



Workshop Report

Kashmiri Pandit Cuisine by Chef Rahul Wali

Date: 07/05/24

Venue: SOHMCT Training Kitchen Target

audience: BHMCT students

Event Type -Workshop

Resource Person: Chef Rahul Wali (Chefpreneur-Food Catering in Western, BBQ regional Cuisine of India, Kashmiri Pandits cuisine)

Event Coordinators-Chef Virender SOHMCT

Organized by-SOHMCT

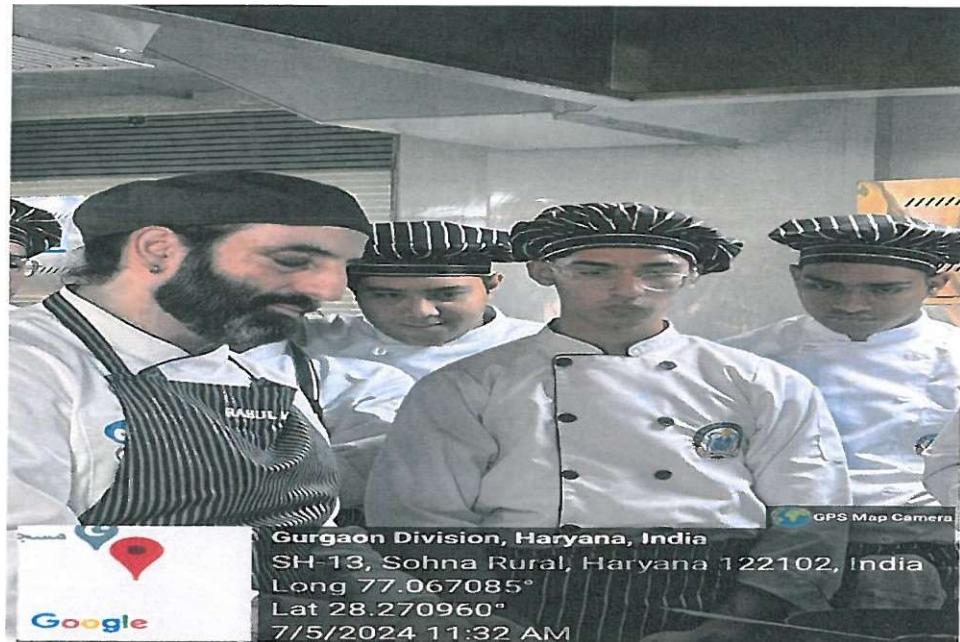
Coordinator: Chef Virendra Singh SOHMCT

Objective: The workshop on Kashmiri Pandit Cuisine led by Chef Rahul Wali aimed to introduce BHMCT students to the rich culinary heritage of Kashmiri Pandit cuisine, focusing on traditional recipes, cooking techniques, and cultural significance.

Introduction:

Chef Rahul Wali commenced the workshop with an introductory session providing an overview of Kashmiri Pandit cuisine, highlighting key ingredients, spices, and cooking methods unique to the region.

Demonstration and Instruction: Chef Wali demonstrated the preparation of select dishes, such as Rogan Josh and Dum Aloo, explaining the step-by-step process, ingredient selection, and cooking techniques involved in achieving authentic flavors.



Hands-On Cooking Session: Following the demonstration, students were divided into groups and guided by Chef Wali to prepare the dishes themselves. They learned practical skills such as spice blending, marination, and cooking with traditional Kashmiri spices.



Nadir Kebab

Kabargah

Chaaman Qaliya

Dum Olav

Palak Nadir

Rajma

Rogan Josh

Kokur Yakhni

“Mujj Gaad,

Batth”

Mujj Chetin

Dyon Chetin

Kong Phirni

Tasting and Evaluation: After the cooking session, students had the opportunity to taste the dishes prepared, allowing them to appreciate the flavors, textures, and aromas of Kashmiri Pandit cuisine firsthand.

Interactive Q&A Session: A question-and-answer session was conducted where students engaged with Chef Wali, seeking clarification on recipe nuances, ingredient sourcing, and historical background of the dishes.

Outcome

Enhanced understanding of Kashmiri Pandit cuisine through practical application and cultural context.

Acquisition of culinary skills specific to Kashmiri cooking techniques and flavor profiles.

Exposure to diverse regional Indian cuisines, fostering a spirit of gastronomic exploration and appreciation.

Cultural Context: Throughout the workshop, Chef Wali provided cultural insights into the culinary traditions of Kashmiri Pandits, discussing the historical influences, regional variations, and the significance of food in Kashmiri culture.

Encouragement of dialogue and interaction among students and the culinary expert, promoting a collaborative learning environment.

Feedback: Student feedback highlighted the workshop's efficacy in bridging theoretical knowledge with practical culinary skills, commending Chef Wali's expertise, interactive teaching approach, and the opportunity to delve into a lesser-explored culinary tradition. Positive responses underscored the workshop's impact on broadening culinary horizons and cultural awareness.



Conclusion: The workshop on Kashmiri Pandit Cuisine at SOHMCT Training Kitchen, led by Chef Rahul Wali, successfully achieved its objective of introducing BHMCT students to the intricacies of Kashmiri culinary traditions. By blending demonstration, hands-on practice, cultural insights, and interactive dialogue, the workshop enriched students' culinary knowledge, cultural appreciation, and practical cooking skills within the realm of regional Indian cuisine.