

**EK BHARAT SHRESHTHA BHARAT ACTIVITIES ORGANISED BY CENTRAL INSTITUTE OF HOTEL MANAGEMENT, SRINAGAR**

**December, 2019**

During (December 2019)			Paired with CIHM Chennai				
2	<b>Demonstration of Tamil Nadu Cuisine</b>	December, 2019	Ek Bharat Shreshta Bharat	<p>The demonstration of some popular recipes from the Industry Mr. Abbas Ahmad Bhat (Ex.Chef Hotel Sarovar Portico, Srinagar) on <b>12<sup>th</sup> December, 2019.</b></p> <p>The Chef delivered a detailed lecture on the cuisine and cleared the doubts asked by the students about the cuisine, in doubt clearing session which happened at the end of the theory session.</p> <p>The session started with the introduction of the Tamil Nadu cuisine, the reasons behind the popularity of the cuisine, the ingredients and equipments used in preparation of the cuisine.</p> <p>The students were also made aware about the cross cultural programmes taken up by the Government of India under “EK BHARAT SHRESHTRA BHARAT” programme. Students were also given a brief about the activities happening under the said programme.</p> <p>Seeing the passion and the interest of the students for learning the new cuisine, the chef involved the students in preparation of some popular recipes of Tamil Nadu cuisine.</p> <p><b>(Menu enclosed)</b></p>	CIHM Chennai	<p>(150 students - 2 session)</p> <p>1. Students of IHM Srinagar.</p> <p>2. Central University of Kashmir.</p> <p>3. HSRT Students.</p>	<p>The students were benefited from the session and requested for the same kind of sessions on various cuisines of India in future as well.</p> <p>Principal faculty In-charge and Chef interacted with the students and made them understand how important it is to know about the culture and cuisines of our country.</p>

**(DEMONSTRATION OF TAMIL NADU CUISINE HELD ON 12<sup>TH</sup> DECEMBER, 2019 AT IHM SRINAGAR)**

The list of recipes demonstrated by the Chef at the event is as under:

Milagu Rasam

Various types of Dosa's

Idli

Sambar

Upma

Uthapam

Kola Urundai (minced meat fried kababs)

Kozhi Varotha (chicken chettinard)

Beans Usili

Thengai Pal Sadham (coconut milk rice)

Kothu Parota (egg and parantha)

Pal khozhokattai (rice and jiggery dessert)

Pal Puri

Coconut Chutney

Typical South Indian Tomato Chutney