

## **Cultural Evening**

On 21<sup>st</sup> March NMIMS University hosted a cultural evening. The delegates were welcomed with traditional Indian customs by presenting a garland and applying a tika, a gesture of respect and hospitality deeply rooted in Indian culture. The garland symbolised honour and welcome, while the tika, a red mark on the forehead, signified blessings and good fortune. These rituals were a way to show reverence and warmth to the delegates, making them feel special and appreciated.

The cultural evening began with diverse performances by various school of NMIMS University. The performances ranged from Indian classical dance form such as Kathak known for its intricate footwork and expressive gestures, The Tabla a traditional Indian percussion instrument that added rhythm and energy to the evening, Bollywood band that played popular songs from Indian cinema combining traditional and contemporary musical elements and a Bollywood dance that made the guest dance to its tunes. To make the evening more fun and participative the school arranged Lungi for the delegates, so they could wear them and dance on the signature steps of the Oscar-winning song 'Natu Natu'. Combining these performances in one evening offered our guest a rich tapestry of Indian culture and entertainment.

Following the cultural evening the delegates relished a Gujarati food, a meal filled with a variety of vegetarian dishes, showcasing the culinary diversity and flavours, textures of Gujarat, a western Indian state known for its vibrant and delicious cuisine. The meal consisted of dishes like rotli, which is a home-made bread, dal or a thick gravy made of lentils, rice and shak or sabzi, which was prepared with varied combinations of vegetables and spices, snacks or farsan like dhokla (steamed spongy texture) and gughra (a tightly stuffed roll withfiled with green vegetables). For people with a sweet tooth, the meal had sweet dishes like jalebis (syrupy sweet), a traditional sweet dish with the rich flavour of gram flour roasted in ghee (clarified butter).

By immersing the guests in these traditional rituals and culinary delights, not only create a welcoming atmosphere but also provide an authentic glimpse into Indian hospitality and culture. It was a beautiful way to bridge cultures and forge bonds of friendship and goodwill.