

The Taste of Nature : Indian Culinary Heritage

IOE18 002

20 seats

Bengaluru Campus

COURSE FACULTY



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OVERVIEW

KEYWORDS : **Gastronomy, Culinary heritage, natural materials**

The use of natural materials adds medicinal value and flavor to the food. For example cooking in bamboo, banana leaves etc. gives exotic aroma and taste to the prepared food.

This workshop will look into understanding the process of cooking such traditional cuisines that uses natural materials and explore these methods to create food in today's context.

OBJECTIVE

Explore a glimpse of Indian Culinary Heritage.

Create various dishes in modern context by taking inspiration from the traditional way of food preparation in natural objects.

METHODOLOGY

Quick research through books, articles, internet,

Field study. Experiments, experience and documentation of the process involved in the preparation of Indian Culinary.

FINAL DELIVERABLES

Booklets/digital document/video