

DISCIPLINE SPECIFIC CORE COURSE**DSE FT 03 B: Traditional Indian Foods****CREDIT DISTRIBUTION, ELIGIBILITY AND PRE-REQUISITE OF THE COURSE**

Course title & code	Credits	Credit distribution of the course			Eligibility criteria	Pre-requisite of the course (if any)
		Theory	Tutorial	Practical/Practice		
TRADITIONAL INDIAN FOODS	4	2	0	2	XII Pass with PCM/PCB	NIL

Learning Objectives

- To understand the evolution, cultural, regional diversity and health benefits of traditional Indian foods.
- To understand the processing and preservation methods used for traditional Indian foods.

Learning Outcomes

After completing this course, students will be able to:

- Upon successful completion of this course students will gain knowledge of the diverse traditional Indian foods from the vedic times, states, regions, cultures and religion.
- The course aims to provide hands-on training to students in processing of different traditional Indian foods for setting enterprise, promotion of healthy forgotten traditional foods for research and development.

SYLLABUS OF DSE FT 06**THEORY**

Credits 2 (30 Hours)

Unit 1 Introduction to Traditional Indian foods

15 Hours

Unit Description: This unit will be covering the history and tradition of Indian foods from various cultures, regions and religions.

Subtopics:

- History of Indian Food Culture and Traditional Foods
- The journey of food from various Indian civilizations to Vedic period and modern era
- Categories of traditional foods of India: Traditional foods from different regions/states and different cultures and weaning foods in Indian tradition

- Concepts of Ayurvedic foods, classification of food based on Ayurveda: Grain based, fruits and vegetable based, milk-based traditional foods in Ayurvedic system.

UNIT II: Processing and preservation of traditional Indian foods

15 Hours

Unit Description: The unit will provide knowledge on the processing and preservation of traditional Indian foods

Subtopics:

- Ancient practices of food preservation: Dehydration, osmotic drying techniques
- Other Processing techniques used in preparation of traditional Indian foods

Practical Credit : 2, Hours: 60

Unit I: Practicals based on literature survey of the traditional Indian foods including the ingredients used, processing and health benefits.

1. Students will make presentations on vedic foods of India
2. Presentation on regional/state wise traditional Indian foods

Unit II: Practicals based on processing and preservation techniques used in Traditional Indian foods

1. Preparation of regional traditional foods: Regional cuisine preparation
2. Functional traditional foods: Fermented foods (grain based/drinks), adjuncts (papad/chutney/pickle).
3. Ayurvedic food preparations: Fruits and vegetable based/milk and milk product-based (ghee/buttermilk) processing of traditional foods
4. Processing of a traditional Indian foods by osmotic dehydration/drying

Essential Readings

- Achaya, K.T. (1994). Indian Food: A Historical Companion. Oxford University Press.
- Sarkar, P., Dh, L. K., Dhumal, C., Panigrahi, S. S., & Choudhary, R. (2015). Traditional and ayurvedic foods of Indian origin. Journal of Ethnic Foods, 2(3), 97-109.
- Raghunathsuri. (2012). Bhojanakutuhalam (Translated from original by Scholar of I-AIM, Institute of Ayurveda and Integrative Medicine, Bangalore).
- Suri, R. Balakrishna, A. (2013). Bhojanakutuhalam, first ed. Divya Prakashan, Haridwar, pp.1-373.

Suggested Readings

- Singh, A., & Singh, R. K. (2007). Cultural significance and diversities of ethnic foods of Northeast India.
- Subbulakshmi, G and Subhadra, M. (2020). Nutrition in Traditional Therapeutic Nutrition. Daya Publishing House Vol. 1 and 2

Note: Examination scheme and mode shall be as prescribed by the Examination Branch, University of Delhi, from time to time.