

CULTURAL EXPLORATION REPORT MONTH- NOVEMBER

Trying different food and travelling is the most important leisure activity known to mankind and one of the single most significant trademarks of a culture. Hence, to explore the north Indian culture including their food and traditions, resulting in exploring different aspects of world tourism, Banarsidas Chandiwala Institute of Hotel Management and Catering Technology students went to Majnu ka Tila on 19th November 2022.

While planning this trip we hoped to cover marketing traditions, clothing styles, food habits, interior decoration, language, and the cultural attraction of the market. Majnu ka Tila is a wanderlust's delightful affair. Known for its colourful and narrow streets, it offers a plethora of cafes to savour varied cuisines, including the Ama Cafe and Rigo.

It's also a great spot for budget shopping for clothes, accessories, home decor, and plenty more worthy articles to spend some money on. A small yet vibrant community of North Indian people, most of whom are refugees live here and run their businesses. They've carved out a space for themselves and contributed to the city with a new cuisine, and a whole new and unique aesthetic.

Travelling is one of the easiest ways to dispel these views and learn a thing or two about the importance of keeping an open mind. Even if you love your hometown and country, you'll learn a lot about humanity and how it varies worldwide by exploring other cultures. Developing your understanding of other cultures, or 'cultural awareness', lets you have more meaningful interactions with those around you.

You're building your respect and empathy for other people, and celebrating your differences as well as your similarities. While on o, we interacted with people from different cultures and cultures and different languages. This place is a tourist place and everyone is friendly in the vicinity. Although people are familiar with Hindi and English at most public places like restaurants and stalls with Hindi and English.

Most of the restaurants there serve, Sikkim, Korean, European, Chinese and Sri Lankan food. There's a wide variety of vegetarians and non-vegetarians to choose from on the menu. The service staff is well trained in each & every restaurant also, the interior decor of the place is very attractive and pleasing to eyes of tourists. During the visit, the mentors and the mentees derived some creative ideas from Sikkim culture to imply the upcoming events of the institute in the foreseeable future.

Students also learnt some new dishes from the Sikkimese cuisine with all the traditional styles, spices and cooking methods, to prepare and present in the upcoming cooking competitions from the chefs who have been making these dishes for most of their lives.

In collaboration with the people of Majnu ka Tila, students of BCIBMCT got the opportunity to learn about maruni. Maruni is an integral part of the Tihar festival celebrated in Sikkim. Generally, male and female dancers beautify the art form of Maruni. Clad with shining ornaments, usually, three men and women dance around to the traditional Naumati Baja orchestra.

The Students tried out the famous restaurants and stalls and got to shop a lot of things which had cultural values in some way or the other and the reason why they were so much loved was also clear after we experienced it for ourselves that the culture, people and the love they put into their work is what attract people to this place.