



Overview of the Aahaar Programme

Similar to the affordable food provision programmes across the country, Aahaar was the chapter launched in Odisha in 2015. With the assistance of the State's Mission Shakti Group, the urban poor are being provided food every day at the cost of 5 rupees only. Rice and Dalma are the staple diets provided to the beneficiaries in a hygienic and dignified environment. This programme has managed to curb hunger in the state to a large extent.

Scope

A total of 167 Aahaar outlets including 58 outlets (lunch & dinner) near hospitals are operational across Odisha. The food to these stations is supplied from 38 central kitchens where it is cooked under standardised hygienic conditions. In order to reach more beneficiaries and make the programme more accessible, the food outlets have been constructed in areas with higher traffic of people.



Key Features of the Programme

- The production cost of each meal provided under Aahaar is 23 rupees. The State government makes this affordable to the poor by bearing 18 rupees from the total cost. The consumers are left to pay only 5 rupees per meal.
- ICMRF, donations from individuals, institutions, and CSR initiatives are the few modes of gathering funds to run the Aahaar Programme.
- A total of 185 Mission Shakti Self-Help Groups manage the Aahaar kitchens and outlets from end to end.
- The quality of the Aahaar Programme is substantiated by the fact that it has been conferred ISO certification.
- The transportation of cooked meals from the central kitchen is done by 86 specialised vehicles.
- About 2.70 lakh man-days created for cooking, transportation & serving of meals.



Progress so far



The Aahaar Kendras serve nearly

1 lakh meals each day.



Plan ahead

In order to increase the reach of the initiative, more Aahaar outlets will be opened, especially close to hospitals. A blueprint of opening morning Aahaar counters for labourers with the assistance and partnership of ESI and the Labour Department is being chalked down as an expansion plan of the programme.