

## Advertisement

An **opportunity** for those who have 10th passed /failed and 18 years old.

*Attend a 2 months training course and step into the world of job opportunities!*

With personality development and spoken English along with any courses

### Training Courses :

- Customer relations and sales (10th pass)
- Hospitality / hotel management (10th pass)
- Bed side patient assistant (8th pass)
- Information and technology enable service (12th commerce)

Next batch  
26th june 2008

Hurry !

FIRST COME FIRST SERVE!!

### Contact

**Address:** Annapurna branch in vasti,  
Sandhi tantrapurna project

### Contact person:

Anitatai : 98 60 87 38 06

Vidyatai : 99 70 00 29 38



## How will you manage a shop?

Written by : Anjali Kulkarni,  
Swabhimaan.



(There is a customer in Harba's grocery store)

Customer : Uncle, please give a Rin quickly.

Harba : Only one?

Customer : I can't see even one on the shelf. Is Rin bar out of stock?

Harba : How will it be out of stock? I bought a good four dozens yesterday.

Customer : Then, are all of them over?

Harba : No, I am looking for them.

(Starts searching)

Customer : Are you sure you had bought them? Check the stock-list!

Harba : I don't keep a list. Everything is in my head.

Customer : Then give it fast. Tap water lasts only for half an hour in summer. My washing will remain pending otherwise.

Harba : Shall I give Wheel?

Customer : No, no. (the customer mutters to herself) My time got wasted unnecessarily. I can't get even a soap in this shop.

(The customer gets depressed and goes away.)

Harba : Oh Kerba, come in. When did you return?

Kerba : I returned this morning and immediately came to meet you. But since you were dealing with a customer, I just sat back.

Harba : So, how's everything at your native-place?

Kerba : Yes, everything is fine there but why is all this stock in a mess here?

Harba : What should I tell you? I have bought the stock yesterday but can't find it ontime. 2-3 customers went back without buying.

Kerba : First, arrange the stock in its proper place. Who will enter your shop if see such a mess? The shop should be neat and tidy and well arranged. Only then customers will get attracted to you. If you find the things that the customer demands on time, only then you will have a good sale. If you annoy and depress the customer repeatedly, who will come back to you?

Harba : All that is true but why can't I locate these Rin bars? I think I must have forgotten to get them.

Kerba : Wow, that means you yourself are not aware of what you bought, where you kept it!

Harba : Yes, it has happened so.

Kerba : Look Harba, before you go for shopping make a list for what you want to buy and how much, so that you will know if you have that thing. And once you get the stock, arrange it in proper places immediately. That will save your ad the customer's time.

Harba : That's true Kerba. I will do all this to satisfy the customer. Thanks for helping me again.

# Five keys to safer food



## Keep clean

- ✓ Wash your hands before handling food and often during food preparation
- ✓ Wash your hands after going to the toilet
- ✓ Wash and sanitize all surfaces and equipment used for food preparation
- ✓ Protect kitchen areas and food from insects, pests and other animals

### Why?

While most microorganisms do not cause disease, dangerous microorganisms are widely found in soil, water, animals and people. These microorganisms are carried on hands, wiping cloths and utensils, especially cutting boards and the slightest contact can transfer them to food and cause foodborne diseases.

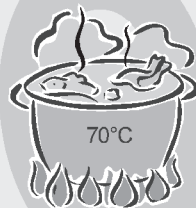


## Separate raw and cooked

- ✓ Separate raw meat, poultry and seafood from other foods
- ✓ Use separate equipment and utensils such as knives and cutting boards for handling raw foods
- ✓ Store food in containers to avoid contact between raw and prepared foods

### Why?

Raw food especially meat, poultry and seafood, and their juices, can contain dangerous microorganisms which may be transferred onto other foods during food preparation and storage.

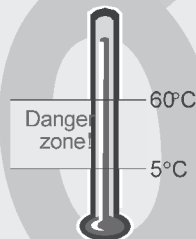


## Cook thoroughly

- ✓ Cook food thoroughly, especially meat, poultry, eggs and seafood
- ✓ Bring foods like soups and stews to boiling to make sure that they have reached 70°C. For meat and poultry, make sure that juices are clear, not pink. Ideally, use a thermometer
- ✓ Reheat cooked food thoroughly

### Why?

Proper cooking kills almost all dangerous microorganisms. Studies have shown that cooking food to a temperature of 70°C can help ensure it is safe for consumption. Foods that require special attention include minced meats, rolled roasts, large joints of meat and whole poultry.



## Keep food at safe temperatures

- ✓ Do not leave cooked food at room temperature for more than 2 hours
- ✓ Refrigerate promptly all cooked and perishable food (preferably below 5°C)
- ✓ Keep cooked food piping hot (more than 60°C) prior to serving
- ✓ Do not store food too long even in the refrigerator
- ✓ Do not thaw frozen food at room temperature

### Why?

Microorganisms can multiply very quickly if food is stored at room temperature. By holding at temperatures below 5°C or above 60°C the growth of microorganisms is slowed down or stopped. Some dangerous microorganisms still grow below 5°C.



## Use safe water and raw materials

- ✓ Use safe water or treat it to make it safe
- ✓ Select fresh and whole some foods
- ✓ Choose foods processed for safety, such as pasteurized milk
- ✓ Wash fruits and vegetables especially if eaten raw
- ✓ Do not use food beyond its expiry date

### Why?

Raw materials, including water and food, may be contaminated with dangerous microorganisms and chemicals. These chemicals may be broken down and made into simpler substances such as vitamins and proteins which may reduce the risk.

## The burden of wedding expenditure.



Vilasrao returned home. His wife Asha hastily opened the door and took the bag in his hand.

Asha : What happened regarding Ashwini's wedding?

Vilasrao : Wait a minute, let me rest a bit. The groom' s household is good. They have liked our Ashwini but...

Asha : What was decided about honours, dowry, Vardakshina?

Vilasrao : They said it is the first wedding in their family. There will be 500 people atleast. We have to spend for all of them. Besides, the groom should be given a chain of 20 grams and a ring. Dowry and Vardakshina are to given separately.

Asha : We have to follow the custom. We are from the bride's side.

Ashwini, who was listening to the conversation quietly all this time, said to her father;

Ashwini : Why should the bride's side always bear the burden of the wedding expenditure? Even 'their' son wants to get married, isn't it?

Asha :It is a custom from so many years my child that the wedding expenditure has to be borne by the bride's side.

Ashwini : But who has made this custom? We ourselves, isn't it?

Asha : Ashwini, don't try to teach your elders.

Ashwini : Papa, tell me if I am wrong. Parents are worried about their daughter's wedding right from her birth. But the boy's parents are distributing sweets in happiness. A daughter is considered to be somebody's else's property and so people accumulate wealth for her wedding since her birth. Why is it so?

Ashwini's parents had no answer to this question. Have you ever given a thought to this question?

A girl and a boy come together and enter the wedlock. The event gives happiness to both the families but why this inequality that only the bride's side should bear the expenses? Can both the sides share these expenses so that no one side will be burdened. Can we stop the competition exhibited in wedding expenditure? If the money is kept for their future, or if a room is bought for them or if that money is given as capital for investment, their future will be prosperous. Isn't this option better than spending everything in a day?

You too think over it and convey your real opinion to us.

**Economic assistance for private tuitions for students in 12<sup>th</sup> standard in commerce and Science Stream**

**Purpose :** 12<sup>th</sup> standard students in Commerce and Science stream are given economic assistance to enhance the quality of education of poor but promising students and encourage them for higher education. This scheme is employed by UCD.

Specialties	For whom	Age-limit	Educational qualification	Annual income of the family	Documents	Place to get and submit the form	Contact
<ol style="list-style-type: none"> <li>1. 60% necessary for students having passed 11<sup>th</sup> std. exam.</li> <li>2. Economic assistance for all groups.</li> <li>3. Economic assistance upto Rs. 10,000 for private tuitions.</li> <li>4. Two wards from the same family can also avail the benefit.</li> </ol>	<ol style="list-style-type: none"> <li>1. Students in 12<sup>th</sup> std. in Commerce and Science Streams.</li> <li>2. Students within the boundaried of the corporation</li> <li>3. Students from families having a low income                             <ul style="list-style-type: none"> <li>• Maximum two wards per family can avail the benefit.</li> <li>• It is necessary to pass 11<sup>th</sup> std in the first attempt.</li> </ul> </li> </ol>	11 <sup>th</sup> passed student.	<ul style="list-style-type: none"> <li>• 11<sup>th</sup> passed in first attempt</li> <li>• 60% marks.</li> </ul>	Below Rs. 1,00,000	*Ration-card (Attested copy) * Mark-list of 11 <sup>th</sup> std. * Agreement regarding income certificate from Neighbourhood group. * If the person isn't residing in slums, certificate of income of the previous year from the Tahsildar	<ul style="list-style-type: none"> <li>• Group-leader at slum-level</li> <li>• Group volunteer</li> <li>• Group-organization</li> <li>• S.M.Joshi Hall</li> </ul>	S.M.Joshi Hall, Daruwala Bridge, Pune. Ph : 26336249.

## Ration card entitlements Part II

## Quantum of Kerosene Distribution

LPG/ Non-LPG	Area	Quantum [ Litre Per Person ]		Maximum
		Persons	Litres	
Non - LPG	Municipal Corporations & "A" Class Municipalities	1 Person	3 Litre	24 Litre
		2 Persons	8 Litre	
		3 Persons	10 Litre	
		4 & more persons	3 Litre per person	
LPG connection holder (1 cylinder)	All areas	-	4 Litre	-
LPG connection holder (2 cylinders)	All areas	-	NIL	-

## Partner Story

Ashok Baburao Salve  
Janata Vasahat, Pune



Six years ago, Mr. Salve started a little business of screen printing. This business stayed very small and wasn't increasing. In this moment the family wasn't yet able to save any amount.

But three years later he got the tip of a neighbor, who was already a member of microcredit program of Parvati Swayamrojgar. Mr. Salve also decided to apply those loans, to increase the business.

In September 2004 he became a member of the IGP program and took his first loan of Rs.1.500 \-. With the following loans Mr. Ashok Salve could buy more raw material and tools for the screen printing like dressing paper, develops, visit cards etc. and the different color materials for manual printing.

The business was increasing time after time. After the third loan of RS.5000\-, he started to deal with plastic folders.

After the fourth loan of Rs.12.000 \- in February 2007 the economical situation for the family of Mr. Salve had improved a lot. When the family will have paid back the loan after 15 months the saving amount will be 25 % of the repayment amount, that the family simultaneously will save money for her future or for the next loan.

"With the help of the IGP-program of Parvati I could improve our financial situation a lot and I look very confident in the future", said Mr. Salve looking to his family.

Today the two sons go regularly to school and the smallest one with 4 years is going to a play group. Mr. Salve is also policy holder of the LIC, an accidental policy and the HMF insurance of Parvati Swayamrojgar, which protects also his whole family.

Written by: Christian.  
Swabhimaan