



**National**

**Service Scheme**

**Ram Lal Anand College, University of Delhi**



**Dr. Rita Jain**

Program Officer

# Office Bearers (2021-22)



Lokesh  
President



Diksha Singh  
Vice President



Ruchika  
Secretary

**AUGUST, 2021**

## **LIST OF EVENTS ORGANISED:**

- 1. 3rd Aug, 2021: Home Olympic**
- 2. 12th Aug, 2021: International Youth Day**
- 3. 13th Aug, 2021: World Organ donation Day**
- 4. 15th Aug, 2021: Independence day**
- 5. 15th Aug, 2021: Azadi Ka Amrit Mahotsav**
- 6. 15th Aug, 2021: Tree Plantation Drive**
- 7. 15th Aug, 2021: Covid-19 Vaccine Awareness Drive at JJcolony, South Moti Bagh**
- 8. 19th Aug, 2021: World photography day (Ek Bharat Shrestha Bharat)**
- 9. 24th Aug, 2021: Dance video presentation (Ek Bharat Shrestha Bharat)**
- 10. 26th Aug, 2021: Traditional Cuisine (Ek Bharat Shrestha Bharat)**
- 11. 29th Aug, 2021: World Sports Day**
- 12. 28-29th: Tarang 3.0 (Monthly Intra Unit Competition)**

# HOME OLYMPICS

3rd Aug, 2021

“If watching the olympics was an olympic sport, i’d win gold.” To bring sportsmanship in ourselves and to make Tokyo olympics memorable, NSS unit of Ram Lal Anand college on 3rd august 2021 organised home olympic event. Volunteers participated actively and shared their pictures and videos while playing different kind of sports and physical activity where they gave some of their best shots. 6 volunteers actively participated in the event.



The poster features the National Service Scheme (NSS) logo on the top left and the Ram Lal Anand College logo on the top right. The text reads: NATIONAL SERVICE SCHEME, RAM LAL ANAND COLLEGE, UNIVERSITY OF DELHI. The main title is 'HOME OLYMPICS' in large, stylized letters. A pink box on the right says 'ON AUGUST 3, 2021'. Below the title, it says 'showcase your talent by sending your video playing sport'. The bottom section shows silhouettes of athletes in various sports (tennis, running, basketball, badminton) against a city skyline background. At the bottom, the names and roles of the organizers are listed: DR. RITA JAIN (PROGRAM OFFICER), LOKESH (PRESIDENT), and PROF. RAKESH KUMAR (PRINCIPAL).

NATIONAL SERVICE SCHEME  
RAM LAL ANAND COLLEGE  
UNIVERSITY OF DELHI

ON  
AUGUST  
3, 2021

showcase your talent by sending your video playing sport

DR. RITA JAIN  
PROGRAM OFFICER

LOKESH  
PRESIDENT

PROF. RAKESH KUMAR  
PRINCIPAL

# GLIMPSES



# INTERNATIONAL YOUTH DAY

12th Aug, 2021

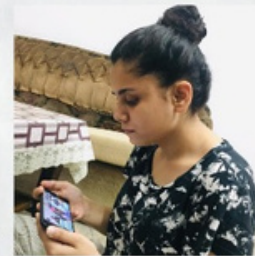
The NSS Team of Ram Lal Anand attended the prestigious award ceremony organized by the Ministry Youth Sports. The main objective of the award ceremony was to encourage young people to develop a sense of responsibility to the community in the field of national development and social service. This event aims to nurture and aspire young, and brilliant minds towards laying the foundation for a better future by taking the societal responsibility and building a better world. 37 volunteers actively participated in the event.



**NATIONAL SERVICE SCHEME  
RAM LAL ANAND COLLEGE  
UNIVERSITY OF DELHI**



**NSS RLA Volunteers attended  
National Youth Awards  
function  
organised by  
Ministry of Youth Affairs &  
Sports**

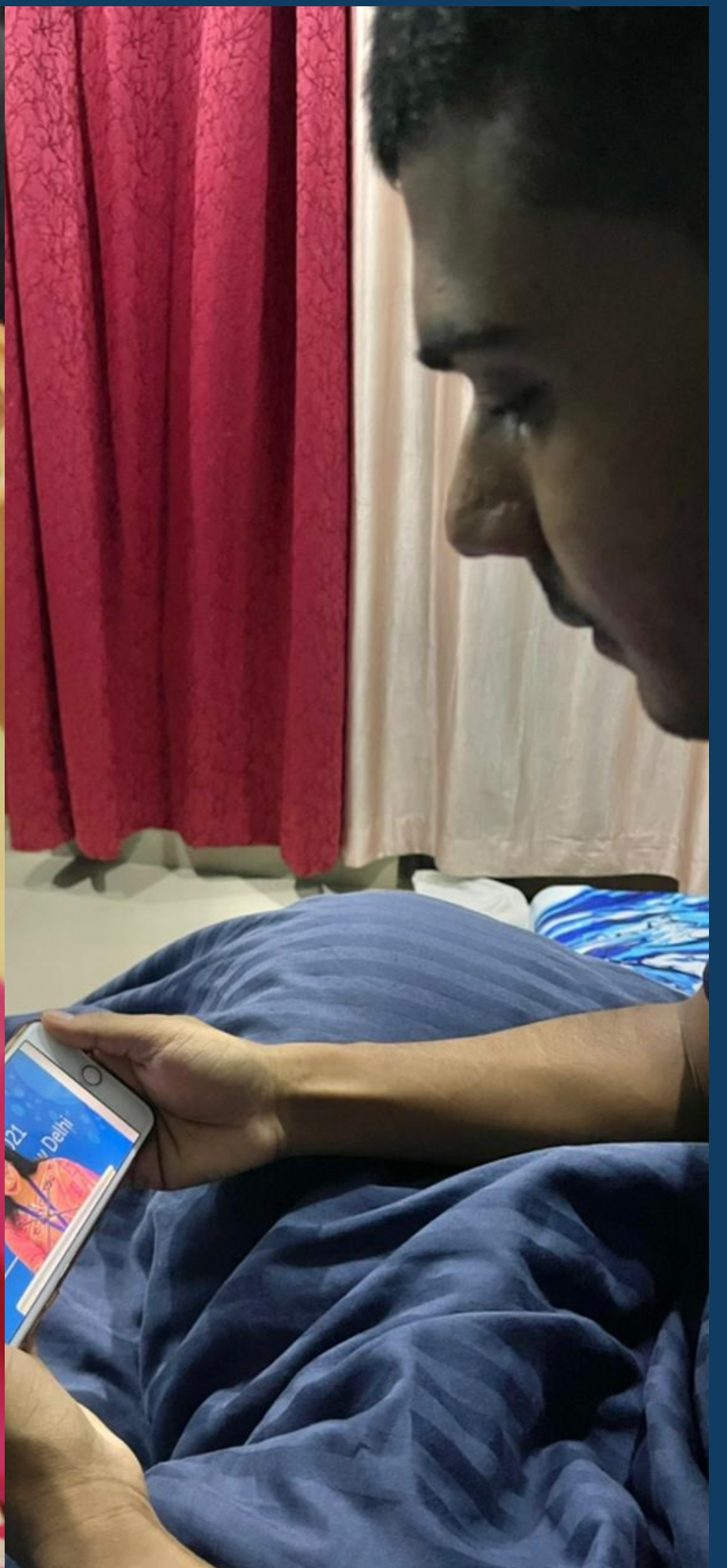
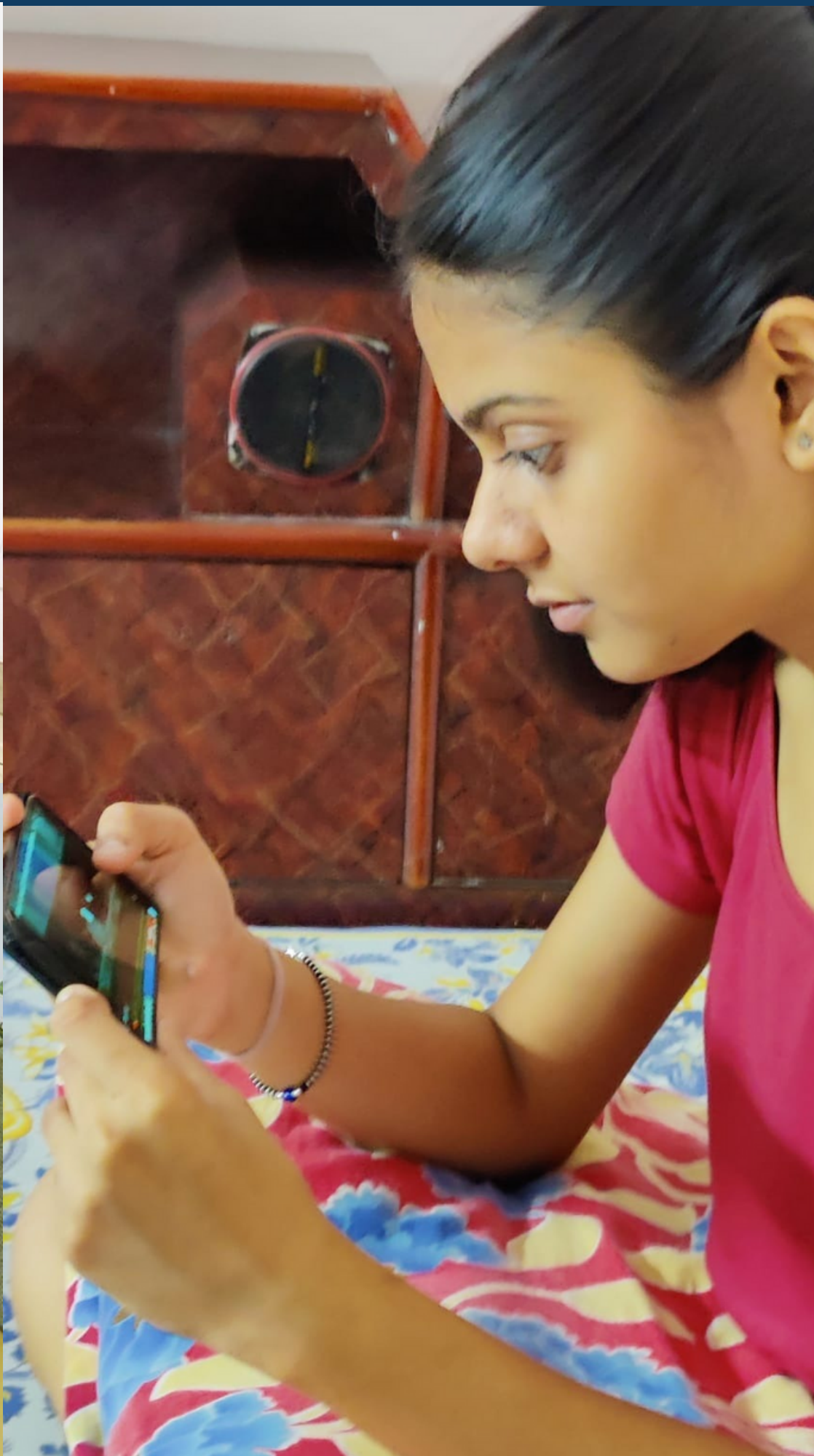


**DR. RITA JAIN  
PROGRAM OFFICER**

**LOKESH  
PRESIDENT**

**PROF. RAKESH KUMAR GUPTA  
PRINCIPAL**

# GLIMPSES

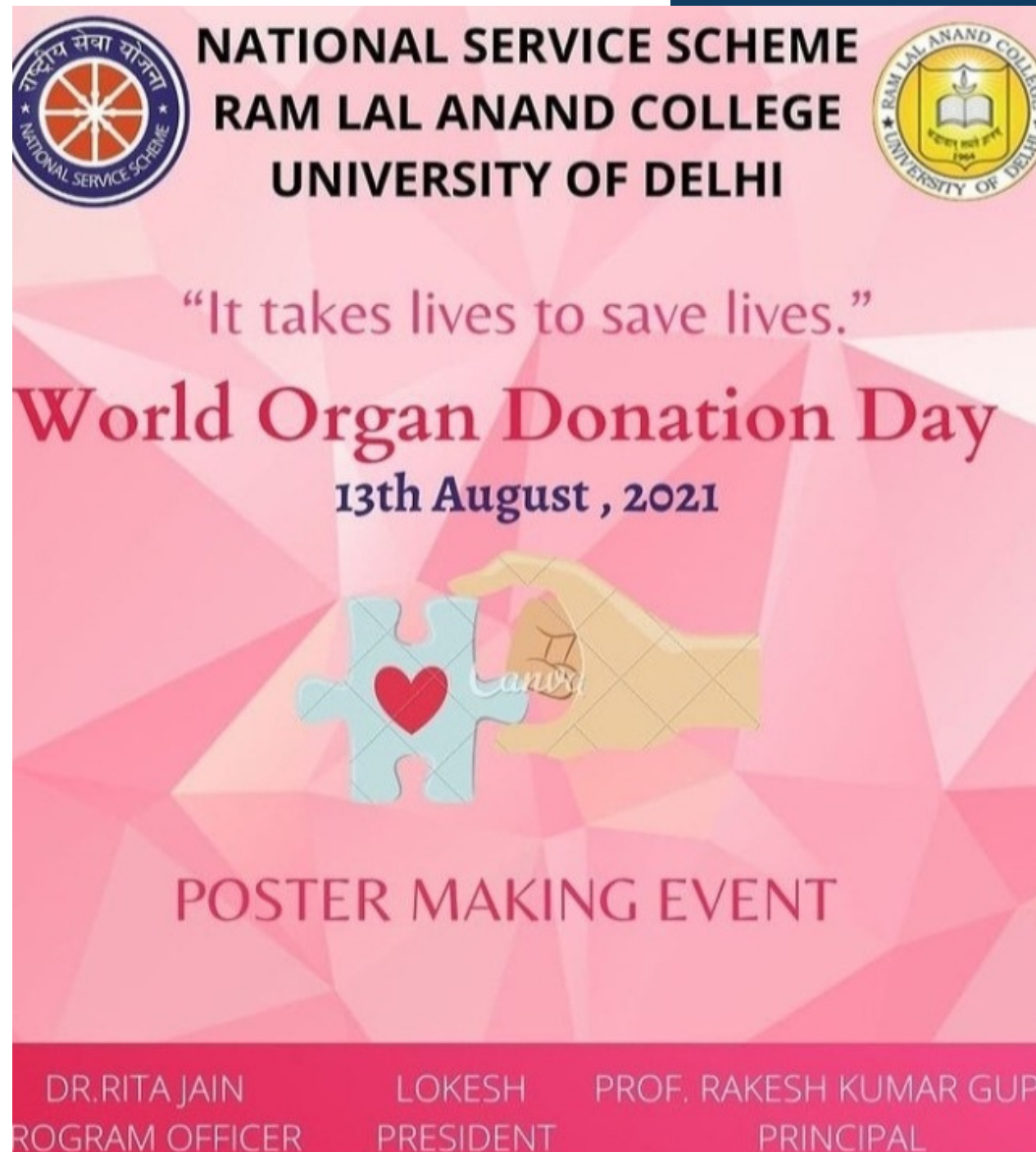




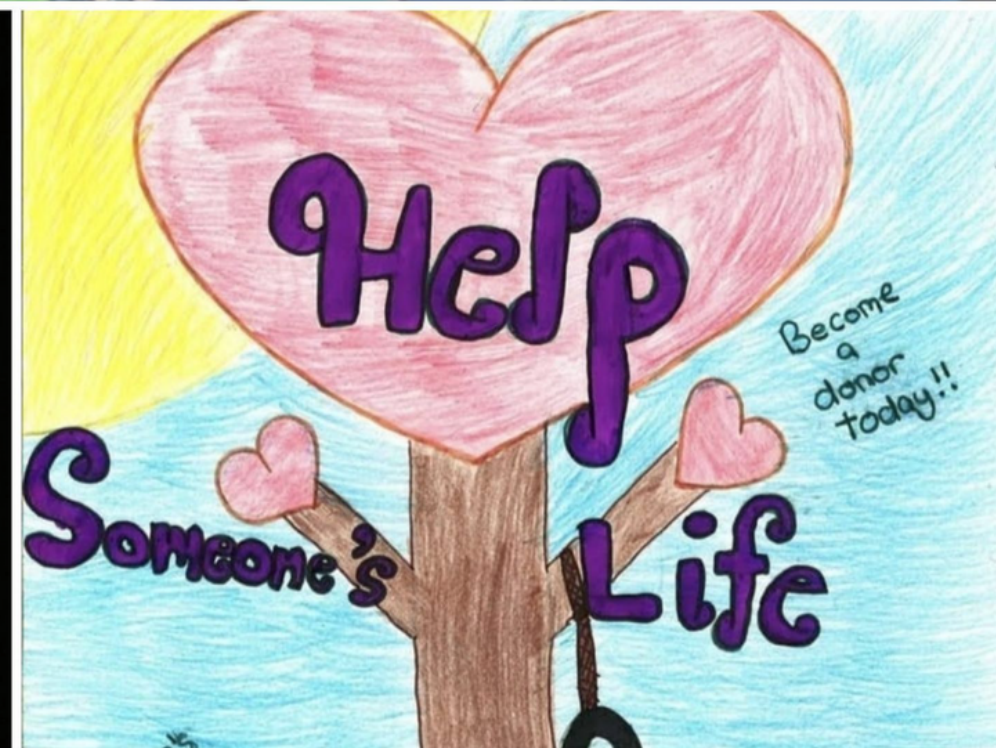
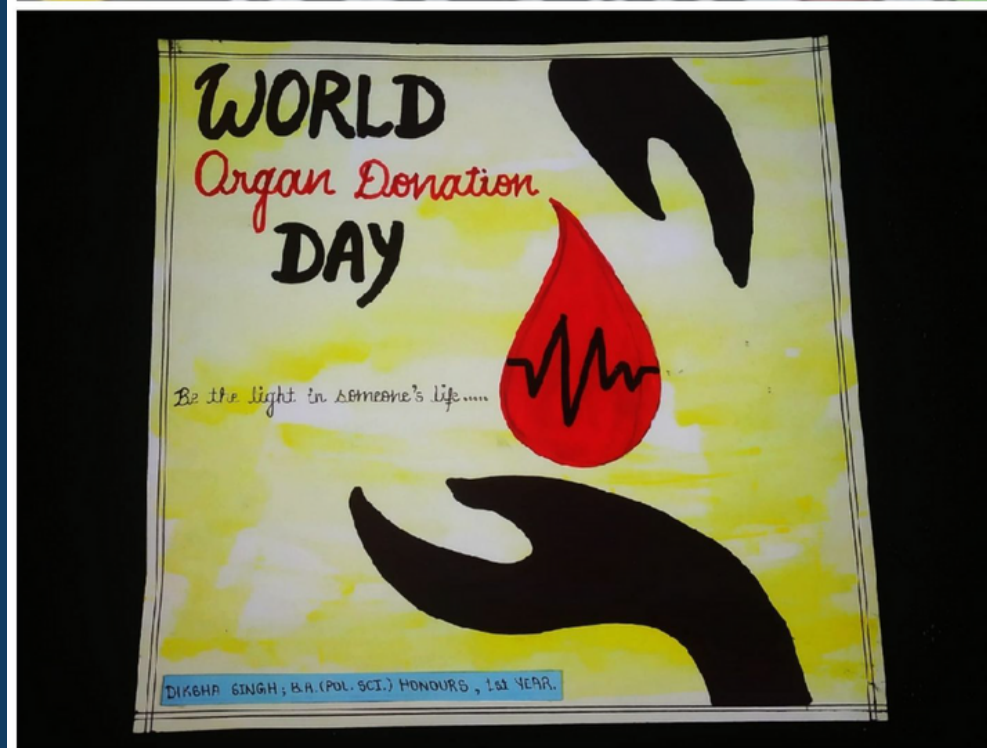
# WORLD ORGAN DONATION DAY

13th Aug , 2021

Why only recycle paper and not organs? By donating organs, not only do we recycle them but also help save many lives . On the occasion of world organ donation day the the NSS unit of Ram Lal Anand College appeals to its volunteers to motivate themselves and others on the importance of organ donation by organising poster making competition where volunteers participated and portrayed their creative minds. 11 volunteers actively participated in the event.



# GLIMPSES



# INDEPENDENCE DAY

15th Aug, 2021

"Remembering our past is extremely important. But we also have to think about building our future. Let's do everything to keep our freedom and carry it through the years. To mark the occasion of 75th Independence Day, the NSS unit of Ram Lal Anand College asked it's volunteers to share short videos with slogans of their favourite freedom fighters. Students showed up a great enthusiasm and remembered their freedom fighters with love and respect. 10 Volunteers actively participated in the event.

**NATIONAL SERVICE SCHEME**  
**RAM LAL ANAND COLLEGE**  
**UNIVERSITY OF DELHI**

## Independence DAY

**15 AUGUST 2021**

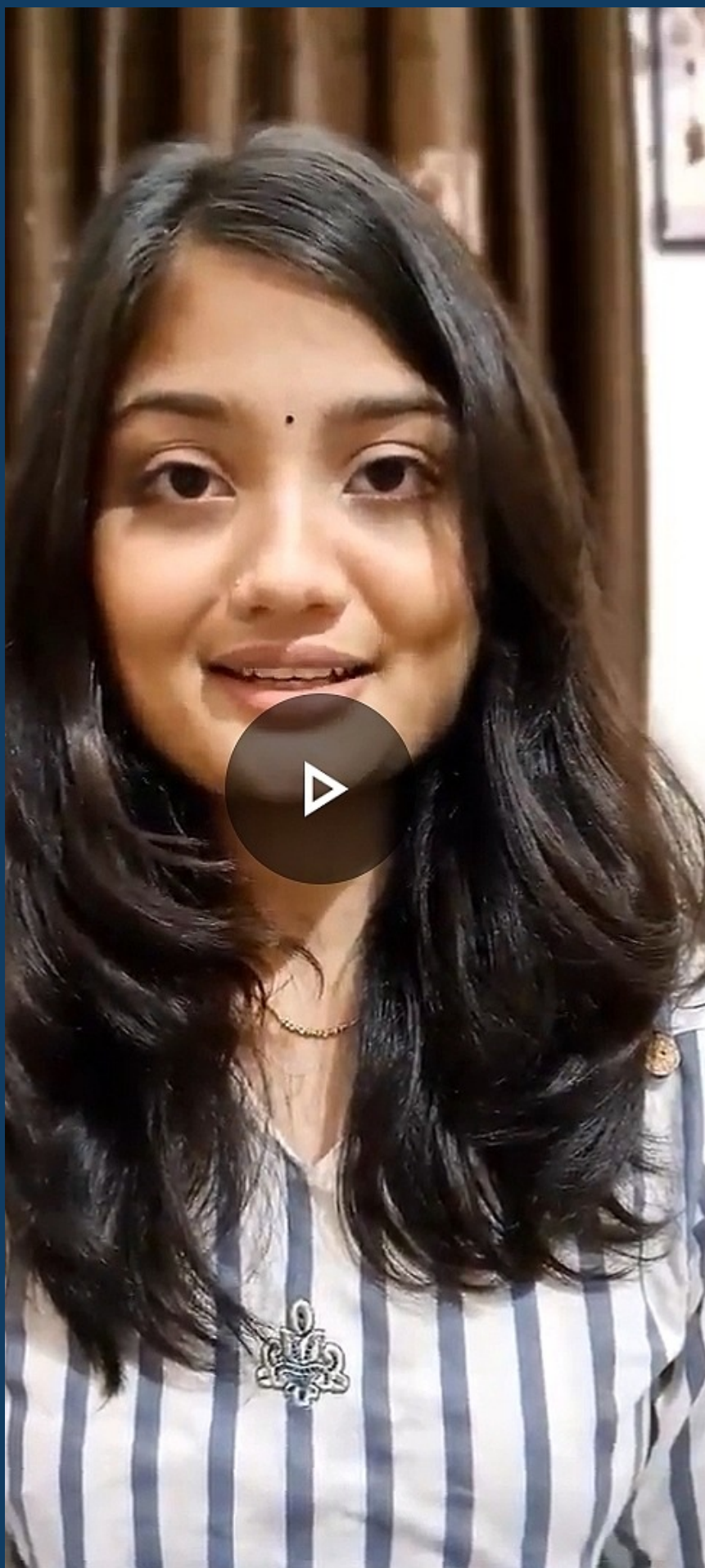
MAKE SHORT VIDEO WITH SLOGANS OF YOUR FAVORITE FREDOM FIGHTER

DR. RITA JAIN  
PROGRAM OFFICER

LOKESH  
PRESIDENT

PROF. RAKESH KUMAR GUPTA  
PRINCIPAL

# GLIMPSES



# AZADI KA AMRIT

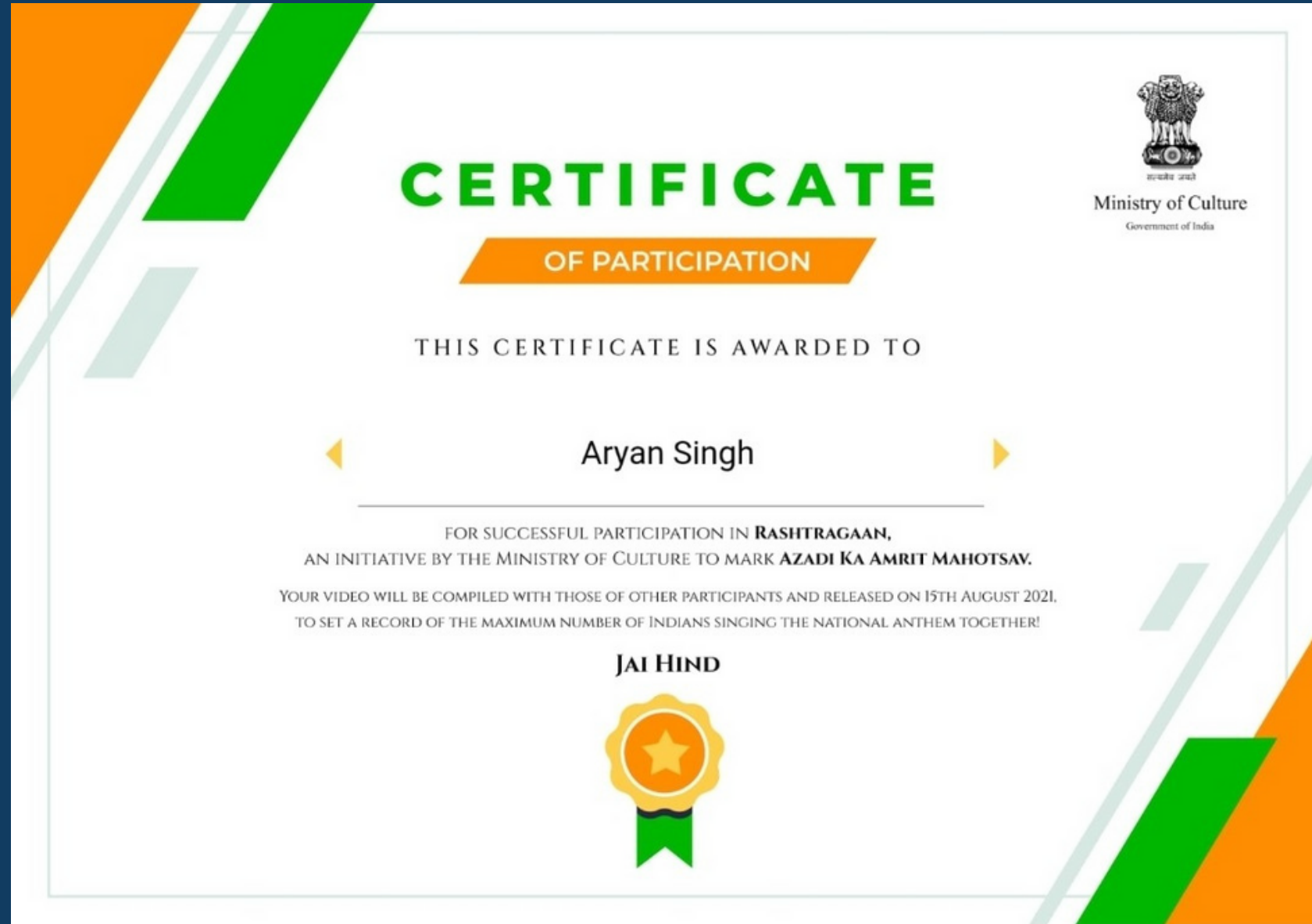
## MAHOTSAV

15th Aug, 2021

India celebrated 75 years of its Independence and was commemorated as Azadi ka Amrit Mahotsav. The Govt. of India remarked this occasion as Rashtra Gaan Mahotsav where Citizens participated in huge numbers through videos of singing national anthem. NSS RLAC appealed its volunteers to join this initiative. After selecting your preferred language and filling a basic form, volunteers uploaded their video to participate in the competition. 26 participant participated and got a certificate on completion of the process.



# GLIMPSES



# TREE PLANTATION DRIVE

15th Aug, 2021

"Someone sitting in the shade today because someone planted a tree a long time ago" - Warren Buffett

To bring out the meaning of this quote into reality the NSS unit of RLA C conducted a tree plantation drive where the volunteers were asked to plant a tree on 15th August 2021 and share a picture of doing the same.

Also, volunteers will send the picture of the tree they have planted by 5th of every month starting from the month of September. 11 Volunteers actively participated in the event.



NATIONAL SERVICE SCHEME  
RAM LAL ANAND COLLEGE  
UNIVERSITY OF DELHI

HE WHO PLANTS A TREE , PLANTS A  
HOPE!

*This Independence Day*  
pledge to  
**ADOPT AND  
PLANT A TREE**

DR.RITA JAIN      LOKESH      PROF.RAKESH KUMAR GUPTA  
PROGRAM OFFICER      PRESIDENT      PRINCIPAL

# GLIMPSSES



**DAY 1**



# COVID-19 VACCINE AWARENESS DRIVE

**(At JJcolony, South Moti Bagh)**

**15th Aug, 2021**

"On the occasion of Azaadi Ka Amrit Mahotsav the 75th Independence Day, 9 NSS volunteers of Ram Lal Anand College conducted a survey on the covid-19 vaccination. Informative posters were displayed and a survey was conducted through google forms. Precautions were taken by wearing masks and gloves and using sanitizer by each volunteer. NSS Volunteers showed the posters to the local people and pasted them as well at visible points to make them aware of the social distancing and current covid-19 vaccination drive with the help of filmy dialogues. This ensured that the posters created awareness as well as attracted the general public too. Apart from this, a total of 200 masks were distributed among the needful ones present in the slums and nearby areas. In order to identify the situation at the local level, a survey was conducted with the help of Google Forms wherein the volunteers interacted with local people and asked them the relevant questions and requested the public to get vaccinated. A total of 83 responses were collected where we observed that those who were affected by the virus wanted to get proper treatment but couldn't get due to the financial problems and lack of employment.

# GLIMPSES



# WORLD PHOTOGRAPHY DAY (EK BHARAT SHRESHTHA BHARAT)

19th Aug , 2021



The poster is for World Photography Day, organized by the National Service Scheme (NSS) at Ram Lal Anand College, University of Delhi. It features the college's logo, the NSS logo, and the 'Ek Bharat Shreshtha Bharat' logo. The text 'WORLD PHOTOGRAPHY DAY' is prominently displayed in large, bold letters. Below this, a camera icon is shown with the word 'CLICK' on its top. The date '19TH AUGUST, 2021' is written in a yellow box. The theme 'EK BHARAT SHRESHTHA BHARAT' is written in red. At the bottom, there are illustrations of people in traditional Indian attire. The contact information 'submit your photos in traditional dresses at- nssrla.du@gmail.com' is provided, along with the names and titles of the program officer, president, and principal.

**WORLD PHOTOGRAPHY DAY**

19TH AUGUST, 2021

**" EK BHARAT SHRESHTHA BHARAT "**

submit your photos in traditional dresses at-  
[nssrla.du@gmail.com](mailto:nssrla.du@gmail.com)

DR. RITA JAIN  
PROGRAM OFFICER

LOKESH  
PRESIDENT

PROF. RAKESH KUMAR GUPTA  
PRINCIPAL

World Photography Day celebrated on 19th August is an annual, worldwide celebration of the art, craft, science and history of photography. On this occasion the NSS unit of Ram Lal Anand College appeal to its volunteers to promote the indigenous culture and capture their beautiful moments in traditional dress. 11 Volunteers actively participated in the event.

# GLIMPSSES



# DANCE VIDEO

# PRESENTATION

(EK BHARAT SHRESHTHA BHARAT)

24th Aug, 2021

The transmission of customs or beliefs from generation to generation, for the fact of being passed down in this way. Tradition is something very special and has a great influence for the upcoming generations. NSS unit of Ram Lal Anand College organised a programme where students were asked to share a clip of their traditional dance moves themed: Ek Bharat Shreshtha Bharat on 24 August 2021. The volunteers were full of enthusiasm. 3 Volunteers actively participated in the event.

**NATIONAL SERVICE SCHEME**  
**RAM LAL ANAND COLLEGE**  
**UNIVERSITY OF DELHI**

**EK BHARAT SHRESHTHA BHARAT**

**DANCE VIDEO PRESENTATION**

**24 AUGUST 2021**

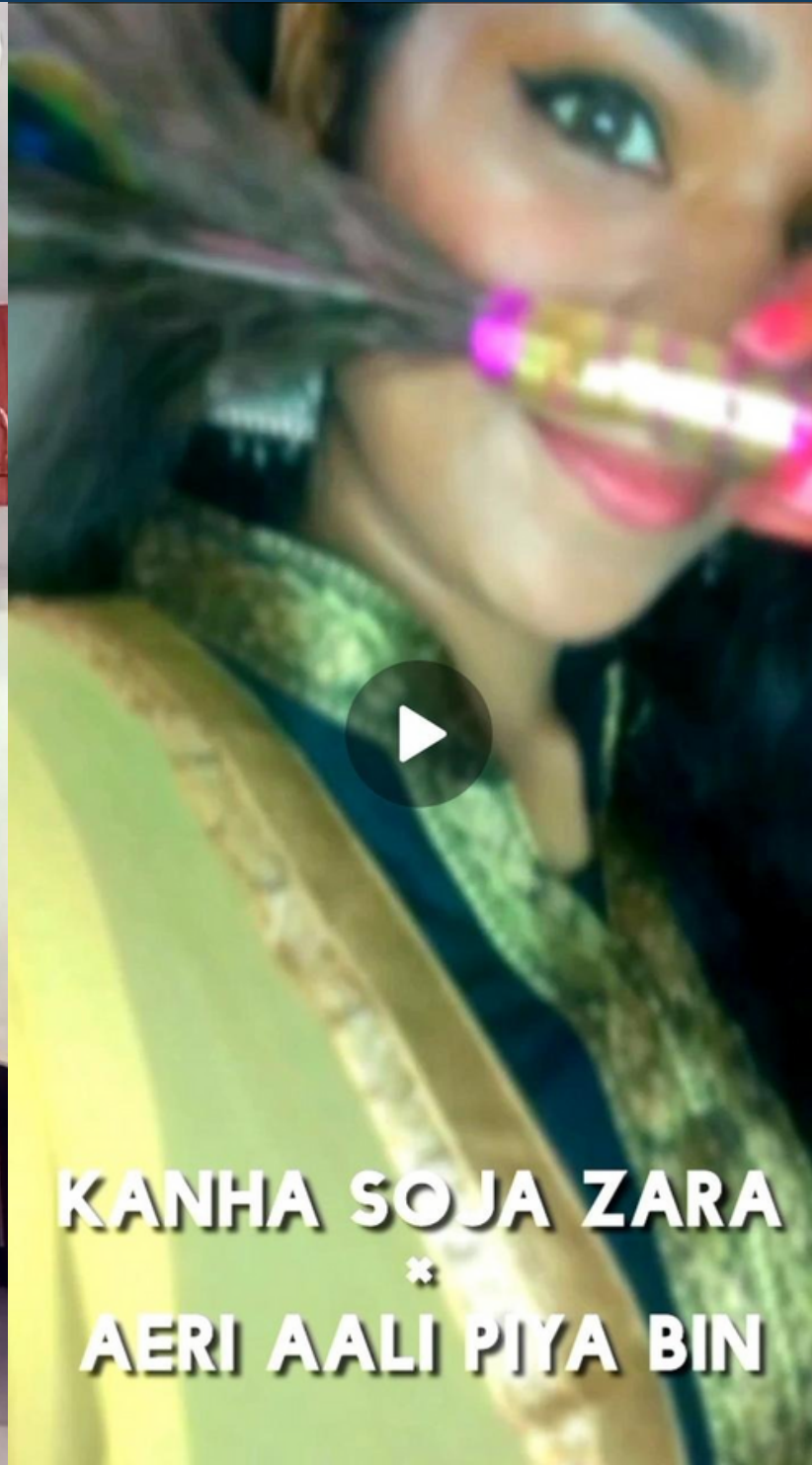
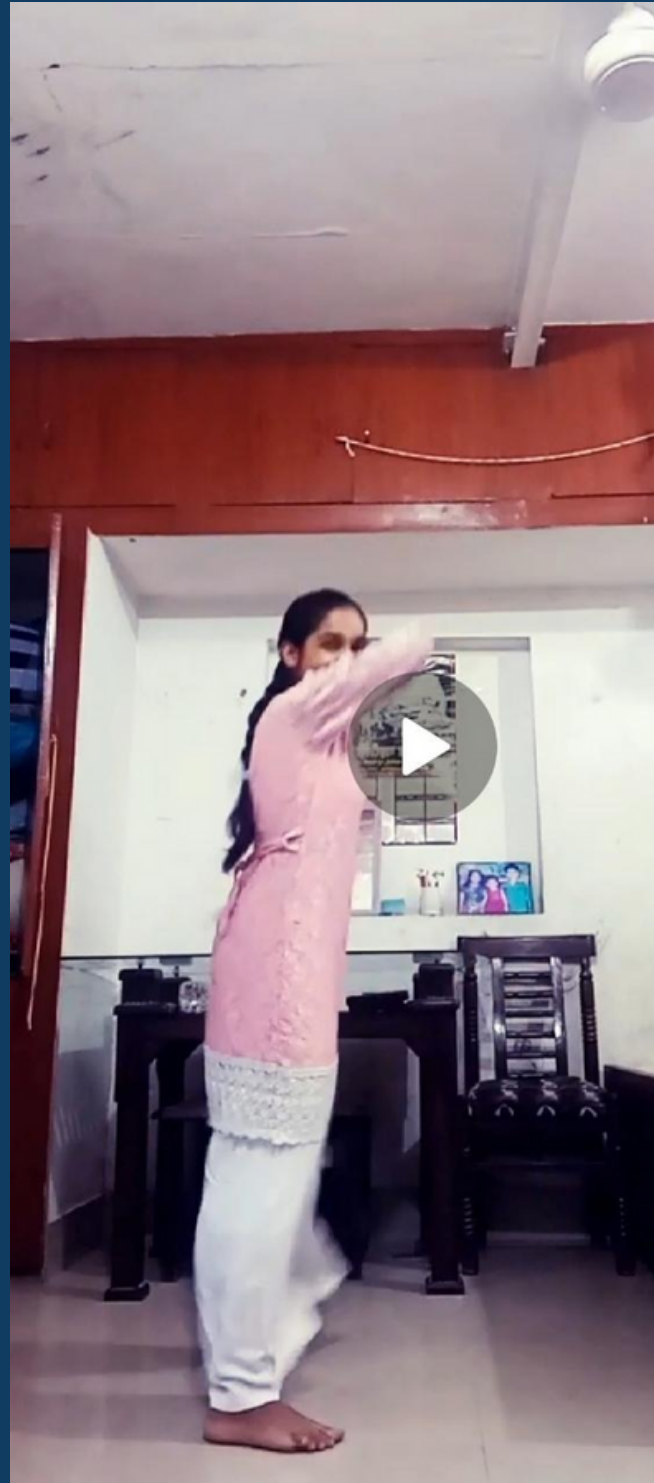
*Share a clip of your traditional dance*

**DR. RITA JAIN**  
PROGRAM OFFICER

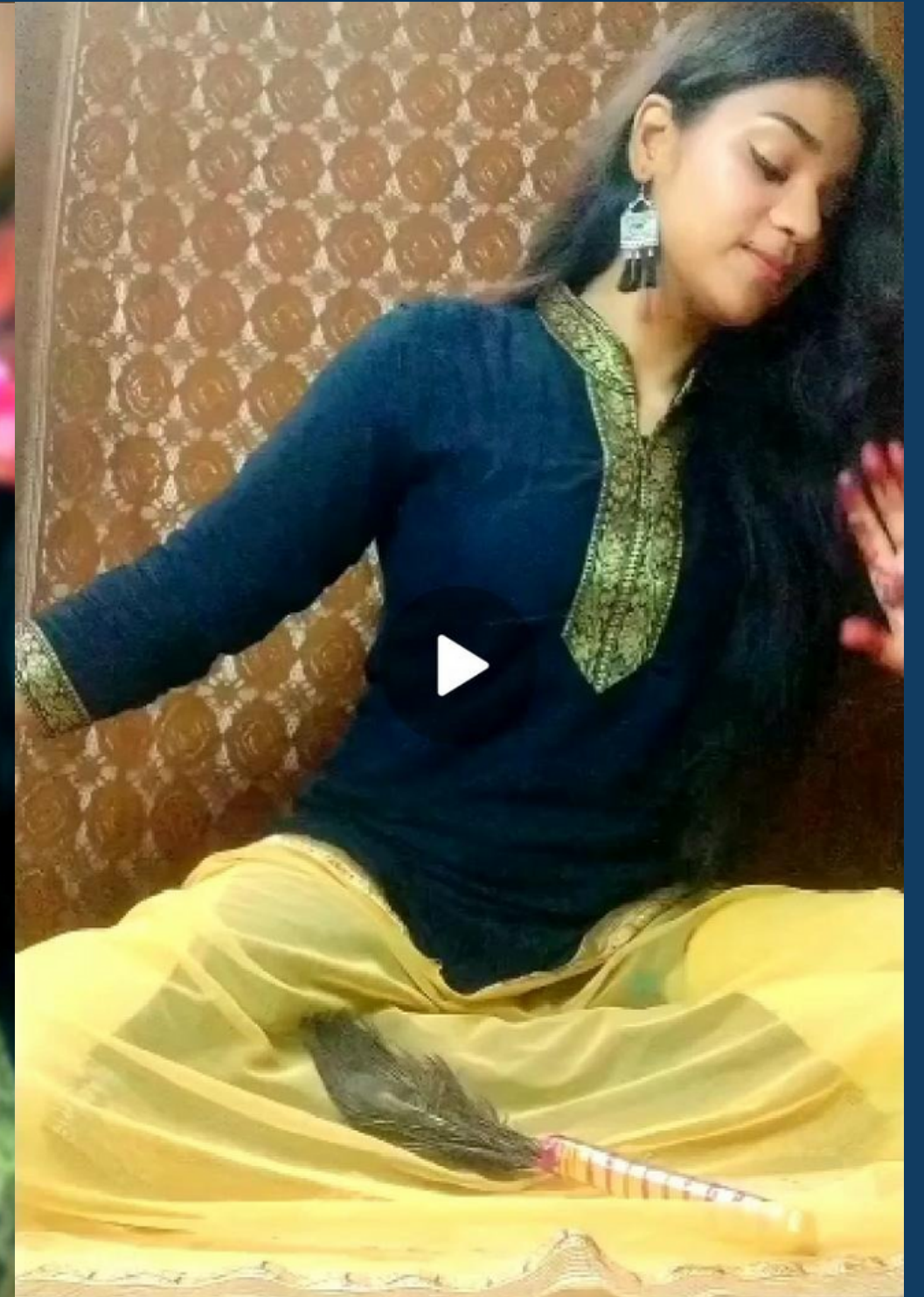
**LOKESH**  
PRESIDENT

**PROF. RAKESH KUMAR GUPTA**  
PRINCIPAL

# GLIMPSES



**KANHA SOJA ZARA**  
\*  
**AERI AALI PIYA BIN**



# TRADITIONAL CUISINE

(EK BHARAT SHRESHTHA BHARAT)

26th Aug, 2021

**NATIONAL SERVICE SCHEME**  
**RAM LAL ANAND COLLEGE**  
**UNIVERSITY OF DELHI**

**"Ek Bharat Shreshtha Bharat"**

**26th August 2021**

**Prepare a traditional cuisine**  
**Share its recipe with us**

**DR. RITA JAIN**  
PROGRAM OFFICER

**LOKESH**  
PRESIDENT

**PROF. RAKESH KUMAR GUPTA**  
PRINCIPAL

Indian food is like classical music raga, it takes time to build up to a crescendo. We Indians proudly say, Ek Bharat Shreshtha Bharat which means we are ONE and we are proud of it. NSS unit of Ram Lal Anand College appealed to its volunteers to prepare traditional cuisines and share its recipes with us on 26th August 2021 based on Ek Bharat shreshth Bharat. The volunteers with great enthusiasm shared photographs and recipes of the cuisines their dishes. Among them there were Chole Bhature, a special cuisine of Punjab, khandvi – a Gujarati cuisine, usoi kangsu a Manipuri dish and many others. 20 Volunteers actively participated in the event.

# GLIMPSSES

**NEETHA AGARWAL**

**Recipe: Tandoori Dookh Inchi**

**INGREDIENTS:**

- Rava - 1 Cup
- Mustard Oil - 1/2 Cup
- Oil - 2 to 3 tsp
- Mustard Seeds - 2 to 3 tsp
- Few Curry Leaves
- One half spoon Salt - To taste

**INSTRUCTIONS:**

1. Take few sandhura/rava in a mixing bowl. Add washed curries, salt. Mix them well. Add water and make batter like that of normal idli. Keep batter aside for 3 to 10 minutes.
2. Now heat a tandoor pan, pour little oil & add curry leaves, mustard seeds.
3. Now add one spoon in the batter & give it a mix (Do not overmix).
4. Add 2 tablespoon (tbl) batter on tempering. Pour some oil on the sides as well as over it.
5. Cover & cook it for 2 to 3 minutes on low to medium flame.
6. Flip it carefully & pour some oil again on the sides. Cook again for 2 minutes. When its golden brown from both the sides, take out from the pan.
7. **NOTE:** You can add chopped vegetables of yours choice in water. It will be more healthy.
8. Make it in small round chakra/tando pan only.



**SHRESITH CHAURASIA**

**GUJARTI CUSINE**

**Ingredients:**

- 1 Cup gram flour (besan)
- 1 tsp citric acid, A pinch of turmeric, Water (to make batter)
- 1 tsp fruit salt/ baking powder (dissolved in water)

**For the Tarka:**

- 1 tsp oil, 2 Dried red chilli, 7-8 Curry leaves

**INSTRUCTIONS:**

1. In a bowl mix gram flour, citric acid, salt, sugar and turmeric. Add water and make it into a smooth batter with medium thick consistency.
2. In a glass add the fruit salt or baking powder.
3. Add water to it and pour this into the dhokla mixture.
4. Grease the steaming tin with 2 drops of oil and pour the mixture into it. Steam for about 15-20 minutes or till cooked.
5. In a pan, add oil, mustard seeds, curry leaves and red chillies. Let it splutter.
6. Pour the tarka over the prepared dhokla.
7. Cut into pieces and serve.




**INGREDIENTS -**

- 2 Cups Gehun Ka Atta/Whole Wheat Flour
- 2 Cupps Desi Ghee
- 3/4 Cup Powdered Sugar
- Dry Fruits like Almonds, Cashews and Pistachios

**INSTRUCTIONS -**

1. Take 2 cups of Gehun Ka Atta or Whole Wheat Flour in a wide vessel.

2. Add 3/4 cup desi ghee to the flour.
3. Mix the ghee thoroughly by rubbing the flour in between both hands so that it is completely coated.
4. Add 1 cup water to the mixture and knead the mixture into a tight dough. You can also add milk instead of the water.
5. Divide the dough into small equal balls (around the size of a tennis ball) and press them into the shape of your fist.
6. Heat desi ghee in a pan for frying and add the dumplings to the pan. The ghee should not be too hot, otherwise they will not cook properly from inside.
7. Fry them in batches on low medium heat setting for about 30-35 minutes till they turn golden brown.
8. When the dumplings are cooked, take them out and drain the excess ghee on a kitchen strainer.
9. Break them into small pieces and set aside to let them cool for 10 minutes.
10. Grind all the pieces into a fine powder in a food processor.
11. Then add 3/4 cups of powdered sugar and mix well.
12. Then add 3/4 cup of ghee to the mixture.



**Recipe**

1. Add  $\frac{3}{4}$  cup dal to a pressure cooker and rinse it very well a few times. I use  $\frac{1}{2}$  cup toor dal and  $\frac{1}{4}$  moong dal as moong dal gives a nice texture. Hotels use masoor dal instead of moong dal. Then pour 2 cups water and pressure cook for 2 to 3 whistles until soft. You can also add a piece of red pumpkin to the dal.
2. When the pressure releases naturally, open the lid and mash it well to very smooth texture. If using red pumpkin, mash that as well to smooth. That lends a unique sweet flavor that we often find in South Indian Hotels.
3. Heat 1 tablespoon ghee or oil in a pot. Add  $\frac{3}{4}$  teaspoon cumin seeds,  $\frac{3}{4}$  teaspoon mustard seeds and 1 pinch of methi seeds. When the seeds begin to splutter, add 1 sprig curry leaves and 1 broken red chillies. Saute until the red chillies turn crisp. Add 1 pinch hing. I set aside half of this tempering to add at the end.
4. Add 12 to 15 shallots (or 1 medium diced onion), 1 medium sized carrot diced and 6 to 8 french beans (chopped to  $\frac{3}{4}$  inch).
5. On a slightly high heat, saute until the tomatoes turn mushy. Since they are fine chopped they get cooked fast.
6. Add sambar powder and red chilli powder if using. Saute for a minute without burning. This brings out the aroma of sambar powder.
7. Add chopped coriander leaves. Optionally you can make a fresh tempering the same way I showed in step 6. I added the tempering that was set aside. When the sambar begin to bubble, switch off the stove.



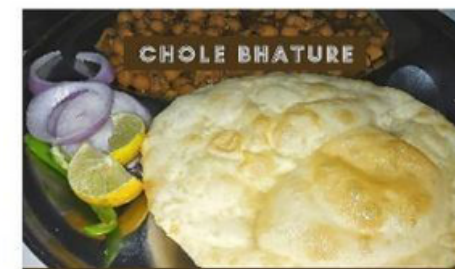
**Ingredients**

- Slices of 3 fresh bamboo shoots of medium size soaked in water for 30 minutes.
- 1 cup of dried peas soaked in water
- 50 gm of agarri (fermented fish) red chillies
- 1 and half tablepoons of common salt
- Some leaves of fishwort and lemon basil and some garlic chives.

**Directions**

- Steam the fermented fish along with red chillies and make chatney out of them.
- Add half litre of water to the slices of bamboo shoots and peas in a pressure cooker and cook for 20 minutes.
- Drain the water until the above ingredients are dried.
- Crush the peas along with the bamboo shoots using a tumbler.
- Add the chatney and common salt to it and mix them well.
- Leaves of fishwort, lemon basil and garlic chives are used as garnish.

- Recipe:-**
- In a mixing bowl, take 2 cups whole wheat flour (240 grams) and ¼ teaspoon salt. Also add 1 table spoon ghee or oil.
  - Now add water in parts and knead to a smooth soft dough. I added ½ cup water. Depending on the quality of flour, you can add ¼ to 1 cup water.
  - Knead till smooth and soft. Cover the dough and keep aside.
  - Flatten the dough ball with your palms and make a shallow cup.
  - Now place the stuffing.
  - Gently bring together the outer dough cover in the center, while pressing the stuffing.
  - Prepare all stuffed (gug) this way and place them on a baking tray, which has been greased with some oil.
  - Brush them with some melted ghee all over.



**CHOLE BHATURE**

**RECIPE**

**Ingredients (4 Servings):**

- 2 cups soaked overnight chickpeas
- 1/2 cup onion
- 1/2 cup tomato
- 2 chopped onions
- 1/2 cup fresh ginger
- 1/2 cup fresh coriander leaves
- 1/2 cup fresh mint leaves
- 1/2 cup fresh lemon juice
- 1/2 cup fresh lemon juice
- 1/2 cup fresh lemon juice
- 1/2 cup fresh lemon juice
- 1/2 cup fresh lemon juice

**Directions:**

1. Wash the chickpeas and soak them overnight in water. Drain the water and cook them in a pressure cooker for 20-30 minutes.
2. In a blender, add the chickpeas, onion, tomato, ginger, coriander, and mint. Blend until smooth.
3. Add the lemon juice and salt to the mixture. Mix well.
4. Heat oil in a pan and add the spices. Sauté until the spices are fragrant.
5. Add the chickpea mixture to the pan and cook for 10-15 minutes.
6. Add the chopped onions and tomatoes. Cook until they are soft.
7. Add the fresh coriander and mint leaves. Mix well.
8. Add the fresh lemon juice and salt to the mixture. Mix well.
9. Heat oil in a pan and add the spices. Sauté until the spices are fragrant.
10. Add the chickpea mixture to the pan and cook for 10-15 minutes.
11. Add the chopped onions and tomatoes. Cook until they are soft.
12. Add the fresh coriander and mint leaves. Mix well.
13. Add the fresh lemon juice and salt to the mixture. Mix well.



# WORLD SPORTS DAY

29th Aug , 2021

**NATIONAL SERVICE SCHEME**  
**RAM LAL ANAND COLLEGE**  
**UNIVERSITY OF DELHI**

celebrates

## WORLD SPORTS DAY 2021

**29TH AUGUST 2021**

**PEN DOWN  
A LETTER  
TO  
YOUR FAVOURITE  
SPORTS STAR**

**DR.RITA JAIN**  
PROGRAM OFFICER

**LOKESH**  
PRESIDENT

**PROF. RAKESH KUMAR GUPTA**  
PRINCIPAL

"Your dreams are what defines your individuality. They have the power to give you wings and make you fly high." - PV Sindhu. On the occasion of world sports day on 29 August the NSS unit of Ram Lal Anand College invited all the volunteers to draught a letter to their favourite sports star expressing the impact of him or her in their life. 9 Volunteers submitted their some of the best letters.

# GLIMPSSES

To  
P.V. Sindhu  
Bandra  
Mumbai

Dear P.V. Sindhu Mam,

Hello mam, I am a great fan of yours. Recently I watched the olympic match in TV and I must say as opposed to the critics I liked your sincere and committed performance in the match against Philippines player. It was a wonderful rally of shots, drops, smashes and powerful lifts, and you put out a performance of 100 to 110 percent. No matter who says what people with little sports sense will understand that it was not fault but it was fate. I really want to congratulate you for your performance in the olympics and i am proud of you that you've won a medal for india in badminton. I follow your shots while playing.

## LETTER

Dear Saina Nehwal Ma'am,

It gives me immense gratitude to write a letter to you. You're such a champ. Your simplicity, generosity and grace beautify you and attracts me the most. I have always enjoyed watching your badminton tournaments. There are very few people who follow their passion as their profession, and what makes you special is that you are one of them. Like your parents who have also been state level badminton champions for Haryana, you also had a keen interest in badminton. On the advice of coach Nani Prasad Rao, you started playing badminton at the age of 8. You were pretty lucky to have very understanding parents who motivated and supported you in your hardest moments of life. Your autobiography, *Playing to Win: My Life On and Off Court*, which was released in 2012 revealed many of your secrets. The book had many incidents about you which are not in public domain. It was indeed a moment of joy to see you attain the world no. 1 ranking in the year 2015. You have been an inspiration to the upcoming generations.



I heard you saying in one of your interviews, "Be confident in yourself and believe that you're a winner" which I truly admire. I wish I could meet you someday. Keep up the good work and keep making India proud like you always do. I wish you good luck in all your endeavours!

Your fan,  
Ruchika

Sir Kohli,

You are a person who always liked challenges and gives tough fight to others. You have learned to handle responsibility from an early age. You've taught us that falling down and fighting back is part of sport and life, but the ability to come back is what made us strong. You never gave up passion. You just had one thing in mind is to never give up a dream or passion for any situation and that's the only way to succeed in life.

You've shown me that whatever the purpose of your life is, work for it. Give more time to it. Utilize time wisely for it you may know about your purpose now or much later but at least follow your passion, manage your fears by not believing in your negative thoughts. Don't focus on feelings of fear or anxiety which stop you from taking action. Take some risks. Try and try until you get your desired output.

You have become a source of motivation and inspiration for many young aspiring cricketers, your immense passion for cricket inspired us to be ardent towards our goal.

Please accept my deepest thanks.

Yours truly,  
Saijal

## SAIKHOM MIRABAI CHANU

Manipur | @mirabal\_chanu

29<sup>th</sup> August, 2021

Respected ma'am,

I hope you are well by the grace of God. On the occasion of National Sports Day, I thought of writing a letter to my favorite sportsperson who has made a positive impact on my life, and surely enough, I wasn't able to think of anyone else. You are truly an inspiration to us all. During these trying times of the pandemic, when lives have been cut short, victories like yours have served as a small reminder of the joy that hope and perseverance can bring. Your exceptional performance in the Tokyo Olympics 2020 will undoubtedly be remembered as one of the best by an Indian athlete at the Olympics Games, as well as an inspiration for future generations.

You've shown me that being strong isn't always necessary. It's fine if you fall down, as long as you get back up and keep pushing forward. When life threw you a curve ball, you trusted your friends to be there for you and to assist you, and I appreciate the good example you have shown me through this. Your determination to make a change in the world is inspiring. All the sacrifices you made to bring glory to the country will make this remarkable milestone even sweeter. It makes me so happy to see you engage with your loved ones.

You are one of the strongest people I've ever known. Wishing you the best for every step in your journey. May God keep you rooted in gratitude and lift you to the new heights of success and prosperity.

Sincerely,  
Diksha Singh  
(Political Science Department, 2<sup>nd</sup> Year)

Dear Carolina Marin,

Hi, my name is Lily and I'm 19 years old. I'm a huge fan of yours from India.

Today is India's National Sports Day and on this auspicious day I would like you to know how you inspire me.

I first knew you from Rio Olympics, 2016. I cheered for you in every match but not on the finals. Sorry for that. Anyway you bagged the gold medal. I was happy for you though.

I like your moves, your style, your will, how you work hard and above all I like that you are a left-handed person. I'm also left-handed and you know being a left-handed person is always odd in every place and people would sometimes blame my left-handedness for my mistakes. It was horrible. You are a proof to me that handedness doesn't have anything to do with deftness. You help me regained my confidence. Thank you so much for that.

I'll be grateful to you forever. Hope to see you in court soon. Get well soon.

Sincerely,

Lily

# TARANG 3.0

## (MONTHLY INTRA UNIT COMPETITION)

28th- 29th Aug, 2021

"There are no secrets to success. It is the result of preparation, hard work and learning from failures" - Colin Powell. 22 volunteers actively participated in the event.

Competition was conducted in three rounds of which details are as follows:

★ ROUND 1: Doodling with the Topic- Anything theme related (75th year of India's Independence "Azadi Ka Amrit Mahotsav")

★ ROUND 2: Upakhyān Hour (Storytelling Competition) Topic- From the Raj to Swaraj: Known and the Lesser Known and their Contributions

★ ROUND 3: Kahoot Quiz Topic- One Nation One Ration Card Plan: The Policies That Shaped India

# CLIPS

NATIONAL SERVICE SCHEME  
RAM LAL ANAND COLLEGE  
UNIVERSITY OF DELHI

**TARANG 3.0**  
ROUND 1 : 28TH AUGUST, 2021  
**DOODLING**

आजादी के 75 वर्ष  
इसरो निरु  
nrsc

आजादी का अमृत महोत्सव  
Azadi Ka Amrit Mahotsav

DR. RITA JAIN PROGRAM OFFICER  
LOKESH PRESIDENT  
PROF. RAKESH KUMAR GUPTA PRINCIPAL

NATIONAL SERVICE SCHEME  
RAM LAL ANAND COLLEGE  
UNIVERSITY OF DELHI

**TARANG 3.0**  
ROUND 2  
UPAKHYAN HOUR

EXPERIENCE YOURSELF

28TH AUGUST, 2021

FROM RAJ TO SWARAJ  
Known and the lesser known and their contributions

DR. RITA JAIN PROGRAM OFFICER  
LOKESH PRESIDENT  
PROF. RAKESH KUMAR GUPTA PRINCIPAL

NATIONAL SERVICE SCHEME  
RAM LAL ANAND COLLEGE  
UNIVERSITY OF DELHI

**TARANG 3.0**  
Round 3 : 29th August, 2021

ONE NATION ONE RATION CARD  
By Government Of India

QUIZ ON : **Kahoot!**

DR. RITA JAIN PROGRAM OFFICER  
LOKESH PRESIDENT  
PROF. RAKESH KUMAR GUPTA PRINCIPAL

# WINNERS

TARANG AUGUST '21

## CHAMPION

*Kashish Hans*

B.A. (H) History  
II Year

TARANG AUGUST '21

## RUNNER-UPS

*Aryan Singh*

B.A. (H) Political Science  
II Year

#1

*Saijal Bajaj*

B. Sc. (H) Statistics  
III Year

#2