सत्यमेव जयते
Embassy of India
Jakarta

13 - 19 Dec 2020

INDIA'S LATEST NEWS

परदेस में आपका दोस्त: भारतीय दूतावास
Indian Embassy: Home away from Home

NEWS HIGHLIGHT

- Launch of 2nd Project 17A Naval stealth Ship 'Himgiri';
- India Post Payments Bank launches digital payment services 'DakPay';
- "eSanjeevani" telemedicine service records 1 million tele-consultations;
- ISRO sets up dedicated control centre for Space Situational Awareness.

MISSION'S ACTIVITIES

#India@75

Launch of 2nd Project 17A Naval stealth Ship 'Himgiri'

'Himgiri', the first of the three Project 17A ships being built at M/s Garden Reach Shipbuilders and Engineers Limited (GRSE), Kolkata was launched on 14 December 2020. She made her first contact with the waters of Hoogly River at 1335 Hrs at the launch ceremony. Under the Project 17A program, a total of seven ships, four at Mazagon Dock Shipbuilders Limited (MDL) and three ships at GRSE are being built with enhanced stealth features, advanced indigenous weapon and sensor fit along with several other improvements. The launch of 'Himgiri' has showcased GRSE's commitment towards the building of three state-of-the-art warships of P17A for Indian Navy. Over the years, GRSE has emerged as a leading shipyard having built over 100 ships. The yard has scaled up its infrastructure and skill sets to meet new challenges in building of P17A ships. P17A ships are the first gas turbine propulsion and largest combat platforms ever built at GRSE. Since its inception, Project 17A has upheld India's vision for Atmanirbhar Bharat. P17A ships have been indigenously designed by Directorate of Naval Design (Surface Ship Design Group) - DND (SSG), and are being built at indigenous yards namely MDL and GRSE. Naval shipbuilding provides a great opportunity to energise our economy post COVID-19.
Source: indiannavy.nic.in

India Post Payments Bank launches digital payment services 'DakPay'

The Department of Posts and the India Post Payments Bank (IPPB) on Tuesday unveiled a new digital payment application "DakPay" as part of its ongoing efforts to provide digital financial inclusion at the last mile across the country. DakPay would bring simplified payment solutions to all by offering access to banking and payment products and services either through an app, or in assisted mode with the help of the trusted postmen and women. DakPay is a suite of digital financial and assisted banking services provided through the postal network to cater to the financial needs of various sections of society, particularly those living in rural areas. The services include free of-cost money receipts and transfers at doorsteps, and scanned QR codes, to make payments for a range of utility and banking services. Under the DakPay umbrella brand, India Post aims to provide facilities such as checking bank balances; transactions through multiple bank accounts; the payment facility through the IPPB mobile banking application for postal products' making payments using DakPay virtual debit card; and cash withdrawal and deposit using the Aadhaar-enabled payment system. The government is also contemplating a provision for credit facilities. As on November 30, DakPay had 39 Million customers and aggregated digital transactions of over ₹41,9540 Million.
Source: thehindu.com

"eSanjeevani" telemedicine service records 1 million tele-consultations

India has crossed a landmark milestone in its eHealth journey. eSanjeevani telemedicine service of the Health Ministry has crossed 1 million (10 lakh) tele-consultations. Telemedicine entails delivery of health services from a distance using internet and it not only extends the reach of health services but also improves quality of health services besides saving time and money. The roll out of eSanjeevani in India is supposedly the first of its kind of digital transformation in the delivery of health services at national scale by a developing country. During the COVID-19 pandemic, eSanjeevani not only brought about a huge digital transformation in the delivery of health services but had also boosted the digital health ecosystem in the country. eSanjeevani initiative of Health Ministry is serving in two streams in 28 States and Union Territories. The eSanjeevaniAB-HWC enables doctor to doctor teleconsultations and is being used at around 6000 Health & Wellness Centres which are being served by specialists and doctors in around 240 hubs which have been set up by States in District Hospitals or Medical Colleges etc. Over 20,000 paramedics,doctors and specialists have been trained to use eSanjeevaniAB-HWC. eSanjeevani is being used by patients in over 550 districts of India. Over 10% of the users of eSanjeevani are aged 60 and above.
Source: pib.gov.in

ISRO sets up dedicated control centre for Space Situational Awareness

In view of ever-growing population of space objects and the recent trend towards mega-constellations, Space Situational Awareness (SSA) has become an integral and indispensable part of safe and sustainable space operations. For the last few decades, ISRO has been carrying out SSA activities, mainly focused on safeguarding India's space assets. Recognising the need for dedicated efforts to tackle the emerging challenges of operating in an exceedingly crowded and contested space domain, Directorate of Space Situational Awareness and Management (DSSAM) has been established at ISRO. The Directorate engages in evolving improved operational mechanisms to protect Indian space assets through effective coordination amongst ISRO/DOS Centres, other space agencies and international bodies, and establishment of necessary supporting infrastructures, such as additional observation facilities for space object monitoring, and a control centre for centralized SSA activities. NEtwork for space object TRacking and Analysis (NETRA) project is initiated as a first step towards meeting this goal, its main elements being a radar, an optical telescope facility, and a control centre. ISRO SSA Control Centre, "NETRA", is now set up within the ISTRAC campus at Peenya, Bangalore. The control centre is envisaged to function as a hub of all SSA activities within India. Concurrent processing of data from the upcoming observational facilities for space objects' orbit determination, correlation and catalogue generation will take place here. The R&D activities will encompass space object fragmentation and break up modelling, space debris population and micrometeoroid environment modeling, Space Weather studies, Near Earth Objects and planetary defence studies etc. The establishment of ISRO SSA Control Centre marks an important milestone towards enhancement and augmentation of ISRO's SSA capabilities, paving the way for greater self-reliance under the ambit of "Atmanirbhar" Bharat.
Source: isro.gov.in

#India@75

Poverty alleviation programmes

FLAVOR'S OF INDIA

KALMI KEBAB

Recipe Servings: 2
Prep Time: 15 mins
Cook Time: 20 mins
Total Cook Time: 35 mins
Difficulty Level: Medium

Ingredients of Kalmi Kebab:

- 500 Gram Chicken thigh leg
- 1/4 cup Yogurt
- 1 tsp Ginger-garlic paste
- 1/2 tbsp Lemon juice
- 1/4 tsp Turmeric powder
- 1/2 tsp Caraway seeds
- 4 tsp Cashew nut powder
- 1/2 tsp Green cardamom powder
- 1/4 tsp Black pepper (crushed)
- 1/4 cup Fresh cream
- Refined oil

How to Kalmi Kebab:

- Take yogurt in a bowl. Add ginger garlic paste, lemon juice, turmeric powder with cashew nut powder and mix it well;
- Add cardamom powder, crushed peppercorns, caraway seeds and cream and mix well with the above paste;
- Afterwards take chicken coat it well, place in refrigerator to marinate for 24 hours;
- Heat oil in a pan. Take chicken, place on it and fry till turns golden in colour. Flip and cook other side too for at least 10-12 minutes;
- Lastly, serve hot with mint chutney, pickled onions and side salad.

About Kalmi Kebab:

A delicious chicken starter recipe, Kalmi Kebab is a mouth-watering appetizer to pick for your next dinner party. It is a popular dish on many restaurant menus as well, but now you can make this sumptuous snack at home with this simple and easy recipe. Boneless chicken thigh marinated in a mix of spices and yogurt along with a tang of lime. Pan fried to perfect, serve kalmi kebab with a bowl of mint chutney and onion rings.

Source: food.ndtv

KERALA - MUSEUMS (4)

Chacha Nehru Children's Museum, Thiruvananthapuram: The Chacha Nehru Children's Museum is situated at Thiruvananthapuram district in Kerala. Children of all age groups will enjoy the vast collection of nearly 2000 dolls, stamps and masks displayed here. Visiting hours: 1030 - 1700 hrs. Closed on Mondays

Getting there:
Nearest railway station: Nearest railway station is Thiruvananthapuram, about a km
Nearest airport: Trivandrum International Airport, about10 km

Source: https://www.keralatourism.org/

KCS Panicker Gallery, Thiruvananthapuram: Nominated as one of the nine eminent artists of India, Kerala's renowned painter Panicker, was born in 1911. He was instrumental in setting up the Progressive Painters Association in Madras from 1944 to 1953. An artist who set a new trend, the KCS Panicker Gallery traces his works over a period. The gallery is situated adjacent to the Napier Museum office in Thiruvananthapuram.

Getting there:
Nearest railway station: Thiruvananthapuram Central, about 3 km, is the nearest railway station.
Nearest airport: Trivandrum International Airport, about 9 km

Source: https://www.keralatourism.org/

सत्यमेव जयते

Embassy of India
Gama Tower, Jl. H.R. Rasuna Said
Kav. C22, Kuningan, Jakarta 12940
: indianembassyjakarta.gov.in
: IndiaInIndonesia
: IndianEmbJkt
: Embassy of India Jakarta

Feedback/Suggestions:

We welcome suggestions/feedback of our readers on e-bulletin. Kindly send your views to us on info.india.jakarta@gmail.com

DISCLAIMER: The Embassy of India, Jakarta, has acquired information from the various sources indicated in the newsletter. Though due diligence has been performed, the Embassy is not responsible for correctness and accuracy of reports.