Activity Report

Institute of Hotel Management & Catering Technology
Deen Dayal Upadhyaya Gorakhpur University
Activity Report on Culinary Practical

Event Details

- Title of the Activity: Har Ghar Tiranga Tricolour Treat (Culinary Practical)
- Organized by: Institute of Hotel Management & Catering Technology, DDU Gorakhpur University

• Date: 13/08/2025

• Venue: Culinary Lab, IHMCT, DDU Gorakhpur University

Objective of the Activity

The objective of the activity was to celebrate the spirit of patriotism through culinary art by preparing innovative tricolour-themed South Indian dishes under the Har Ghar Tiranga campaign. The activity aimed to integrate cultural pride with professional culinary skills of the students.

Description of the Activity

As part of the Har Ghar Tiranga campaign, students of IHMCT, DDU Gorakhpur University, actively participated in a culinary practical session themed on the Indian Tricolour. The students showcased their creativity and culinary expertise by preparing the following dishes:

- 1. Tricolour Idli with Sambhar & Chutney
- 2. Tricolour Coconut Ladoo
- 3. Tricolour Mango Smoothie
- 4. Peanut Barfi

The dishes not only represented the colours of the national flag but also highlighted India's unity in diversity through the medium of South Indian cuisine. The activity promoted innovation, teamwork, and the significance of culinary arts in cultural representation.

Outcomes of the Activity

- Students enhanced their creativity and presentation skills in culinary arts.
- The activity fostered a sense of patriotism and national pride among students.
- It provided practical exposure to integrating cultural themes into professional cookery.
- Encouraged teamwork, innovation, and attention to detail.

Conclusion

The culinary practical conducted under the Har Ghar Tiranga campaign was a grand success. The students effectively conveyed the patriotic spirit of the occasion through the use of culinary innovation. The Institute of Hotel Management & Catering Technology, DDU Gorakhpur University, reaffirms its commitment to nurturing professional skills while instilling cultural values in its students.









