



AAYUSHI BISWAS

Indian Traditional Cookbook

PERSONAL PROJECT

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LEARNING GOAL



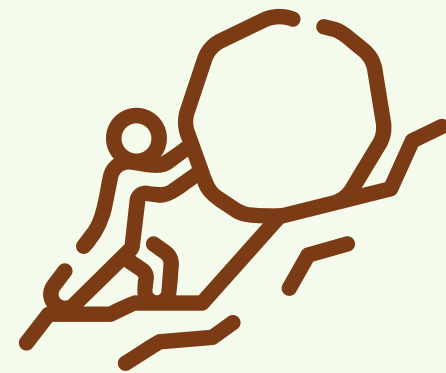
PROJECT
INSPIRATION



PRODUCT GOAL



PROCESS



CHALLENGES



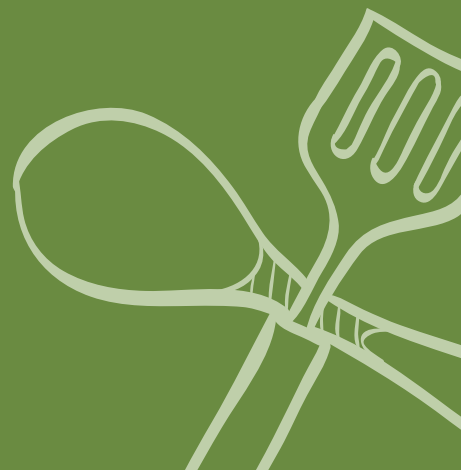
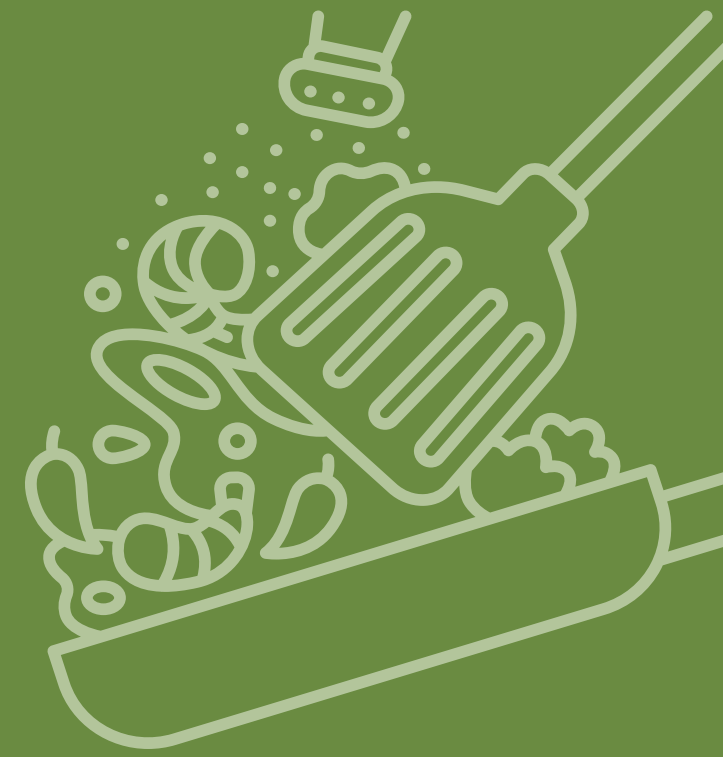
SUCCESS

Learning Goal



AUTHENTIC INDIAN DISHES

UNIVERSALLY AVAILABLE INGREDIENTS





Inspiration



1

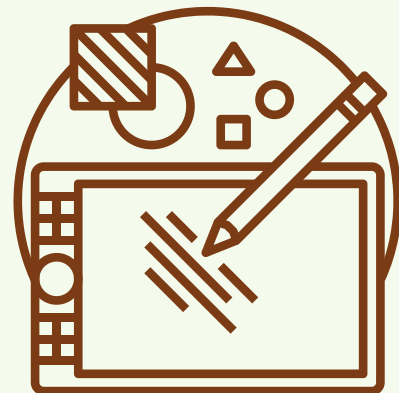
Cooking

2

Culture



Designing



3

Photography

4





AAYUSHI BISWAS

FLAVORS OF INDIA

Flavors From Every Corner of India in One
Place

Product Goal

To teach my target audience about Indian cuisine
and the culture that is represented through it.





RESEARCH

what makes a good cookbook

Videos Books News Finan

Great Cookbook? Here's Our Writing and audience. ...

Plan for the pr tline. ...
Recipes thoughtfully. ...
nt names and measurements. ...
Common recipe structure. ...

Recipes, and then retest.

ask :
servicescape.com > blog > what-makes-a-g...
a Great Cookbook? Here's Our

Personal Project Plan (Aayushi 2023-24)	
Deadline	
3rd week of September	<ul style="list-style-type: none"> ★ Chosen Person ★ Chosen Learning ★ Chosen Product ★ Chosen product
4th week of September	<ul style="list-style-type: none"> ★ Plan for the project
1st week of October	<ul style="list-style-type: none"> ★ The first meeting ★ Academic hour ★ A journal must be updated weekly ★ Ask students to prepare the report : <ul style="list-style-type: none"> ○ Prior information ○ Topic information ○ Expressions ○ Write the report
	<ul style="list-style-type: none"> ★ Ask students to prepare the report : <ul style="list-style-type: none"> ○ Prior information ○ Topic information ○ Expressions ○ Write the report

PLANNING



COOKING

DESIGNING

Chicken Malai Kebab

4.5 HOURS

INGREDIENTS

- 1 cup boneless chicken
- 2 tbsp fresh cream
- 2 tbsp Greek yogurt/dahi
- 1 tbsp lemon juice
- 1/2 tsp ground black pepper*
- 2 tbsp coriander leaves (chopped)
- 1.5 tsp ginger-garlic paste
- 1/2 tsp salt
- 1 tsp oil
- 2 tbsp almond meal**
- 2 tbsp cheese (of your choice)
- 1 tbsp butter
- mint chutney (for serving)

STEPS

1. Cut chicken into cubes and pat dry.
2. Mix almond meal, fresh cream, greek yogurt, lemon juice, ground pepper, coriander leaves, ginger-garlic paste, salt, oil, and cheese in a separate bowl.
3. Taste and adjust seasoning. The mixture should be thick.
4. Pour over chicken, mix, cover, and set aside in the fridge for 4-10 hours.
5. Preheat oven to 240°C or 470°F.
6. Cover a baking tray with aluminum foil.
7. Thread the chicken pieces onto skewers and place them on the baking tray. Bake for 15 minutes.
8. Flip the skewers and bake for 7 minutes. Then set your oven on grill/broil mode for 2-3 minutes to char the top and add color.
9. Brush melted butter on the skewers and serve with mint chutney.

Process



PERSONAL PROJECT EVALUATION

https://drive.google.com/file/d/1S3oOpG_5ycjz-dp9f...
usp=sharing - OPEN

abiswas@eisbratislava.org Switch account
Not shared

* Indicates required question

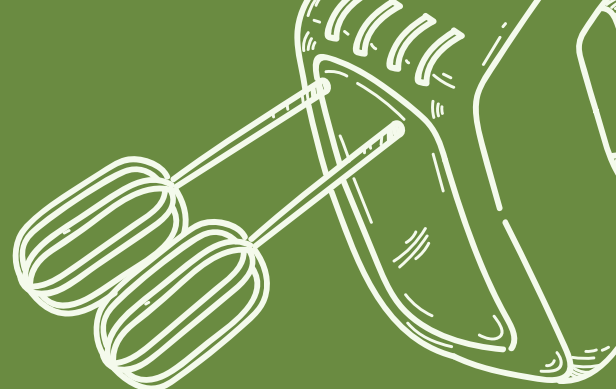
What would you rate the design of my cookbook?

1 2 3 4 5 6

What would you rate the writing of my cookbook?

INTERVIEWS & SURVEY





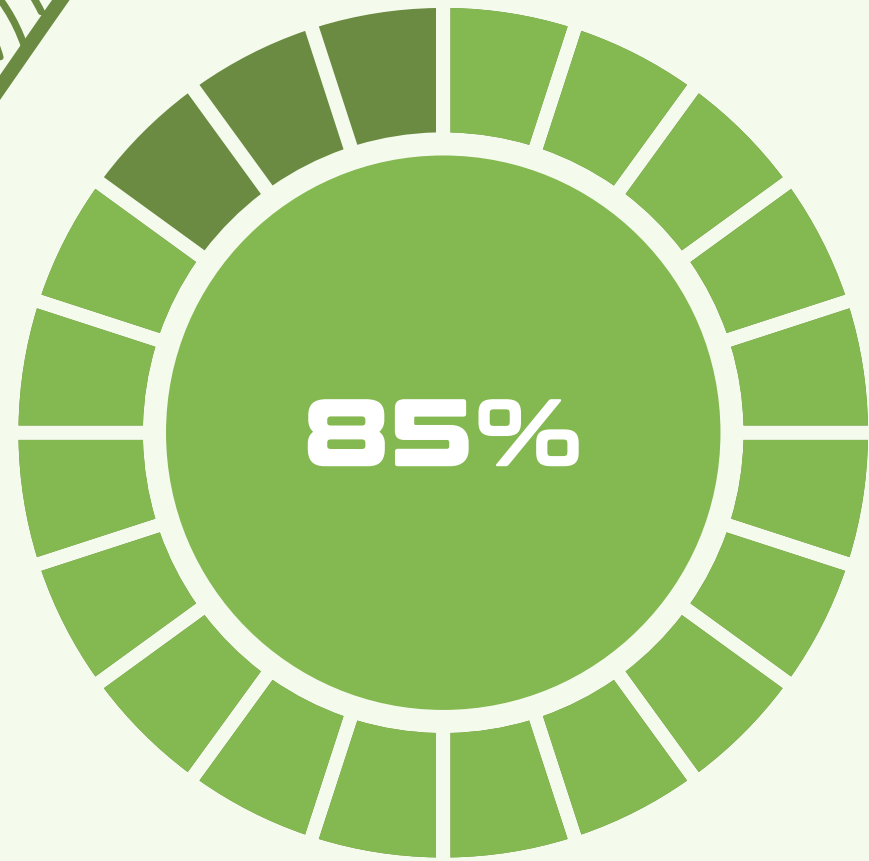
Challenges

TIME MANAGEMENT

RESEARCH



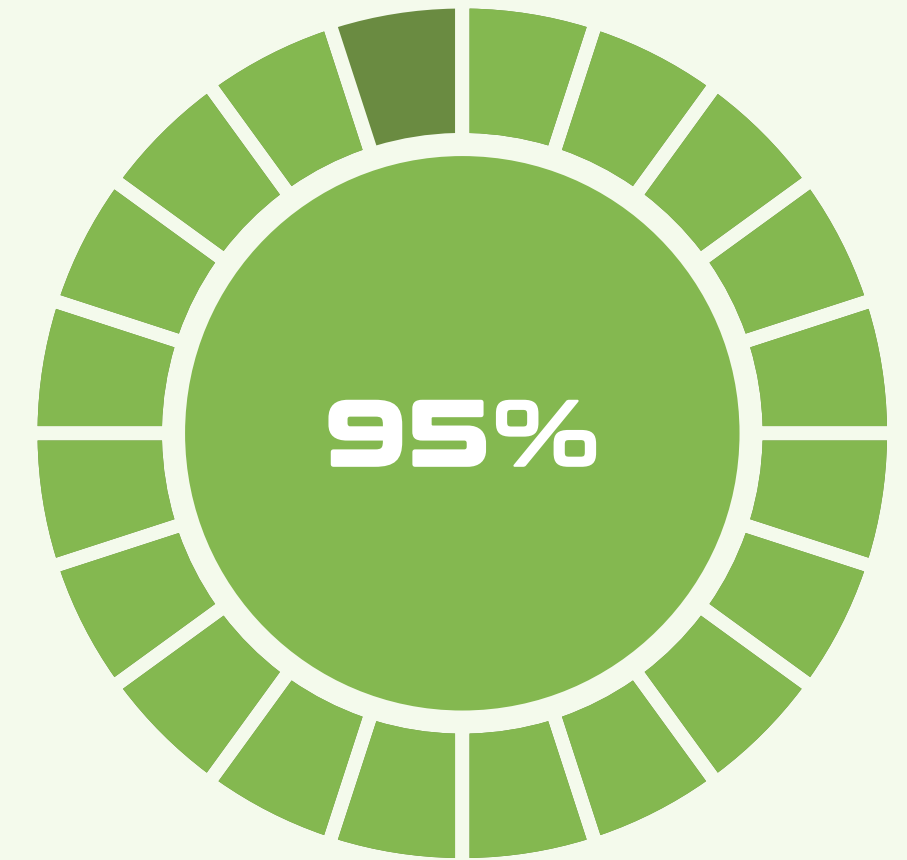
Success



Cookbook



Report



Audience



Questions?

A photograph of a kitchen scene featuring a stainless steel countertop, a sink, and a stovetop with several pots and pans. A semi-transparent green rectangular overlay is centered over the image, containing the text "Thank you!" in a dark green, cursive font.

Thank you!