

# CENTRAL UNIVERSITY OF HARYANA, MAHENDERGARH



हैदराबाद विश्वविद्यालय  
University of Hyderabad

Central University of Haryana celebrates  
**EK BHARAT SHRESHTHA BHARAT WEEK**  
in association with  
University of Hyderabad  
26<sup>th</sup> February - 15<sup>th</sup> March 2022  
Partner State - Haryana : Telangana

Online Mode Program Schedule

Program Link: <https://meet.google.com/yri-qhic-snr>

<b>Date</b>	<b>Timings</b>	<b>Program</b>
03-03-2022	10:00 – 11:00	Local Cuisine of Haryana – Telangana
07-03-2022	10:00 – 11:00	Presentation on Indigenous - Local Sports
09-03-2022	10:00 – 11:00	Quiz Competition
11-03-2022	10:00 – 11:00	Presentation on Handicraft-Artifacts of Haryana-Telangana
14-03-2022	10:00 – 11:00	Haryana -Telangana Virtual Tour

**Patron**  
Prof. (Dr.) Tankeshwar Kumar  
Vice Chancellor  
Central University of Haryana

**Nodal Officer**  
Dr. Ramesh Kumar  
E.B.S.B Cell  
Central University of Haryana

**Patron**  
Prof. BJ Rao  
Vice Chancellor  
University of Hyderabad

**Nodal Officer**  
Dr. Revula Krishna  
E.B.S.B. Cell  
University of Hyderabad

## Report on **Ek Bharat Shreshtha Bharat Week**

**03 March, 2022**

## **EVENT DETAILS**

<b>Event Type</b>	<b>Local Cuisine of Haryana - Telangana</b>
<b>Description</b>	<b>Central University of Haryana Celebrates EBSB Week in association with University of Hyderabad.</b>
<b>Day &amp; Date</b>	<b>Thursday, 03 March, 2022</b>
<b>Time</b>	<b>10:00 AM</b>
<b>Venue</b>	<b>Online</b>
<b>Platform and link</b>	<a href="https://meet.google.com/yri-qhic-snr">https://meet.google.com/yri-qhic-snr</a>
<b>Participants</b>	<b>36(CUH) + 26(UOH)</b>

## **CONCEPT OF THE PROGRAM**

**Azadi Ka Amrit Mahotsav (AKAM)** is an initiative of the Government of India to celebrate and commemorate 75 years of progressive Independent India. Through AKAM, India is celebrating the glorious history of its people, culture and achievements. It is an embodiment of all that is progressive about India's socio-cultural, political and economic identity. Under this Ek Bharat Shreshtha Bharat programme has been selected for Iconic Activity during February- March, 2022.

In this context, we have partnered with University of Hyderabad to jointly organise various events showcasing the culture and heritage of Haryana- Telangana.

The **first event** that was being organised under Azadi Ka Amrit Mahotsav– Ek Bharat Shreshtha Bharat is **Local Cuisine of Haryana- Telangana**.

## **OBJECTIVES**

To exchange local cuisine and food habits of Haryana with local cuisine of Telangana in association with University of Hyderabad.

## PROGRAM DETAILS

<b>Time</b>	<b>Details</b>	<b>Faculty in charge</b>
10:00 AM	<b>Central University of Haryana</b> <ul style="list-style-type: none"><li>● Welcome address</li><li>● Introduction about the Programme</li></ul>	Dr. Ramesh Kumar, Nodal Officer, EBSB Cell, Central University of Haryana
10:10 AM	<b>University of Hyderabad</b>  Introduction of Student Participants	Dr. Revula Krishna, Nodal Officer, EBSB Cell, University of Hyderabad
10:15 AM	<b>Central University of Haryana</b>  Address by Vice Chancellor	Prof. (Dr.) Tankeshwar Kumar, Vice Chancellor, Central University of Haryana

<p>10:25 AM</p>	<p><b>Central University of Haryana</b></p> <ul style="list-style-type: none"> <li>● Presentation on Local Cuisine of Haryana and Telangana.</li> <li>● Interaction with students of University of Hyderabad</li> </ul>	<p><b>Team Members</b></p> <p>Mr. Anuj  Mr. Mohit  Ms. Anu  Mr. Jaiprakash  Mr. Vaibhav  Mr. Sanjeev  Mr. Suraj  Mr. Rishabh</p>
<p>11:00 AM</p>	<p><b>Vote of thanks</b></p>	<p>Ms. Anu, Research Scholar,  Representative,  Central University of Haryana</p>

## **Executive Summary**

Ek Bharat Shreshtha Bharat Cell, Central University of Haryana organised an event under Azadi Ka Amrit Mahotsav– Ek Bharat Shreshtha Bharat, on Local Cuisine of Haryana-Telangana on 03-March-2022, which highlighted the culture of both the states of Haryana and Telangana.

The program commenced with the welcome address by Dr. Ramesh Kumar. The students were introduced to the philosophy of AKAM-EBSB. After this, he introduced Dr. Revula Krishna to the audience. As this was the first event, wherein the students from University of Hyderabad, Telangana, also participated, Dr. Revula Krishna introduced the culture and philosophy of them.

After this, Prof. (Dr.) Tankeshwar Kumar addressed the programme. Prof. (Dr.) Tankeshwar Kumar, in his inaugural address thanked Dr. Revula Krishna, for the collaboration on AKAM – EBSB events. He welcomed all the faculty members and students as well as motivated each participant to always have a learning attitude and excel in all walks of life. He introduced the students of Telangana to the Local Cuisines of Haryana. He further described the essence of natural and simple recipes of Haryana and their health benefits to the students. Thereafter, Ms. Anu introduced all the faculty

members and student representatives of Central University of Haryana.

Dr. Revula Krishna, then proceeded to introduce the participants from University of Hyderabad. He in his address congratulated Dr. Ramesh Kumar for taking the initiative to partner for AKAM-EBSB events.

Ms. Anu, Research Scholar, Representative of the team of Central University of Haryana, welcomed all the members for celebrating the event and introduced the presentation on local cuisine and food habits of Haryana.

**Following Team members gave presentation on this occasion:-**

1. Ms. Anu presented the recipe of Choorma, Rabri, Bajre ki Khichdi and Pudine ki Chutney.
2. Mr. Rishabh presented the recipe of Colostrum (Khees), Gajar ka Halwa, Sangri Ki Sabji, Gond (Tragacanth) ke Ladoo, Gulgula, Besan ke Ladoo.
3. Mr. Anuj presented the recipe of Kachri ki Chutney, Aate ki Lapsi, Puda, Sheemi (Seviyan), Khoya Ladoo, Rice Kheer, Bathua Raita.
4. Mr. Suraj presented the recipe of Bathua Raita, Meethe Chawal, Kachri Ki Sabji, Suhali, Sarso ka Saag, Methi ki Roti, Haryanvi Kadhi.
5. Mr. Jaiprakash presented the recipe of Alsi Pinni, Guava Chutney, Meetha Daliya, Namkeen Daliya, Khatte Wala Saag.

6. Mr. Vaibhav presented the recipe of Tamatar ki Chutney, Teent ka Achar, Gajar Methi ki Sabji, Bajre ki Roti.

A wonderful presentation by the team was given, bringing a wonderful culmination to the event. The team shared the recipe of making local cuisines which covers the name of the recipe in Haryanvi and in general, it also encompasses the key ingredients, process of making and health benefits of it.

Ms. Anu, Representative of Central University of Haryana, gave answers to the queries about local cuisine of Haryana.

**All in all it was a wonderful program with active participation of 62 faculty and students.**



Annexure:-

