

## <u>Visit to: Book release and A Culinary Conversation</u> 'Every action to preserve the biodiversity for our future generation counts'



Centre for Science & Environment (CSE) invited teachers from Bal Bharati Public School Noida, to take part in their Book release "First Food - Future of Taste" and a Culinary Conversation featuring some of India's foremost Chefs. This programme was held on March 12, 2024, at India Habitat Centre, New Delhi. It was a privilege for Ms. Neha Gupta TGT Home Science to attend the prestigious event.

During the conversation, renowned chefs, such as Manjit's Gill (Former Corporate Chef, ITC Hotels and Founder-President, Indian Federation of Culinary Associations), Manish Mehrotra (Culinary Director, Indian Accent, The Lodhi, New Delhi), Rajiv Malhotra (Corporate Chef, Habitat World, India Habitat Centre, New Delhi) and Jatin Mallick (Chef and Coowner, Tres Restaurant, New Delhi) discussed the importance of food and its impending demand in the increasingly climate risked world. Sourced from traditional ingredients, culled out from age-old wisdom and traditional knowledge of communities, chef shared some of the wonderful recipes.

Sunita Narain, Director General, Centre for Science & Environment (CSE), New Delhi and Vibha Varshney, Consulting Editor, Down To Earth & Ideator of the First Food Books, also shared their knowledge regarding the local biodiversity, from weeds and trees, long-lasting seeds, plants with short life cycles, and even those parts of cultivated plants that are generally wasted. They also highlighted the foods that are very different from those produced by our current unsustainable agricultural systems and how such resources can be utilised.

The visit was marked with little bliss in every bite as the guests were treated to delicious traditional snacks. A new learning on conservation and utility that will help in making the new generation aware about the healthy variety of food was welcomed.

Forwarded to PPL for info, pls

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Page 1 of 2