



Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India

Report on National Street Food Festival 2018

12th -14th January, 2018
Jawaharlal Nehru Stadium, New Delhi

Contents

1. Introduction.....	3
2. Background.....	3
3. Institutionalising Street Food Festival.....	4
4. FSSAI's participation in National Street Food Festival (NSFF), 2018.....	4
4.1 Training of Street Food Vendors and Trainers.....	4
4.2 Components of NSFF, 2018.....	6
4.2.1 FSSAI Stall.....	6
Description.....	6
Exhibits.....	7
Distribution Material.....	12
Consumer Engagement Activities.....	15
4.2.2 Other Stalls.....	17
State wise stalls on Street Food.....	18
BHOG (Blissful Hygienic Offering to God).....	19
Flavours of India.....	21
Street Food Legends.....	21
Festival Foods of India.....	22
Organic Food Bazaar.....	22
Food Fortification.....	23
4.3 FSSAI Branding.....	25
4.4 Highlights of the event.....	27
4.5 Conclusion.....	32
Replicable Model for States	
PhotoGallery.....	33
Annexure I Press Release	
Annexure II Media Coverage	
Annexure III List of Food Legend Vendors	
Annexure IV Profiles of Street Food Vendors	

Report on National Street Food Festival

1. Introduction

Food Safety and Standards Authority of India (FSSAI) in association with National Association of Street Vendors of India (NASVI) organized 9th edition of National Street Food Festival. The three day long festival was held from 12th to 14th January, 2018 at Jawahar Lal Nehru Stadium, New Delhi from 10:00am to 10:00pm.

2. Background

FSSAI has been primarily working towards building capacity of street food vendors as part of its “Safe and Nutritious Food” campaign as well as promoting regional food heritage and food hubs across country under its “Indian Food Culture” initiative. The National Street Food Festival is a part of these larger initiatives of FSSAI.

FSSAI co-organized the National Street Food Festival 2016 in association with NASVI from December 23-25 at New Delhi. The Festival stood out for the level of involvement of the street vending community from across the country, compliance of the participants with safe hygiene practices, and footfalls it drew throughout the three days it was on. It has truly become a landmark in Delhi's annual social calendar and has also raised the bar for street food vendors.

Milestones/Achievement of last year's event

- A total of 136 vendors set up their stalls representing 24 states from across India.
- A total of 64 students and 6 faculty members from 3 colleges contributed as volunteers during the event.
- Street food vendors were provided training on safe food handling and hygiene and the vending carts were audited by student volunteers on a daily basis.
- 187 street food vendors got registered with FSSAI for the first time from 16 states across India.
- Digital push was given in the National Street Food Festival to encourage consumers to use the digital mode of payment

This 3 day long Mega event was envisaged as a one stop platform to bring together the promoters of local and traditional foods. The key highlights of this year encapsulated food safety and hygiene measures for street food along with emphasis on increasing the nutritional value of our local and traditional cuisines through promotion of innovative product offerings. This helped in reconnecting people with their rich cultural past along with increased focus and awareness around Health and Nutrition.

Highlights of National Street Food Festival 2018:

- More than 300 regional cuisines from all over India
- An Organic Food Bazaar (Jaivik Bharat) where organic farmers and companies from across the country will be selling their produce on all the three days.
- **Temple Foods of India** – showcasing legendary offerings of India’s most famous temples.
- **Festival Foods of India** – showcasing plethora of festive cuisines prepared all over the country.
- A stall on **Fortified Foods** where wide range of fortified food products will be showcased for display as well as sale.
- **Flavours of India** – showcasing modern foods customized to Indian palette.
- **Street Food Legends** – Showcasing ‘Street Food Legends’ of the country, wherein stories / tales of the famous food streets will be highlighted.
- Presence of various **Celebrity Chefs**
- **Quizzes and skits** to promote the FSSAI's Safe & Nutritious Food (SNF) initiative.
- **Cultural programmes, Live Performances by renowned Artists**
- Cashless payment facilities
- **Campaign “Street Food Vendor has a heart”**

3. Institutionalising Street Food Festival

In view of its positive response, FSSAI aimed at institutionalizing the festival and creating a model for organizing the street food festivals at regional levels across the country. The festival was also an effort to sensitise street food vendors participating from across the country to safe food practices and global hygiene and sanitation standards.

As part of FSSAI’s broader mandate to promote safe and wholesome food, FSSAI is building a replicable model for promotion of such festivals across the country to promote the benchmarks for food safety, hygiene and nutrition, via showcasing regional cuisines, promoting dietary diversification and rediscovering our distinct culinary heritage.

With the aim to institutionalize the festival and create a model for organizing the street food festivals at regional levels across the country, FSSAI reached out to State/UT Tourism secretaries with a copy to State/UT Food Safety Commissioners for shortlisting street food vendors for participation in National Street Food Festival.

4. FSSAI’s participation in National Street Food Festival (NSFF), 2018

4.1 Training of Street Food Vendors and Training of Trainers

On the occasion of National Street Food Festival, 2018, street food vendors were provided training on safe food handling and hygiene on 11th January, 2018 at JawaharLal Nehru Stadium. They were made aware about the best practices to be followed around cart/ vending area, raw materials, contact surfaces, handling, personal hygiene and serving.

The vendors took the pledge to ensure food safety and hygiene.

1. मेरा ठेला हमेशा साफ सुथरा रहेगा
2. मैं मंजूर जगह पर ही दुकान लगाऊंगा
3. मैं अपने आपको स्वच्छ रखूंगा
4. मैं स्वच्छ हाथों से खाद्य पदार्थ छूऊंगा
5. मैं भोजन और पानी ढक कर रखूंगा
6. मैं स्वच्छ बर्तन इस्तेमाल करूंगा
7. मैं सामाग्री में परस्पर संदूषण रोकूंगा
8. मैं केवल ताज़ा भोजन ही परोसूंगा
9. मैं पके हुए भोजन को अलग रखूंगा
10. मैं कूड़ा बंद कूड़ेदान में ही डालूंगा
11. मैं खाना बनाते समय और परोसते समय हैंड ग्लव्स और हेयर कैप का इस्तेमाल करूंगा
12. मैं शाकाहारी और मासाहारी खाने को अलग अलग बर्तन में रखूंगा और पकाऊंगा



4.2 Components of NSFF, 2018

4.2.1 FSSAI Stall

Description

FSSAI reached out to various stakeholders to participate in the event as well as attract a substantial number of participants and consumers. The opportunity was leveraged to showcase the authority's initiatives and activities and make them familiarise with the concept of shared responsibility in achieving food safety across the country. As central government, state governments, vendors from across the country including the legends which substantial popularity, businesses and farmers involved in organic foods, stakeholders involved in fortification of food products, places of worships from different regions, celebrity chefs who have a large influential following, cultural icons and consumers from different walks of life came together, FSSAI exhibited around its commitment towards ensuring food safety and healthy nutrition during the festival that became a powerful tool to spread its messages across the country.

I FSSAI pavilion was set up in the form of tableau which required minimal intervention and was self-explanatory to all the visitors over a prominent space of 200sqm in front of the stage, most central location where visitors converge from all directions.

II The pavilion majorly focussed on messages around food safety, hygiene, healthy nutrition, consumer awareness, promotion of organic food, licencing/registration, food safety training and various other initiatives of authority along with provisions of engagement with the visitors.

III The pavilion was a platform for promotion, outreach and spreading awareness among all the visitors of the national street food festival. The pavilion contributed in FSSAI's commitment to raise the level of the festival by incorporating initiatives related to promotion of food safety culture across the country in form of exhibition.

IV Four LED were installed in the stall wherein corporate movie of FSSAI, Testimonials and ground efforts made under the safe food share joy initiative were showcased.



FSSAI Stall



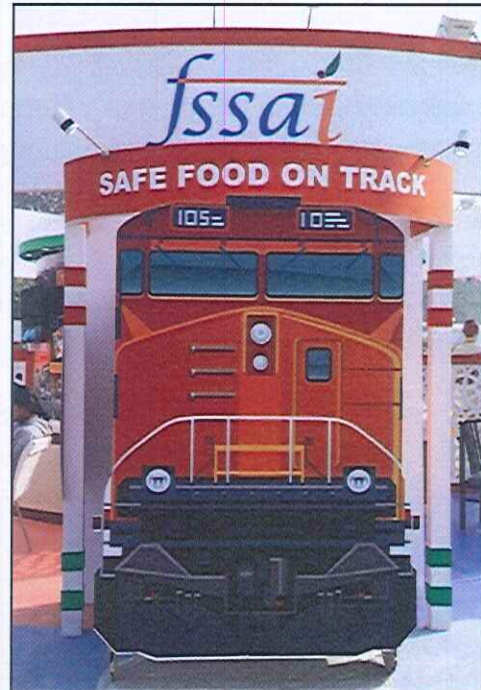
Exhibits

Different zones were created to highlight working of FSSAI and its consumer oriented initiatives. The exhibits space was bifurcated into several zones, wherein consumer oriented initiatives were highlighted to foster and promote the sense of responsibility, empower and engage with all the citizens giving them an insight into how FSSAI ensure safe and wholesome food to 130 crore Indian citizens.

The idea was to educate and inform the citizens to nudge social and behavioural change and safe and wholesome food culture. All exhibits allowed visitors to access/ visit relevant websites and portals using 2D bar codes that were incorporated in the creatives.



In this exhibit we showcased ideal classroom training where FSMS and training content is being disseminated through instructor guided training modules. Hence visitors were provided guidance regarding FSSAI's training efforts



In this exhibit, goal was to make consumers aware regarding FSSAI's collaborative efforts with IRCTC & I-Rail in re-installing consumer trust on food available in Indian railways



In this exhibit, 3D models were utilized to showcase best practices of maintaining personal hygiene as well as workplace hygiene in ensuring Food Safety hygiene in SFV. Model wore apron, cap, glove branded with FSSAI message and the cart was designed following few basic requirements of workplace hygiene



An idyllic setting of organic farm was created depicting the happy farmer producing organic food



In this exhibit, the purpose was to introduce the consumers about the Food Smart Consumer portal which provides information about Smart Buying Guides which help them make smart choices about their food.



In this exhibit, consumers were made aware about the Lab network across India to help build trust among them and educate about their rights to test the food samples



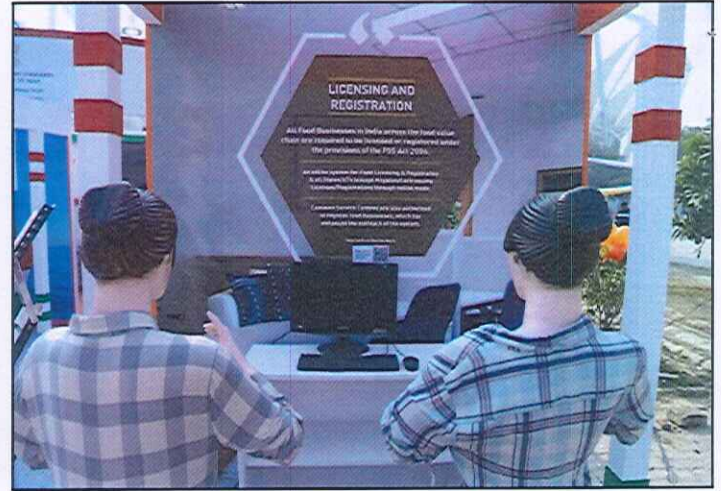
In this exhibit, we showcased the efforts of FSSAI to help school children inculcate the habit of eating safe and eating right as they are the powerful change agents. This in turn will usher in behavioural change and a culture of safe and wholesome food among children nation wide



In this exhibit, we showcased FSSAI's initiative about specific measures that the workplace administration can take in order to create a system and enabling environment to ensure food safety and nutrition for everyone at workplace



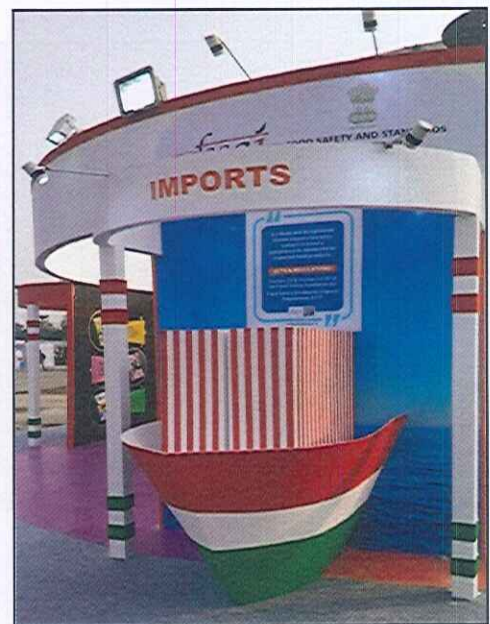
In this exhibit, the goal was to make consumers aware about the facility of on-spot testing of food samples through the mobile units which have been sanctioned to states by FSSAI



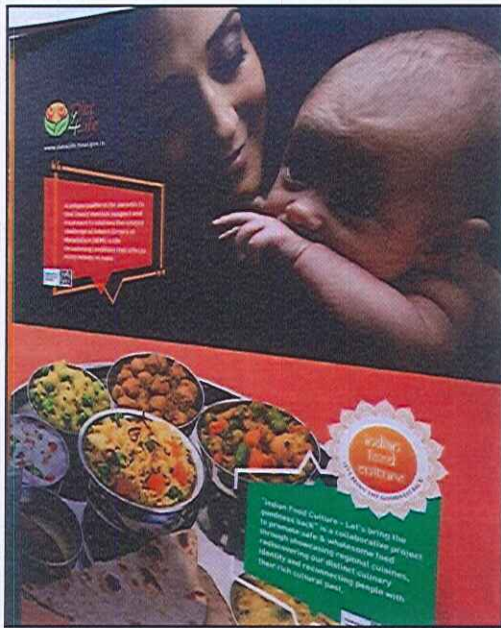
In this exhibit, we showcased the ease of doing food business by the simplified licensing and registration process that FSSAI facilitates



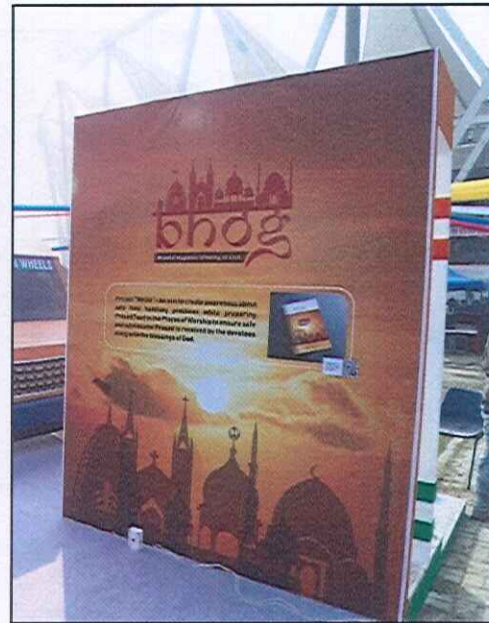
In this exhibit, we showcased a revolutionary process of enriching foods, enriching lives by addressing the micronutrient deficiencies among people for a healthy nation



Through this exhibit, the consumer was made aware of the stringent procedure that FSSAI follows to ensure import of safe food to Indian citizens.



Through this exhibit we showcased the efforts of FSSAI to provide a comprehensive platform for parents and Health care professionals to adopt the right approach towards Inborn Errors of metabolism (IEM) management. The other exhibit we showcased the initiative of FSSAI to promote safe & wholesome food through showcasing regional cuisines, rediscovering our distinct culinary identity and reconnecting people with their rich cultural past.



This exhibit showcased the aim of FSSAI to create awareness about safe food handling practices while preparing Prasad/food in the Places of Worship (PoW) to ensure safe and wholesome Prasad is received by the devotees along with the blessings of God.



Here, purpose was to introduce the consumers with the FSSAI's goal to reach all 40 crore households across India to bring about social and behavioural change around food safety and nutrition in homes.



Here, we showcased the FSSAI's efforts to enable food businesses, food handlers and consumers to ensure that the food served in hotels, restaurants and canteens is safe and hygienic.

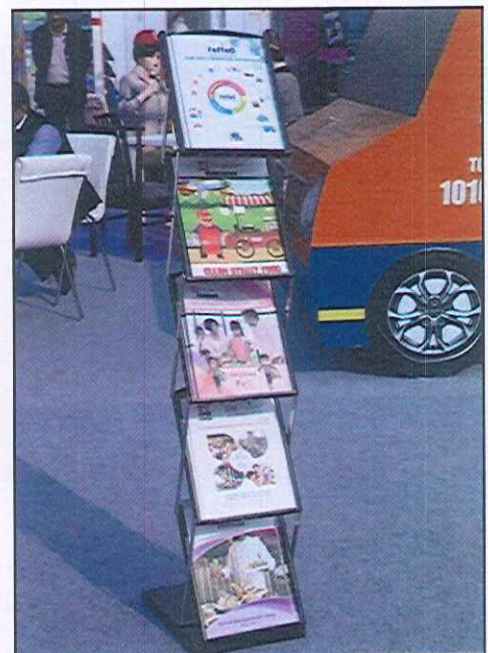


Through this exhibit, consumers were encouraged to avoid food wastage and promote food sharing among citizens.

Distribution Material

I. The following brochures/leaflets/pamphlets/booklets were distributed to the visitors at the stall to make them aware about the work done by FSSAI under its various initiatives.

1. Procedure of Licensing&Registration
2. Food Import Clearance System
3. Food Smart Consumer
4. Food Fortification
5. Jaivik Bharat
6. Pink Book
7. DART Book
8. Yellow Book
9. FoSTaC
10. Safe food on track
11. Clean Street Food
12. SNF@ School
13. SNF@Workplace
14. Food Safety on Wheels



II. Merchandises: The following merchandises with FSSAI branding were distributed to visitors who participated in consumer engagement activities:

- Coffee Mugs
- Fridge magnets
- Sticker notes
- Bookmarks
- Play cards

The visitor profile consists mostly of middle and upper middle class families from Delhi/NCR region who visited with young children. To enthuse the visitors, especially the young ones, as behavioural transformation often starts at young age, merchandise for young and family were created with messaging on them. The different messages that were showcased:

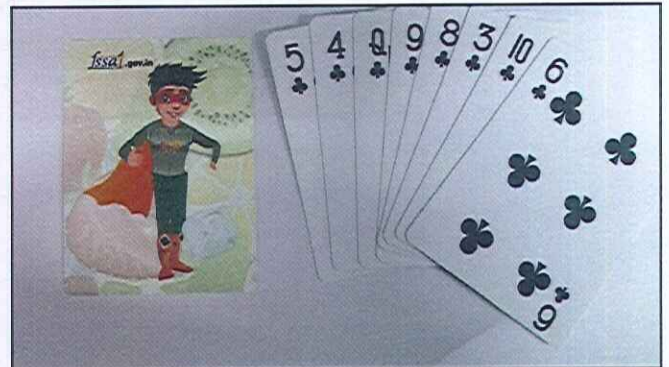
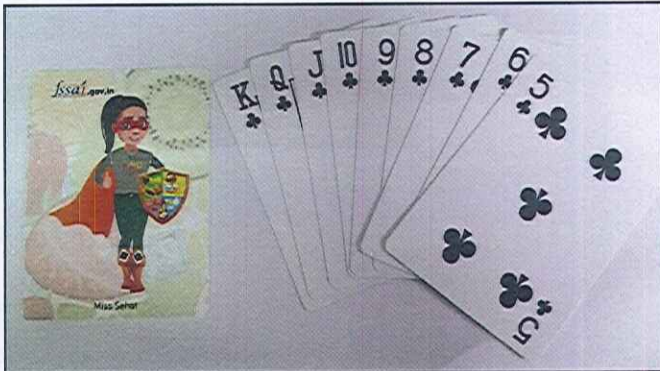
- | | |
|------------------------------------------------|--------------------------------------------------------------------------------|
| 1. Decide and take only as much as you can eat | 7. Be food smart |
| 2. Eat Smart, Be smart | 8. Be neat and tidy Fun bhi, health bhi |
| 3. Time out for daily hygiene | 9. Wash hands, bathe and brush teeth at morning, after play and before bedtime |
| 4. Time out for a healthy meal | 10. I am a food smart consumer |
| 5. Read the label before you buy | |
| 6. Eat healthy food | |



Sticker notes with hygiene tips for children



Fridge magnet with the message to avoid food wastage

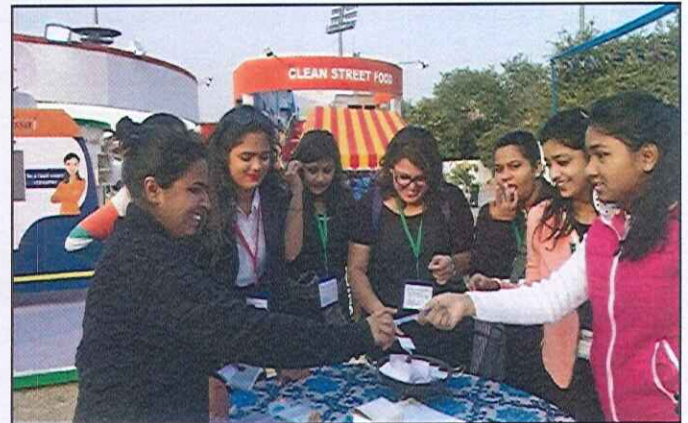


Playing Cards with Mascots Master Sehat and Miss Sehat printed on back

Consumer Engagement Activities

1. **Quiz and Games:** Consumers were engaged via various activities such as quizzes with question related to Food Safety and Hygiene along with smart eating and games to identify the correct fruit/vegetable while blind folded. This was a smart way of awareness and learning along with the fun. Also the winners were given various merchandises with FSSAI branding. The visitors included the children with all age groups as well as adults.

(i) Quizzes to promote the FSSAI's Safe & Nutritious Food (SNF) initiative were held on all three days

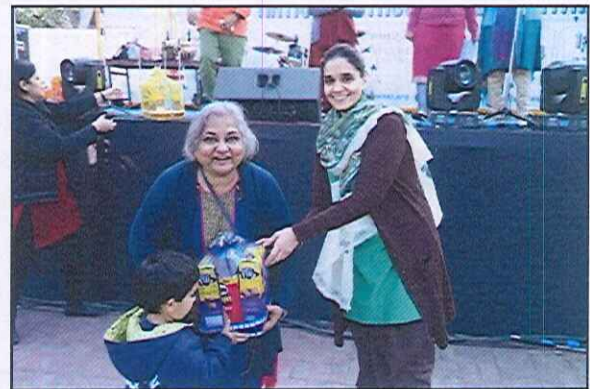


The winners were given the merchandises with FSSAI branding

- (ii) Games: Blind fold games, wherein the consumers were blind folded and had to identify the correct fruit/vegetable were held. Those who identified the correct items were given the merchandises with FSSAI branding.



- (iii) FSSAI quiz was held on the stage conducted by members of Indian Dietetic Association (IDA).



The winners were rewarded with gift hampers.

2. Calendar Distribution

FSSAI recently released its Healthy Indian Food Calendar for 2018. This unique interactive healthy food calendar marks Indian traditional festivals, fasts, special days, changes of season etc. In addition, for each of these days, the information has been provided about the special and traditional Indian foods associated with these days and their nutritive value and related information on health benefits etc.

The calendars were distributed to the public and displayed at each stall, which vendors could take along with them after the event.



3. Mascots



Master Sehat, Miss Sehat, Rohan and Riya spread the message of Safe and Nutritious Food while people enjoyed delectable Indian food from all corners of the country, which showcased Indian street food using local ingredients, flavours and fragrances. It was a perfect platform to present the unique diversity of Indian street food and flavours to the people along with the message of Safe and Nutritious Food.

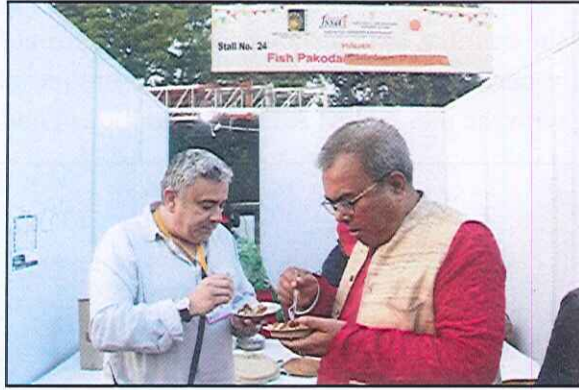


Mascots spreading the message of safe and nutritious food

4.2.2 Other Stalls

A. State wise Stalls on Street Food

With the participation of about 500 street food vendors from over 25 states, the event witnessed traditional cuisines in a humongous amount for the visitors to explore the richness in culinary specialities that every state offers. The visitors were also seen savouring the cuisines and enjoying the festival.



Punjab



Uttar Pradesh



Delhi



Chattisgarh

B. BHOG (Blissful Hygienic Offering to GOD):

Pavilion on BHOG showcased cuisines of India's most famous temples and the variety of different *prasad* offered to pilgrims. Representatives from ISKON, East of Kailash, Delhi; Somnath Temple, Gujrat; Swaminarayn Mandir Vadtaldham, Gujrat; Shree Kastabhanjandev hanumanji, Salangpur, Gujrat; MeenakshiSundareshwar Temple, Madurai, Tamil Nadu; Ramanathaswamy Temple, Rameswaram, Tamil Nadu; Arunachaleshwar temple, Triuvannamalai, Tamil Nadu; Aranganathaswamy temple, srirangam, Tamil Nadu; Dhandayuthapaniswamy temple, Palani, Tamil Nadu participated in the festival

All these temples are associated with FSSAI under its initiative called BHOG (Blissful Hygienic Offering to God) which focuses on the hygienic preparation of *prasad* and training & capacity building of the Temple food ecosystem to ensure the same.



ISKON, Delhi had offered Khichdi to all visitors free of charge and also informed to visitors about the role of food safety in preparation of *Prasad*. ISKCON, Delhi sold *prasad* for all three days of festival.



SwaminaraynMandirVadtaldham and Shree Kastabhanjandev Hanumanji, Salangpur, Gujarat also distributed their *prasad* to all visitors without any charge. They also shared with visitors about their method of preparation of *prasad* for around 5000 people daily in temple premises.



The five Temples from Tamil Nadu had brought different kind of Prasad. The prasadam from Srirangam and Madurai were air lifted, panchamirtham was carried in train since the panchamirtham's shelf life is longer than other prasadam. The prasadam were sold at the same price at which they are sold in Temples. The visitors were informed that only best quality ingredients are used for preparation of Prasad. All these five Temples have already implemented FSMS in their temples.

Previous to this, a workshop on "Implementing Food Safety Management System in Places of Worship" under Project BHOG was organized by FSSAI on 12th January, 2018 at FDA Bhawan. The workshop was attended by 65 participants comprising representatives from major Places of Worship pan India, AFSTI, State FDAs & Auditing agencies.

The objectives include creating awareness on the need of maintaining food safety and hygiene during Prasad preparation in Places of Worship (PoW); Insight about Project BHOG for PoW & training programme for food handlers and vendors; Experience sharing by implementing PoW and states; Release of "Guidance document for maintaining food safety and hygiene in PoW" and Roll out of Project BHOG in PoW pan India.



Participants during the workshop

A Guidance Document on "Maintaining food safety and hygiene in Places of Worship" developed by FSSAI with the help of experts was also released on the occasion. This document would help in guiding the PoW to adopt Project BHOG in their places.



Release of Guidance Document

C. *Flavours of India*

In order to showcase modern foods customized to Indian palette food companies working in area of traditional Indian foods displayed and sold their products to the visitors.



People enjoying the traditional Indian Foods

- D. ***Street Food Legends:*** Twenty stalls representing 'Street Food Legends' of the country, wherein stories /tales of the famous food streets and their famous cuisines were enjoyed by the visitors.





People enjoying the famous street foods

E. Festival Foods of India: Stalls on theme Festival Foods of India was set up which offered plethora of festive cuisines prepared all over the country.

F. Organic Food Bazaar

Organic farmers and companies from across the country participated in the three day festival displayed their products for sale on all the three days. FBOs such as M/s Organic India Pvt. Ltd, M/s Nature-Bio Foods Ltd., M/s Slurrp Farm along with various other organic farmers who have been using the organic ingredients in their products put up their stalls.

The Organic Food Bazaar helped in creating awareness on the Organic Foods. The FBOs and farmers were also sensitized about the Food Safety and Standards (Organic Foods) Regulations, 2017 and implementation of the same. It was seen that the consumers showed interest in the Organic Foods and were willing to purchase the Food Products. The Food Safety and Standards (Organic Foods) Regulations, 2017 will be able to give credibility to the Organic Foods and provide genuineness to the same.





Glimpse of Organic Food Bazar

G. Food Fortification

In order to promote food fortification, FFRC team of FSSAI set up a stall, embodying its Food Fortification Resource Centre (FFRC). Fortified wheat flour, edible oil, rice, milk and double fortified salt were displayed at the stall. Moreover, food business operators (FBOs), namely, Mother Dairy, Marico, DCP Foods, ITC, and Patanjali in collaboration with FFRC displayed fortified products in their respective stalls.



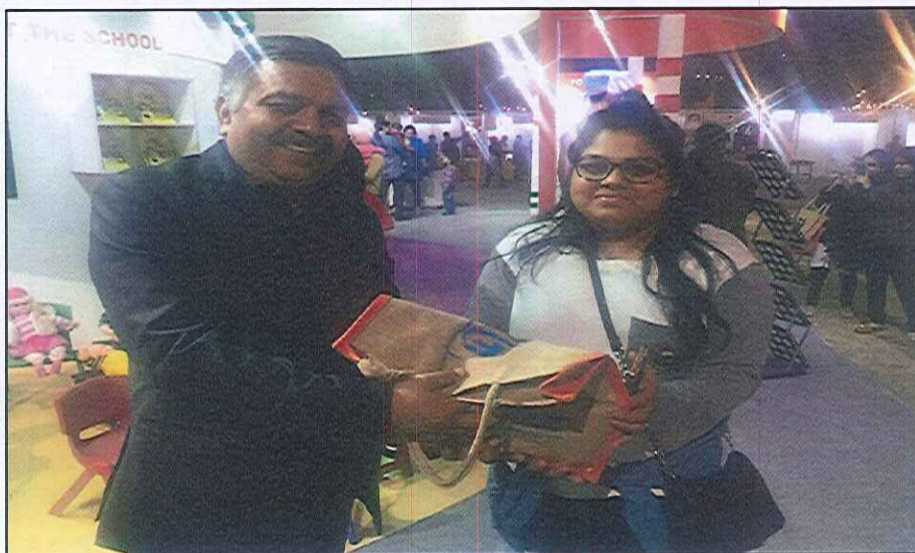
Activities

- FFRC brochures, books and website details were shared with visitors at the stall to build awareness about food fortification and its health benefits. Key chains with the +F logo were distributed among people to familiarize them with the +F logo. In addition, samples of fortified food products were displayed at the stall. Visitors also filled out a Visitor's Book with comments about their experience at the stall. Questions from visitors revolved around open

market availability of fortified staples, price sensitivity, and organoleptic changes during cooking, and assurance of quality of fortified products.



- A consumer awareness survey on food fortification was conducted among at least 100 visitors each day. The survey revealed that visitors were curious to understand the concept of fortification and its underlying benefits.
- A lucky draw was organised towards the end of each day, and a hamper comprising of fortified staples was awarded to the winner. This acted as an incentive for consumers, and encouraged active participation from their end.



- A talk on Food Fortification was delivered by Ms Deepti Gulati, GAIN on the main stage on the last day of the event to address the need and health benefits of food fortification. FBOs provided samples for rotis made with fortified wheat flour and rice to visitors.

4.3 FSSAI Branding

1. At nearby areas



Main Road Jor Bagh, A-Block



Near Red Light, NIA Office



Near Lodhi Garden (Back to Back)

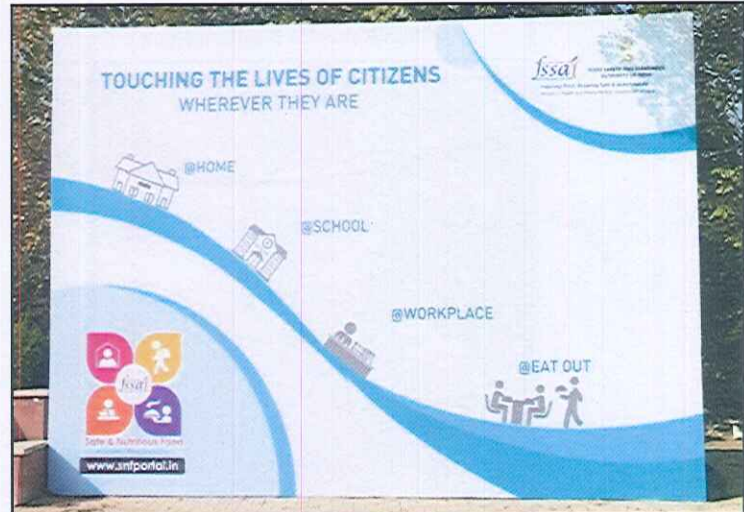
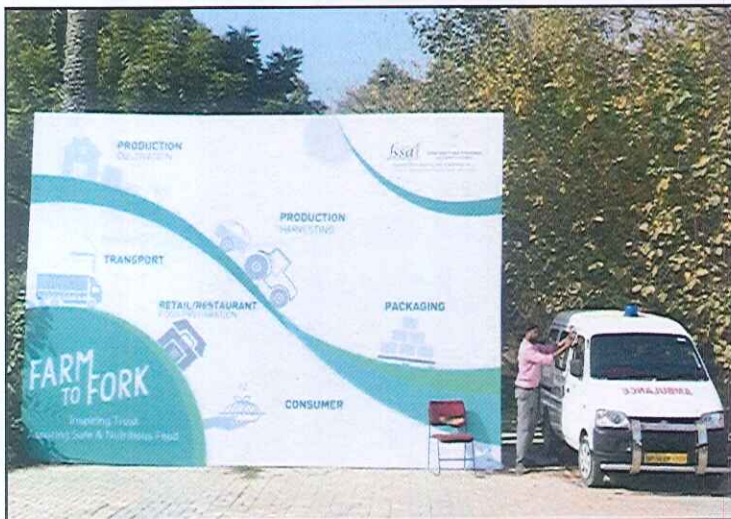


Jawahar Lal Nehru Stadium, Opp. Gate No. 14

The branding was done at other nearby areas such as Bus stand Jor Bagh; Near Sulabh Sauchalaya, Lodhi Road; Dyal Singh College, Lodhi Road (Back to Back); Flatted area, Jor Bagh; Opp. Office Mausam Vibhag (Back to back); Jor Bagh, Block-15; Main road Gate No. 1-2,

JawaharLal Nehru Stadium; Near Hbitat Centre; Main Road Jor Bagh; NIC Building, Connaught Place, Gol Chakkar'National Investigation Agency.

2. At the venue



FSSAI Branding with the messages of Safe and Nutritious Food along with the selfie zone



Directions to different areas at the festival

4.4 Highlights of the event

One of the main highlights of the event was the presence of the most well-known and followed Master Chef Sanjeev Kapoor to the event for inaugural ceremony. He also addressed the masses and supported FSSAI's campaign "Street Food vendor has a heart" and "I too have a heart".

Save Food Share Food Share Joy Gracious presence of Chef Sanjeev Kapoor for inaugural session

As a part of the campaign called "Save Food Share Food Share Joy", street food vendors donate every 10th meal to the underprivileged which is sold to the Indian Food Sharing Alliance (IFSA) network. Under the parallel initiative called "I Too Have A Heart", Chef Sanjeev Kapoor pledged to donate 0.1 million meals for the needy.

FSSAI donated more than 4000 meals over the three days to food recovery agencies like FeedOn, who distributed meals at the Earth Saviours Foundation, and to 1000 slums in Gurugram. On the first day of the drive, 25 volunteers and magic vans of another food recovery agency called "Feeding India" facilitated the collection and donation of 1200 meals by street food vendors across Delhi. These meals were distributed to the underprivileged across Karol Bagh, Rajendra Nagar, Hanuman Mandir, Janakpuri, Palika Bazaar, and Connaught Place.

At the end of the three-day festival, 450 meals and raw vegetables in addition were donated to hundreds of underprivileged. The collection of these meals was facilitated by IFSA members and the Robinhood Army, who distributed the meals in West Delhi.



Banner for the “I Too Have a Heart” campaign at the National Street Food Festival, 2018

A Volunteer from Feeding India donates food to the needy



Beneficiaries enjoying the food distributed by volunteers from Feeding India



Jessy Jindal from FeedOn distributed 1,500 meals donated by FSSAI on the first day of the National Street Food Festival

A freshly prepared fortified meal box for the underprivileged at the Earth Saviours Foundation



Badges distributed during the event

Cashless payment facilities through e-wallets, credit/debit cards

While supporting the national initiative of demonetization along with providing all the convenience to the visitors; e-payments were made available to the visitors for making any kind of transaction and all the street food vendors were trained for the application of e-payments.

Interactive competitions/cultural programs/puppet shows/Other Attractions

There were several kinds of interactive activities transpired to engage women and kids at the event, like magic show and interesting quizzes. Along with live performances from comedians such as Ravinder Singh Rajput, Solo Singing by Lakshay Bhatt, there were Rockband performances, quiz competitions, puppet shows and musical shows.



Rockband performance

Puppet show



Other Attractions

PERFORMANCE SCHEDULE FOR NATIONAL STREET FOOD FESTIVAL - 2017-2018

TIME	13.1.2018 - Saturday
3:00PM - 4:00 PM	Duo Singing Performance by Kshitiz Verma and Vitasta Dutta
4:00 PM - 4:20 PM	Mascot Skit Presentation by Master Sehat and Ms. Sehat on Safe and Nutritious Food
4:20 PM - 5:00 PM	Live Performance by Standup Comedian - "Sandeep Sharma "
5:00 PM - 6:00 PM	Performance by a Hindi Rockband - "Metro City"
6:00 PM - 7:00 PM	Performance by a Goan Rockband - "Dirty Sack"
7:00 PM - 8:00 PM	Live Performance by Aman Kalra and his team.
8:00 PM - 9:00 PM	Performance by Famous by Hindi Rock Band - "Samay"
9:00 PM - 10:00 PM	Performance by English Rockband " High Rollers "
TIME	14.1.2018 - Sunday
10:00 AM - 11:00 AM	Engaging Activities with Audience
11:00 AM - 12:00 PM	Jugglers Group Performance
12:00 PM - 12:20 PM	Mascot Skit Presentation by Master Sehat and Ms. Sehat on Safe and Nutritious Food
12:20 PM - 1:00 PM	Food Talk by Famous Chef Sudhir Sibal
1:00 PM - 2:00 PM	Quiz Competition by FSSAI
2:00 PM - 3:00 PM	Performance by Tri Group of Music (Bollywood Retro Karaoke Singing)
3:00 PM - 4:00 PM	An Intriguing talk on Street Food by Famous Food and Wine Writer - "Sourish Bhattacharyya"
4:00 PM - 4:20 PM	Mascot Skit Presentation by Master Sehat and Ms. Sehat on 5 Keys to Safe Food
4:20 PM - 5:00 PM	Lecture by a very well known Indian academic, food critic and historian "Pushpesh Pant" on the topic "Temple Foods of India"
5:00 PM - 6:00 PM	Duo Singing Performance by Kshitiz Verma and Vitasta Dutta
6:00 PM - 7:00 PM	Live Puppet Show by Puran Bhatt, Sangeet Natak Akademi Award Winner - " Amar Singh Rathore "
7:00 PM - 8:00 PM	Performance by Multi Genre Rockband - "Jazba-E-Junoon"
8:00 PM - 9:00PM	Performance by Famous by Hindi Rock Band - "Shlokaa"
9:00 PM - 10:00PM	Performance by Multi Genre Rockband - "Absolute Anaar"

* This Performance Schedule is Tentative .

4.5 Conclusion

Participation of FSSAI in National Street Food Festival seems to be a successful one. With participation from over 25 states and a footfall of over 26,000, the 9th edition of the Street Food Festival successfully culminated on the Sunday evening. The visitors enjoyed the Indian street food and flavours. FSSAI utilized the platform successfully to highlight the initiatives of FSSAI and spreading the message of Safe and Nutritious Food among the people. Overall National Street Food Festival proved to be a great platform.

Replicable Model for States

FSSAI through its umbrella Project “Indian Food Culture – Let’s bring the Goodness Back” is working towards promotion of safe & wholesome food through showcasing regional cuisines, rediscovering our distinct culinary identity and reconnecting people with their rich cultural past.

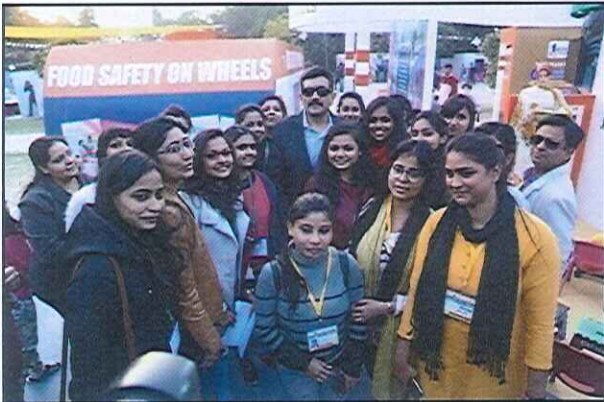
One of the components of the project is promoting regional food festivals by creating benchmarks and standards, including inter-alia standards relating to hygiene and safety; infrastructure and essential public facilities, training and capacity building for organising such regional food festivals.

FSSAI has also framed guidelines for organising Safe and Hygienic Food Festivals at across the country.

Thus, the three-day long festival provided an opportunity to institutionalize the festival and create a replicable model for organizing the street food festivals at regional levels across the country.

Photo Gallery









Press Releases



Press Release

National Street Food Festival to kick off soon; Celebrating the treasure trove of delicious taste and aroma of the Indian Street Food

Get ready to acquaint your taste buds to some of the most authentic flavors from the streets of India

More than 300 Regional Cuisines from 25 different States of India

The festival is an attempt to create a replicable model for such festivals across the country with appropriate benchmarks for food safety, hygiene and nutrition

New Delhi, Jan 10, 2018: What began as an advocacy event for street food vendors has now grown into a nation-wide Street Food movement. This year, FSSAI and NASVI (National Association of Street Vendors of India) are jointly organizing the National Street Food Festival from 12th to 14th January 2018 at Jawaharlal Nehru Stadium in New Delhi. The festival offers a common platform to bring together myriad of recipes from different parts of the country to serve the taste buds of Delhites.

The National Street Food Festival 2018 is being organised as part of the larger initiative to promote hygiene of street food as well as promotion of local and traditional foods as healthy and nutritious options for our citizens. Around 500 best street food vendors from across the country will be travelling to Delhi and putting up stalls which will be thronged by food enthusiasts, experts and chefs from across the country.

As part of FSSAI's broader mandate to promote safe and wholesome food, FSSAI is making an attempt to promote the benchmarks for food safety, hygiene and nutrition in order to create a replicable model for promotion of such festivals across the country. This will help in building up the confidence of our citizens in the food they get, especially the food available across the Indian streets. The increased focus on improving the nutritional value of our traditional cuisines, promoting dietary diversification through fortified staples will further enrich the eating experiences for domestic and international tourists alike, and pave the way towards better economic growth, promotion of tourism and culture in our country.



Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India

FSSAI has recently released a framework for 'Clean Street Food Hubs' and 'Safe and Hygienic Food Festivals' during the State Ministers Health Conference in New Delhi. These two frameworks would set benchmarks for the unorganized street food vending as well as help in building capacities of street food vendors. This effort would go a long way to inspire citizens' to trust safety and hygiene of Street Food. Going forward, the framework will help vendors in recognizing their skills and would play an inspirational role in creating a culture of safe food across streets in our country.

With an expected footfall of over 70, 000 people, this 3 day long Mega event is a one stop destination to bring together the promoters of local and traditional foods. This year's attractions also include (1) Festival Foods of India - Showcasing plethora of festive cuisines prepared all over the country; (2) Showcasing legendary offerings of India's most famous places of worship; (3) Organic Food Bazaar - Where organic farmers and companies will be displaying their products; (4) Flavours of India - Showcasing modern packaged foods customized to Indian palette and (5) A segment of LEGENDS where 20 famous food vendors of different cities will put up their stalls during the event.

The purpose of the festival is to bring street food vendors in the mainstream food scene so that they get their deserved space in the cities and respect by people. Currently, in its 9th edition, National Street Food Festival is one of the signature events of the capital. Entry tickets to the festival are available online at Book my Show and also at the entry gate during the festival. More details can be found on www.nasvinet.org

For media queries, please contact:

Ruchika Sharma

Standards Authority of India

E: sharmaruchika.21@gmail.com

NASVI

Anurag Shanker Food Safety and

Follow US on social channels:

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Catch us live on [#NationalStreetFoodFestival](https://twitter.com/fssaiindia)

OUR official hash tag for the event



THE TIMES OF INDIA

Dated: 11.01.2018 (Thursday)

Page: 08

Try 'legendary' food vendors this weekend

NEW DELHI: At least [20 "legendary" street food vendors](#) from different states will gather at [Jawaharlal Nehru Stadium](#) this [weekend](#) for the annual National Street Food Festival. At least 100 more vendors from 25 states will also take part in the event. "The lip smacking delicacies of these 20 vendors pull people from as far as 20km in their regions," said Arbind Singh, national coordinator of [National Association of Street Vendors of India](#) — one of the organisers of the three-day festival. It will showcase 300 types of delicacies — from less known ghugani and bhuttekkhees to [Old Delhi's](#) famous chaat.

There will be a new section on temple prasad as well. "Prasad from 10 major places of worship will be available," said Pawan Agarwal, CEO of FSSAI, another organiser that will train vendors on hygiene issues.

A FEAST FOR TASTE BUDS AT THE 9TH NATIONAL STREET FOOD FESTIVAL

WHEN

January 12-14, 10am-10pm

WHERE

Jawaharlal Nehru Stadium



ENTRY FEE

₹100

WHAT TO EXPECT

300 Regional street food dishes from 25 states



File photo

FOOD STALLS IN FOUR DIFFERENT SECTIONS

1 DIVINE FOOD

(Temple prasadam from 10 different places of worships)

Featured: Somnath Temple, Gujarat; ISKCON Delhi; Swaminarayan Mandir, Vadtal Dham, Gujarat; Sri Ranganathaswamy Temple, Srirangam, Tamil Nadu; Meenakshi temple, Madurai; Annamalaiyar Temple, Tiruvannamalai



2 LEGENDARY STREET FOOD VENDORS

Will feature 20 street food vendors that are immensely popular in their regions

Featured: Phoolchand's Nawabi Makkhan, Lucknow; Kunhi Muhammad's Malabar Biryani, Kerala; Devi Prasad's Litti Chicken Tawa fry, Bihar; Ramakant's Paranthe, Haryana; Panchu Gopal's Paturi and fish Kalia, West Bengal



3 FESTIVAL FOODS OF INDIA

Festive foods from 10 states to be showcased

Featured: Pongal Paisum, Bhutte, Dahi-Chura, Tilkoot, Farre, Gud Lassi, Manda Pitha, Arsa Pitha, Makhana Kheer, Malpua



4 ORGANIC FOOD

FSSAI will bring farmers engaged in organic farming to directly showcase their products

OTHER ACTIVITIES TO LOOK OUT FOR

44 live band performances, food talk by chefs like Sanjeev Kapoor and Manjit Gill, standup comedy sessions etc

➤ Hygiene training and standards to be maintained by Food Safety and Standards Authority of India

Organisers NASVI National association of street vendors of India and FSSAI

As the event is being organised at the time of MakarSankranti, Pongal and Bihu, a festive corner will showcase items associated with these celebrations. "Delhi's cosmopolitan crowd will get to taste their home delicacies," Singh said. "We will now try to replicate this model in other cities," Singh added.

In a first, FSSAI to promote temple food at Delhi's annual Street Food Festival

Dated: 12.01.2018 (Friday)



The President of NASVI, Arbind Singh (third from left), talks to reporters during a press conference as FSSAI CEO Pawan Kumar Agarwal (second from left) looks on.

Temple food is a centuries-old tradition in this country. Much of the wisdom behind consuming temple food is premised on what constitutes good food," FSSAI CEO Pawan Kumar Aggarwal said.

Prasad served at temples will be promoted as vintage street food at this year's National Street Food Festival, the annual culinary event that has been taking place in New Delhi for eight years.

At least eight temples from across the country have confirmed participation in the festival. Gujarat's Somnath and Swaminarayan temples, ISKON Temple and Tamil Nadu's Meenakshi

and PalaniMurgan temples will be marketing their foods among other place of worships, according to the organisers.

"We thought it would be a good idea to promote food from different temples in India. So, we have asked temples from across the country to join us," Food Safety and Standards Authority of India's (FSSAI) Chief Executive Officer Pawan Kumar Agarwal said at a press conference on Wednesday.

"Temple food is a centuries-old tradition in this country. Much of the wisdom behind consuming temple food is premised on what constitutes good food," he added.

The National Street Food Festival was started by a street vendors advocacy group National Association of Street Vendors of India (NASVI). This year will be the first time that the event is being jointly organised, with the government food regulator FSSAI being the other partner.

Agarwal said that introduction of temple food was one of the four initiatives being pushed by the government food inspector at this year's event.

There will be a section promoting organic food, another on 'legends' where 20 selected food vendors from round the country will set up stalls and yet another on MNC's repackaging western food to better suit Indian taste buds, Agarwal informed the press. Nearly 500 food vendors from across India will participate at the event, which begins at the Jawaharlal Nehru Stadium on Friday.

"The purpose of the festival is to bring street food vendors in the mainstream food scene so that they get their deserved space in the cities and respect by people," Arbind Singh, the National Coordinator of NASVI, told reporters. "The National Street Food Festival 2018 is being organized as part of the larger initiative to promote hygiene of street food as well as promotion of local and traditional foods as healthy and nutritious options for our citizens," Singh added.

He also said that 300 different cuisine varieties from 25 Indian states will be promoted at the three-day festival, which is expected to see a footfall of 70,000.







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NATIONAL STREET FOOD FESTIVAL 2018

Name: Girdhari Lal
Stall Name: Naaz Food
City: Vaishali, Ghaziabad
Year of Vending: 18 Years
Food: Chicken Korma, Afghani Tikka, Afghani Tangdi, Tandoori Tangdi, Tandoori Tikka, Chicken Kabab, Mutton Kabab, Chicken Lollipop, Rumali Roti, Soya Veg Chicken, Soya Veg Chopstick and Soya Veg Shami.

Girdhari Lal, 53 year Old street food vendor started his career as small property dealer but 20 years ago there came a twist in his career. Girdhari preferred to be self employed and agreed to sale Mutton seekh kabab and chicken seekh Kabab of Nazeer by frying at his stall. With that he slowly started experimenting his own culinary skill and was successful in doing so. He puts his stall at sector 3 Vaishali near Metro Mall. He has a regular customer, there are hundreds of customer who not only come to eat but get it packed.







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NATIONAL STREET FOOD FESTIVAL 2018

Name: Satish Kumar Shankar
Stall Name: Bhola Shankar Kachori Wale
City: Chota Bazar near Civil Hospital, Shahdara, Delhi
Year of Vending: 57 Years
Food: Kachori with fruit chutney

“Bhola Shankar Kachori ” from the Chota Bazar opposite to Civil Hospital at Shahdara in New Delhi. This was started by Late Shri Bhola Shankar in 1960. Chaat costed only 15 paisa that time. The Elder Son (Satish Kumar) is running the Stall presently. When Satish Kumar joined the stall, the business got sudden hike. And then Satish introduced the fruit chutney infused with almonds and cashews. Today , the Bhola Shankar Chaat is very famous in the whole East Delhi, and is always lined up with the Customers, and it's rate per plate is 30 rupees presently. Now, the business is very successful and well known in the East Delhi.





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NATIONAL STREET FOOD FESTIVAL 2018

Name: Jaswant Singh
Stall Name: Rinku Ji Ki Rehri
City: Ludhiana, Punjab
Year of Vending: 20 Years
Food: Sarson Ka Saag, Makki Ki Roti, Gud and Lassi

Jaswant Singh is 49 years old and nowadays his tasty, soft and crispy Makki ki Roti really famous in Ghanta Ghar (Clock Tower), Ludhiana. He has been running his stall for the past 26 years. Jaswant started his own stall selling Makki ki Roti, Sarson ka Saag, Gud(Jaggery) and Lassi. At the beginning I was selling 10 rupees to the plate but now I sell at 40 rupees. People know me and they like my food. The secret of his success life in 20 years of experience, a strong capacity to observe the work of other seller, the faith in Waheguru and last but not least the "use of branded butter no matter how much it costs." Everyone in the surroundings appreciate him for the way he keeps the place clean. Even municipal authorities like the way he is working at the point that does not charge him because of the way he is working.

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NATIONAL STREET FOOD FESTIVAL 2018

Name: Devi Prasad
Stall Name: Puja Chicken Corner
City: Motihari, Bihar
Year of Vending: 30 Years
Food: Litti Chicken and Tawa Fry

In this food corner, Devi Prasad has been running his stall for the last 30 years, delighting foodies with mouth watering Chicken Litti, Mutton Goli, Andha Chock. He learned everything from his brother that opened the stall 36 years ago. My brother runned away from home to go in Mumbai. After some years he came back to Patna and I started working with him. Since my brother's death I am running the stall. After his brother passed away, Devi decided to introduce Chicken Litti, the innovation that made him a kind of living legend. No one Knew Chicken Litti and everyone used to make Gravy Chicken also my brother. Litti chokha was common but no Chicken Litti. Everyday before starting is vending activity, Devi performs Puja at his stall and make sure that everything is clean. Customers visit him also to bit his delicious Andda Chokha.






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NATIONAL STREET FOOD FESTIVAL 2018

Name: Panchu Gopal
Stall Name: Amra Solah Bengali
City: Kolkata, West Bengal
Year of Vending: 20 Years
Food: Paturi, Finger Fish & Fish Kalia

55 years old Panchu Gopal has been preparing his delicious dishes for the past 30 years. Approaching his small stall in Old Street Baruipur you will be surrounded by the smell of Fish roast, Fried fish, Fish Pulao, Bhaat, Paturi and Fish Fingers. He prepares using different kind of fish. From 9 a.m. to 10 p.m. His family has been there for 4 generations. Since immemorial time they have been preparing and pass down from father to son, small and precious cooking secrets that give to their dishes that particular flavour. His presence is strongly demanded to prepare his fish delicacies in wedding parties and for Durga Puja.






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NATIONAL STREET FOOD FESTIVAL 2018

Name: Phoolchand
Stall Name: Madhu
City: Lucknow, Uttar Pradesh
Years of Vending: 25 Years
Food: Nawabi Makhan

Like the Nawabi dishes of Awadh, making of Nawabi Makkhan (Malai Makhan) is very time consuming and a work of patience. Making of Nawabi Makhan is a slow process and take almost all the night and consumes a lot of muscle power. As Phoolchand said that he get this by his forefathers. Phoolchand started making of this mouthwatering. Nawabi Makhan can be made only in winters. Phoolchand said that people of Lucknow are crazy for Nawabi Makhan and he all the Makhan sold out just in 3-4 hours. The cost of Nawabi Makhan is 500 rupees per kilogram.



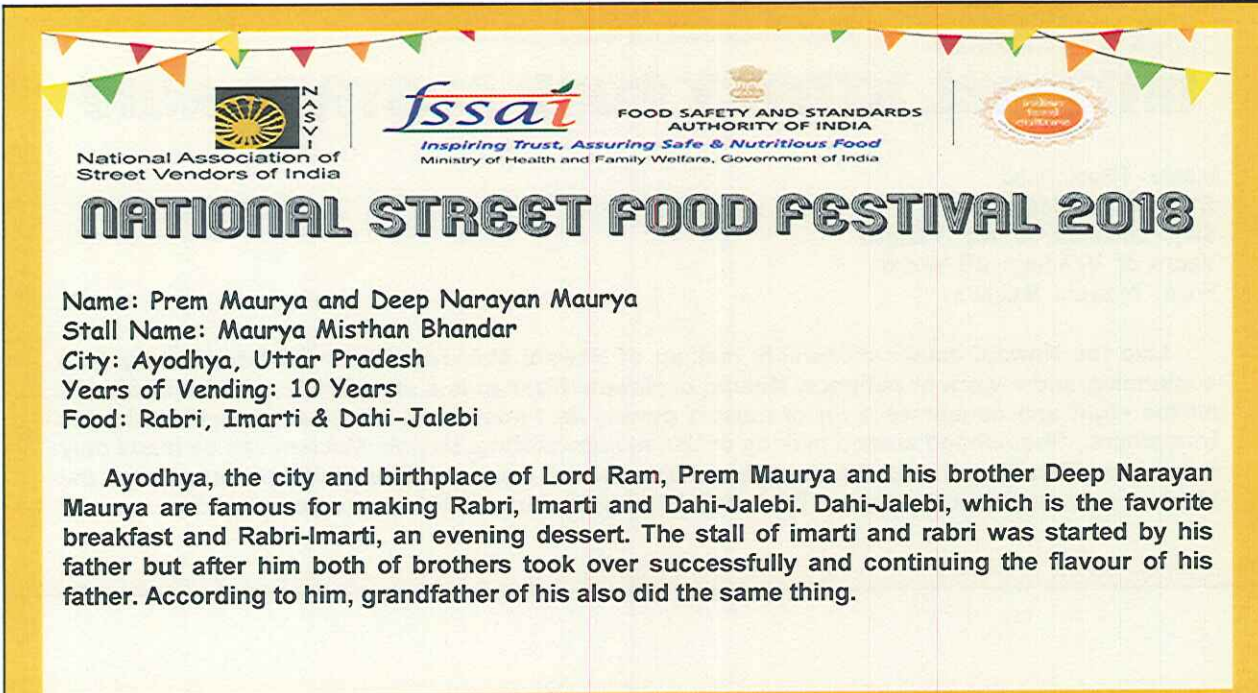








NATIONAL STREET FOOD FESTIVAL 2018

Name: Jiwan Thapa
Stall Name: Thapa Fast Food
City: Ludhiana, Punjab
Year of Vending: 20 Years
Food: Chicken Soup, Chicken Roll & Egg Roll

Jiwan Thapa, when was very young come to Punjab to search the job. But nobody gave him job. But they are expert in cooking and observe that the crowd of Punjab especially youth are very fascinating about food made by chicken. Then he was decided to start his own food stall. And the decision to start a food stall was absolutely true. Now in the city of Ludhiana almost everyone knows about the Thapa Food Stall. He is Legend there. Now from 20 years Jiwan Thapa Ji are running stall successfully.

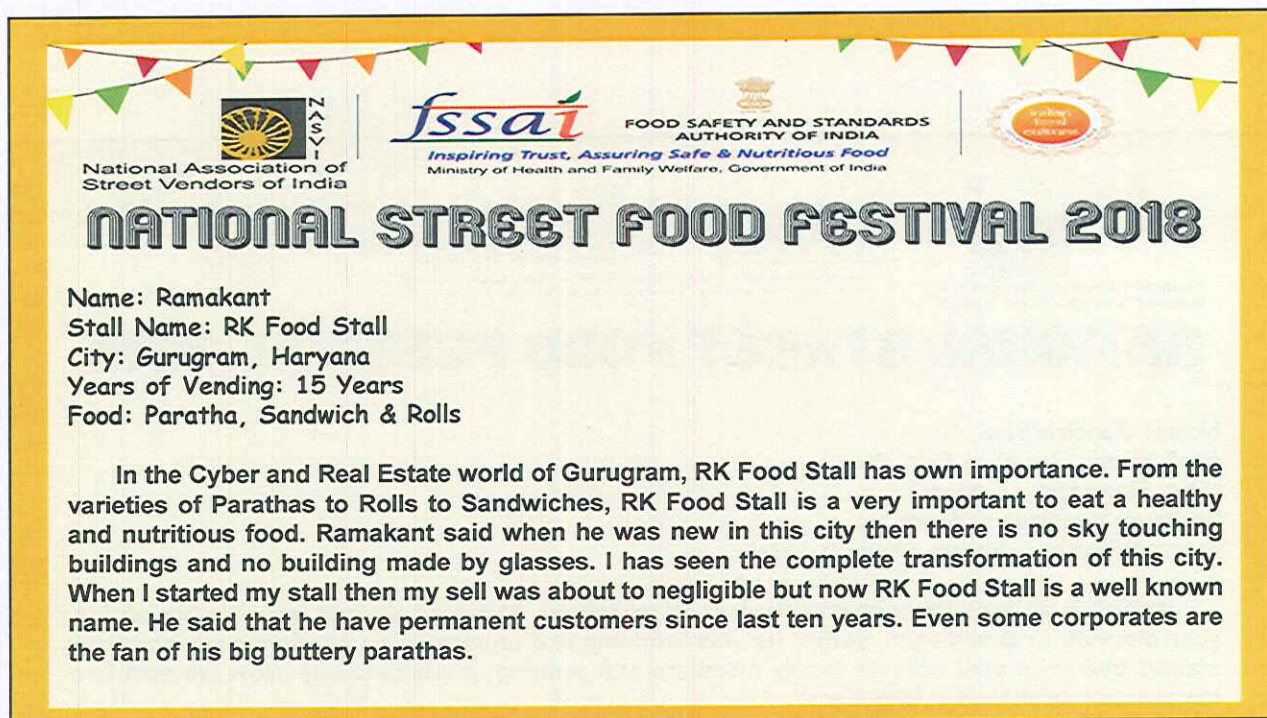











NATIONAL STREET FOOD FESTIVAL 2018

Name: Prem Maurya and Deep Narayan Maurya
Stall Name: Maurya Mithan Bhandar
City: Ayodhya, Uttar Pradesh
Years of Vending: 10 Years
Food: Rabri, Imarti & Dahi-Jalebi

Ayodhya, the city and birthplace of Lord Ram, Prem Maurya and his brother Deep Narayan Maurya are famous for making Rabri, Imarti and Dahi-Jalebi. Dahi-Jalebi, which is the favorite breakfast and Rabri-Imarti, an evening dessert. The stall of imarti and rabri was started by his father but after him both of brothers took over successfully and continuing the flavour of his father. According to him, grandfather of his also did the same thing.



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NATIONAL STREET FOOD FESTIVAL 2018

Name: Ramakant
Stall Name: RK Food Stall
City: Gurugram, Haryana
Years of Vending: 15 Years
Food: Paratha, Sandwich & Rolls

In the Cyber and Real Estate world of Gurugram, RK Food Stall has own importance. From the varieties of Parathas to Rolls to Sandwiches, RK Food Stall is a very important to eat a healthy and nutritious food. Ramakant said when he was new in this city then there is no sky touching buildings and no building made by glasses. I has seen the complete transformation of this city. When I started my stall then my sell was about to negligible but now RK Food Stall is a well known name. He said that he have permanent customers since last ten years. Even some corporates are the fan of his big buttery parathas.













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NATIONAL STREET FOOD FESTIVAL 2018

Name: Ganesh Prasad
Stall Name: Ganesh Ji Chicken Tass Kabab
City: Motihari, Bihar
Years of Vending: 10 Years
Food: Chicken Tass Kabab

Ganesh Prasad started his own stall Ganesh Ji Tass Kabab in Motihari 10 years later with his sons. Along with Tass Kabab, Meat Bhaat of Ganesh Prasad is very famous in the city. They served the food with cleanness, so the customer is attracted to his stall. He is very famous for his Tass Kababs and thronged by many visitors inside and outside of Motihari. His stall is a must visit for travellers, food enthusiasts.



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NATIONAL STREET FOOD FESTIVAL 2018

Name: Jagdish Bhai
Stall Name: Brazilian Cold Coco
City: Bhavnagar, Gujarat
Years of Vending: 5 Years
Food: Milkshake, Badam Shake & Lassi

Jagdish Bhai, who has a special flavours of milkshake, badam shake and lassi. He has an five year old stall in Bhavnagar. Earlier he was working at a famous shop of Bhavnagar and then started their own stall with his family members and running its successfully. Now his stall is a famous stall of shakes in Bhavnagar.








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NATIONAL STREET FOOD FESTIVAL 2018

Name: Dillon Deviga
Stall Name: Hote Bite
City: Goa
Years of Vending: 5 months
Food: Chicken Cafreal, Chicken Reached, Prawn Chilly Fry, Fish Cutlet Bread & Pulao Bread.

From the beach of Goa, Dillon Deviga is presenting the sea food with the flavour of Goa. The 28 year old guy Dillon early worked in an cafe for 5 years than decided to start their own stall at one of the crowded beach in Goa, i.e. Baga Beach. Dillon start their own stall just 5 months later but the popularity of his stage is very high and always crowded. He is working with three workers at their stall.





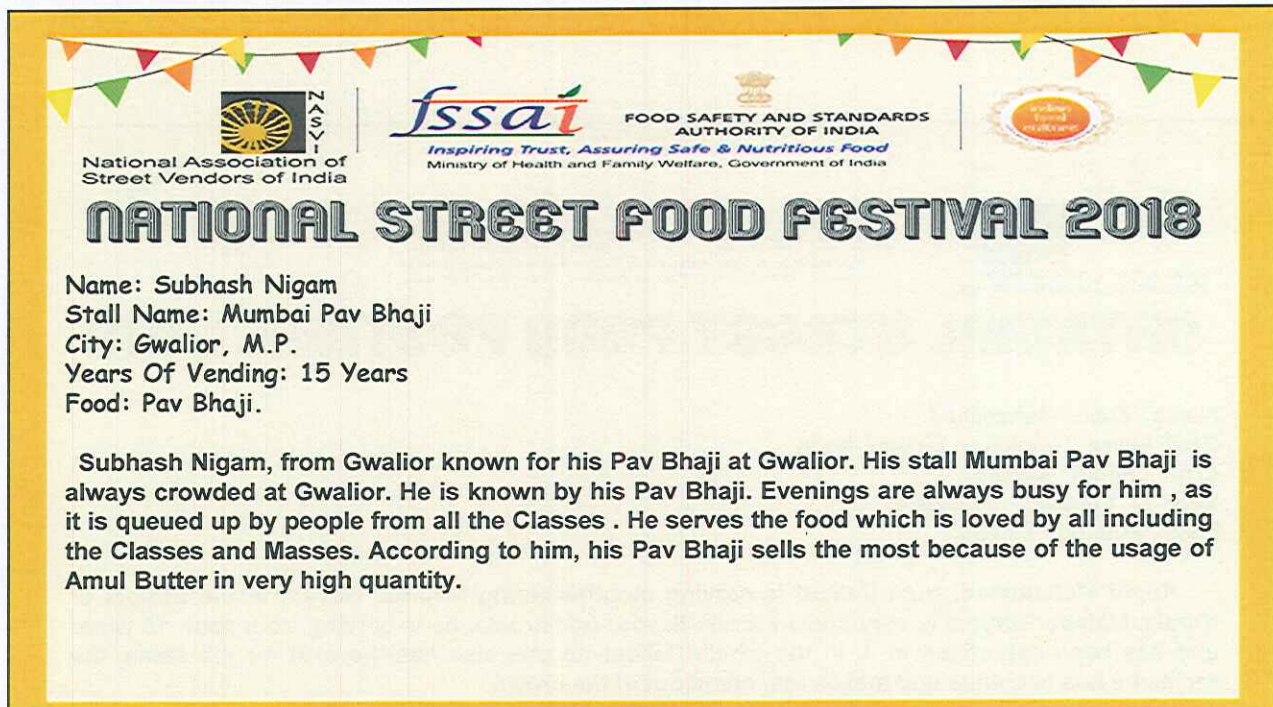







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NATIONAL STREET FOOD FESTIVAL 2018

Name: Lal Ji Prasad
Stall Name: Kaka Dabeli
City: Jabalpur
Year of Vending: 12 Years
Food: Dabeli.

Lal ji prasad , serving Kaka Dabeli at the streets of Jabalpur from the past 12 years, is known for his his delicious Dabeli, mouth watering Dabeli of Lal ji prasad is always talked about in and around Jabalpur. Lal ji prasad is back again in the National Street Food Festival 2018 with his Dabeli to draw the attention of the masses towards him.





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NATIONAL STREET FOOD FESTIVAL 2018

Name: Subhash Nigam
Stall Name: Mumbai Pav Bhaji
City: Gwalior, M.P.
Years Of Vending: 15 Years
Food: Pav Bhaji.

Subhash Nigam, from Gwalior known for his Pav Bhaji at Gwalior. His stall Mumbai Pav Bhaji is always crowded at Gwalior. He is known by his Pav Bhaji. Evenings are always busy for him , as it is queued up by people from all the Classes . He serves the food which is loved by all including the Classes and Masses. According to him, his Pav Bhaji sells the most because of the usage of Amul Butter in very high quantity.



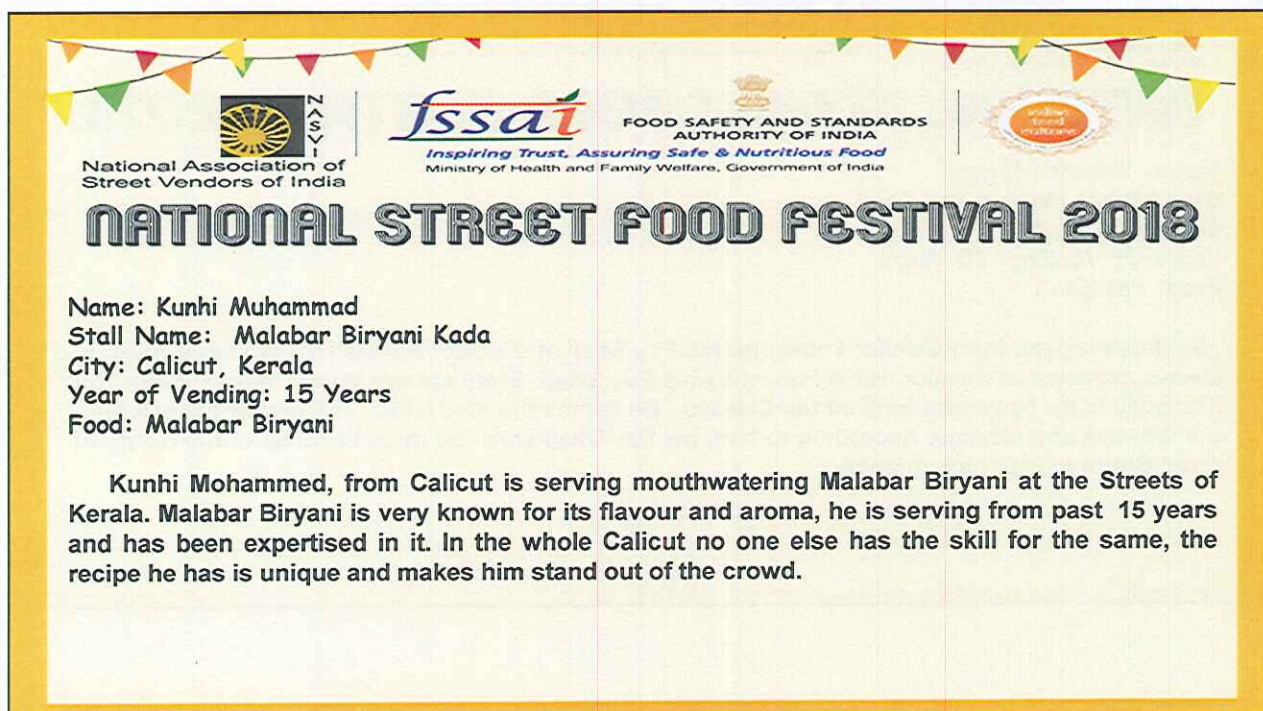



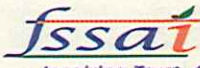


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NATIONAL STREET FOOD FESTIVAL 2018

Name: Bhaskar Urs
Stall name: Chamundeshwari Chat Centre
City: Mysore Palace , South gate, Karnataka.
Years of Vending: 18 Years
Food: Filter Coffee, Tea and snacks (veg & non-veg)

Just outside Mysore Palace's public entrance (south gate), Bhaskar Urs has been serving all types of tea, coffee and snack for the past 18 years. Everyone who visited Mysore Palace go to Chamundeshwari Chat Centre and eat almost all kind of items made by him. He is running the stall with the helpers. He especially took care of hygiene and nutrition, even people of Mysore Municipal Corporation came regularly at his stall and eat his delicious dishes. He will embrace us with his filtered coffee, tea and snacks(veg and non veg).












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NATIONAL STREET FOOD FESTIVAL 2018

Name: Kunhi Muhammad
Stall Name: Malabar Biryani Kada
City: Calicut, Kerala
Year of Vending: 15 Years
Food: Malabar Biryani

Kunhi Mohammed, from Calicut is serving mouthwatering Malabar Biryani at the Streets of Kerala. Malabar Biryani is very known for its flavour and aroma, he is serving from past 15 years and has been expertised in it. In the whole Calicut no one else has the skill for the same, the recipe he has is unique and makes him stand out of the crowd.


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NATIONAL STREET FOOD FESTIVAL 2018

Name: Shashi
Stall Name: Mast Tamaatar Chaat
City: Varanasi, Uttar Pradesh
Years of Vending: 10
Food: Tamatar Chaat

Shashi is selling Tamataar Chaat at the streets of Varanasi,Uttar Pradesh from the past 12 years. She is a women of colour, she sells tamaatar chaat because it is red and when she makes it she gets cheered up and it becomes easy for her to lead a life full of ups and downs. Shashi had a very dark past, her childhood was so much in poverty. Shashi with all her hard work has come so far and is an idol to many Women Vendors like her.




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NATIONAL STREET FOOD FESTIVAL 2018

Name: Dalchand
Stall Name: Dalchand Sweet House
City: Mayur Vihar, Delhi
Year of Vending: 40 years
Food: Golegappa and Aloo Tikki

Dalchand an energetic Man having 40 years of experience in serving delicious sweets and snacks at Mayur Vihar, Delhi. He is very famous for his Aloo Tikki and thronged by many visitors inside and outside of Delhi. His stall is a must visit for travellers, food enthusiasts. Dalchand has been to many international food festivals like International Street Food Festival and World Street Food Festival.



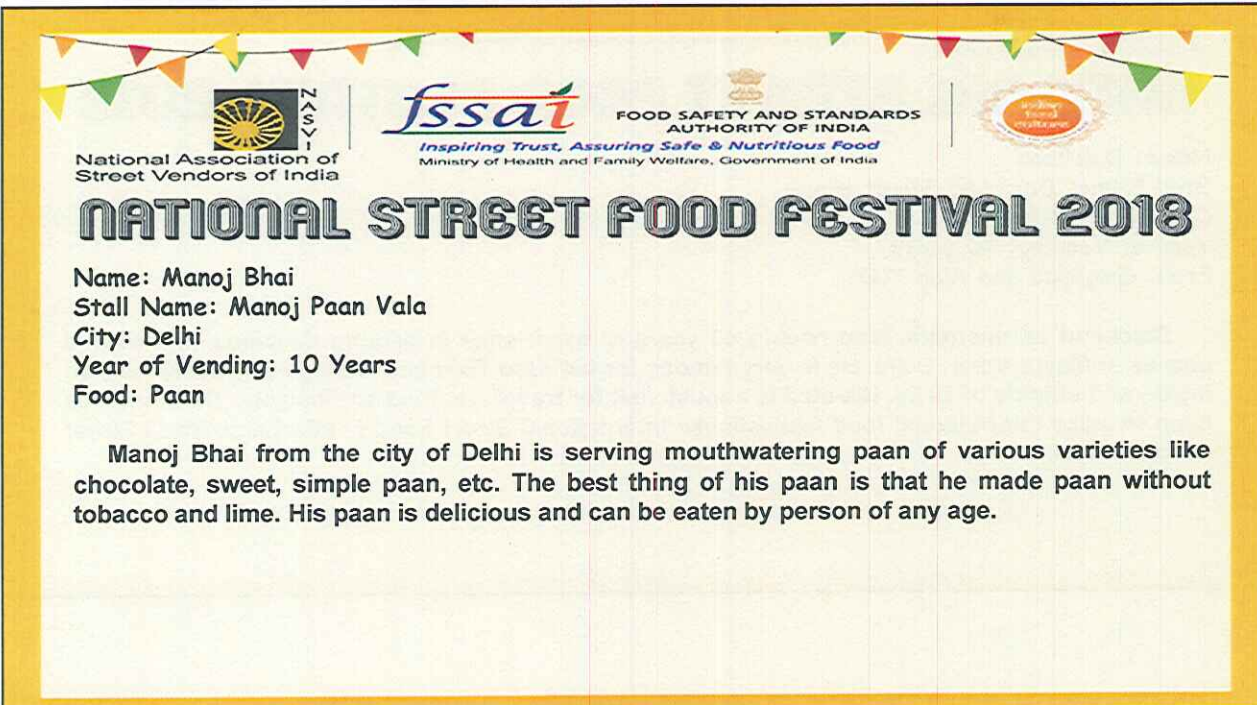









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 FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA
Inspiring Trust, Assuring Safe & Nutritious Food
 Ministry of Health and Family Welfare, Government of India

NATIONAL STREET FOOD FESTIVAL 2018

Name: Raj Kumar Gupta
Stall Name: Gupta Kachori
City: Uttar Pradesh
Year of Vending: 10 years
Food: Khasta Kachori

Raj Kumar Gupta, the name itself is known for the Khasta Kachori. His Kachori is very delicious and pocket-friendly. His Kachori has a unique taste which is why he is known the streets of Uttar Pradesh. His Kachori is different from the others because he prepares it according to the taste of his customers more like spicy and more like tangy respectively. He is very much loved for giving such preference to the taste of the customers and always thronged by the people of locality.



National Association of Street Vendors of India |
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NATIONAL STREET FOOD FESTIVAL 2018

Name: Manoj Bhai
Stall Name: Manoj Paan Vala
City: Delhi
Year of Vending: 10 Years
Food: Paan

Manoj Bhai from the city of Delhi is serving mouthwatering paan of various varieties like chocolate, sweet, simple paan, etc. The best thing of his paan is that he made paan without tobacco and lime. His paan is delicious and can be eaten by person of any age.

Profiles of Vendors

Bihar

1. Bihar (Darbhanga)

Name: Dinesh Kumar Sah

Stall name: Dinesh Litti Corner

City: Patna, Dak Bangla Chauraha

Years of Activity: 14 years

Food For Festival: Litti Meat / Litti Chokha

2. Bihar (Patna)

Name: Shyam Sundar

Stall name: Puja Chicken Corner

City: Kankarbagh, Patna

Years of Activity: 5 years

Food For Festival: Chicken Pakora

3. Bihar (Motihari)

Name: Ganesh Prasad

Stall Name: Ganesh Ji Chicken Tass Kabab

City: Motihari

Years of activity: 10 Years

Food for Festival: Chicken Tass Kabab

4. Bihar (Motihari)

Name: Suresh Prasad

Stall Name: Ganesh Ji Chicken Tass Kabab

City: Motihari

Years of activity: 10 Years

Food for Festival: Meat Bhaat

Odisha

5. Odisha(Bargarh)

Name: Satish Gupta

Stall name: Gupta Nashta Thella

City: Bargarh

Years of activity: 20 years

Food per Festival: Dum Aloo, Dahi Wada and Chawal Wada

6. Odisha(Bargarh)

Name: Priti Guru

Stall name: Odisha Food Stall

City: Bargarh

Years of activity: 15 years

Food per Festival: Manda Pitha, Arsa Pitha, Kakra Pitha and Podha Pitha

Rajasthan

7. Rajasthan (Jaipur)

Name: Ghanshyam Kotwani

City: Jaipur, Sabzi Mandi

Stall Name: Virasat Special Kullad Chai

Years of activity: More than 30 years

Food for Festival: Special Kulhad Chai

8. Rajasthan (Jaipur)

Name: Rajni Sharma

Stall name: Rajasthan ka Swad

City: Jaipur

Years of activity: 15 years

Food per Festival: Daal Baati Churma

9. Rajasthan (Jaipur)

Name: Om Prakash Chipa

Stall name: Matka Kulfi

City and street: Jaipur, Jawahar Circle.

Years of activity: 25 years

Food per Festival: Rajasthani Kulfi(Matka Kulfi, Pista Kulfi, Rabri Kulfi)

10. Rajasthan (Jodhpur)

Name: Om Prakash Deora

Stall Name: Jodhpuri Vyanjan

City and Street: Jodhpur

Years of activity: 20 year

Food for Festival: Mirchi Wada, Pyaz Kachori and Mawa Kachori

11. Rajasthan (Jodhpur)

Name: Rameshwari Devi

Stall Name: Jodhpuri Vyanjan

City and Street: Jodhpur

Years of activity: 20 Years

Food for Festival: Daal Bhaati and Dahi ki Chai

Tamil Nadu

12. Tamil Nadu(Chennai)

Name: P. Fatima

Stall name: Chennai Chicken Pakora and Idli Dosa

City: Chennai, Koyambedu bus stand

Years of Activity: 10 years

Food For Festival: Ragi Idli, Dosa and Ragi Dosa

13. Tamil Nadu(Chennai)

Name: R Sathrak

Stall name: Chennai Chicken Pakora and Idli Dosa

City: Chennai, Koyambedu bus stand

Years of Activity: 10 years

Food For Festival: Idiyappam, Chicken pakora mushroom soup mushroom, veg
vayathadu soup

Jammu And Kashmir

14. Jammu and Kashmir

Name: Nazir Ganaie

Stall name: Kashmir

Cit: Srinagar, Lal chowk

Years of Activity: 6 years

Food for Festival: Rogan Josh

15. Jammu and Kashmir

Name: Shabir Ahmed

Stall name: Kashmiri stall

City: Srinagar, Lal chowk

Years of Activity: 6 years

Food For Festival: Mutton Korma

16. Jammu and Kashmir

Name: Farooq Ahmed Sheikh

Stall name: Kashmiri stall

City: Srinagar, Budgam

Years of Activity: 6

Food For Festival: Kashmiri Chaat ana Mutton Yakhni

17. Jammu and Kashmir

Name: Fayaz Ahmed

Stall name: Kashmiri stall

City: Srinagar, Budgam

Years of Activity: 6

Food For Festival: Kashmiri Pulao

18. Jammu and Kashmir

Name: Ishaq Ahmed

Stall name: Kashmiri stall

City: Srinagar, Budgam

Years of Activity: 6

Food For Festival: Kashmiri Kahwa and Noon Tea

Karnataka

19. Karnataka(Dharwad)

Name: Akbar Sab

Stall Name: Gunnera Fast Food

City: Dharwad

Years of Activity: 30 years

Food For Festival: Chicken Garlic Masala, Chicken Pakoda and Egg Bonda

20. Karnataka(Dharwad)

Name: Thahira Begum

Stall Name: Gunnera Fast Food

City: Dharwad

Years of Activity: 30 years

Food For Festival: Tawa Pulao, Chicken Korma and Chur Churma

21. Karnataka(Mysore)

Name: Bhaskar Urs

Stall name: Chamundeshwari chat centre

City: Mysore palace , south gate, public entrance gate.

Years of activity: 18 Years

Food for Festival: Chicken Kabab, Chicken 65 and Fish Pakoda

22. Karnataka(Mysore)

Name: R. Guruswamy Doreswamy

Stall name: Chamundeshwari chat centre

City: Mysore palace , south gate, public entrance gate.

Years of activity: 18 Years

Food for Festival: Coffee and snacks (veg & non-veg)

23. Karnataka(Bangalore)

Name: Rajan

Stall Name:

City: Bangalore

Year of Activity: 10 Years

Food for Festival: Mangalore Bajji

Gujarat

24. Gujarat(Bhavnagar)

Name: Firoz Bhai

Stall name: Aasman Nashta

City and Street: Bhavnagar, Kalubha Road

Years of Activity: 15 years

Food For Festival: Kathiyawadi Dabeli, Different kind of Sandwiches, Samose, Dabeli, Khakhra, Thepla, Pizza and Kathiyawadi.

25. Gujarat(Bhavnagar)

Name: Mustaqh Bhai

Stall Name: Bhavnagar Food Stall

City: Bhavnagar

Years of Activity: 20 Years

Food for Festival: Green Masala With Pav and Boil Egg Keema

26. Gujarat(Bhavnagar)

Name: Jagdish Bhai

Stall Name: Brazilian Cold Coco

City: Bhavnagar

Years of Activity: 5 Years

Food for Festivals: Milkshake, Badam Shake and Lassi

West Bengal

27. West Bengal (Kolkata)

Name: Panchu Gopal Das

Stall name: Amra Solah Bengali

City and Street: Old Street Baruipur, Kolkata

Years of Activity: 20 Years

Food for festival: Fish Paturi, Fish Chop, Fish Finger, Fish Chop, Fish Kabaraji.

28. West Bengal(Kolkata)

Name: Anando Kundu

Stall name: Amra Solah Bengali

City and Street: Old Street Baruipur, Kolkata

Years of Activity: 20 Years

Food for festival: Beguni, Ghuni, Chola Dal

29. West Bengal(Kolkata)

Name: Milan Ghose

Stall name: Amra Solah Bengali

City and Street: Old Street Baruipur, Kolkata

Years of Activity: 20 Years

Food for festival: Nolen Gurer Rasgulla, Nolen Gurer Payesh, Mishti Dahi, Nolen Gurer Sadesh and Radha Ballavi

Goa

30. Goa

Name: Dillon Deviga

Stall Name: Hote Bite

City: Goa

Years of activity: 5 months

Food for Festival: Chicken Cafreal, Chicken Reached, Prawn Chilly Fry, Fish Cutlet Bread and Pulao Bread

31. Goa

Name: Ibrahim Shaikh Ponda

Stall Name: Gareeb Nawaz Roast Inn

City: Goa

Year of Activity: 13 Years

Foods for Festival: Chicken Biryani, Chicken Hariyali Tikka, Chicken Malai Tikka, Chicken Mughlai Dry Fish, Chicken Mughal Tangdi, Afghan Naan and Sweet Firmi.

32. Goa

Name: Mahboob

Stall Name: Lovely Jubilee

City: Goa

Years of Activity: 3 Years

Food for Festival: Fish Fry, Fish Cutlet, Prawn Fry, Prawns Cutlet and Prawns Biryani

Uttrakhand

33. Uttrakhand(Dehradun)

Name: Prem Soni

Stall Name: Rahul Soni Fast Food

City: Dehradun

Year of Activity: 8 Years

Foods for Festival: Jalebi, Rabri.

34. Uttrakhand(Dehradun)

Name: Rahul Soni

Stall Name: Rahul Soni Fast Food

City: Dehradun

Year of Activity: 8 Years

Foods for Festival: Kaleji Paneer and Chicken Changezi.

35. Uttrakhand(Dehradun)

Name: Asha Soni

Stall Name: Rahul Soni Fast Food

City: Dehradun

Year of Activity: 8 Years

Foods for Festival: Fries, Fritters and Rolls.

Uttar Pradesh

36. Uttar Pradesh(Lucknow)

Name: Pratima Ghose

Stall Name: Khomcha Eating Point

City: Lucknow

Year of Activity: 5 Years

Food for Festival: Gulati Kabab, Fish Kabab Paratha, Chicken Muglai, Rumali Roti, Fish Mustard Kadhi

37. Uttar Pradesh(Lucknow)

Name: Gokul Prasad

Stall Name: Besharam Paratha

City: Lucknow

Year of Activity: 10 Years

Food for Festival: Kabab Paratha.

38. Uttar Pradesh(Lucknow)

Name: Vinod Kumar Soni

Stall Name: Besharam Paratha

City: Lucknow

Year of Activity: 10 Years

Food for Festival: Mutton Nihari, Awadhi Biryani.

39. Uttar Pradesh(Lucknow)

Name: Punam Soni

Stall Name: Besharam Paratha

City: Lucknow

Year of Activity: 10 Years

Food for Festival: Northern Khichdi.

40. Uttar Pradesh(Lucknow)

Name: Shekhar Yadav

Stall Name: Lucknow ki Mashoor Farah

City: Lucknow

Year of Activity: 15 Years

Food for Festival: Farah and Kashmiri Chai

41. Uttar Pradesh(Varanasi)

Name: Ganesh Prasad Yadav

Stall Name: Rajbhar

City: Varanasi

Year of Activity: 8 Years

Food for Festival: Kachori and Jalebi

42. Uttar Pradesh(Varanasi)

Name: Abhishek Nigam

Stall Name:

City: Varanasi

Year of Activity:

Food for festival: Paan

43. Uttar Pradesh(Agra)

Name: Arvind Kushwaha

Stall Name: Sandeep Food Stall

City: Agra

Years of Activity: 8 Years

Food for Festival: Bedmi Kachori.

44. Uttar Pradesh(Agra)

Name: Deepak Kushwaha

Stall Name: Sandeep Food Stall

City: Agra

Years of Activity: 8 Years

Food for Festival: Aloo Chaat/Tikki.

Madhya Pradesh

45. Madhya Pradesh(Jabalpur)

Name: Gopal Singh Lodhi and Lal Ji Prasad

Stall Name: Kaka Daweli

City: Jabalpur

Year of Activity: 12 Years

Food for Festival: Daweli.

46. Madhya Pradesh(Jabalpur)

Name: Parwati Burman

Stall Name: Kaka Daweli

City: Jabalpur

Year of Activity: 12 Years

Food for Festival: Desi Modak.

47. Madhya Pradesh(Gwalior)

Name: Subhash Nigam and Nasir Ahmad

Stall Name: Mumbai Pav Bhaji

City: Gwalior

Years Of Activity: 15 Years

Food for Festival: Pav Bhaji.

48. Madhya Pradesh(Gwalior)

Name: Subhash Nigam and Sabit Ali

Stall Name: Mumbai Pav Bhaji

City: Gwalior

Years Of Activity: 15 Years

Food for Festival: Kanda(Onion) Bhji.

49. Madhya Pradesh(Morena)

Name: Prakash Chand Mangal

Stall Name: Shri Balaji Misthan Bhandar

City: Moorena

Years of Activity: 2 Years

Food for Festival: Bedai Poori

50. Madhya Pradesh(Bhopal)

Name: Dilip Kumar Yadav

Stall Name: Raja Sweets

City: Bhopal

Years of activity: 10 Years

Food for Festival: Dal Pakwan

51. Madhya Pradesh(Indore)

Name: Sankar Lal Sen

Stall Name: Dev Shree Food Stall

City: Indore

Years of Activity: 25 Years

Food For Festival: Sabudana Ki Khichdi and Bhutte Ka Kees

52. Madhya Pradesh(Indore)

Name: Dhan Singh

Stall Name: Gabbar Chaat

City: Indore

Year of Activity: 6 Years

Food for Festival: Indori Poha and Garadu Chaat.

53. Madhya Pradesh(Indore)

Name: Bhanu Gurjar

Stall Name: Gabbar Chaat

City: Indore

Year of Activity: 6 Years

Food for Festival: Indori Patties.

Chhattisgarh

54. Chhattisgarh(Raipur)

Name: Seema Soni

Stall Name: Annapoorna

City: Raipur

Year of Activity: 3 Year

Food for Festival: Chawal Ka Chilla, Bafauri, Farah Katra and Poori

55. Chhattisgarh(Raipur)

Name: Jitesh Sharma

Stall Name: Annapoorna

City: Raipur

Years of Activity: 3 Years

Food for Festivals: Tetri and Kurmi.

56. Chhattisgarh(Raipur)

Name: Jitesh Sharma and Shashi Sharma

Stall Name: Annapoorna

City: Raipur

Years of Activity: 3 Years

Food for Festivals: Pithia and Khaja.

Telangana

57. Telangana(Hyderabad)

Name: Shalivan

Stall Name: Bhawani Food Stall

Years of Activity: 10 Years

City: Hyderabad

Food for Festival: Chicken Haleem, Pathar ka Gosht and Rumali Roti.

58. Telangana(Hyderabad)

Name: Dongare Arjun

Stall Name: Bhawani Food Stall

Years of Activity: 10 Years

City: Hyderabad

Food for Festival: Veg Spring Roll, KFC Chicken, Chicken Stick and Mutton Soup.

59. Telangana(Hyderabad)

Name: Madika Vijay Kumar

Stall Name: Bhawani Food Stall

Years of Activity: 10 Years

City: Hyderabad

Food for Festival: Poona Tea and Tiffin.

60. Telangana(Hyderabad)

Name: Kulkarni Narsimha Goud

Stall Name: Bhawani Food Stall

Years of Activity: 10 Years

City: Hyderabad

Food for Festival: Hyderabadi Biryani and Double ka Meetha

Maharashtra

61. Maharashtra(Mumbai)

Name: Salma Shaikh and Ram Villas Poddar

Stall Name: Mumbai Chaat Corner

City: Mumbai

Years of Activity: 25 Years

Food for Festival: Vada Pav, Bhel Puri and Sev Puri

62. Maharashtra(Mumbai)

Name: Anand Gupta and Ghanshyam Gupta

Stall Name: Mumbai Chaat Corner

City: Mumbai

Years of Activity: 25 Years

Food for Festival: Ragra Patties

City: Chandigarh

Food for Festival: Fish Pakora and Chicken Pakora

72. Chandigarh

Name: Chit Narayan Shah

Stall Name:

Year of Activity:

City: Chandigarh

Food for Festival: Tandoori Roti with Chicken Masala

Haryana

73. Haryana(Gurugram)

Name: Ramakant

Stall Name: RK Food Stall

Year of Activity: 15 Years

City: Gurugram

Food for Festival: Chicken Kathi Roll, Mutton Kathi Roll, Aloo MASala Kathi Roll, Veg Herb Bhara, Dahi Kabab, Chilli Potato Kathi Roll and Paneer Kathi Roll

Vendors of Legend Category

1. Name: Shashi

Stall Name:

City: Varanasi, Uttar Pradesh

Years of Activity:

Food For Festival: Tamatar Chaat

2. Name: Phoolchand

Stall Name: Madhu

City: Lucknow, Uttar Pradesh
Years of Activity: 25 Years
Food for Festival: Nawabi Makkhan

3. Name: Kunhi Muhammad

Stall Name:
City: Calicut, Kerala
Year of Activity: 15 Years
Food for Festival: Malabar Biryani

4. Name: Devi Prasad

Stall Name: Puja Chicken Corner
City: Bihar
Year of Activity: 5 Years
Food for Festival: Litti Chicken and Tawa Fry

5. Name: Jiwan Thapa

Stall Name: Thapa Fast Food
City: Ludhiana, Punjab
Year of Activity: 20 Years
Food for Festival: Chicken Soup/Chicken Roll /Egg Roll

6. Name: Jaswant Singh

Stall Name: Rinku Ki Reahdy
City: Ludhiana, Punjab
Years of Activity: 20 Years
Food for Festival: Sarson Ka Saag, Makki Ki Roti, Gud and Lassi

7. Name: Prem Maurya and Deep Narayan Maurya

Stall Name: Maurya Misthan Bhandar
City: Ayodhya, Uttar Pradesh

Years of Activity: 10 Years

Food for Festival: Rabri, Imarti and Dahi-Jalebi

8. Name: Dalchand

Stall Name:

City: Delhi

Year of Activity:

Food for Festival: Golgappa and Aloo Tikki

9. Name: Ramakant

Stall Name: RK Food Stall

City: Gurugram, Haryana

Years of Activity: 15 Years

Food for Festival: Paratha

10. Name: Bhola Shankar

Stall Name: Bhola Shankar kachori Wale

City: Delhi

Year of Activity: 57 Years

Food for Festival: Kachori

11. Name: Panchu Gopal

Stall Name: Amra Solah Bengali

City: Kolkata, West Bengal

Year of Activity: 20 Years

Food for Festival: Paturi, Finger Fish, Fish Kalia