

Ministry of Tourism



Ministry of Tourism organises 4th Edition of “World Food India – Reviving the Culinary Treasures of India”

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The Ministry of Tourism is organising a special culinary event titled “World Food India – Reviving the Culinary Treasures of India” from 25th to 28th September 2025 at Bharat Mandapam, New Delhi, during the 4th edition of World Food India.



The four-day event is aimed at showcasing India's rich culinary heritage and positioning Indian cuisine on the global stage. The initiative focuses on reviving forgotten food traditions, highlighting ancient cooking techniques, and exploring the export potential of indigenous ingredients. India Food Tourism Organisation (IFTO) is the knowledge partner for the event.



Shri Suman Billa, Director General & Additional Secretary, Ministry of Tourism inaugurated the event today. In his address, he highlighted the richness and diversity of Indian cuisine and stressed on the need for adopting innovative approaches to promote Indian gastronomy internationally. He also emphasised the importance of modern food techniques to make Indian cuisine more accessible to the world.



The inaugural session was followed by a panel discussion on “Reviving Treasure Foods of Indian Cooking & How That Can Change the World” moderated by Shri K. K. Pant, Principal, IHM Pusa. The panel comprised leading experts including Shri Vikram Mittal, Chef Vicky Ratnani, Dr. Chef Saurabh Sharma, Chef Vineet Manocha and Shri Amit Lohani. The discussion focused on traditional cooking methods such as slow cooking, fermentation and sun-drying, as well as the use of indigenous ingredients like millets, tribal grains and wild greens, underlining their potential in addressing global challenges of malnutrition, food insecurity and climate change.



The forthcoming sessions will include panel discussions, interactive masterclasses and authentic food sampling sessions with the participation of renowned chefs, food historians, culinary experts and industry leaders. Themes will include revival of GI-tagged ingredients, Ayurveda-based food traditions, millet innovations and indigenous food-based sustainability practices as per the following schedule:

- **26 September 2025:** Panel discussion on *“Rethinking Roots: The Rise of India’s Forgotten Food Culture”* moderated by Dr. Chef Rajeev Goyal, featuring Chef Manjeet Gill, Ms. Marryam H. Reshii, Ms. Rushina M. Ghildayal, Ms. Yogita Uchil and others. The session will focus on the revival of GI-tagged ingredients and heirloom grains, with masterclasses by Dr. Chef Saurabh Sharma and Chef Gautam Chaudhary showcasing their export potential for global markets.
- **27 September 2025:** Panel discussion on *“What the World Can Learn from Indian Gastronomy”* moderated by food blogger Shri Gurpreet Singh Tikku, with Padmashree Prof. Pushpesh Pant, Chef Vikas Chawla (Ambassador of Millets), Chef Sadaf Hussain and others. The session will highlight

Ayurveda's healing principles, balanced thali traditions, spice layering and zero-waste cooking, along with live demonstrations of millet-based innovations. It will position millets as climate-resilient "Smart Food of the Future" and showcase sustainable plant-based protein alternatives. The session is followed by masterclasses by Chef Vikas Chawla and Chef Sadaf Hussain, highlighting the nutritional richness and sustainability of Indian cuisine.

- **28 September 2025:** Panel discussion on "*India's Traditional Innovation in Food with Indigenous Ingredients*" moderated by Dr. Chef Rajeev Goyal, featuring Dr. Kurush F. Dalal (Archaeologist & Culinary Anthropologist), Ms. Pritha Sen and others. The session will highlight India's centuries of culinary genius rooted in sustainability, with demonstrations on millet as a calcium and iron-rich superfood, showcasing its global export potential and plant-based protein applications. The session is followed by masterclasses by Chef Sanjay Agarwal and Chef Nishant Choubey, highlighting how Indian ingredients can be reimaged for global palates, creating opportunities for food tourism and promoting sustainable diets.

This initiative seeks to position and promote India as a leading destination for food tourism.

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