

The activities selected for the department portrayed a deep rooted connection with the cultural wealth of Kashmir. The activities have a local touch and show the importance of tradition and how it is kept alive by Kashmiris folks. One of the activities is Kashmiri Kaandur. It shows how the local bakery is made by a professional and how the households relish it. There are various types of Kashmiri breads that are depicted in the video with graphics. To conserve the authenticity of the process of breadmaking, the video has been taken at a real bread making shop called a Kaandur. The baker shop has also been shown displaying variety of breads. Another activity is that of Kashmiri Kanger (Firepot) used for keeping us warm in winters. The students of business administration have displayed and shared valuable information about Kanger and its utility. Then the process of making a Kanger is shown. The different kinds of kanger have been shown with their typical names. The Kanger holds a great cultural value and is used by every household in Kashmir. Another event is about Harisa that is a well-known delicacy especially in winters. It is a rich flavoured minced mutton cooked in spices and served as a breakfast item along with Kashmiri bread. The process of how it is made along with proper ingredients is also shown. It is a treat to taste buds and everyone enjoys the taste to its full.

The activities were headed by Dr. Afifa Ibrahim & Syed Huziya Qadri of Business School.

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