

**EK BHARAT SHRESHTHA BHARAT ACTIVITIES BY  
INSTITUTE OF HOTEL MANAGEMENT, SHILLONG APRIL 2025**

Activity	Month of Activity	Proposed Activity	Details of the activity	Paired state involved	No of participants	Judging Criteria
Drawing of Traditional Cookware and Serving Equipment of Meghalaya and Uttar Pradesh	APRIL 2025	EK BHARAT SHRESHTHA BHARAT	IHM Shillong organized a awareness & quiz competition on 17 <sup>th</sup> APRIL 2025 on "Drawing of Traditional Cookware and Serving Equipment of Meghalaya and Uttar Pradesh with the 2 <sup>nd</sup> Semester students of Bsc HHA.The students actively participated enthusiastically during the program	No	30	Nil

*Shilpa* *Hajans*



*Rajendra*  
प्राचार्य / Principal  
होटल प्रबंधन संस्थान  
Institute of Hotel Management  
शिलांग / Shillong - 793018

## TRADITIONAL COOKWARE AND EQUIPMENTS OF VITTAH FOODS

### TRADITIONAL COOKWARE

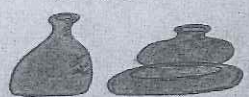


KOLSAMITTI

A Kolsamitti is a traditional Indian earthenware vessel, usually made of red clay, used for cooking and serving. It is a deep, rounded vessel with a wide mouth and a small handle on one side. It is used for cooking and serving a variety of dishes, including curries, soups, and stews.

Tamrapasa refers to a type of earthenware vessel, usually made of red clay, used for cooking and serving. It is a deep, rounded vessel with a wide mouth and a small handle on one side. It is used for cooking and serving a variety of dishes, including curries, soups, and stews.

### TAMRAPASA



## SERVING EQUIPMENTS

### TRADITIONAL



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### KOLSAMITTI

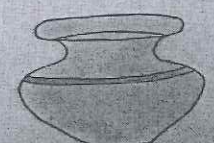


## TRADITIONAL COOKWARE AND SERVING EQUIPMENTS OF VITTAH FOODS



THALI (Plate)

- A large round metal plate, traditionally made of brass, steel, or copper.
- It is used to serve a full meal consisting of various items like chapati, rice, dal, vegetables and sweets.



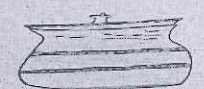
LOTA OR KALASH (Vessel)

- A small, rounded vessel, traditionally made of brass or copper, used for serving.



HANDI

- Material: Brass, copper, or clay.
- Use: Slow-cooking vessel, dal, and bhajiyas.
- Description: A deep, round pot with a narrow mouth. Retains heat well and is perfect for slow cooking. Still used in Andhra cuisine.



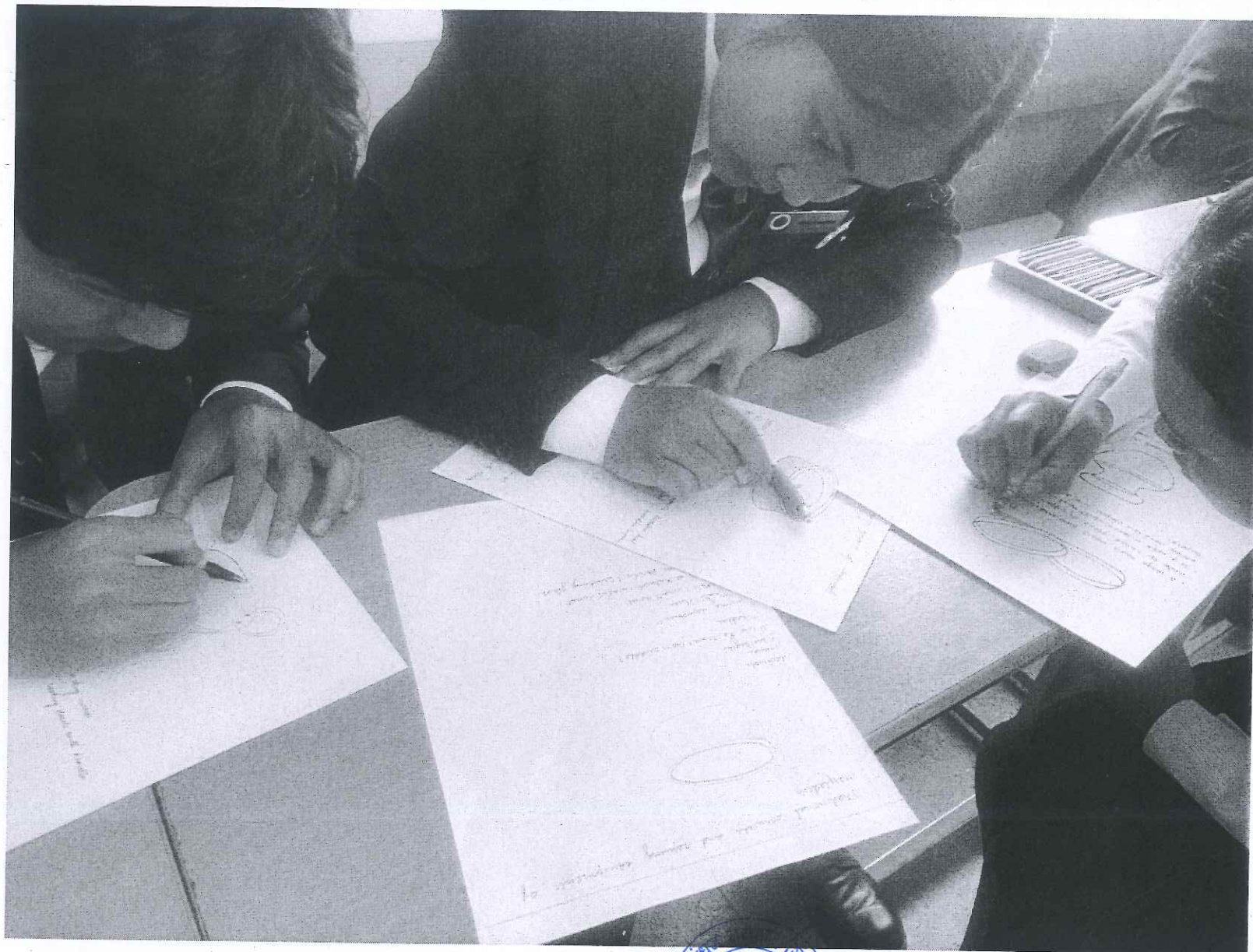
HANDI

- Material: Copper, brass, or stainless steel.
- Use: Cooking large quantities of food, especially bhajiyas or dal.
- Description: A deep cooking vessel with a wider mouth than a Handi.

*Handwritten signature: Rajas*



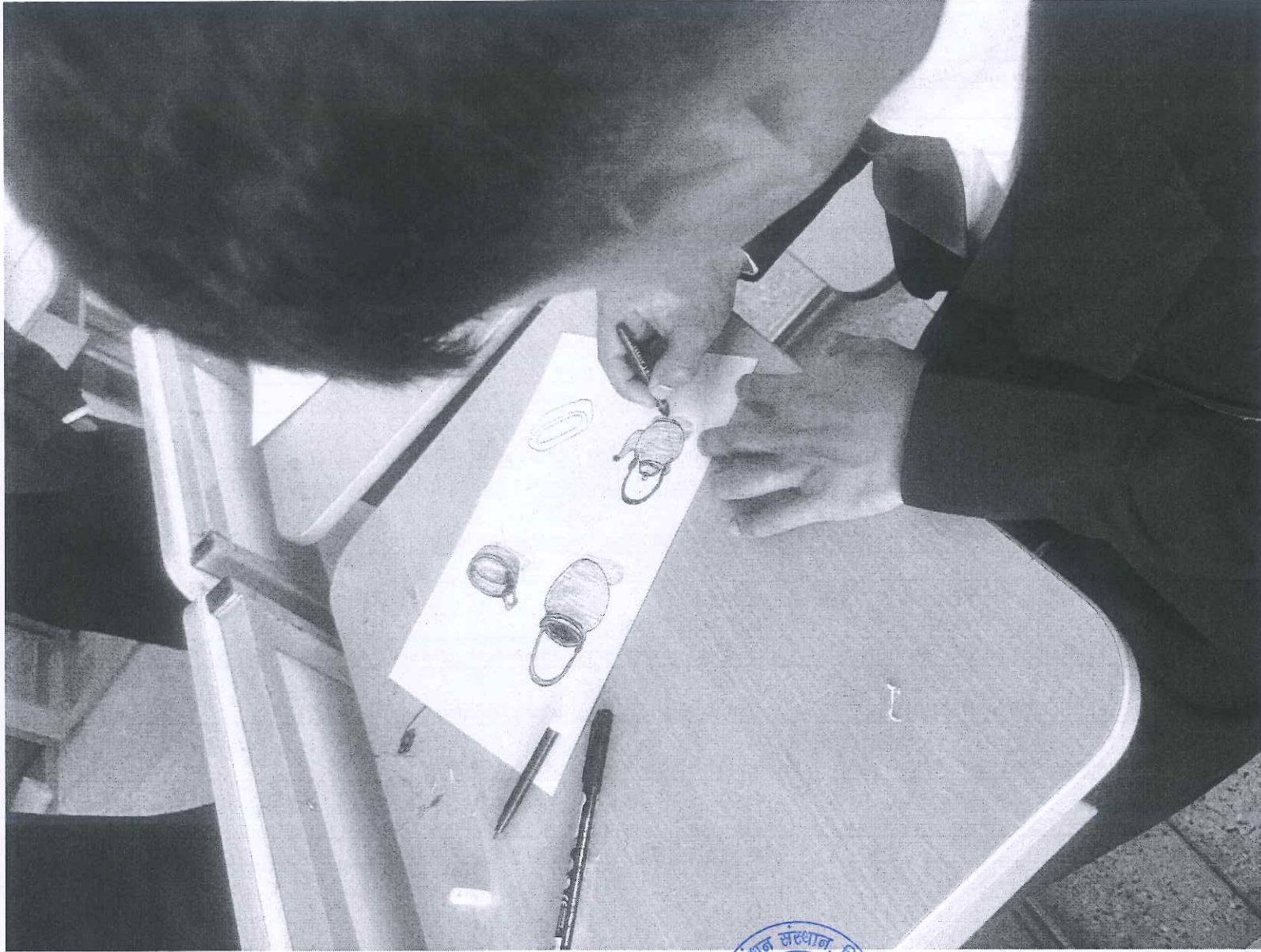




*Shyama Kishan Hejari*







Shylo  
Wahin  
Hajans

