NEWS HIGHLIGHT

- India joins Global Partnership on Artificial Intelligence (GPAI) as a founding member to support the responsible and human-centric development and use of AI;
- India’s first gas trading platform launched;
- Health Ministry launches India’s first mobile I-Lab for coronavirus testing;
- Robotic Captain Arjun To Screen Passengers While Boarding Trains;
- Serum Institute of India to supply pneumonia vaccine to low-income nations

MISSION'S ACTIVITIES

15 - 21 June 2020
India joined the league of leading economies including USA, UK, EU, Australia, Canada, France, Germany, Italy, Japan, Mexico, New Zealand, Republic of Korea, and Singapore to launch the Global Partnership on Artificial Intelligence (GPAI or Gee-Pay). GPAI is an international and multi-stakeholder initiative to guide the responsible development and use of AI, grounded in human rights, inclusion, diversity, innovation, and economic growth. In collaboration with partners and international organizations, GPAI will bring together leading experts from industry, civil society, governments, and academia to collaborate to promote responsible evolution of AI and will also evolve methodologies to show how AI can be leveraged to better respond to the present global crisis around COVID-19. India has recently launched National AI Strategy and National AI Portal and have also started leveraging AI across various sectors such as education, agriculture, healthcare, e-commerce, finance, telecommunications, etc. with inclusion and empowerment of human being approach by supplementing growth and development. By joining GPAI as a founding member, India will actively participate in the global development of Artificial Intelligence, leveraging its experience in use of digital technologies for inclusive growth. GPAI will be supported by a Secretariat, to be hosted by Organization for Economic Cooperation and Development (OECD) in Paris, as well as by two Centers of Expertise, one in Montreal and the other in Paris.
Source: Press Information Bureau

India’s first gas trading platform launched

Indian Gas Exchange (IGX), first nationwide online delivery-based gas trading platform was launched by Dharmendra Pradhan, Minister of Petroleum and Natural Gas in an e-ceremony on June 15,2020, a move that is expected to lead to market-driven pricing and boost consumption by improving availability. The IGX platform incorporated by Indian Energy Exchange (IEX), India’s leading energy market platform commenced the trading on the platform on June 15,2020. “IGX is fully automated with a web-based interface to provide seamless trading experience to the customers and is powered by best-in-class technology from GMEX, one of the world’s leading digital exchange trading and post trade technology providers,” said an IEX statement. The IGX will offer six market products at three physical hubs in Dahej, Hazira in Gujarat and Odoru in Andhra Pradesh to begin with and it is planned to add more hubs soon.
Source: The Hindu
Serum Institute of India to supply pneumonia vaccine to low-income nations

The Serum Institute of India will provide ten million doses of the pneumococcal conjugate vaccine, which helps to prevent severe pneumonia, every year to lower-income countries for the next decade under a new supply agreement with UNICEF that will help dramatically decrease the price of pneumonia vaccine for those nations. “Pneumonia is the single biggest killer of children, claiming the life of a child every 39 seconds. By being able to provide this quality-assured pneumococcal conjugate vaccine at such an affordable price, we can save millions of children’s lives,” Director of UNICEF’s supply and procurement headquarters, Ettleva Kadilli said. Pune-based Serum Institute of India is a leading manufacturer of immunobiological drugs, including vaccines. Lower-income countries across the world will now be able to access life-saving pneumococcal conjugate vaccines for USD 2 per dose. Under the agreement, the Indian company will provide 10 million PCV doses to Gavi-supported countries each year for the next ten years.

Source: live mint

Robotic Captain Arjun To Screen Passengers While Boarding Trains

Railway Protection Force, Pune, on Friday, launched "CAPTAIN ARJUN", a robot to screen passengers while they board trains. Robotic "CAPTAIN ARJUN" (Always be Responsible and Just Use to be Nice) has been launched to intensify the screening and surveillance. This Robot was launched to screen passengers while they board trains and keep a watch on anti-social elements. Sanjeev Mittal, General Manager said “The Robotic CAPTAIN ARJUN will protect the passengers and the staff from any possible infection and also its surveillance will provide enhanced security”. CAPTAIN ARJUN is equipped with a motion sensor, one PTZ camera (Pan, Tilt, Zoom Camera), and one Dome Camera. The Cameras use Artificial Intelligence algorithms to track suspicious activity and antisocial activity, it has an inbuilt siren, motion-activated spotlight H-264 Processor, there is also in-built internal storage for recording in case there is a network failure. It does thermal screening and records the temperature in a digital display panel with a response time of 0.5 seconds and if the temperature is higher than the reference range, it sounds an abnormal automatic alarm with a counting capacity of 999.

Source: NDTV

Health Ministry launches India's first mobile I-Lab for coronavirus testing

Union Minister of Health and Family Welfare, Dr. Harsh Vardhan, on June 18, 2020 launched India's first mobile I-Lab (Infectious disease diagnostic lab) for last-mile access to Covid-19 testing. It will be deployed in remote, interior and inaccessible parts of the country and have the capability to perform 25 Covid-19 RT-PCR tests per day, 300 ELISA tests per day and additional tests for TB and HIV. According to The Union Health Ministry press communiqué, the Infectious Disease Diagnostic Lab (I-LAB) is supported by the Department of Biotechnology, Ministry of Science and Technology, under the COVID-Command strategy.

Source: India Today
The main IDY event was celebrated in the morning of June 21st by the Embassy of India in collaboration with PPYNI (Association of Yoga practitioners in Indonesia) across different parts of Indonesia. Various members of PPYNI in over 115 locations digitally connected with the Ambassador of India and founding leadership of PPYNI at the Embassy Auditorium. The Indian Consulate in Medan joined the event digitally with 30 yoga experts and enthusiasts. The Common Yoga Protocol was conducted by Yoga Gurus Anjasama Prasetya from PPYNI along with Ms. Sita and Ms Yazmeen from Art of Living, Indonesia. Ambassador Pradeep Kumar Rawat and Bapak Hayono Isman, Chairman FORMI delivered their remarks highlighting the importance of the ancient knowledge of Yoga in contemporary times. Ms. Yuni Purwanti, Expert Staff of the Minister of Sports of Indonesia read out the message from Honorable Sports Minister of Indonesia, H.E. Mr. Zainuddin Amali. Ambassador Djar Nurbiantoro, Deputy Chairman FORMI, was also present on the occasion. More than 115 yoga communities from 21 provinces joined via digital channels. The event was streamed live on the Embassy’s YouTube and other social media channels and hundreds of people joined it from home on the theme of IDY 2020 “Ghar Ghar se yoga – Yoga Dari Rumah”.

Indian Embassy Jakarta
Hari Yoga International
Embassy Auditorium
21 June 2020

Mission Activities
Celebration of 6th International Day of Yoga at Jakarta, Indonesia
FLAVOR'S OF INDIA
MURG BEMISAL

How to Make Murg Bemisal:
- Clean the chicken breast and flatten it with a hammer.
- Stuff it with cheese and chicken mince. Roll it.
- Marinate with curd and Indian spices. Grill in the tandoor.
- Take a pan, add oil, whole jeera, garlic and sauté for 2 minutes.
- Add the chopped onion, haldi powder, tomato paste, cashew paste. Cook till it start to lose the oil.
- Add the Indian spices, desi ghee, butter and cream.
- In a clay pot place the tandoor cooked chicken roll and top it with the gravy.
- Garnish with grated cheese.

About Murg Bemisal:
A delicious chicken recipe full of aromatic flavours. Flattened chicken breast stuffed with cheese and minced chicken, cooked in tandoor with Indian spices and herbs. A special recipe form the kitchen of Indian Bistro as part of their Clay Pot festival, where the meal is slow cooked and served in a clay pot. A healthier and cleaner method to cook food.

Source: food.ndtv

Recipe

Recipe Servings: 2
Prep Time: 15 mins
Cook Time: 30 mins
Total Cook Time: 45 mins
Difficulty Level: medium

Ingredients Murg Bemisal:
- 160 Gram Chicken breast
- 15 Gram Cheese
- 2 Gram Green chilli
- 2 Gram Ginger
- To taste Salt
- 2 Gram Whole jeera
- 5 Gram Garlic
- 100 Gram Onion
- 60 Gram Tomato paste
- 15 Gram Desi ghee
- 15 Gram Cashew paste
- 2 Gram Turmeric powder
- 2 Gram Red chilli powder
- 2 Gram Yellow chilli powder
- 2 Gram Jeera powder
- 1 Gram Kasoori methi
- 2 Gram Garam masala
- 10 Ml Cooking oil
Vadakara Sand Banks Beach: Vadakara Sand Banks Beach is where locals and tourists throng to view the confluence of the Kottakkal River and the Arabian Sea. This beach strip is famous in Kozhikode for its secluded and calm air that helps people relax. The beautiful sunsets here are a perfect way to usher in the end of the day. Vadakara nearby is famous for being the birth place of Thacholi Othenan, the legendary hero of the Vadakkanpattu (ballads of North Malabar). Many famous temples here are dedicated to him and the martial art form of Kalaripayattu has many exponents here. This sleepy hamlet has something for everyone and is a must visit place in Northern Kerala.

Getting there

Nearest railway station: Vadakara, about 1 km away
Nearest airport: Calicut International Airport, about 65 km away

Source: https://www.keralatourism.org/
Thiruvambady Beach in Thiruvananthapuram: Thiruvambady Beach near Varkala is among the most beloved secluded getaways for most residents of the capital city of Thiruvananthapuram. Lying right next to the North Cliff, Thiruvambady or the Black Sand Beach is the perfect setting for those who wish to cut out the sounds and noises that permeate urban life. There are no disturbances here, and the gentle tides and friendly locals will help you reinvigorate your entire being. Locals and visitors alike vouch that this is the perfect site for a weekend escape from the world.

Getting there
Nearest railway station: Varkala, about 3 km away
Nearest airport: Tirvandurerm International Airport, about 40 km away

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