

REPORT FOR ACTIVITY UNDER EK BHARAT SHRESHTA BHARAT, ORGANISED BY INSTITUTE OF HOTEL MANAGEMENT, SHILLONG

FOR THE MONTH OF JULY, 2022

Sr. No	Activities by the Ministry	Month of Activity	Proposed Activity	Details of the Activity	Paired States involved	No. of Participants / Attendees	Any other relevant information
1	PREPARATION AND DISPLAY OF JACKFRUIT BASED DISHES FROM MEGHALAYA	JULY 2022	<p>1. To display &amp; demonstrate the process of making jackfruit value-added products such as:</p> <ul style="list-style-type: none"> <li>i) Jackfruit Flour</li> <li>ii) Jackfruit Jam</li> <li>iii) Jackfruit Jelly</li> <li>iv) Jackfruit Sip-up (Ready to serve)</li> <li>v) Jackfruit Pasta</li> <li>vi) Jackfruit Papad</li> <li>vii) Jackfruit Pickle</li> <li>viii) Jackfruit Burger/ Patty</li> <li>ix) Jackfruit Brine</li> <li>x) Roasted Jackfruit Ready to Eat Seeds</li> <li>xi) Bakery Products</li> </ul>	<p>IHM SHILLONG organised one-day workshop on <i>PREPARATION AND DISPLAY OF JACKFRUIT BASED DISHES FROM MEGHALAYA</i> under Ek Bharat Shrestha Mission on 11<sup>th</sup> July 2022, from 10 AM onwards. The objective of the event was to promote the value-added Jackfruit products and health benefits of Jackfruit. To provide information and raise awareness among young entrepreneurs of Meghalaya &amp; Uttar Pradesh about the “<b>Value addition to Jackfruit</b>”.</p> <p>The participants gained hands of experience in the process of making Jackfruit value-added products</p> <p>The Jackfruit based dishes was appreciated a lot due to the positive response of the attendees and participants during the training process</p>	Uttar Pradesh/Meghalaya/	30 attendees	-----



**Jackfruit Jelly Processing**



**Jackfruit Pasta**



**Jackfruit Chips processing**

- **Coconut Jackfruit Ladoo and Burfi**



**Jackfruit Burfi**



**Jackfruit Ladoo**



**Jackfruit Cake**