HIGHLIGHTS

The Office of Student Affairs Newsletter October 2020 | Volume I



HULT PRIZE CHALLENGE 2020-2021 TEAM REGISTRATION UNTIL OCT. 31.

The Hult Prize is the largest global student challenge and start-up platform for social good.

To learn more, visit www.hultprize.org/challenge For questions or inquiries, email g00080322@aus.edu





collaboration with Sharjah Police is developing an anti-bullying awareness for Sharjah community members with a prime focus on schools and the education sector. Students wishing to support and be part of this awareness may contact the Community Service and Outreach on osacom-services@aus.edu

Explore • Engage • Evolve

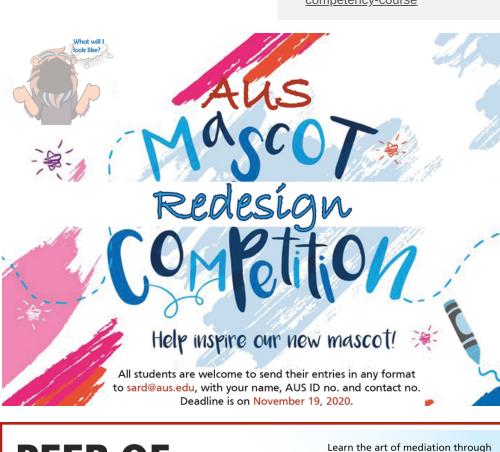


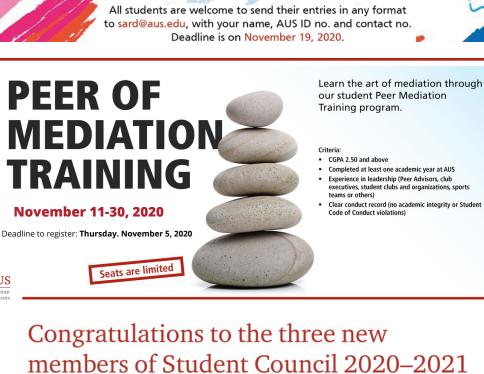


leadership skills? Then the Lead365 Competency Course is for you! The course includes 12 training sessions delivered by renowned leadership speakers in the United States who will be delivering strategies and skills for becoming effective leaders. For registration send in your full name, ID to osaslp@aus.edu. You will receive a unique code to log in for your online course Students who complete the training will receive a certificate from Lead365. For more information about Lead365 competency course visit: https://www.lead365.org/lead365competency-course



offering informal English language learning sessions in Al Thigah Club for the Handicapped on Tuesdays, from **7:00 p.m. to 8:00 p.m.** 'Flowers Without Branches' is another CSO initiative in collaboration with the IEEE Sight Chapter at AUS and Sharjah Social Empowerment Foundation. Arduino Programming online classes are going on until Nov. 21 with 2-hour classes on Saturdays. To volunteer email: osacom-services@aus.edu





SALMON WITH VEGETABLES

4 Jellness Nook

2 tablespoons olive oil.

Ingredients:

- 2 medium sweet potatoes peeled and cut into
 - 2 medium red potatoes cut into cubes.
 - 2 medium Zucchini cut into cubes.
 - 2 medium carrots peeled and diced.
 - 1 teaspoon salt, divided.
 - 2 teaspoon Lemon juice. 3/4 teaspoon pepper, divided.
- 1/2 teaspoon ground cumin. 6 salmon fillets (6 ounces each).

1/2 teaspoon ground cinnamon.

Step 1 Preheat oven to 400°. In a large skillet, heat oil over medium heat. Add potatoes, carrots and

Instructions:

Zucchini. Combine 1/2 teaspoon salt, chili powder, 1/2 teaspoon pepper, cinnamon cumin and lemon juice: sprinkle over vegetables. Cook, stirring frequently, until vegetables are tender, 15-20 minutes. Meanwhile, place salmon, skin side down, in a foil-

lined 15x10x1-in. baking pan. Sprinkle it with the remaining salt and pepper. Bake for 10

minutes. Preheat broiler; broil until fish just begins to flake easily, 2-5 minutes. Nutrition (per serve) Calories: 417 Protein:31

Carbs:9a Fats: 21g

buffalo and lamb.



possible to avoid any build-up of intolerances. There's more to life than chicken, turkey and eggs. Try something new such as seafood,

LIFESTYLE TIP

GOOD READS Bloody Hell! : The Story of Alex Ferguson: Barclay Patrick reveals Ferguson to be arelentless character whose

Vary and rotate your protein sources a much as

driven his unparalleled success.

ability to intimidate, control, cajole and encourage has



Farah Mujahed -Leadership Program and Community Services Representative Subcommittee for Student Residential Life

Abed El Hadi Kesrouan - Men's Residential Life Coordinator

Subcommittee for Student Clubs and Organizations

Houda Atassi - Women's Residential Life Coordinator



Fall Festival

November 17, 2020 Date: 6:00 p.m.-7:30 p.m. Time: Platform: Zoom

Event:





ICYMI (IN CASE YOU MISSED IT)

AUS students win world's largest competition for architecture students







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Student Council