

THE BEACON

PRACTICE NEWS BULLETIN OF THE PG STUDENTS OF JOURNALISM AND MASS COMMUNICATION

Thursday, 09 March 2023 / St. Joseph's University / Vol: 15 Issue: 76 / www.sjdeptcomm.wordpress.com

Students decry uptick in NEET application fees

Sowmya A

"Increasing the NEET application fee is like adding fuel to the fire, making the current situation much worse," said Kavitha, a government school student on revised application fees released by NTA.

The National Testing Agency (NTA) notified about NEET UG 2023 on March 6, 2023, increasing the fees by Rs 100 across categories.

Kavitha, a 12th-grade state board school student from Ettayapuram, Tamil Nadu, said she is already struggling to find a way to pass the NEET exam as most of the questions are from the CBSE board. But now, increasing the fees is demotivating to students. "I can't afford to pay my mother's weekly wage as an exam fee."

As government school students, we hardly have access to study materials and coaching centres, she said. "Now, the increase in fees is just increasing our expenses. A Rs 100 might be small for some, but for the families struggling to make ends meet, it can yield a meal."

When TNPSC (Tamil Nadu Public Service Commission) exam fees range from Rs 100 to Rs 250, why can't the government work on conducting entrances at a comparatively lower price, she questioned. "At least the Government of Tamil Nadu should waive off the fees of the students below the poverty line," she said.

'Must be a realisation, not mere celebration'

Anuja Jose

An ideal Women's Day celebration would be to sit back and think about what the day signifies, and to recollect the origins of this globally celebrated phenomenon, says Dr HG Jayalakshmi, a noted woman activist of Karnataka and vice president of Samakaleena Samajika Samskruthika Vedike, a platform for action on social and cultural issues.

When The Beacon caught up with Dr Jayalakshmi for her perspectives on Women's Day, she started by describing the historical significance behind the origin of the day. Jayalakshmi recalls a massive protest on March 8, 1857, led by the working women of New York City, against unfair working conditions and discrimination, which acted as a catalyst for the upheaval. A fire at Triangle Shirt-



Women workers protesting in New York City

Firstclass

waist Factory in New York, which claimed the lives of 146 young workers on March 25, 1911, further raised the indignation and protests which eventually led to International Women's Day.

"Today, what we need to do is to take stock of this historical significance in a

solemn way. People do not understand the struggle that has gone into making this day," says Jayalakshmi. There are years of oppression and inequality faced by women that are forgotten with the way Women's Day is celebrated today.

In a country where the

number of crimes against women is increasing at an alarmingly high rate, the one day of celebration seems pompous. "The crimes (against women) are horrifying... It is such a suffocating situation to exist in this country, not just for women and minorities,

but also for common people at large," she explains.

Talking about the concept of women's empowerment, she felt that it is often associated with a successful woman. "Only minuscule people can occupy very high positions. The rest are ordinary ones. What they really need is a representation at the grassroots level."

Without grasping the significance of struggle behind the Women's Day, it is just celebrated more as a festival, she laments. "Wear good clothes and have good food for a day, and then it's gone," she adds.

International Women's Day has been recognised as a United Nations holiday since 1975. It celebrates the rights and accomplishments of women in the political, economic, social, and cultural realms.

Vada Pav claims its spot on a global stage

Ashish Bhandarkar

Mumbai's most cherished food, Vada Pav, has gained global recognition after it was declared the 13th-best sandwich in the world for 2023 by TasteAtlas, an international travel and food guide. TasteAtlas is known for compiling recipe rankings based on culinary critics, restaurant reviews and research papers.

Last week, the website on its Twitter handle declared the 50 most savoured sandwiches worldwide, sparking a debate. Vada Pav is one of the two vegetarian recipes to make it to the list with a rating of 4.4 out of 5, the other being avocado toast from the USA with a rating of 4.1. Turkey's Tombik topped the list with a rating of 4.7.



Food that fuels Mumbai

Unsplash

Describing the dish, TasteAtlas stated, "This iconic

street food is said to have originated from a street vendor named Ashok Vaidya, who worked near the Dadar train station in the 1960s and 1970s. He thought of a way to satiate the hungry workers

and concluded that the ideal dish should be portable, affordable, and easy to prepare. Ashok made vada pav, and its popularity skyrocketed."

Indian netizens have been expressing mixed reactions since the announcement. Some have welcomed this recognition with open arms while some alleged the rankings to be a Western perspective and vada pav to be the best in the world. Others argued that it cannot be considered a sandwich at all. The website received similar reactions last year when it ranked Indian cuisine to be fifth in the world.

BCU urged to release timetable

Jenett Jose

BENGALURU: Students from Bengaluru and across the state of Karnataka are concerned over the delay in the release of examination timetables. The first-semester students of Bangalore City University (BCU) are particularly affected as the timetable for the exams is not announced, despite their classes getting completed last month.

In response to the situation, members of the All India Democratic Students Organisation (AIDSO) submitted a memorandum to the Vice Chancellors of various universities demanding the announcement of the exam timetable.

With assembly elections around the corner, the state government is looking to wind up exams by mid-April. Postponing the exams until after the elections could lead to chaos in admissions, scholarships, and hostel facilities for the next academic year.

"We have demanded to immediately release the timetable wherever it has not been released. We need to wait for an update for now," said Vinay Chandra, AIDSO state secretariat member and Bengaluru district treasurer.

The vice chancellor of BCU has assured the AIDSO that they will discuss the matters with the concerned authorities and resolve the issue at the earliest, he said.

Short on cash? Play to win!

Srijit Ray

Bowled.io is the world's first-ever cricket-based Play-to-Earn platform wherein users can challenge others with their user-owned teams.

The founders, Akshay Khandelwal and Rahul Singh came up with this company in November 2022, in the hopes of providing an immersive experience to cricket enthusiasts globally to play against others.

With Bowled.io, cricket fanatics can earn monetary rewards



Representational Image

bowled.io

through their knowledge of the game. The game of cricket is broken down into several mini-games to upgrade your in-game avatar. Users can buy, sell or trade the in-game NFTs as well, which include players, stadiums, bats, helmets, balls, and other

such equipment.

Teams and clubs can engage with their fans yearlong on this platform. Singh said, "Every fan may not become a cricketer, but there is a cricketer in each and every fan and they can live their dreams on this platform."

Namma Yatri makes a mark

Priyanka Gond

BENGALURU: Since its launch in November 2022, Namma Yatri, the first open network mobility application offering auto rickshaw services without intermediaries, has generated an income of Rs 5.6 crore in total for the drivers.

Around 50,000 people have downloaded the app, which was created in collaboration with the Beckn Foundation, and backed by Infosys. The drivers have completed over 3.37 lakh trips.

Mukesh Yadav, an Ola auto driver told the Bea-

con, "We are receiving fewer rides compared to before Namma Yatri was launched. Several drivers are shifting to Namma Yatri as the profit is higher there."

The success of the Namma Yatri app has compelled other auto platforms like Ola, Uber, and Rapido, to decrease the rates.

A regular user of the app said, "It was a wonderful experience as I reached perfectly on time and I am glad that the money is directly going to the driver's account."