

Brazilian National Visits IHM Ranchi Stall at Bharat Parv 2026, Celebrates Jharkhandi and Indian Culture

प्रविष्टि तिथि: 31 JAN 2026 1:49PM by PIB Delhi

Bharat Parv at historic Red Fort witnessed a vibrant moment of international cultural exchange at the stall of the Institute of Hotel Management (IHM) Ranchi, as a Brazilian national visited and showed keen interest in the rich culinary and cultural heritage of Jharkhand.



The students of IHM Ranchi warmly welcomed the guest and offered an insightful introduction to Jharkhandi cuisine, traditional food practices, indigenous ingredients, and the state's vibrant cultural traditions. They also emphasized the significance of Bharat Parv as a national platform that brings together India's diverse cultures, cuisines, and traditions under one umbrella, promoting the spirit of unity in diversity and global cultural exchange.



Chef Hare Krishna Chaudhary, representing IHM Ranchi, elaborated on Indian food traditions with special emphasis on Jharkhand. He explained how regional cuisines are deeply influenced by local geography, climate, and tribal heritage, and how Jharkhandi dishes form an integral part of India's rich culinary diversity. Highlighting the global relevance of Indian cuisine, he noted that events like Bharat Parv serve as an effective medium for showcasing India's soft power through culture and gastronomy.



The Brazilian guest appreciated the hospitality, knowledge, and presentation by the students and faculty, expressing admiration for the simplicity, sustainability, and cultural depth of Jharkhandi cuisine. The interaction stood as a fine example of cultural diplomacy, reinforcing Bharat Parv's objective of promoting India's cultural richness to a global audience.



As part of the Skill Studio activities at Bharat Parv, Chef Hare Krishna Chaudhary conducted a live culinary demonstration featuring the traditional Jharkhandi delicacy Dhuska served with Aalo Chana Sabji. The dish drew appreciation from visitors and food enthusiasts alike. Through the demonstration, he highlighted the simplicity, nutritional value, and cultural significance of Jharkhandi cuisine, explaining how indigenous ingredients and traditional cooking techniques reflect sustainable and community-driven food practices.

The presentation not only promoted Jharkhand's traditional food culture but also showcased the skill development initiatives of IHM Ranchi. Visitors praised the taste, presentation, and cultural storytelling associated with the dish, making Jharkhandi cuisine a memorable highlight of Bharat Parv.



The participation of IHM Ranchi at Bharat Parv 2026 reaffirms the institute's commitment to preserving and promoting regional cuisines while providing students with valuable national and international exposure. Chef Hare Krishna Chaudhary's presence at the Skill Studio further underscored the institute's dedication to advancing India's diverse culinary heritage on prominent national platforms.

Sunil Kumar Tiwari

tourism4pib[at]gmail[dot]com

(रिलीज आईडी: 2221179) आगंतुक पटल : 203
इस विज्ञप्ति को इन भाषाओं में पढ़ें: Urdu , हिन्दी , Tamil