



G H RAISONI COLLEGE OF ENGINEERING AND MANAGEMENT

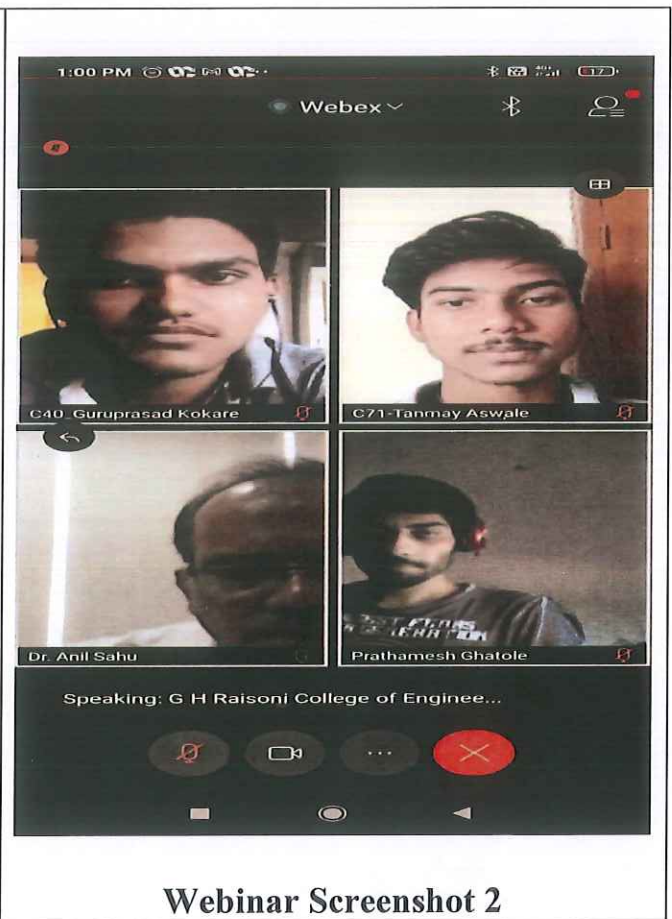
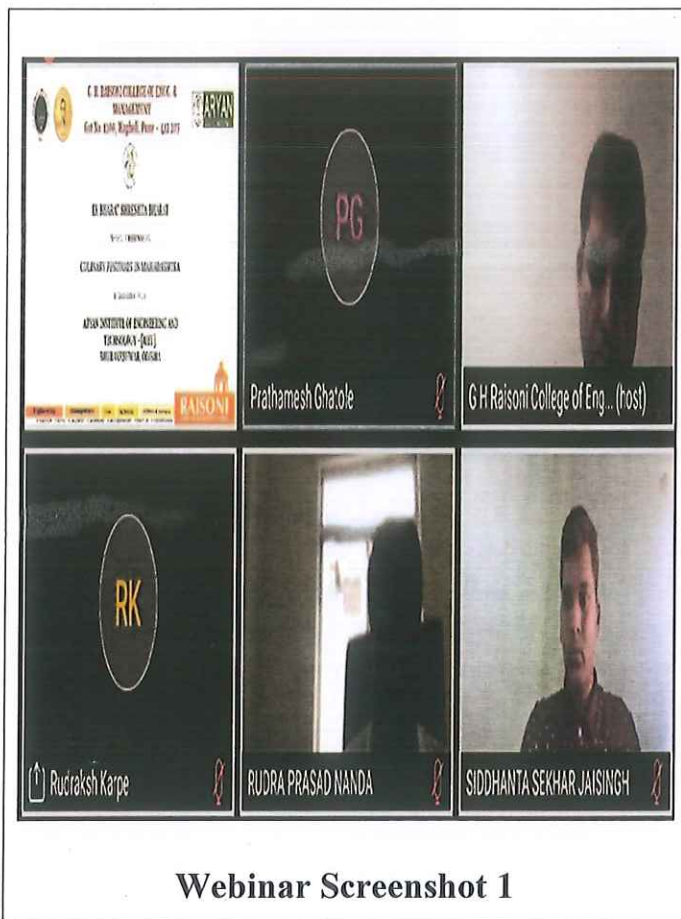
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ACTIVITY REPORT ON CULINARY FESTIVALS OF MAHARASHTRA WITH OPPORTUNITY TO LEARN IN CULINARY PRACTICES OF ODISHA

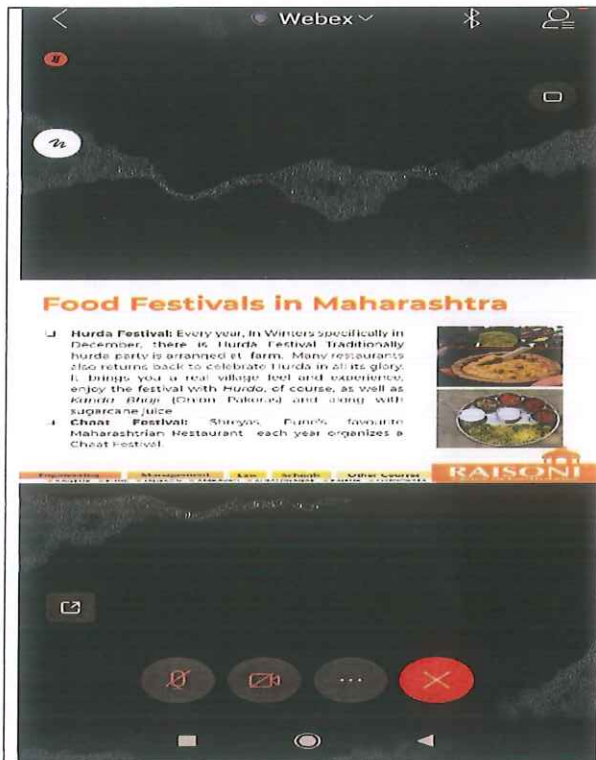




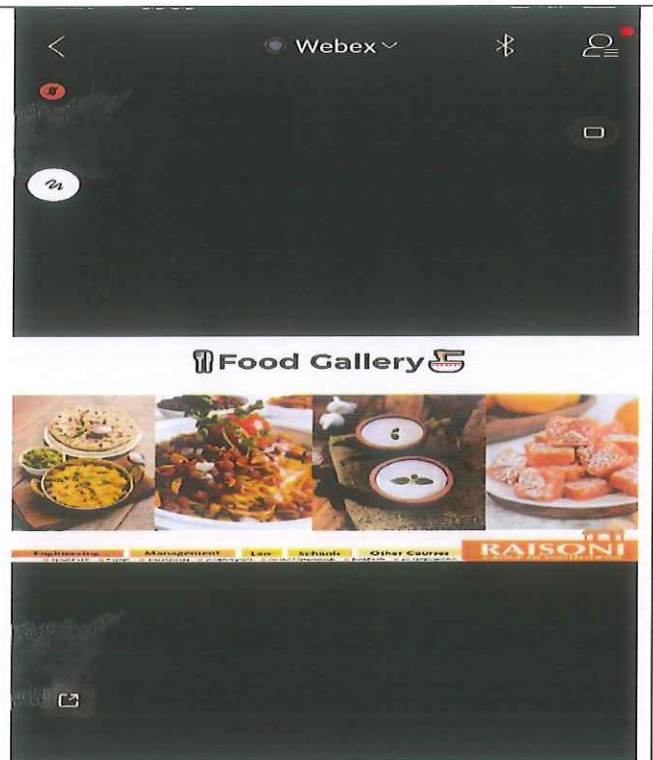
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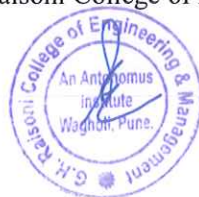


Webinar Screenshot 3



Webinar Screenshot 4

“Ek Bharat Shrestha Bharat” a campaign run by AICTE under Ministry of Higher Education, Government of India, Students Welfare Department and National Service Scheme unit of G H Raisoni College of Engineering and Management, Pune has been conducted online webinar on **"Culinary Festivals of Maharashtra with Opportunity to Learn in Culinary Practices of Odisha "** on 4th September 2021 in association with Aryan Institute of Engineering and Technology, Odisha. The webinar started with the anthem of Maharashtra. As the Program began Dr. Santosh Kumar Mishra, Dean Students' Welfare of G H Raisoni College of Engineering and Management, Pune introduced us to





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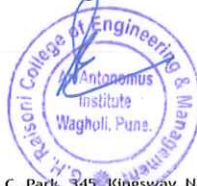
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the motive of “EK BHARAT SHRESTHA BHARAT”. Dr Amiya Sahoo, Coordinator EBSB of AIET Bhubaneshwar, Odisha welcomes the students for webinar. Prof Rudra of AIT Bhubaneshwar provided full support for organizing the webinar.

The Webinar was started by Mr. Prathamesh Ghatole, student’s member of Ek Bharat Shrestha Bharat Club of G H Raison College of Engineering and Management, Pune in which he described briefly about the webinar. **Culinary** refers to the practice of cookery or the activity of cooking. As we know as India is a diverse country, different states have their own unique culture which also includes variation in their habitat. The **unique cuisines of Maharashtra** starting from **Pav bhaji** to the delicious **Poha** are not only flavorful but also marks a delicious taste. The State has an incredible amount of snacks that have won millions of hearts and are recognized throughout the country.

The Team Members of EBSB club elaborated further about the Maharashtrian food starting from festive food to food culture overlap. As Maharashtra is a state of various festivals it has a variety festive food which includes **Puran Poli** (Puran = stuffing, poli = roti, In short, whole wheat roti is stuffed with sweet lentil stuffing, usually prepared on festivals like Diwali, Ganesh Chaturthi etc), **Modak** (prepared with Jaggery, coconut, sugar which are usually prepared on the auspicious occasion of Ganesh Chaturthi), **Til Gud Vadi** (A mouthwatering sweeter snack prepared with sesame seeds and jaggery on Makar Sankranti as it is the First Day of Marathi New Year), **Sreekhand** (sweet chilled yoghurt prepared on Dushehra), **Sabudana Khichdi**, **Gavachi kheer** (sweet dish usually prepared for Festive Fares). The Customary and long-established food items of Maharashtra allows the people to enjoy mouth watering eatables starting from **Bharli Vangi** (Brinjals stuffed with marthi goda masala, jaggery, onions and coconut), **Zunka Bhakar** (A chickpea flour porridge served along with a jowar roti which is also termed as Bhakri in the state), **Russa** (A Non-vegetarian curry cooked with chicken or mutton with mix of peppery and seasoned spices), **Dhapate** (A multigrain Roti prepared in Maharashtra from wheat, chickpea flour, onions etc). Also when it comes to Street food, Maharashtra has diverse and incredible range of Aromatic and Appetizing cuisines ranging from **Pav Bhaji**, **Vada Pav**, **Ragda pattice** & **Poha**. The Team Members also explained Cuisine From Vidarbha, Marathwada, Khandesh

3/1| Page



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to Kokan which included **Taari Poha** , **Santra Barfi** , **kadhi Bhaje Bhaat** , **Pithla Bhakri** (from Vidarbha) , **Surnoli** (sweet Indian pancake) , **Solkadhi** , **Bombil Fry** from Konkan . Mumbai has a culinary diversity which draws attention of many people, starting from **Khau Gali** to **Chowpatty**

including delicious and flavorsome Meals. Also, more than 5000 **Dabbawalas** provide Home-Cooked food for almost 200,000 Mumbaikars. Pune is no behind in its eatables ranging from **Bhakar vadi** , **Missal pav** to **Amras Puri**. Food Festivals, **Prasadalaya Culture** in **Shirdi** and **Shegaon** enhances the culinary of the state. At the last the participants elaborated the cultural overlap of Maharashtra food.

In course of time as the members EBSB finished their presentation the Students of AIT Presented their presentation.

Prof. Rudra of AIT has explained the importance of the various Cuisines from ODDISA to explore the knowledge among students. Dr. Santosh Kumar Mishra, Dean Students' Welfare of GHRCEM, Pune has graced the webinar with his words of wisdom. Also, the significance of the diverse cultural cuisines was addressed by Dr. Anil Sahu and event was Honoured by Respected Dr. O. S. Bihade Sir . Lastly, the vote of thanks of the event was given by Mr. Prathamesh Ghatole . The webinar was ended with the National Anthem. 261 students and faculty members were participated in webinar.

Dr. Santosh Kumar Mishra
Dean Students' Welfare
& Nodal Officer of EBSB



Director
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