


EK BHARAT SHRESHTHA BHARAT ACTIVITIES
BY
MINISTRY OF TOURISM
August 2022

Sr. No	Activities by the IHMCTAN Mumbai	Month of Activity	Details of the Activity	Paired States involved	No. of Participants / Attendees	Any other relevant information
1.	Food festival/ Culinary exchange: Guest lecture by an Odia food expert on “Temple food of Odisha”	August 2022	IHM Mumbai organised a guest lecture for our Second year students under the aegis of EK Bharat Shreshtha Bharat initiative of Central Government of India. The guest lecture titled “Temple foods of Odisha”, which was taken by a guest lecturer; who not only gave insights of the rich topic of Temple foods of Odisha, but also gave a demo of 3 dishes namely; Kanika (Rice based preparation), Dalma (A delicious medley of lentils and vegetables), & Rasabali (Dairy based traditional sweet preparation).	Maharashtra and Odisha	A total of 24 students along with faculty of Ihm Mumbai attended the guest lecture.	Social media outreach: Information about this activity was posted on the social media pages of Ihm Mumbai. (Instagram – 630 Likes and Facebook- 51 likes)

instagram.com/p/ChukfxQip4R/

Pavitravivah :: Pavitravivah :: Google CLF IHM Election IHM Front office Additional materials IHM 5th Sem Notes... How Competitive F... Strategic mgmt



ihmmumbaiofficial

ihmmumbaiofficial IHM Mumbai organised a guest lecture for our Second year students under the aegis of EK Bharat Shreshtha Bharat initiative of Central Government of India.

The guest lecture titled "Temple foods of Odisha", which was taken by Ms. Sneha Senapati (@snehasenapati) who not only gave insights of the rich topic of Temple foods of Odisha, but also gave a demo of 3 dishes namely; Kanika (Rice based preparation), Daima (A delicious medley of lentils and vegetables), & Rasabali (Dairy based traditional sweet preparation).

Ms. Senapati is a Mumbai based home chef, who has one foot in the corporate world, while the other is predominantly engaged in promoting Odia cuisine. She has hosted multiple pop-up brunches by partnering with restaurants in Mumbai under the banner name of "Odiya Bhoji".

We would like to thank Ms. Senapati for sharing her knowledge with our students.

#ekbharatshreshthabharat #ebsb #odisha #odiafood #temple #templefood #maharashtra #ihmmumbai

2d

Liked by chefpatra and 629 others

2 DAYS AGO

Add a comment... Post

Instagram Post Image 1



ihmmumbaiofficial

ihmmumbaiofficial IHM Mumbai organised a guest lecture for our Second year students under the aegis of EK Bharat Shreshtha Bharat initiative of Central Government of India.

The guest lecture titled "Temple foods of Odisha", which was taken by Ms. Sneha Senapati (@snehasenapati) who not only gave insights of the rich topic of Temple foods of Odisha, but also gave a demo of 3 dishes namely; Kanika (Rice based preparation), Dalma (A delicious medley of lentils and vegetables), & Rasabali (Dairy based traditional sweet preparation).

Ms. Senapati is a Mumbai based home chef, who has one foot in the corporate world, while the other is predominantly engaged in promoting Odia cuisine. She has hosted multiple pop-up brunches by partnering with restaurants in Mumbai under the banner name of "Odiya Bhoji".

We would like to thank Ms. Senapati for sharing her knowledge with our students.
#ekbharatshreshthabharat #ebsb #odisha #odiafood #temple #templefood #maharashtra #ihmmumbai

2d


Liked by chefpatra and 629 others

2 DAYS AGO

Add a comment... Post

Instagram Post Image 2



 ihmumbaiofficial



IHM Mumbai organised a guest lecture for our Second year students under the aegis of EK Bharat Shreshtha Bharat initiative of Central Government of India.

The guest lecture titled "Temple foods of Odisha", which was taken by Ms. Sneha Senapati (@snehasenapati) who not only gave insights of the rich topic of Temple foods of Odisha, but also gave a demo of 3 dishes namely; Kanika (Rice based preparation), Dalma (A delicious medley of lentils and vegetables), & Rasabali (Dairy based traditional sweet preparation).

Ms. Senapati is a Mumbai based home chef, who has one foot in the corporate world, while the other is predominantly engaged in promoting Odia cuisine. She has hosted multiple pop-up brunches by partnering with restaurants in Mumbai under the banner name of "Odiya Bhoji".

We would like to thank Ms. Senapati for sharing her knowledge with our students.

#ekbharatshreshthabharat #ebsb #odisha #odiafood #temple #templefood #maharashtra #ihmmumbai

2d



 Liked by **chefpatra** and 629 others

2 DAYS AGO

 Add a comment...

Post

Instagram Post Image 3



ihmmumbaiofficial

ihmmumbaiofficial IHM Mumbai organised a guest lecture for our Second year students under the aegis of EK Bharat Shreshtha Bharat initiative of Central Government of India.

The guest lecture titled "Temple foods of Odisha", which was taken by Ms. Sneha Senapati (@snehasenapati) who not only gave insights of the rich topic of Temple foods of Odisha, but also gave a demo of 3 dishes namely; Kanika (Rice based preparation), Dalma (A delicious medley of lentils and vegetables), & Rasabali (Dairy based traditional sweet preparation).

Ms. Senapati is a Mumbai based home chef, who has one foot in the corporate world, while the other is predominantly engaged in promoting Odia cuisine. She has hosted multiple pop-up brunches by partnering with restaurants in Mumbai under the banner name of "Odiya Bhoji".

We would like to thank Ms. Senapati for sharing her knowledge with our students.

#ekbharatshreshthabharat #ebsb #odisha #odiafood #temple #templefood #maharashtra #ihmmumbai

2d

Liked by **chefpatra** and 629 others


2 DAYS AGO

Add a comment... Post

Instagram Post Image 4



 ihmumbaiofficial ⋮

 ihmumbaiofficial IHM Mumbai organised a guest lecture for our Second year students under the aegis of EK Bharat Shreshtha Bharat initiative of Central Government of India.

The guest lecture titled "Temple foods of Odisha", which was taken by Ms. Sneha Senapati (@snehasenapati) who not only gave insights of the rich topic of Temple foods of Odisha, but also gave a demo of 3 dishes namely; Kanika (Rice based preparation), Dalma (A delicious medley of lentils and vegetables), & Rasabali (Dairy based traditional sweet preparation).

Ms. Senapati is a Mumbai based home chef, who has one foot in the corporate world, while the other is predominantly engaged in promoting Odia cuisine. She has hosted multiple pop-up brunches by partnering with restaurants in Mumbai under the banner name of "Odiya Bhoji".

We would like to thank Ms. Senapati for sharing her knowledge with our students.
#ekbharatshreshthabharat #ebsb #odisha #odiafood #temple #templefood #maharashtra #ihmmumbai

2d

❤️ 💬 📌 🔖

 Liked by **chefpatra** and **629 others**

2 DAYS AGO

😊 Add a comment...

Post

Instagram Post Image 5

Search Facebook

Institute of Hotel Management, Mumbai

Page · College & university
Veer Savarkar Marg, Mumbai, India, Maharashtra
022 2445 7241
ihmctan.edu
Rating · 0.0 (18 Reviews)

Suggest Edits

Photos [See all photos](#)



Institute of Hotel Management, Mumbai

August 26 at 8:55 PM · 🌐

IHM Mumbai organised a guest lecture for our Second year students under the aegis of EK Bharat Shreshtha Bharat initiative of Central Government of India.
The guest lecture titled "Temple foods of Odisha", which was taken by Ms. Sneha Senapati (@snehasenapati) who not only gave insights of the rich topic of Temple foods of Odisha, but also gave a demo of 3 dishes namely: Kanika (Rice based preparation), Dalma (A delicious medley of lentils and vegetables), & Rasabali (Dairy... See more



Ramnarayan Iyer, Ritesh Shidgane and 49 others · 1 Comment 1 Share

Facebook Post Image