

Report on the activities conducted under EBSB for the month of June, 2020**Name of the state : TRIPURA**

Sl. No.	Name of the activities	Place/ Institution	Date	No. of Participants	Remarks (if any)
1	Webinar on 'Food Culture and Culinary Exchange Programme Bihar & Tripura'	Ramthakur College, Agartala, Tripura and Mahila Shilp Kala Bhawan College, Muzaffarpur, Bihar	June 16, 2020	135+students who came online on Facebook and also got valuable knowledge on 'Food Culture and Culinary of Tripura and Bihar.	A Webinar on 'Food Culture and Culinary Exchange Programme Bihar & Tripura', held on 16 th June, 2020, Agartala, Tripura. The Webinar was started with Welcome address by Principal, Mahila Shilp Kala Bhawan College, Muzaffarpur, Bihar and ended with concluding remarks by Principal, Ramthakur College, Agartala, Tripura. Two speakers from Mahila Shilp Kala Bhawan College, Bihar, presented Food Culture and Culinary of Bihar and two speakers from Ramthakur College, Agartala, Tripura presented Food Culture and Culinary of Tripura.



PROGRAMME

Ek Bharat Shreshtha Bharat (EBSB)

Webinar on

Food Culture and Culinary Exchange Programme:

Bihar & Tripura

16th June, 2020; 10:30am to 1pm

Organised by

Mahila Shilp Kala Bhawan College, Muzaffarpur, Bihar

in Collaboration with Paired State Institute

Ramthakur College, Agartala, Tripura



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- 10.30–11.00 hrs **Inauguration**
Welcome Address: Dr. Nalin Bilochan, Principal, MSKB College
Address by: Dr. Biswajit Gupta, Principal, Ramthakur College
- 11.00–11.30 hrs **PL1:** Dr. Kumari Sunita, Scientist, KVK West Champaran
Food Production and Consumption Pattern of Bihar
- 11.30–12.00 hrs **PL2:** Dr. Sunita Kumari, Scientist, KVK Samastipur
Food Habits of Bihar and It's Speciality
- 12.00–12.30 hrs **PL3:** Dr. Biplab Lagardo, Assistant Professor, Ramthakur College
Traditional Tripuri Cuisine
- 12.30–13.00 hrs **PL4:** Dr. Papri Das Sengupta, Associate Professor, Ramthakur College
Traditional Cuisine of Tripura (Bengali) and its Nutritional Value
- 13.00–Onwards **Concluding Remarks**

- » Bihar is considered as destination for second green revolution in the country due to its fertile gangetic alluvial soil, abundant water resources particularly ground water.
- » Dr. A.P.J. Abdul Kalam has described Agriculture as the core competency of Bihar.



Gudok

Main ingredients used: Berma, green chilli, potato, banana-flower, long beans (Lubya), jackfruit seeds, khunrwpui

Garnish: Onion



The image is a screenshot of a Zoom meeting. The main content is a PowerPoint slide titled "SHIDAL" in large, bold, black letters. Below the title is a bullet point that says "Click to add text". The slide features a large, close-up photograph of a traditional Indonesian dish, SHIDAL, which consists of a whole fish (likely a sea bream) cooked in a thick, brown, spicy sauce with green vegetables and other ingredients. The slide is part of a presentation, as indicated by the slide thumbnails on the left side of the screen. The thumbnails show various food items, including fish, vegetables, and other dishes. The PowerPoint interface is visible at the top, showing the "Home" tab and various editing tools. The Zoom interface is visible at the bottom, showing the search bar, taskbar, and system tray. A small video thumbnail of a participant named "PAPRI SENGUP..." is visible in the top right corner. The Zoom logo is also present in the bottom right corner of the slide area.

BENGALI FOOD 2 - PowerPoint

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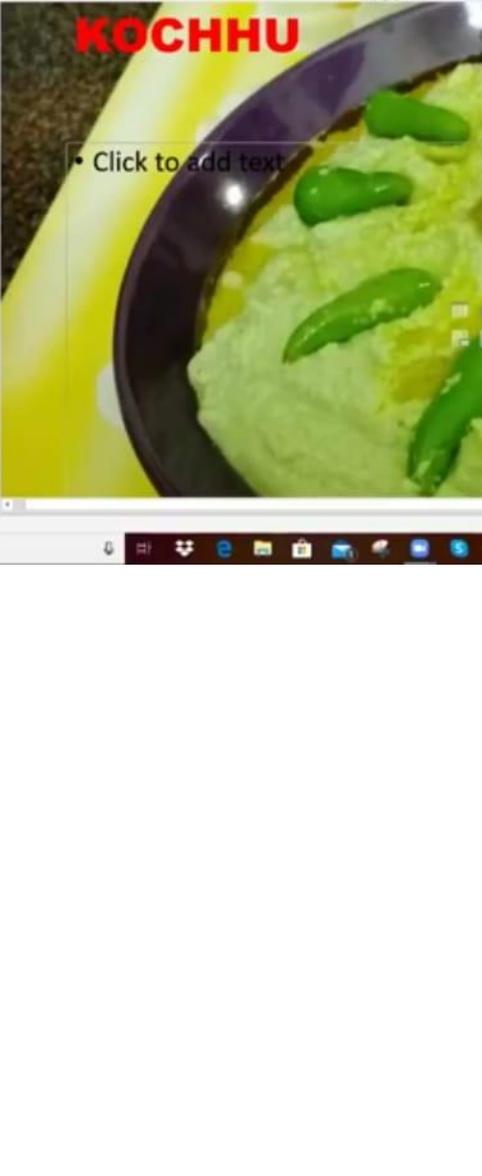
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Chirchiri & Samsota

