

3	The Food of Delhi - Then and Now	July 2020	A webinar hosted by IHM, Pusa with an esteemed panel of speakers	Under the “Ek Bharat Sreshth Bharat” initiative the Institute of Hotel Management Pusa organized a webinar highlighting the evolution of Delhi cuisine. An esteemed panel of speaker’s including Ms. Charmaine O’Brien, Mr. Gautam Anand, Chef Umesh Mattu, Chef Harpal Singh Sokhi and Mr. Anubhav Sapra, moderated by Mr. Kamal Kant Pant were part of the talk held on 21st July, 2020. The aim of the webinar was to high-light the history and present scenario of Delhi cuisine. All panelists spoke in reference to different periods and geographical locations that influenced Delhi food as we know it now. The webinar was attended by the faculty, the students and public alike.	No	200+ participants inclusive of students as well as faculty of the institute. The event was later uploaded on YouTube for public viewing.	
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Kamal Kant Pant
Principal

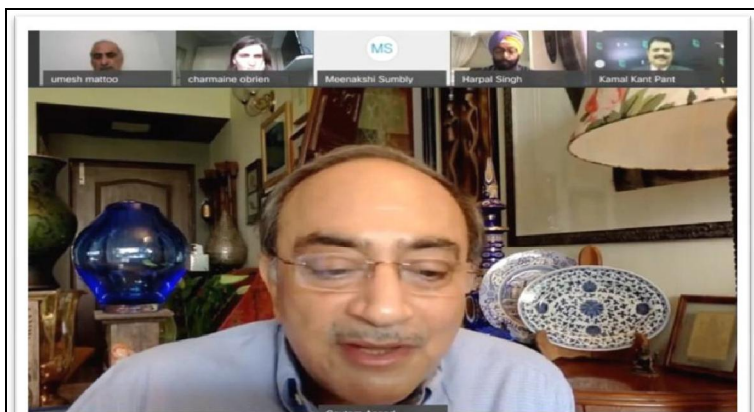
Activity 3 Photographs:-



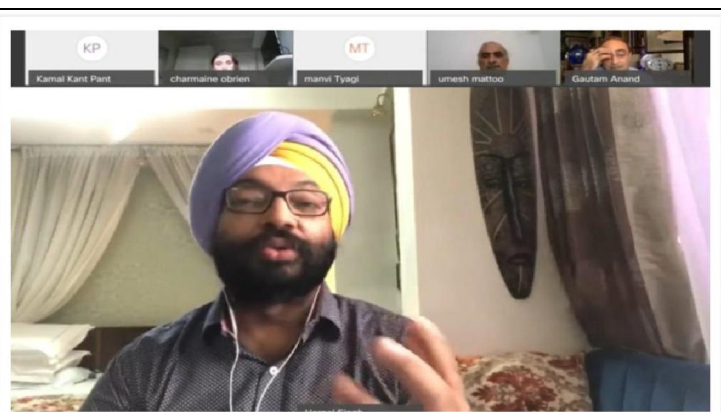
Food of Delhi - Then and Now, a webinar hosted by IHM Pusa on July 21st 2020.



Food Historian and writer, Ms. Charmaine O'Brien quoting text from her book 'Flavours of Delhi'.



Mr. Gautam Anand, Executive VP, ITC Hotels talking about Central Asian Dynasties that influenced Delhi Cuisine



Chef Harpal Singh Sokhi sharing insights on Punjabi cuisine adaptation and evolution while highlighting possible Post COVID food trends.