

## **GDC Drass Organises Inaugural Programme of PM-USHA Culinary Arts and Nutrition Workshop**

Drass, May 11, 2026: Government Degree College Drass today inaugurated the five-day Culinary Arts and Nutrition Workshop under the PM-USHA Gender Inclusive Equity Initiative with enthusiastic participation from students and faculty members. Around 30 participants have enrolled in the workshop.

The inaugural programme commenced with the traditional welcome of the resource persons, Ms. Shehnaz Khan, Assistant Professor and Ms. Suriya Bano from State Institute of Hotel Management, Ladakh (Department of Tourism) by the Incharge Principal, Dr. Mohd Javed Iqbal, Assistant Professor Zoology with traditional khataqs. While addressing the participants, Dr. Mohd Javed Iqbal highlighted the significance of such workshops, emphasizing that culinary arts and nutrition are not only important for maintaining good health and nutritional balance but also serve as essential life skills for everyone. He appreciated the active participation of students and encouraged them to make the best use of the opportunity.

The resource person, Ms. Shehnaz Khan briefed the participants about the workshop module and explained various aspects related to culinary arts, nutrition, food preparation, hygiene, and kitchen safety. She stressed the importance of maintaining hygiene standards while preparing and handling food.

The entire programme was conducted by Ms. Archo Fatima Nissa, Assistant Professor, Department of English, who efficiently coordinated the proceedings of the inaugural session.

The programme concluded with a formal vote of thanks presented by Ms. Parveen Fatima, Convener PM-USHA, who gave an overview of the entire workshop programme. She also expressed her gratitude to the Principal of the College, Mr. Nasir Shabani, for his continuous support and encouragement in organizing the workshop successfully. She further thanked the resource persons, organizing committee, faculty members, and participants for their cooperation and support.

The workshop aims to equip participants with practical culinary skills, awareness regarding healthy food habits, and knowledge about nutrition and food safety.



