

ACTION PLAN BY MINISTRY OF TOURISM GOVERNMENT OF INDIA

EK BHARAT SHRESHTHA BHARAT 2023

MONTH - MAY 2023

Sr. No	Activities by CIHMs	Date of the Activity	Proposed Activity conducted	Details of the Activity	Paired State	No. of Participants / Attendees	Any other relevant information
1.	Institute Of Hotel Management Ahmedabad / Gandhinagar	25.05.23	Chhattisgarhi Menu Planning	The activity was conducted on 25 th May 2023 among the students of IHMA to promote the cuisine of the Chhattisgarh. An event on menu planning was conducted under the Umbrella of EBSB which promotes mutual understanding between people of different states /UTs. The activity was conducted under the guidance of Ms. Devangana Verma. The students were briefed about Chhattisgarhi cuisine and assignment was given in groups for planning a Chhattisgarhi Lunch or dinner menu. The students were highly motivated and took active participation in the event.	Chhattisgarh	20	

IHM Ahmedabad

May 2023



(Pic 1)



(Pic 2)



Chhattisgarh Menu

Muthia

(Steamed rice pancake)

Aloo Pyaaz Bhajia

(Potato and onion batter fried savory)

Laal Bhaji

(A Chhattisgarhi leafy dry preparation)

Steam rice and Jhara Kadi

Chapatti

(Whole wheat flat bread)

Anarsa

(Rice & Jaggery dumpling dessert)



Chhattisgarh Menu

Aamat

(Mushrooms, bambooshoot & dried greens delicate soup)

Sookha Mutton

(dry lamb preparation delicately spiced)

Dubki Kadi

(Urad dal dumpling in curd kadi)

Chusela

(Bread made with rice flour and fried)

Khurma

(Vermicelli cooked in sweetened milk finished with dry fruits)

Chhattisgarhi Khana Khazana

Phara

(Dumpling with minimum spices and coriander leaves that add the best flavor)

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Aamat soup

(Tangy soup Made with Bamboo Shoots)

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kukadnath Briyani With chilli salan

Flavored with unique blend of warm spices, caramelized onions, fresh herbs and saffron)

Jimikhand ki kadhi

(Jimi potatoes fried and cooked in buttermilk.)

Dal pithi

(lentil with whole wheat dumplings dipped into it)

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Dehori

The soaked Rice is finely grinder and marinated in the curd. This Dough is then fried and dipped in sugar syrup)