FSSAI to create a digital repository of Indian food recipes to preserve India’s culinary heritage

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Food Safety and Standards Authority of India (FSSAI), the government agency entrusted with the task of enforcing food safety and hygiene standards in the country, has embarked on a comprehensive initiative involving general public, stakeholders of the food and culinary industry and business and industry in the country, to digitally document the cuisines of India. This was announced by Pawan Agarwal, CEO, FSSAI in the sidelines of a national conclave on ‘Indian Food Culture’ organised by FSSAI in collaboration with YES Bank Global Institute in Delhi.

Speaking to media, Agarwal said that the idea is to create a repository of Indian recipes and get them validated by eminent chefs in the country and then take it to the people through a digital ‘FoodCast’. The purpose is to rediscover, revive and preserve some of the lost heritage of India in food. The FoodCast, Agarwal said will help people choose the right recipes based on the seasonal vegetables and food ingredients available in the market.

Later speaking to HospitalityBiz, Agarwal said that FSSAI will involve leading chef associations in the country as well as use “crowd sourcing” of recipes to create large repository of recipes on the platform. State governments as well as Tourism development corporations in different states are also asked to contribute to the repository, he added. “Currently, we have a small database of 200 recipes only. Objective is to make it as comprehensive as possible,” he said.
Preeti Sinha Senior President, Yes Bank, and Global Convenor of Yes Global Institute said that preservation of food culture is part of the nation building exercise that the bank want to be associated with.

Yes Global Institute had earlier partnered INTACH in Heritage Management and Heritage Walk as part of promoting India’s rich culture and heritage. “We feel that India’s food heritage, its organic nature, geographic indications are largely untapped. By promoting food culture, we want to encourage more entrepreneurs to set up businesses around Indian food and create livelihood opportunities for many in India,” she said.