



**Bombay
PHARMACY
ASSOCIATION**
EBSB
COMMITTEE

IPA-MSB'S BOMBAY COLLEGE OF PHARMACY
-AUTONOMOUS



EK BHARAT SHRESHTA BHARAT (EBSB)

Committee presents

Cuisine of Odisha

To explore the Cultural Diversity

- The Indian state of Odisha is known for its scenic beauty, intriguing tribal culture, and archeological brilliance.
- Apart from this well-known fact, the appetizing cuisine of the state is what strikes the most.
- One will see scrumptious dishes getting served on Sal leaf plates, enticing one with their aroma.

IN GRACIOUS PRESENCE OF
CHIEF GUESTS

**Mr. Prakash Mohanty and
Mrs. Pritirekha Mohanty**

FLOW OF EVENT

- Introduction of our Chief Guests by Dr. Premlata Ambre
- Brief about the EBSB event followed by Culinary Competition
- Speech by Ms. Raksha Kodam on Cuisines of Odisha.
- Evaluation and annoucement of the Culinary Winner by our CHIEF GUESTS.
- Vote of Thanks.



Subha trupti!



CHAIRMAN AND GOVERNING BODY-BCP: **Mr. Nitin Maniar**
PRESIDENT OF IPA-MSB: **Dr. N. Sivaprasad**
PRINCIPAL(I/C): **Dr. Krishnapriya Mohanraj**
EBSB CO-ORDINATOR: **Dr. Premlata Ambre**
STUDENT'S INCHARGE: **Dr. Galvina Pereira and
Dr. Sagar Patel.**

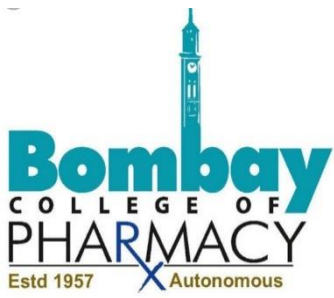
STUDENT CO-ORDINATORS: **Ms. Aditi Datta, Ms. Sumaiya Siddiqui, Ms. Mansi Makwana**
HOSTING: **Ms. Dipti Solanki, Ms. Anuja Ingale Ms. Raksha Kodam**
TECHNICAL: **Ms. Riya Asiwai & Ms. Neha Mahadik**
PPT CO-ORDINATOR: **Ms. Anushree Waghchaure**

January 18, 2021 | 5:30 PM - 6:30 PM

For joining us: copy paste the below link in the Browser

Venue: Microsoft Teams

<https://teams.microsoft.com/j/meetup-join/19%3a1173545009f447cd9049b36578b0cd9e%40thread.tacv2/16108877594577context=%7b%22id%22%3a%22089d9a4a-9be1-4e74-bf6f-86bbe7ef2b5d%22%2c%22oid%22%3a%22303f25aa-59d6-4717-8535-a196c958eef54%22%7d>



**77IPA- MSB's BOMBAY COLLEGE OF PHARMACY Autonomou
Ek Bharata Shreshth Bharata (EBSB)**

Committee presents- “Cuisine of Odisha”

Report

Date: January 18, 2021

Time: 5:30 PM- 7:00PM

Venue:Microsoft teams

No. of Attendees: 80

CHIEF GUEST:Mr. Prakash Mohanty (working with
Waters, India) , Mrs. Preetika Mohanty

CHAIRMAN AND GOVERNING BODY-BCP: Mr. Nitin Maniar

PRESIDENT OF IPA-MSB: Dr. N. Sivaprasad

PRINCIPAL(I/C): Dr. Krishnapriya Mohanraj

EBSB CO-ORDINATOR: Dr. Premlata Ambre

STUDENT’S INCHARGE: Dr. Galvina Pereira and Dr. Sagar Patel.

Flow of events-

Time	Event	By
5:30-5.33	Introduction	Host(Anuja)
5:33-5:38	Welcome statement	Dr. Premata Ambre
	Introduction of chief guest	
5:38-5:43	Speech about cuisine of Odisha	Ms. Raksha Kodam
5.43-5:45	Introduction and description about the event	Host(Dipti)
5:45- 6:15	Participants presenting there dishes in video form	
	Dishes	Participants name
	Dalma	Neha mahadik
	Chaul Bara	Abhishek Gupta
	Chakuli pitha	Sumaiya Siddiqui
	Khasta Gaja	Abhishek Gupta
	Gulgula	Pooja Bagul
	Rasuna patua	Kalloli Chatterjee
	Khaja	Abheet Pargane

	Khaja	Manju Patel
	Chenna poda	Arsalan khan
	Chenna Poda	Mansik Makhwana
	Chenna poda	Aditi Datta
	Rasabali	Sumaiya Siddiqui
	Patishapta Pitha	Aditi Datta
6:15-6:17	Comments and feedback from guests	Host(Anuja)
6:17-6:25	Declaration of winners	Judges
6:25-6:55	A short presentation on Odisha	Chief guest Mr. Prakash Mohanty
6:55-7:00	Vote of thanks	Host(Dipti)

Description of event:

The event '**Cuisine of Odisha**' was conducted to know in detail about traditional and authentic delicacies of Odisha. Our students made some authentic delicacies of Odisha and competed with each other to win the Awards. The participants presented their respective dish in video forms and told in detail about making process of there respective dishes.

Our chief guest Mr. Prakash Mohanty and Preetika Mohanty judged the event. Every dish was judged on three criteria viz., making process, appearance of dish and presentation skills.

The First Prize was won by Abheet Pargane; the second Prize was a tie between Siddiqui Sumaiya and Mansi Makhwana; and third Prize was won by Abhishek Gupta.

Our chief guest Mr. Prakash Mohanty presented us with different aspects of Odisha state. Finally the event was concluded with Vote of thanks.

STUDENT CO-ORDINATORS: Ms. Aditi Datta, Ms. Sumaiya Siddiqui, Ms. Mansi Makwana

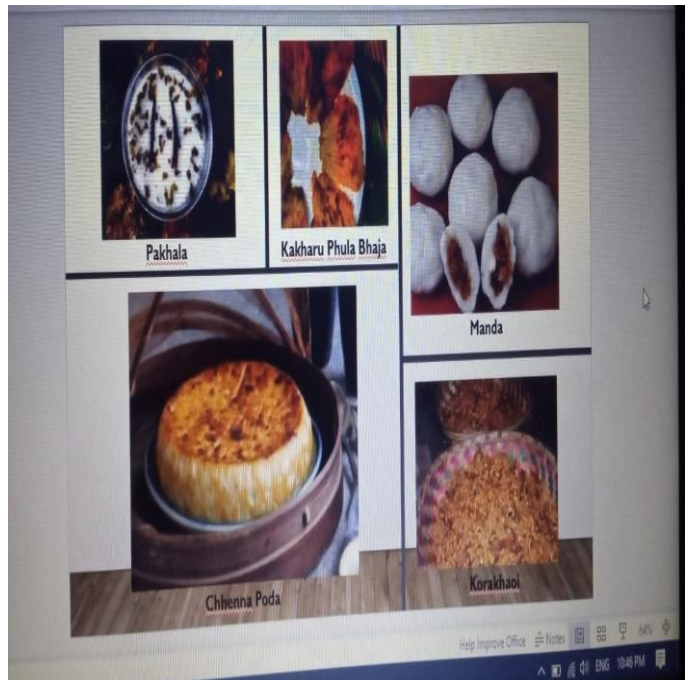
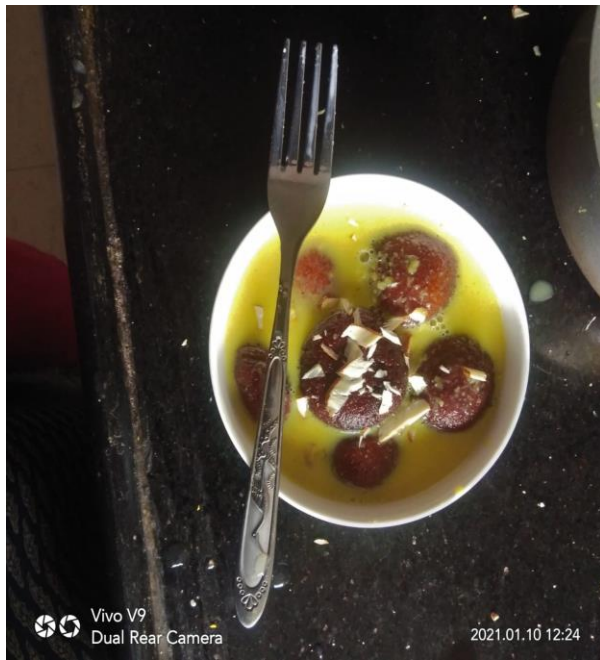
HOSTING: Ms. Dipti Solanki, Ms. Anuja Ingale, Ms. Raksha Kodam

TECHNICAL CO-ORDINATORS: Ms. Riya Asiwal & Ms. Neha Mahadik

PPT CO-ORDINATOR: Ms. Anushree Waghchaure

Report by: Supriya Pote

Link of the event : <https://teams.microsoft.com/l/meetup-join/19%3a1173545069f447cd9049b36378b0cd9e%40thread.tacv2/1610887759437?context=%7b%22Tid%22%3a%22089d9a4a-9be1-4e74-bfe6-86bbe7ef2b5d%22%2c%22Oid%22%3a%22303f25aa-59d6-4717-8535-af96c958eef5%22%7d>





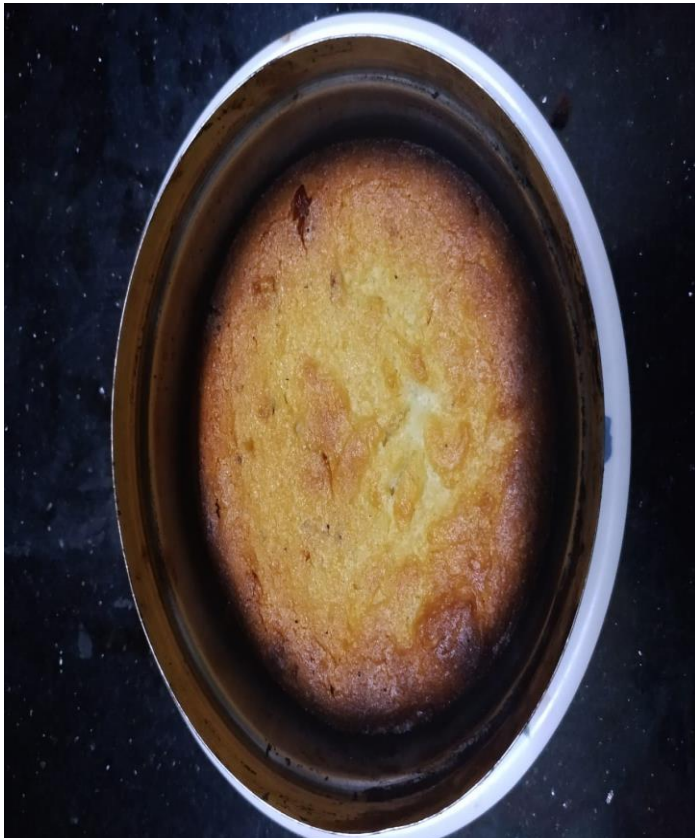
Chaula Bara
Abhishek Gupta
B191026
S.Y.B.Pharm



Khasta Gaja
Abhishek L. Gupta
S.Y. B. Pharm




khaja
Manju Patel
SYB pharm





CHENNA PODA

- Chenna poda is a delicious dessert popular in odisha. Its made with chenna or fresh paneer. The entire dish is baked and can also be called paneer cake.
- Chenna poda literally translates to roasted cheese in english language.
- It is also said that chhena poda is the favorite sweet of lord jagannath (the presiding deity of puri jagannath temple in odisha).
- Chenna poda is also made during festivals like Diwali or durga puja.




Aisalan Khan- Code- 8
Manavi Malikwani- Code- 9
Aditi Datta- Code- 11


1 cup urad dal +
2 cup rice
+ soaked and
made into fine
paste.
+ fermentation +
add salt and spread
it all over hot
pan.




@sumaiya_siddiqui12 PicArt




Pakhala




Kakharu Phula Bhaja



Manda



Chhenna Poda



Korakhaol

Help Improve Office Notes 10:46 PM

