



Hum Sab Ek Hain - A Song based on unity and national integration



'HUM SAB EK HAIN' released by Trinity Sounds Pvt Ltd in association with Ashram of Life, a social and non- profit organization. This song has been conceptualized by renowned writer, composer and producer, Anil Kant, who brings the message of love and unity to the people of India. It carries a unique genre of patriotism that is contemporary and soulful.

The Song 'HUM SAB EK HAIN' features Prominent Artists like Late Shri Jagjit Singhji, Mithoon , Sonu Kakkar and Shreya Kant. Late Shri Jagjit Singhji- The famous and legendary Ghazal Singer has recorded two very soulful and touching songs in this album, including 'HUM SAB EK HAIN' before his demise. Mithoon- A very talented and leading Music Composer, Director in the film industry. He lends his voice to support the theme of National Integration. Anil Kant - An accomplished poet, singer, composer and a musician with a mission. He has penned the lyrics to bring the message of love and unity for the nation of India. He has released a project called, PRAY FOR INDIA with Shri Jagjit Singhji in the past that created a milestone and was greatly appreciated by all.

SonuKakkar- A well known and accomplished Playback Singer known for her versatility and passion for her work.

Shreya Kant- A Gospel artist, singer who has sung many spiritual and inspirational songs.

Concept of 'HUM SAB EK HAIN'- This Song is a message, a mission and a prayer for the unity of our country with a theme of national integration.

'Hum Sab EkHain' is an initiative not merely a song that puts aside all differences of caste, colour or creed and brings the message of Unity and Harmony.

As Jagjit Singh ji said, 'I hope this mission will reach as many people and join the people of our country together, inspite of the difference in caste, culture, language and religion. I am happy to sing this song with Anil Kant.'

This song is released by Trinity Sounds Pvt Ltd under the music label called Trinity Sounds.

Independence Day, watch the story behind cricket's greatest icon with 'Sachin



Udaipur: Sony MAX, the leading Hindi movie and special events channel brings to its viewers a movie which narrates the story of India's biggest ever sports icon, Sachin Tendulkar with 'Sachin: A Billion Dreams'. Experience the tale of a small boy with dreams and his journey to becoming the God of Cricket and the most celebrated sportsperson in his country.

Directed by Emmy-nominated British filmmaker James Erskine and produced by Ravi Bhagchandka, 'Sachin: A Billion Dreams' is a docudrama - biographical film which captures Tendulkar's cricket and personal life in substantial detail, as well as reveals few aspects of his life which have never been heard of or seen before. The movie features real footage, including clips from his matches and interviews with colleagues and family and present day stars including Virat Kohli and Mahendra Singh Dhoni. The biopic also marks the acting debut of the master blaster. Comments: Sachin Tendulkar:

"The viewers have lived every moment of my 24 years on the field with me but no one knew what was going on in my head. They might know my scores and recall every ball but this movie will help them get inside my brain and know what I was feeling during the lows and highs. The movie will reveal my relationship with my family and also give the fans a glimpse into my personal life through my real life family footages." Catch the inspirational story of India's biggest cricket icon with 'Sachin: A Billion Dreams' on 15th August at 8pm on Sony MAX and MAX 2.

Malhar festival at Shilpgram on Aug 25-26

Udaipur: Western Zone Cultural Centre is organising a 2-day cultural song and dance programme "Malhar" at Shilpgram auditorium on Aug 25 and Aug 26. The programme is being organised to promote cultural art forms and to provide a platform for these artists to exhibit their talent.

Furqan Khan, Centre Director, WZCC, said that there is an interlinkage between our cultural art forms and various seasons. Our artisans have different compositions and dance forms that blend with different seasons. The current festival will celebrate the Monsoon renditions and will be a treat to the eyes and ears. First day of the event will host Classical fusion and will see a blend of music and dance forms.

Post that Kanak Sudhakar, Bharatnatyam guru from Delhi will depict a dance play "Krishna Ganga" with his troupe. The play will have Bharatnatyam dance as the base for rendition. On the second day of the play, Meeta Pandit from Delhi will present classical songs and will be followed by Kathak presentation by renowned Kathak dancer Gauri Deewakar and her troupe. Entry for the two day festival will be free.

Measures to Improve Catering Services in Indian Railways

Indian Railways is taking several measures to improve catering services on over its network. It is emphasized that improvement of catering being an on-going process. A new Catering Policy has been notified on 27 February, 2017 wherein with the objective to provide quality food to rail passengers, Indian Railway Catering and Tourism Corporation Limited (IRCTC), a PSU of Ministry of Railways has been mandated to unbundle catering services on trains by creating a distinction primarily between food preparation and food distribution. IRCTC shall set up new kitchens and upgrade existing ones. These kitchens will be owned, operated and managed by IRCTC. IRCTC shall retain the ownership and shall be fully accountable for all the issues pertaining to setting up and operation of the Base Kitchens and quality of food. All four Base Kitchens under departmental operation of Zonal Railways (Nagpur, Chhatrapati Shivaji Maharaj Terminus (CSMT), Mumbai Central (BCT) and Balharshah) and all kitchen units i.e. Refreshment Rooms at A1 and Acagatory stations, JanAhaar, Cell Kitchens shall be handed over to IRCTC on 'as is where is basis'. In the first phase, unbundling of catering services is under implementation on Delhi - Mumbai Sector. Base kitchens & Jan Ahaars at CSMT and BCT have been taken over by IRCTC from Zonal Railways.

"Further steps being taken to ensure that good quality and hygienic food is served to the passengers are:-

(i) Introduction of station based E-Catering for widening the range of options available to passengers for ordering food of their choice. (ii) Introduction of precooked food ('ready to eat' meals) in the range of options available to passengers. (iii) Operation of centralized Catering Service Monitoring Cell (CSMC) (toll free number 1800-111-321)

for prompt redressal of passenger grievances relating to the catering activities and real time assistance to travelling public. (iv) Imposition of penalties in case of deficiencies detected in services. (v) Operation of all India Helpline (No.138) for rail-users to lodge complaints/suggestions regarding food and catering services (vi) A Twitter handle @IRCATERING has also been made operational to cater to the complaints/suggestions with regard to catering services.

"To effectively check and control unfair practices of overcharging, issues of quality as well quantity, the following measures are planned :

- In prepaid trains, optional catering is being introduced as a pilot project so that passenger has the option to 'not eat' if he does not want the food supplied onboard.

- A policy of zero tolerance towards bad quality of food served to passengers and overcharging is being followed and in the last six months, 16 catering contracts have been terminated for catering or other contractual deficiencies during the calendar year 2017. 16 contractors have been blacklisted for breach of contract term in the last one year.

- Instructions have been issued stipulating that Humsafar trains may have the facility of Automatic Vending Machines (AVMs) for dispensation of beverages including Tea/Coffee/soup etc. On two such Humsafar Trains, such AVM's have already been installed and are fully functional. "Proliferation of e-catering

- E-catering service on Indian Railway (IR) is managed by IRCTC. Initially, e-catering service was train specific and made available in 1350 trains which did not have services of Pantry car or Train Side Vending. As a major initiative during September 2015, this scheme has been reoriented to make it 'Station Based E-Catering' in place of train specific e-catering. In the first phase, a pilot project has been

undertaken on 45 major stations and subsequently extended to all 'A-1' & 'A' category of stations which is presently under implementation. E-catering service is now available on 357 railway stations and the average supply of meals under this scheme is around 5000 meals per day (as on September 2016) against 2000 orders per day which was around 400 meals per day during October 2015.

- Passengers travelling from these stations are now able to access E-Catering facilities for all trains passing through these stations. IRCTC is facilitating booking of meals through a specified phone number/ website / SMS / Mobile Apps etc. Passengers having mobile number are able to book meals under this scheme. CoD facility to passengers under this scheme has also been made available.

- IRCTC has established a call centre and has also operationalized E-catering website www.ecatering.irctc.co.in for this purpose. Passengers can pre-order the meal from the different options available as per the choice, for delivery at the opted stations through the e-catering (website & phone/SMS call centre). The mode of payment in e-catering shall be Pre-paid i.e. online payment as well as Cash on delivery (CoD) basis. The short-listed vendor shall deliver the pre-ordered meal to customer on stationary train at the opted station. The opted meal is communicated to the Vendor through SMS as well as email at the time of booking and also again at about 2 hours in advance of delivery time (Delivery time is the train arrival time on a particular station). The Short-listing vendor can provide meals through his catering units on all India basis. Each unit/location, requested by vendor, to be included for e-catering project is required to have all statutory licences as required under the central/state laws and should comply with the laws of the land.



The shortlisted entity may request for addition of more locations/units during the currency of the Short-listing. The shortlisted entity may supply food items under e-catering project only from its approved (by IRCTC) locations/units to the stations in the reasonable vicinity of the said units.

" Optional catering service - The trial of optional catering services to passengers was initially started on the following two train's w.e.f. 09.06.2016 onwards for journeys to commence on the opening day of ARP (Advance Reservation Period).

" Train No. 12954-53 AG Kranti Rajdhani;

" Train No. 12025-26, PUNE - SC Shatabdi Exp.

Passengers had to 'opt out' from the mandatory food option. This scheme has been started from 09.06.2016 onwards for journeys to commence on the opening day of ARP i.e. 7.10.2016 to 20.11.2016 (for 45 days).

" Water Vending Machines (WVMs)

- With the objective to make available potable drinking water of prescribed standard to passengers at affordable price, Water Vending Machines Policy has been notified w.e.f. 16.06.2015.

- IRCTC to select the franchisee/agent for installation of machines through two-packet tender system. Bids can be invited for group of stations having similar type of WVMs. Group of platforms can be considered to form a composite offer.

- Pure water, conforming to BIS (Bureau of Indian Standard) specifications IS 10500:2012 and in compliance of the requirements of FSSAI (Food Safety and Standards Authority of India) & other regulations made by the government from time to time, will be dispensed through these WVMs for passengers in a much less price as compared to packaged drinking water.

- Provision of Microprocessors and interlocks to ensure correct quality and quantity with Reverse Osmosis (RO) technology or alternate superior technology, depending upon the level of contamination in the water.

" Zero tolerance policy

- A policy of zero tolerance towards bad quality of food served to passengers and overcharging is being followed and during last six months, 16 catering contracts have been terminated for catering or other contractual deficiencies during January to August 2017. 16 contractors have been blacklisted for breach of contract term in the last one year.

- A fine of ₹. 4.56 crore has been imposed during January to June 2017 as compared to ₹. 4.05 crore imposed during 2016, ₹. 2.61 crore in 2015 and ₹. 1.73 crore in 2014.

- Disciplinary action has been taken against 21 railway officials in the last one year.

- More than 40,000 inspections done by railway officials to improve the catering services.

" Compliance and Monitoring of Catering Services

On Indian Railways, catering

services is monitored 24x7, very closely through the following mechanisms:-

- Operation of centralized Catering Service Monitoring Cell (CSMC) (toll free number 1800-111-321) for prompt redressal of passenger grievances relating to the catering activities and providing real time assistance to travelling public.

- Operation of all India Helpline (No.138) for rail-users to lodge complaints/suggestions regarding food and catering services

- A Twitter handle @ IRCATERING has been made operational to cater to the complaints/suggestions with regard to catering services.

- CPGRAMS (Central Passenger Grievance Monitoring System), COMS, SMS, Email, Facebook etc. are also used to register public complaints and monitor feedback on catering services.

- Complaint books are provided at all major, minor static and mobile catering units. Detailed instructions/guidelines have been issued on 24.07.2017 to the Zonal Railways for conducting joint inspections by Medical, Commercial and infrastructure maintenance departments to inspect each and every catering unit (mobile and static) including base kitchens/cell kitchens on all Railway divisions/zones. Apart from this, regular and surprise inspections are done by Food Safety Officers, Designated Officers and Joint Food Safety Commissioners.

VODAFONE OFFERS UNLIMITED CALLING AND 28 GB DATA AT JUST RS.348

Udaipur: Vodafone India has announced a special offering for its prepaid customers in Rajasthan, with the launch of Vodafone 348 Prepaid Recharge Offer, facilitating 01 GB data daily with unlimited voice calls (Local and National) for 28 days.

Now customers can enjoy unlimited calling with data benefits regardless of whether

they are using 4G/3G or 2G enabled handsets.

Vodafone 348 Prepaid Recharge Offer is available at all the leading Vodafone Stores, Mini stores and multi brand retail outlets across the state. Customers can also avail this recharge through MyVodafone App.

Extending Independence Day greetings to the residents of

Rajasthan, Amit Bedi, Business Head - Rajasthan, Vodafone India, said "Vodafone has always taken the lead in coming up with innovative products and services that also offer the finest value to our customers. With Vodafone 348 Prepaid Recharge Offer users can explore internet elements like video, music, live TV, chats, with 1 GB data each day for

28 days. Additionally, our customers can also enjoy unlimited conversations with their loved ones anywhere in the country.

These benefits can be accessed by our customers on 4G/3G or 2G handsets.

Now always be in touch with your near and dear ones with Vodafone 348 Prepaid Recharge Offer."

Marg ERP Awarded 'Best Start-Up in Skill Development' by ASSOCHAM

New Delhi: At a gala ceremony organized by ASSOCHAM, Marg ERP, which has been actively involved in the government's Skill India Program, was awarded the Best Start-Up in Skill Development. The award was given by Mr Rajiv Pratap Rudy, Union Minister of State for Skill Development, Government of India.

Marg ERP is the country's fastest growing integrated business management and inventory application software provider has been in the forefront of Skill India campaign. The company has set up has set up 500 academies across India for training personnel in software inventory and accounting. It plans to scale this up to 2000 by 2018.

The ASSOCHAM Summit-Awards is meant to honor and recognize those who have played a catalytic role and demonstrated their commitment to the advancement of Skills by implementing skills development and training programs. With more than 500 guests in attendance, the awards were announced at a gala lunch.

The criteria for the award was



involvement, dedication and success in skilling India. There were Smile Foundation, Elite Education, Muskan Foundation & North East Education organizations nominated in this category. But Marg ERP scored over others because of its reputation as the number one, pan-India Inventory and Accounting Software Company and its consistent work in the field of skill development. Its excellent training facilities and proven track record of securing student placement also went in its favor. Starting with 1800 students in 2015, Marg ERP has so far helped train 7000 and the numbers are growing every day.

Conferring the award, Mr. Rajiv Pratap Rudy, was all praise for Marg ERP efforts in skilling India and wished it greater success in the coming days and months. Delighted at the honor, Mr. Sudhir Singh, Managing

Director, Sales and Marketing, Marg ERP said, "It's recognition of the work we have been doing in this field.

With various national and state level skill development programs, we have been involved with, Marg ERP has been instrumental in substantial knowledge transfer in the field of accounting and inventory and has helped a very large number of students get good jobs. The company has set up has set up 500 training academies across India for the purpose.

The award encourages us to continue our good work.

The Indian economy needs a constant supply of skilled manpower in Inventory and Accounting. Our aim is to fulfill this need through our involvement with the government's Skill India Program." The company has recently launched 1-month Crash Course on Goods & Services Tax (GST).

The course is meant to enable millions of small and medium business owners and other professionals dealing with GST get up to date with the new tax system.

CIMS Hospital scores another laurel

"Customized 3D printing technology used successfully for the first time in India to treat Aortic Valve Stenosis (narrowing) with TAVI Technology"

Udaipur: In a landmark achievement in cardiology by CIMS Hospital, Ahmedabad, 3D printing technology has been used on a patient for the first time, customized to cure a structural heart disease. Vascular access has been facilitated using Transcatheter Aortic Valve Implantation (TAVI), whereby a catheter is inserted through a small hole in the leg artery into a large blood vessel, and a large artificial valve is inserted in the place of diseased Aortic Valve. While after an aortic valve surgery, elderly patients take few weeks to recover, in the TAVI procedure patients at CIMS were walking around within 24 hours. CIMS Hospital started its TAVI program over two years ago with a case handled by Dr. Dhiren Shah and Dr. Milan Chag. The first two cases of transfemoral (from the leg) using TAVI, were done two months ago by Dr. Milan Chag & Dr. Keyur Parikh each. Now for the first time in India, 3D printing technology has been used to customize a patients exact anatomy before the procedure to create perfect precision in the surgery or procedure. Both cases of TAVI were completed fast within 30 minutes to one hour due to the experience gained by the cardiology team using the 3D technology beforehand.

"In our effort to deliver world class medical help, CIMS Hospital has been working endlessly with the best experts round the world and imbibing the latest techniques. 3D printing in treating heart conditions is still at a nascent stage in India. It is more popular among orthopedics. The printers may be modest desktops to big industrial ones with steeper price tags. The patients are recuperating and are being closely monitored," said Dr. Keyur Parikh, Cardiologist and Chairman, CIMS Hospital, Ahmedabad, who did both the cases with CIMS expert "Heart Team". 3D allows room for individualization patients, especially in complex structural heart diseases resulting from congenital effects or through wear and tear.

The precision-led technology allows conversion of digital images captured into creating something that can be held and felt. With the progress of technology, printers have evolved and are now equipped to print varied mediums, be it plastic, ceramic or metal. Rather than a method to treat cardiac ailments, 3D printing helps more in strategic planning to manoeuvre interventions and the 3D printed organs must replicate the actual functions of the organ.

CIMS Hospital is a famous name in Gujarat in multiple successful heart transplants in last few months. Spread over 17000 sq. yards, CIMS Hospital Ahmedabad is a combination of spacious, state-of-the-art buildings with advanced medical infrastructure and the best team of doctors. It is accredited by JCI, NABH and NABL and has the credit of having performed the first heart transplant hospital in Gujarat. CIMS Hospital in India has over 300 beds spread across two buildings connected by an aero-bridge for patients.