

A Digital Magazine by Department of Anthropology 4th Semester (Honours)



Food Variation In Culture



Pork kappa (Garo tribe's food



Bhil tribe's food





tribe's food)



Bamboo shoot curry (Kork tribes's food)



Food Technique

Dum cooking is that technique, where ingredients of the dish partially pre cooked and whole dish slow cooked on "dum".





A popular cooking technique across in India is tandoori. Tandoor means a clay oven, and lit with charcoal on the inside. So also tandoor also known as a clay oven.

Talna technique or deep frying is by far the most favourite of all Indians.



Recipe



Tawa Amritsari Kulcha Recipe Tawa cooking is that where quick stir fry dishes are made on the essential tool in all Indian households called the tawa or a griddle.

Cooking dishes on the traditional cast iron tawa lend the dish a unique taste.

A super healthy cooking technique is this where the dishes are steamed. This technique uses absolutely no grease like that of oil or ghee required for thee other cooking techniques.

Steaming vegetables is also a good idea, as it keeps the nutrition intact.



Classsic South Indian Rava Icli

Food Taboos



For women tribal members in Papua New Guinea in the middle of their mestrual cycles, women are not allowed fresh meat, juicy bananas or any red coloured fruits.



Seafood is a staple of the brazilian diet. but not all fish are enjoyed by all Brazilians. predatory fish,like piranhas and bottom feeders are considered taboo for all ill to eat.



when it come to child rearing, there are some definite food-related taboos Jamaican people believe in. It is believed that if children eat chicken before they learn to speak, they will never talk.



Food taboos in India vary according to religion for those that practice Hinduism, eating a cow in prohibited, as it is thought of as God's useful gift to mankind since it provides dairy products and is the basis for other products.



Ikizukuri sashimi is all about eating raw seafood. The flesh is sliced from living, moving creatures including fish, octopus and Shrimps.



Much like the jamaican taboos,many
Nigerians taboos revolve around children. if
chiltren drink coconut milk it will make them
unintelligent.
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Food Evolution!!

Cooking Had profound evolutionary effect because it increased food efficiency. which allowed human ancesters to spend less time foraging. chewing and digestion.

During the paleolithic age, homining group together in small societies and subsisted by gathering plants. fishing and hunting animal.

HUNTING & GATHERING

Pastoralism is a form of animal husbandary where domesticated animals known as livestock are released









AGRICULTURE & PASTORALISM

Today in our diet.traditional foods are being replaced by fast foods. primitive men collected their food from wild animals and plants.they depended upon fruits.nuts.roots and other plant foods:etc.



specialize in the role that

food plays in communities

and society as a whole.

Nutrients

A nutrient is a source of the nourishment in a food.



ESSENTIAL FOOD PYRAMID



Nourish Your Body

Carbohydrates Protein and Fat

Energy source of body, helps in growth and repair tissues. Minerals and Vitamins

This micronulrients required relatively small extent.

K, Na, Mg.Zn, etc. Ut- A.D.E.K, B12.C etc.

Macronutrients

Micronutrients



Vegans



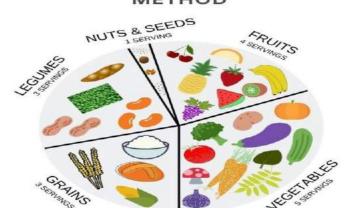
VEGANISM IS THE PRACTICE OF ABSTAINING FROM THE USE OF ANIMAL PRODUCTS, PARTICULARLY IN DIET AND AN ASSOCIATED PHILOSOPHY THAT REJECTS THE COMMODITY STATUS OF ANIMALS.



THE TERM FIRST COINED BY MORGAN AND DONALD WATSON (NOVEMBER, 1994).

"I" NOVEMBER WORLD VEGAN DAY"

VEGAN PLATE



Vegans diets are based

on -

- **✓** Grains
- ✓ seeds,
- ✓ legumes
- ✓ fruits
- ✓ vegetables

✓ edible mushroom

MY FOOD IS GROWN, NOT BORN.