Report on the activities conducted under EBSB for the month of June, 2020

Name of the state : TRIPURA

<table>
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<th>Sl. No.</th>
<th>Name of the activities</th>
<th>Place/ Institution</th>
<th>Date</th>
<th>No. of Participants</th>
<th>Remarks (if any)</th>
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<tr>
<td>1</td>
<td>Webinar on ‘Food Culture and Culinary Exchange Programme Bihar &amp; Tripura’</td>
<td>Ramthakur College, Agartala, Tripura and Mahila Shilp Kala Bhawan College, Muzaffarpur, Bihar</td>
<td>June 16, 2020</td>
<td>135+ students who came online on Facebook and also got valuable knowledge on ‘Food Culture and Culinary of Tripura and Bihar’.</td>
<td>A Webinar on ‘Food Culture and Culinary Exchange Programme Bihar &amp; Tripura’, held on 16th June, 2020, Agartala, Tripura. The Webinar was started with Welcome address by Principal, Mahila Shilp Kala Bhawan College, Muzaffarpur, Bihar and ended with concluding remarks by Principal, Ramthakur College, Agartala, Tripura. Two speakers from Mahila Shilp Kala Bhawan College, Bihar, presented Food Culture and Culinary of Bihar and two speakers from Ramthakur College, Agartala, Tripura presented Food Culture and Culinary of Tripura.</td>
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PROGRAMME
Ek Bharat Shreshtha Bharat (EBSB)
Webinar on
Food Culture and Culinary Exchange Programme:
Bihar & Tripura
16th June, 2020; 10:30am to 1pm
Organised by
Mahila Shilp Kala Bhawan College, Muzaffarpur, Bihar
in Collaboration with Paired State Institute
Ramthakur College, Agartala, Tripura

10.30—11.00 hrs  Inauguration
Welcome Address: Dr. Nalin Bischoan, Principal, MSKB College
Address by: Dr. Biwajit Gupta, Principal, Ramthakur College

11.00—11.30 hrs  PL1: Dr. Kumari Sunita, Scientist, KVK West Champaran
Food Production and Consumption Pattern of Bihar

11.30—12.00 hrs  PL2: Dr. Sunita Kumari, Scientist, KVK Samastipur
Food Habits of Bihar and Its Speciality

12.00—12.30 hrs  PL3: Dr. Biplab Lagardo, Assistant Professor, Ramthakur College
Traditional Tripuri Cuisine

12.30—13.00 hrs  PL4: Dr. Papi Das Sengupta, Associate Professor, Ramthakur College
Traditional Cuisine of Tripura (Bengali) and Its Nutritional Value

13.00— Onwards  Concluding Remarks
Bihar is considered as destination for second green revolution in the country due to its fertile gangetic alluvial soil, abundant water resources particularly ground water.

Dr. A.P.J. Abdul Kalam has described Agriculture as the core competency of Bihar.
Gudok

Main ingredients used: Berma, green chilli, potato, banana-flower, long beans (Lubya), jackfruit seeds, khunrwpu

Garnish: Onion
Chirchiri & Samsota