

Ministry of Tourism to Host “World Food India – Reviving the Culinary Treasures of India” at Bharat Mandapam

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The Ministry of Tourism, Government of India, is set to organize a grand culinary celebration titled “World Food India – Reviving the Culinary Treasures of India” from September 25–28, 2025, Bharat Mandapam, New Delhi.

This four-day gastronomic event will showcase the richness of India's culinary heritage while positioning the country as a global leader in sustainable food innovation. The program aims to revive forgotten food traditions, highlight ancient cooking techniques, and explore the export potential of indigenous ingredients.

The event is being curated by the India Food Tourism Organisation (IFTO) as the Knowledge Partner, with FICCI serving as the Logistics Partner. It will bring together an exclusive audience of media professionals, food critics, influencers, international buyers, bloggers, and distinguished dignitaries.

Event Highlights:-

Day 1 (September 25):

- Inaugural Session followed by a panel discussion – “Reviving Treasure Foods of Indian Cooking & How That Can Change the World” moderated by Mr. K. K. Pant (Principal, IHM Pusa).
- Panellists: Mr. Vikram Mittal (VP, IFTO), Chef Vicky Ratnani, Dr. Chef Saurabh Sharma (Manipal University), Chef Vineet Manocha (Bikaji Foods), and Mr. Amit Lohani (FIFI).
- Focus: Ancient techniques like slow cooking, fermentation, sun-drying, and forgotten ingredients such as millets and tribal grains as solutions to malnutrition, food insecurity, and climate change.

Day 2 (September 26):

- Session: “Rethinking Roots: The Rise of India’s Forgotten Food Culture” moderated by Dr. Chef Rajeev Goyal.
- Experts: Chef Manjeet Gill, Ms. Marryam H. Reshii, Ms. Rushina M. Ghildayal, Ms. Yogita Uchil and others.
- Focus: Revival of GI-tagged ingredients and heirloom grains, with masterclasses showcasing their export opportunities.

Day 3 (September 27):

- Session: “What the World Can Learn from Indian Gastronomy” moderated by food blogger Gurpreet Singh Tikku.
- Experts: Padmashree Prof. Pushpesh Pant, Chef Vikas Chawla, Chef Sadaf Hussain, among others.
- Focus: Ayurveda’s healing principles, balanced thali traditions, spice layering, zero-waste cooking. Live demonstrations will highlight millets as “Smart Food of the Future” and innovations in sustainable plant-based proteins.

Day 4 (September 28):

- Session: “India’s Traditional Innovation in Food with Indigenous Ingredients” moderated by Dr. Chef Rajeev Goyal.
- Experts: Dr. Kurush F. Dalal (Archaeologist & Culinary Anthropologist), Ms. Pritha Sen, and

others.

- Focus: India's centuries-old culinary wisdom rooted in sustainability, with demonstrations on millet-based superfoods and export-ready plant protein applications.

A Transformative Culinary Celebration

Through a blend of expert panel discussions, interactive masterclasses, and authentic food sampling sessions, this landmark initiative will bring together India's most celebrated culinary voices, historians, chefs, and industry leaders.

World Food India 2025 promises to be a transformative platform to celebrate India's culinary heritage while charting the course for a more sustainable and globally relevant food future.

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