

## Circular for "Taste the World Competition"

Date: 24/02/2023

FIMT- School of Education is going to conduct Non-fire food making competition, under the theme, "Taste the World" to enhance the knowledge about the International Cuisines especially of the member countries of the G20 forum as well as to provide Education/Guidance on the Nutritional Health on 11<sup>th</sup> March 2023. The Group of Twenty(20) comprises 19 countries (Argentina, Australia, Brazil, Canada, China, France, Germany, India, Indonesia, Italy, Japan, Republic of Korea, Mexico, Russia, Saudi Arabia, South Africa, Turkey, UK & US) and the European Union along with the nine invited countries Bangladesh, Egypt, Mauritius, Netherlands, Nigeria, Oman, Singapore, Spain & UAE.

All the participants must bring their food ingredients and other related items (newspaper, crockery, etc.) for making their non- fire dish.

### Details of the Event:

- Date: 11.03.2023
- Time: 10.30 AM Onwards.
- Venue: Wing -C, Basement, FIMT Campus.
- Type: Non-Fire.
- Participants: All Faculties & B.Ed. Students.
- Participation can be in Group or individually.

### The event will focus on:

1. To understand the food culture of different countries of G-20.
2. To develop the feeling of "Vasudhaiva kutumbakam" which means the world is one family.
3. To enhance the good food habits and develop robust health.

  
24/02/2023  
Event Incharge  
SOE-FIMT

  
01/03/2023  
Director  
FIMT

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The participants can choose the food items from the following list of Non-Flammable dishes of G-20:

<b>1-Republic of European Union</b> <ul style="list-style-type: none"> <li>• Cucumber sandwich</li> <li>• Moravska salata</li> </ul>	<b>11. India</b> <ul style="list-style-type: none"> <li>• Bhelpuri</li> <li>• Fruit salad</li> </ul>
<b>2. Italy</b> <ul style="list-style-type: none"> <li>• Italian vegetable sandwich</li> <li>• Caprese salad</li> </ul>	<b>12. USA</b> <ul style="list-style-type: none"> <li>• Non-alcoholic mint julep</li> <li>• American Corn Salad</li> </ul>
<b>3. Argentina</b> <ul style="list-style-type: none"> <li>• Gazpacho salad</li> <li>• Mango cream crusty</li> </ul>	<b>13. Japan</b> <ul style="list-style-type: none"> <li>• Veg sushi</li> <li>• Veg pickled salad</li> </ul>
<b>4. Brazil</b> <ul style="list-style-type: none"> <li>• Bread pudding</li> <li>• Brigadeiro cookies</li> </ul>	<b>14. South Africa</b> <ul style="list-style-type: none"> <li>• South African salad</li> <li>• Hertzoggies</li> </ul>
<b>5. Turkey</b> <ul style="list-style-type: none"> <li>• Gözleme</li> <li>• Ayran</li> </ul>	<b>15. China</b> <ul style="list-style-type: none"> <li>• Chinese cucumber salad</li> <li>• Chinese Bhel</li> </ul>
<b>6. Republic of Korea</b> <ul style="list-style-type: none"> <li>• Korean lettuce salad</li> <li>• Cucumber with sprite pickle</li> </ul>	<b>16. United Kingdom</b> <ul style="list-style-type: none"> <li>• Lemon Syllabub</li> <li>• Trifle</li> </ul>
<b>7. Mexico</b> <ul style="list-style-type: none"> <li>• Mexican Corn and bean salad</li> <li>• Mexican papdi chaat</li> </ul>	<b>17. Canada</b> <ul style="list-style-type: none"> <li>• Canadian bean lettuce wrap</li> <li>• Maple Slaw</li> </ul>
<b>8. Germany</b> <ul style="list-style-type: none"> <li>• German cucumber salad</li> <li>• Halve Hahn (half sandwich)</li> </ul>	<b>18. France</b> <ul style="list-style-type: none"> <li>• Creamy Nachos</li> <li>• Bruschetta</li> <li>• French Wraps</li> </ul>
<b>9. Indonesia</b> <ul style="list-style-type: none"> <li>• Es teler (refreshing dessert)</li> <li>• Es Buah (fruit juice)</li> </ul>	<b>19. Saudi Arabia</b> <ul style="list-style-type: none"> <li>• Shepeherd Salad</li> <li>• Hummus-Chickpeas dip with olive oil</li> </ul>
<b>10. Russia</b> <ul style="list-style-type: none"> <li>• Russian chocolate kartoshka cakes</li> <li>• Russian carrot salad</li> </ul>	<b>20. Australia</b> <ul style="list-style-type: none"> <li>• Pavlova</li> <li>• Alfalfa</li> </ul>

