

Dhempe College of Arts and Science Miramar, Goa

Food Festival

In a culturally diverse country such as India which has a rich culinary heritage and eating meals together is a part of social traditions followed since generations. With this background in mind and in order to bring motivate students to engage and culinary arts and share the food cooked by them with the teachers and the students of the College, the Department of Philosophy organizes annual Food Festival in the College premises. The food festival is very popular amongst the students and teachers since it takes them on a culinary trip with an opportunity to taste diverse Indian and western recipes. This event is also combined with the Entrepreneurship exhibition to motivate students to turn their culinary hobby into a business.

Objectives

- 1. To create an awareenss about rich culinary heritage.
- 2. To motivate studensts to engage in culinary arts and share food preparing skills amongst themselves.
- 3. To recognize the importance of traditional ingredients.
- 4. To create a platform that encourages them to realize their culniary skills and pursue these skills as a livelyhood in future.

Outcomes

- 1. This event helps the students to present their culinary skills with a touch of creativity.
- 2. They learn the importance of ingredients used for prepartion of food items.
- 3. This platform helps them to participate for various cookery competitions.
- 4. It helps students to learn about profit and loss as well as manage the waste generated.

Report on Food Festival

Academic Year 2015-16

The annual Arts food festival was organized on 16th March 2016 by the Department of Philosophy in the College premises. Students from various Arts Departments prepared a

variety of snacks and other food items as well as fruit juices. The food festival received a very good response from both teachers and students.







Academic Year 2016- 2017

The annual Arts food festival was organized on was held during the fun week on 15/12/2016. 67 stalls exhibiting a variety of food items ranging from biryanis to snacks such as charts, sweet corns, canapés, besan laddu, Goan dose, chole bature, cutlets, kachoris, chicken cafriyal ,chops ,pav baji ,sandwiches; mock tails and drinks such as mojito, falooda, Kokum juice, lime soda; desserts such as cakes, pastries, brownies ,cookies, tender coconut pudding and pickles etc. The items are prepared, priced and sold by the students themselves enthusiastically to the teachers, students and administrative staff of the College.

Academic Year 2017-2018

The annual Arts food festival was organized on was organized by the Department of Philosophy during the fun week on 14/12/2017. It was jointly organized along with 'Entrepreneurship Exhibition'. The items are prepared, priced and sold by the students themselves enthusiastically to the teachers, students and administrative staff of the College

Academic Year 2018- 2019

The annual Arts food festival was organized on was organized by the Department of Philosophy 20th and 21st December 2018. 50 stalls were set up, exhibiting a cornucopia of dishes ranging from biryani, chaat, cutlet, chole bhature, veg momo, chicken xacuti, chicken franky, noodles, manchurian, pao bhaji, sandwiches, cakes, pastries, brownies, cookies, tender coconut pudding custard, gulab jamun, Christmas pudding, pickles and a wide variety

of mocktails. In a spirit of celebration of global cultural diversity, the ICCR scholars from Afghanistan prepared traditional food such as Aay-Khanom and Bolani. Two faculty members from the Arts Department also participated in the festival with their stall of traditional Goan food. One of the Alumni of the College and food entrepreneur judged the student-competition.

Academic Year 2019- 2020

The Department of Philosophy organized the Annual Food Festival on 18/12/2019. The event saw enthusiastic students in large numbers selling various sorts of food such as chats, cupcakes, sweet corn, wraps, rolls, biryani, sandwiches, Christmas sweets and savouries and many more items. The students had a great experience and made profits as expected and thanked the organizers for giving them the opportunity to set up and enjoy the food festival.





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