

February 1, 2023

Press Release

JMI organises Workshop on “Millets-Based Recipes”

The Department of Tourism and Hospitality Management (DTHM), Faculty of Management Studies, Jamia Millia Islamia (JMI) organised a workshop on “Millets-Based Recipes” for Students, Faculty, and Staff on January 31, 2023. The programme was organised as per the directives of the Ministry of Education, to mark the celebrations of the International Year of Millets. The United Nations designated 2023 as the International Year of Millets to raise the awareness of millets and increase their production and consumption. It is a widespread movement of environmentally conscious lifestyles that encourages the sustainable, thoughtful, and purposeful use of millets.

The program commenced with the welcome address of Dr. Sarah Hussain, Head of the Department in which she expressed her delight to host such an enlightening workshop and formally introduced the programme. She informed that India is proud to be leading the way in promoting millets as its consumption provides more nutrition, healthier lifestyle, and farmer welfare. Further, Prof. Amirul Hasan Ansari, Dean, Faculty of Management Studies, JMI in his address motivated the students and appreciated the efforts of the Department in raising awareness on health, nutrition and public welfare.

Prof. Nimit Choudhary, Professor of the Department also addressed the audience and expressed his gratitude to the students’ and colleagues’ honest efforts in making this event a success. Chef Gaurav, Bakery Chef, Oberoi, Gurugram, Haryana along with Chef Siddharth of the Department guided and supervised the preparations.

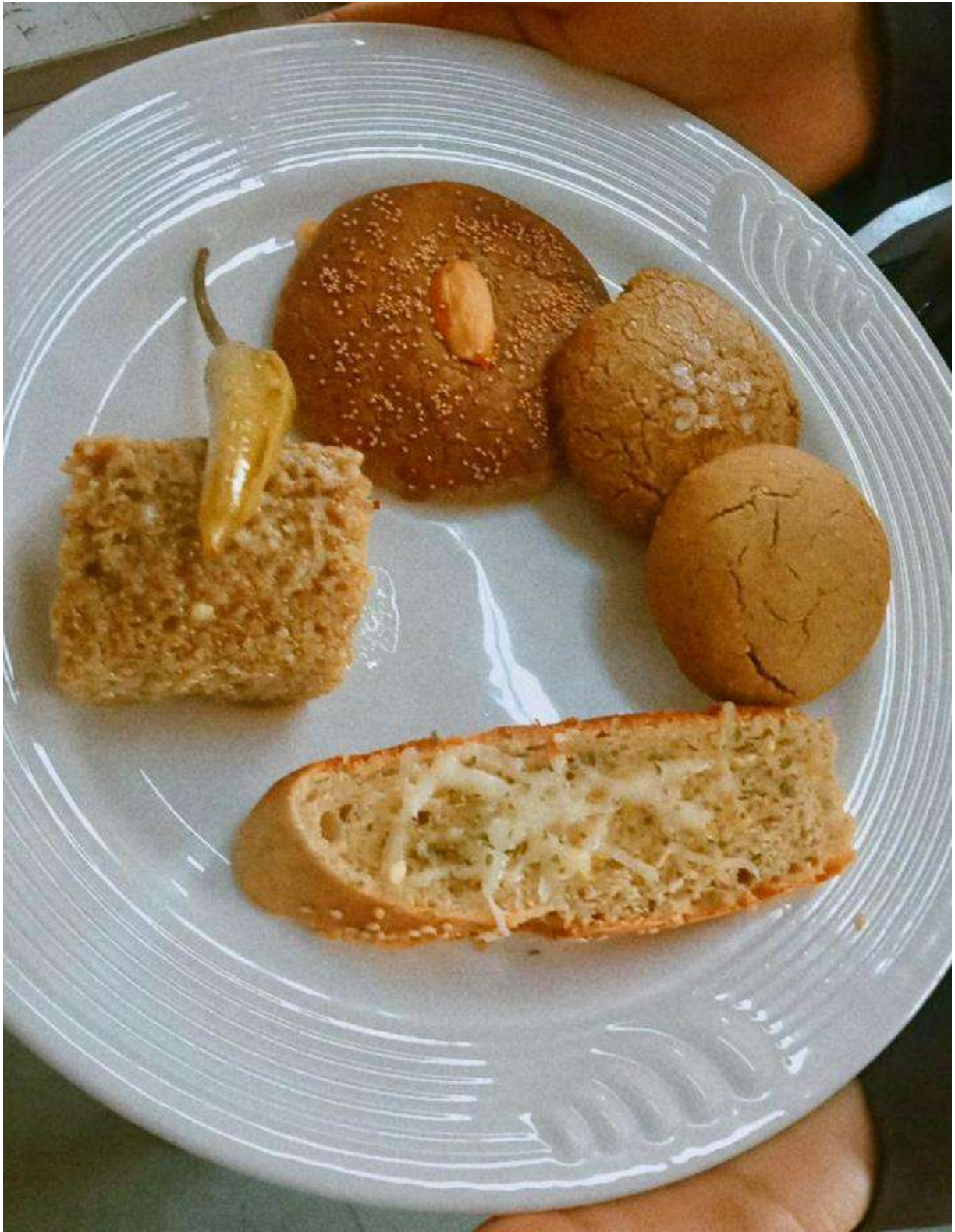
During the workshop, detailed recorded videos, live discussion of the various delectable millet based tiffin recipes of Ragi Dhokla, Millet Cookie, Millet Bread, Kandi Kulcha, Nachni Kulcha, Bajra Til Cookies, and Barnyard Millet Cutlet was done by the presenters – Chef Gaurav, Bakery Chef, Oberoi, Gurugram, DTHM students Namour Iqbal, Amanullah Khan, Sidra Sartaj and Lubna Sharif. The delicacies were prepared by using millets as the base ingredient. A booklet of the recipes presented was also distributed for the attendees.

The dishes prepared were served to the guests and were highly praised. A vote of thanks was given by Chef Siddharth. The event concluded with a photo session.

Public Relations Office
Jamia Millia Islamia











Millet Dishes

1. By Chef Gourav

- MILLET COOKIES & MILLET BREAD.



2. Namour B.H.M 4th Year

- KANDI KULCHA .



3. Sidra Sartaj B.H.M 3rd Year

- Nachni Kulcha & Bajra Til Cookies.



4. Amaanullah B.H.M 3rd Year

- Millet Dhokla .



5. Lubna Sharif B.H.M 2nd Year

- Barnyard Millet Cutlet.





Invitation

Department of Tourism
and Hospitality Management
DTHM
Jamia

**Department of Tourism and Hospitality Management
Jamia Millia Islamia
International Year of Millets-2023
Demonstration of Millet Based Tiffin Recipes
For students, Faculty and Staff**

Venue : Lecture Theatre , DTHM

Date & Time : 31st Jan 2023, 11:00 AM



Prof. Najma Akhtar

Hon'ble Vice Chancellor
Jamia Millia Islamia



Chef Gaurav Sharma
Bakery Chef
Oberoi, Gurugram



Namour Iqbal
4th Year
BHM



Amaanullah
3rd Year
BHM



Sidra Sartaj
3rd Year
BHM



Lubna Sharif
2nd Year
BHM

H.O.D: Dr. Sarah Hussain

Co-ordinator: Chef Siddarth