

YUVA
(Music, Art and Dance)

This club is mainly focus on creativity, interest and hobbies of the students. Students can strengthen their creative skills through the creative process of making. Foster responsibility and actions through dance which give physical practice. Through the music the student can develop an analytical, creative and intuitive understanding.

Under the YUVA Club organized the events on Music, Art, Dance on the occasion of International women's day and Azadika Amrith Mahotsav.

International women's day was celebrated with great fervour in Gayatri Vidya Parishad college for degree and PG courses on 8th March 2022.

Competitions on the theme of celebrating womanhood and save the girl child were conducted in Wall Painting, Rangoli, Poster Making, Nutrition rich diet etc.

A seminar was organised on the topic- Break the bias- moving forward for greater inclusion. Speaking on the occasion Smt. Padala Bhudevi, Chairman Manya Deepika Farrmer Producer Company(Recipient of Nari puraskar award for 2020 from the President of India) and Smt. V. Aliveni Chandrasekharan, Chief Executive Officer, MACS- Mani Amma Chaitanya Sravanthi (Recipient of ICAR Fakhruddin Ahmed Ali Award in the year 2019 for research in tribal farming systems) emphasised the need for women to develop self-confidence, seek out support system, set clear goals and work passionately to realise their dreams. Both of them emphasised the need for education for women empowerment but also but also pointed out the need for life skills and adequate exposure to help women succeed in life. Both the ladies are self made social entrepreneurs improving the livelihoods of hundreds of tribal women in Visakhapatnam and Srikakulam districts.

Secretary and Correspondent Prof. P.V. Sarma presided over the session and said that the College has almost 55% girl students and 45% of faculty members are women indicating the gender inclusive climate in the campus.

Principal, Prof. S. Rajani (Director, Kasturba Centre for Women's Studies) presented the activities of the College in capacity building for women. Prizes were given away to the winners of different competitions by Sri. D.Dakshina Murthy Garu, Vice President of Gayatri Vidya Parishad. Students and faculty participated in large numbers.

AZADIKA AMRITH MAHOTASAV (75th Independence Day Celebration)

“At the stroke of the midnight hour, when the world sleeps, India will awake to life and freedom”, these were the words spoken by the first Prime Minister of India. He announced that India is an independent country.

75 years later, the 14th and current Prime Minister of India Sri Narendra Modi stood before the nation and said,

“The Azadi Ka Amrit Mahotsav means elixir of energy of independence; elixir of inspirations of the warriors of freedom struggle; elixir of new ideas and pledges; and elixir of Aatmanirbharta. Therefore, this Mahotsav is a festival of awakening of the nation; festival of fulfilling the dream of good governance; and the festival of global peace and development.”

Gayatri Vidya Parishad took great pride in showing their spirit and enthusiasm for the 75th Independence Day celebrations.

The college organised the following events:

On 10-8-2022 Painting competition, preliminary round of Patriotic Songs, Patriotic Dance and Quiz Competitions were conducted.

On 15th August 2022, the Chief Guests of the day, the Vice President of Gayatri Vidya Parishad, Sri Dittakavi Dakshina Murthy garu and Sri Pattabhi Ramasastry garu hoisted the national flag.

The finale for the Patriotic Singing, Dancing and Quiz competitions were conducted on 15-8-2022. Boys and girls took the stage to express their patriotic spirit with mesmerising performances. Even the Final rounds of Throw Ball and Basket Ball were conducted. All the winners of the events were awarded with mementos and certificates.



Painting Competitions



Patriotic Dance competitions



Quiz Competitions

Rangoli competition: Rangoli Competitions were organized for awareness on social issues. around 30 students actively participated and drawn beautiful rangoli patterns using colored chalk , rock salt, coloured rice powder etc., on various themes like Swachh Bharat, Save Water, Save Girl child, Plant a Sapling, Save the Planet, Beti Bachao, Beti Padhao, Say 'NO' to Plastic etc.



Theme: PLANT A SAPLING, SAVE THE PLANET



Theme: BETI ACHAO, BETI PADHAO



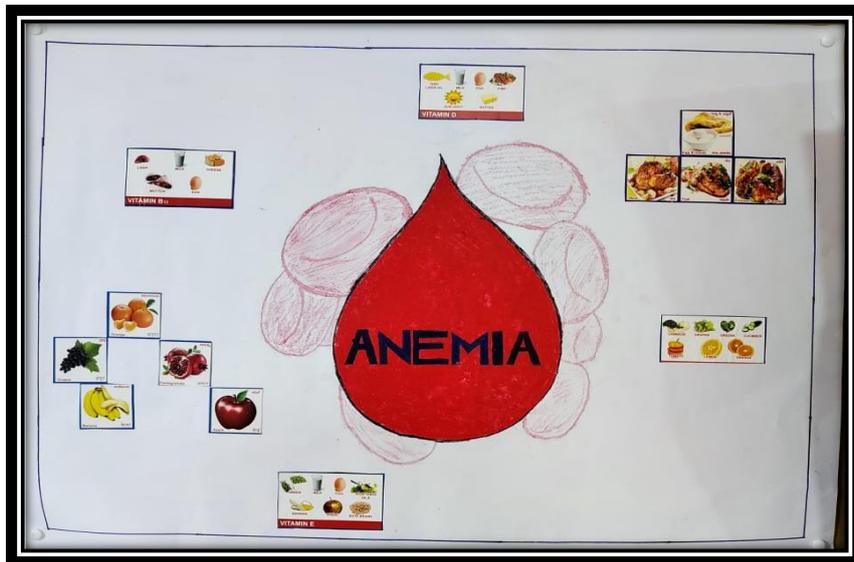
Theme: SAY 'NO' TO PLASTIC

Nutrition Chart preparation and Nutritious food Item:

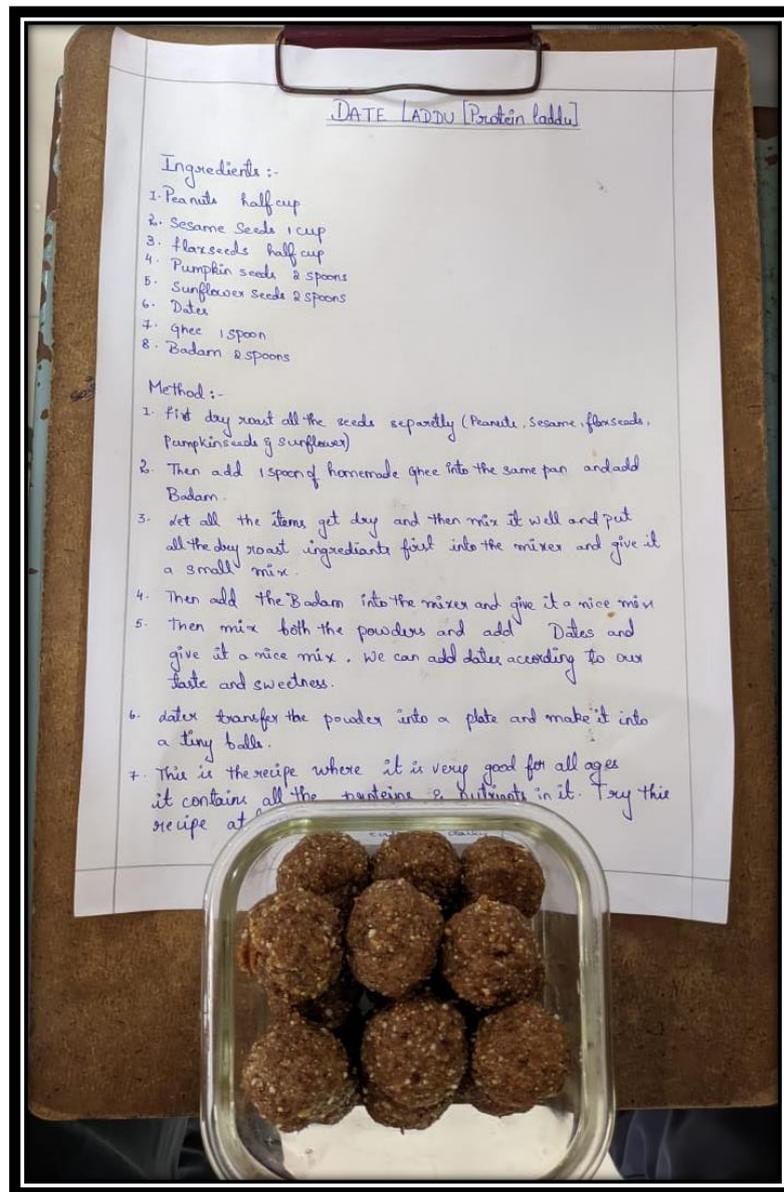
The college organised two competitions, a) Nutrition Chart preparation and b) Nutritious food Item for observing Mission Poshan Abhiyaan to students, for creating awareness on importance of nutritious food for healthy living. Around 50 students actively participated and drawn beautiful nutrition charts like foods to eat, foods to avoid, food containing vitamins, balanced diet, Anemia Symptoms and iron rich foods etc and prepared nutritious food items like micro greens, sprouts salad, millets laddu, Dates laddu, fruits salad, Ragi Malt etc

NUTRITION CHART PREPARATION:





Nutritious food Item competition:



PROCEDURE FOR PREPARING SPROUTS

Cuisine : Indian
Course : Side Dish
Diet : Diabetic friendly

INGREDIENTS:-

1/2 cup green moong dal (whole), or Any other sprout
/ legume / seed water

HOW TO MAKE SPROUTS

- (1) STEP-1 : To begin with, wash the grains
or legumes thoroughly for at
least 2-3 times.
- (2) STEP-2 : At the end of the soaked
grains, drain the water and sprinkle
some water on the muslin
cloth which is placed in a bowl and cover
it lightly with a lid. There is air circulation.
- (3) STEP-3 : When you notice the muslin cloth is dry, sprinkle
some water on the cloth. The moisture and air
will help the grains sprout. The process of
sprouting will take at least 12 hours.
- (4) STEP-4 : Once you notice the grains sprouted, transfer them
to a storage container and store in refrigerator for
about a week and use them as desired.



RAGI MALT WITH BUTTER MILK AND GROUND NUTS

1. In a saucepan add in $\frac{3}{4}$ cup of water, to this add in $\frac{1}{4}$ cup of ragi flour.
2. Mix such that the flour is completely dissolved, and no lumps remain.
3. The mix will get thick and glossy.
4. Mix well so that the ragi and buttermilk blend completely without any lumps.
5. Mix well and set aside.
6. Add groundnuts to enhance taste



BEST OUT OF WASTE AND ART & CRAFT EXHIBITION

Description:

This “BOW and Art & Craft Exhibition” was conducted by which students can showcase their talents. It not only helps the participated students to show their abilities but also motivates other students, to come up front and show their secret potential. Young children have an ocean of hidden talent amongst them.

There were 20 stalls were students had exhibited their talents in various areas like Mandela art, Decorating items, Drawing and painting.



Exhibition