NATIONAL SEMINAR

ON

FOOD PROCESSING

11th - 13th April, 2018

SOUVENIR



Sponsored by
University Grants Commission



Organized by

Department of B.Voc. Food Processing & Engineering South East Manipur College Komlathabi



MANIPUR UNIVERSITY
COLLEGE DEVELOPMENT COUNCIL
Canchipur, Imphal - 795003
MANIPUR: INDIA
Tele: 0385-435152/09862027338(m)
ratanthouna a manipuruniv.ac.in
Fax No. 0385-2435145/2435831

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MESSAGE

I am glad to learn that the Department of B.Voc. Food Processing and Engineering of the South East Manipur College, Komlathabi is organizing a three day National Seminar on the subject of 'Food Processing' from 11th to 13th April, 2018 under the sponsorship of the University Grants Commission, NERO-Guwahati. The Seminar will give a valuable knowledge of Food processing and its importance to the participants and it will inspire the interested persons to enter into the Food Processing Industry by providing information on techniques in food processing and other relevant areas.

I believe that the present Seminar will provide an opportunity for enterprising people in the State.

I wish the seminar a grand success.

(Prof. Th. Ratankumar Singh)

Traditional Food Processing: A Case Study of Chandel Indigenous Food and Beverage

W. Somie Monsang

Abstract: Every community has its own ways of preserving their culture/tradition. The art of preserving various customs of respective communities are manifested through various mediums and practices. The transmission of cultural knowledge and practices across generations areembodied in almost all aspects of life including food cuisines and their consumption habits. The 'allied tribes' of Chandel Nagas viz, Anal, Monsang, Moyon and Lamkang in particularhave rich tradition of cultural foods and beverages withdifferent indigenous name andvarieties. Such foods and beverages occupied important space given the agricultural mainstayof the economy and the religious and cultural festivals associated with the time. The Monsang Naga "Sharuthuw Buuw" also called "Monsang Biryani" and "Juwta" or 'Shave Juw' in this context in particular and the food and beverages of her sibling tribes in Chandelin general becomes relevant to unearth the beauty of this culture for preservation and promotion both from cultural and economically point of view. The paper therefore attempts to highlight the indigenous food and beverage of the Monsang community in particular andher sibling tribes of Chandel district in general. The prospect and challenges for preservationand promotion of such cultural food and beverage in modern globalized world economy are an interest worth analyzing. The shift from such local cultural important food and beverageitem to larger mainstream food and beverage importance could perhaps draw a possibleattention which could generate a new entrepreneur economy in ramifications.

Keywords: Foo

Food Processing, Monsang, 'Allied Tribes', 'Sibling Tribes', Sharuthuw Buw, Juwta, Shave Juw.



