construction including contingency, supervision, site development, misc etc charge = Rs.715/- per sft
3. Total cost of construction of kitchen =  $302 \times 715$  Rs 2,15,930/-
4. Cost of Site development, water supply, provision of fire fighting installation, Contingency and Misc. etc LS Rs. 67,650/-
5. Total cost of construction of Kitchen cum Store = Rs.2,83,580/-

**Say Rs 2,83,500**

**(Rs Two Lakh eighty three thousand five hundred only)**

*S.E. Shekhar*  
12.10.12

*14/10/12*  
Architect cum I/c  
Bihar Education Project Council  
Shiksha Bhawan, Saidpur  
Rajendra Nagar, Patna-800004

## **Guidelines for construction of Kitchen-cum-Store**

- i. The Kitchen cum Store should be located in a clean and open place and free from filthy surroundings and should maintain overall hygienic environment.
- ii. The premises should be clean, adequately lighted and ventilated and have sufficient free space for movement.
- iii. Floors, ceilings and walls must be maintained in a sound condition. They should be smooth and easy to clean with no flaking paint or plaster.
- v. Continuous supply of potable water should be ensured in the premises. In case of intermittent water supply, adequate storage arrangement for water used in food or washing should be made.
- vi. Arrangements for cleaning of containers, tables, working parts of machinery, etc. should be provided.
- vii. Arrangement for cleaning, washing drying and stored at the Kitchen cum store to ensure freedom from growth of mold/ fungi and infestation.
- viii. There should be efficient drainage system and there should be adequate provisions for disposal of refuse.
- ix. Kitchen should be separate from classrooms, preferably located at a safe, but accessible distance. As far as possible, the layout of the Mid day Meal kitchen should be such that food preparation/processes are not amenable to cross-contamination from washing vegetables/cereals/Pulses/ etc). Floors, ceilings and walls must be maintained in a sound condition to minimize the accumulation of dirt, condensation and growth of undesirable molds.
- x. In kitchen floors should be sloped appropriately to facilitate drainage and the drainage should flow in a direction opposite to the direction of food preparation. Adequate control measures should be in place to prevent insects and rodents from entering the processing area from drains. Windows, doors & all other openings to outside environment should

preferably be covered with wire-mesh or insect proof screen as applicable to protect the premise from flies and other insects / pests / animals.

xi. Ventilation systems natural and /or mechanical including air filters, exhaust fans, wherever required, should be designed and constructed so that air does not flow from contaminated areas to clean areas.

xii. Fuel (kerosene/firewood/ charcoal/LPG) should be stored/installed safely, so that there is no fire hazard. The Kitchen should have full visibility with sunlight or artificial light.