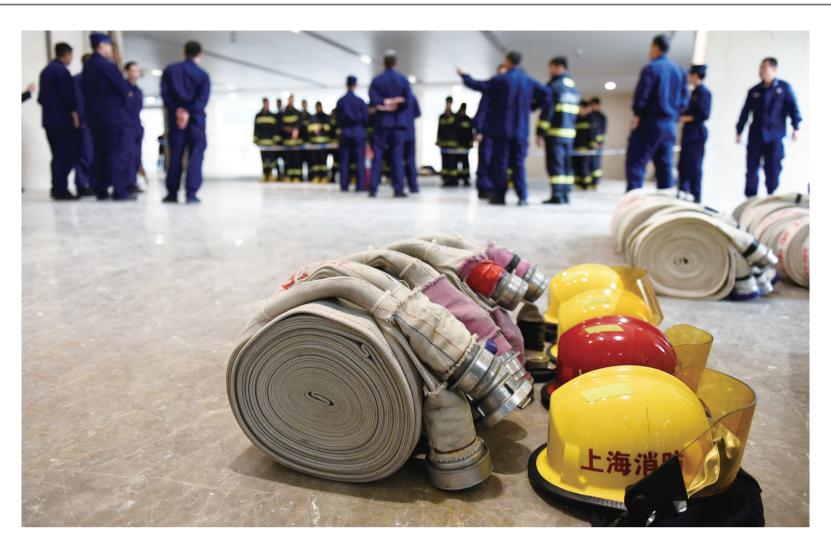
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杨浦区消防救援支队开展救援业务比武

## 苦练过硬本领 提升救援能力

谁是英雄谁好汉,训练场上比比看。日前,杨浦区消防救援支队开 展为期4天的救援业务比武,杨浦、大连、内江、国和、政和等8个消防中 队的400多名消防战士,全力进行200米双支线(提两根水带跑)、400米 疏散物资、绳索攀爬、负重折返跑、1500米空呼(背负空气呼吸机)、5000 米空呼、4×100接力跑、3人7带(消防水带)、负重爬高(小组)、负重登楼

在负重15公斤、登15楼项目比赛现场,只见消防战士们分别嘴咬 手提一条卷紧的水带,肩背空气呼吸机待命。随着指挥员一声令下,似 飞鹰展翅,飞快冲向15楼。越向高层越吃力,他们咬紧水带,全力冲向 15楼终点,最快的战士全程仅用了2分15秒。"保上海平安,是我们的座 右铭!"冲到终点的消防战士挥拳表示。

内江中队副指导员张吉欢表示:"这次比赛的目的是为了提升灭少 救援的能力和素质,以扎实的业务能力和过硬的本领,迎接改革大考,全 力打造应急救援的国家队、主力军,为建设平安杨浦而不懈努力。"













## 2019 SUSAS in September to Reveal New Space in Yangpu Riverside

The "2019 Shanghai Urban Space Art Season" (SUSAS) main exhibition is to be held in Yangpu Riverside at the end of this September. In line with the principal development strategy for public space along Huangpu River and Suzhou River, and focusing on life", the art season features theme exhibitions, case exhibitions, joint exhibition and public events in two months, integrates cultural planning such as "Millions of Citizens Visit Shanghai", and aims to help the world understand the completion of different types of waterfront space, construction achievements that have improved life quality, and the future vision

This art season is to be hosted in the former Shanghai ship-

the Maoma warehouse) as the main exhibition area and site. The 5.5km waterfront public space Qinhuangdao Road to Dinghai Road) in the southern section of the Yangpu Riverside space for outdoor public art works, marking the first extension space, fully integrating art works into the artistic charm of the city.

km of Huangpu River coastline, which, with rich heritage in former industrial building records the urban history of Shanghai's century-old municipal planning and industrial memory of the Shanghai working class to vigorously contribute their efforts to build a new China. This area is planned to become a science and technology innovation zone as

Yangpu Riverside features 15.5

tion in Shanghai since the city has entered the renewal stage.

At present, the public space of

2.8 kilometers west of Yangpu Bridge has been opened, and the eastern area of 2.7 kilometers will also be opened in September this year together with the art season, when a number of repair projects of former industrial buildings will be completed. Currently, a number of functional projects are progressing The theme of this main exhibition is "Encounter", which means

between water and shore, between art and urban space, and between history and the future will bring better life and more beauty. The chief curator of the main exhibition is Mr. Fram Kitagawa, a globally renowned artist and curator who has long been committed to the artistic

practices. The main exhibition will be divided into two sections, "Urban Space Art" and "Planning and Construction", to jointly demonstrate the topic of waterfront space.

The "Urban Space Art" section

will feature about 20 pieces of public art works—highlight in the whole Riverside area—in the area of 5.5 km of riverside space created by Mr. Fram Kitagawa and artists from all over the world, fully taking into consideration the historical heritage, characteristics in space and future prospects of Yangpu Riverside. The shipyard and the Maoma exhibition area will also host art exhibitions under the theme of "Encounter", leveraging the characteristics of the architecture and space. In the meantime, this art season will also provide five public art sites to collect outstanding art works from the world, and selected works could be

The curator of the "Planning

and Construction" section is Prof. Ruan Xin, Dean of the School of Design, Shanghai Jiaotong University. This section will vividly demonstrate the planning and construction concepts of waterfront space in China and foreign countries, and present the achievements and future prospects of Shanghai in the development of Huangpu River and Suzhou River.

Zhang Ming, Deputy Director of the Department of Architecture of Tongji University, is the chief archiry out the overall architectural design of the Shipyard, a key piece of artwork during the art season, and will work together with the architect teams for the design and construc tion of the Yangpu Riverside public space to complete the design of the



## "Future Craftsman" Shining on Stage

The fourth Shanghai vocational colleges "Star Plan" skills competition-auto body repair (metal plate) consisted of four parts: diagnosis cutting saw, and grinder. and correction, simulated parts re-

that car body repair (metal plate) It's a skill based on an enormous years of theoretical study and cal School. practical experience to fully mas-

ter the know-how of vehicle electric system and car body repair skills. During the one-day competition, candidates needed to repair the car body using over 50 program was held April 13th at tools, including the electronic skills competition—car body repair Shanghai Yangpu Vocational and measurement system, car body Technical School. The competition correction instrument, pneumatic

"The competition is not only placement, panel repair, and plastic about testing our welding skills, but also a test of our mental The reporter has understood strength. If you're too nervous, you would get shaky hands, and is to repair the body of a car then the welding won't look when it's damaged after collision. beautiful or you may even weld through it," said Li Jie, a student knowledge system, which required at Yangpu Vocational and Techni-

As the sponsor of this year's the reporter.

"Star Plan" competition, Yangpu Vocational and Technical School was also responsible for training Shanghai candidates, and was Chiprogram. "The schools is working with other vocational schools through open and collaborated training. The site of this competition is an open and shared space. Candidates from other schools can also train here. It let them to draw strengths from each other and grow together, and it certainly will prepare a reserved force of 'future craftsmen' for the 46th world skills competition," the person-in-charge at Yangpu Vocational School told

## The "Dine with Students" Policy Implemented in Yangpu

cerned about whether the safety and nutrition of the food for anteed. Recently, China's Ministry of Education, State Administration for Market Regulation, and National Health Commission have jointly issued the Regulations on the Administration of Food Safe ty and Nutritional Health in Schools (hereinafter referred to as the Regulations). It requires that relevant responsible persons of China's middle schools, primary schools and kindergartens should dine with students in canteens each school day and make records to timely find and solve the problems that have arisen in the dinning time. And the "parents dining with students" system if possible. How is it going with its implementation since the Regulations took effect on April 1?

Parents are always con-

"Eat more vegetables and have a balanced diet." "Would you like more rice?" At about 11:20, students of Fudan Experimental High School came to the canteen for lunch. At this moment, Zhang Tianlan, the school's principal, also came there. After inspecting the school introduced the policy of canteen, she went to the dining dining with students a few years room window to line up for dinner ago. After issuing the Regulaand then chatted with students tions we started to invite parduring the dining time. Ye Er'ran, ents to oversee the canteen's a junior student, said he was work. They eat what the stusatisfied with the food and de- dents eat and directly give suglighted to have the principals and gestions on our canteen. In the teachers dine with them. He said, future, we will arrange a 'parent "The policy of dinning with students activity evdents provides us more opportuni- ery week, which will allow the ties to timely communicate with parents to oversee the canteen the principal and teachers on our together with the school, thus problems."

In addition to dinning with trition of the meal."

students, the teachers who dine with students also inspect the canteen and make records before and after the meal. Gu Min, Director of Moral Education in the school, said, "Teachers should record the menu, their comments on the meal, and suggestions for improvement, and then send the feedback to the person in charge of the canteen.

In some schools of Yangpu District, parents also dine with their children every week.

A few days ago, Jianshe Primary School in the district invited Shen Jun, a parent of the school's student, tasted all the dishes on that day, including red-braised pork, tomato and egg stir-fry, stir-fried vegetables and mushroom and egg soup Shen said, "As a member of the school's Family Council. I have visited the school's canteen before. It's my first time to dine with students. and that's really interesting. When parents dine with students in the school, they can not only learn more about the school's dining environment and quality in person but comfort other parents by sharing what they have experienced with

Zhang Lifang, Principal of Jianshe Primary School, said, "Our ensuring the food safety and nu-