



Festival Programme

- ✧ Diverse cultural programme
- ✧ Motto days for children, families and seniors citizens
- ✧ Training and discussions on street vendor policy and licensing by Greater Hyderabad Metropolitan Council (GHMC)
- ✧ On-site trainings for vendors on health, nutrition, food safety and hygiene conducted by National Institute of Nutrition (NIN).
- ✧ Visitors will get the chance to be trained on preparing popular street food items such as idli, vada or mirchi bajji
- ✧ And of course: Varities of food, drinks and lots of fun!

For more information please contact

Mrs. V. Usha Rani
Sannihita Center for Women and Girl Children

Email : sannihitaindia@yahoo.com
ushajayaprada@gmail.com

Mobile : 9346901441, 9393960821, 9397888359

NOTE

Any funds raised at the festival will be used for supporting the children in our girl children homes. By giving part of their time, the food vendors support the cause of poor and marginalized girl children and street children who have been abused and have no access to shelter, food, clothing, education and dignified lives.

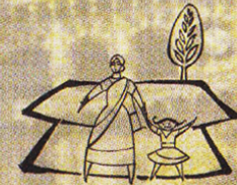
Organised by :

Sannihita Center for women and girl children society
In Collaboration with
Institute of Cultural Geography, Freiburg, Germany
In cooperation with :
National Institute of Nutrition
Greater Hyderabad Municipal Corporation (GHMC)
ABN, Andhra Jyothi, Siasat, Centre for sustainable agriculture
National Association of Street Vendors of India
with best compliments from : The Times of India

FOOD FOOD FOOD Hyderabad Street Food Festival

Khayenge. peeyenge. mouj manayenge ..

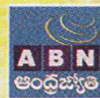
Sannihita Center for Women
and Girl Children



Venue : **MUNCIPAL GROUND,
NEAR MUNICIPAL SWIMMING POOL,
AMEERPET, HYDERABAD.**

Date : **February 18th to 23rd, 2010**

Timings : **3pm to 9pm.**





Street Foods An Essential Part of Hyderabad :

Street foods are an integral part of urban life in Hyderabad :

Street vendors supply multi-cuisine food items at affordable prices. Street foods thus ensure food security while catering to the palate of many city dwellers. They are also a source of employment for many families. However, there are many concerns related to street foods, for example hygiene and food safety, or location and traffic obstruction. The challenge is to increase acceptance of street foods and to make them part of urban development by equipping street food vendors with the knowledge and skills needed to serve affordable, healthy and hygienic food. It is also time to build confidence among the street vendors that they are not looked down upon. This becomes all the more important in the light of the newly introduced National Policy on Street Vendors 2009.

Research for Action

In this context, Sannihita, as a partner in the Indo-German project on "Sustainable Hyderabad - Megacities of Tomorrow" is conducting a research project on "Options to improve Food Safety in the Street Food Sector of Hyderabad" The project aims to assess the street food situation in Hyderabad, to identify measures to reduce health risks for consumers and to improve the street food sector in a holistic and sustainable manner. Sannihita have started an initiative for organizing women and men working as food vendors.

As part of this initiative "Hyderabad Street Food Festival" is being organized in Hyderabad for the first time towards sustainability of street food vendors, for food security, low energy efficiency.

Celebrations Galore for Street Food Lovers!

At the street food festival...

... vendors from different parts of the country will get an opportunity to serve items from diverse cuisines;

... tasty, high-quality street foods will be served under safe and hygienic conditions;

... programmes to raise public awareness of the importance of the street food trade for the livelihoods and food security of millions;

... visitors will get a chance to get to know the people behind the food;

... vendors will get an opportunity to articulate and express their concerns during interactive sessions with authorities and experts;

... vendors will be trained in technical sessions to ensure safety and quality of street foods;

... a large variety of foods including local, indigenous foods and nutritious and organic high-quality street foods will be made available;

... street food vendors, particularly women, will be mobilized and trained to improve their skills for improving their earnings;

... your patronage will also go a long way in helping marginalized girl children supported by Sannihita.

Gourmet's Delight

Over 60 selected street food vendors have come forward to serve delicious street food items at the festival, right from Bhel puri to Hyderabad biryani, from Idli to fish soup, non veg items in stalls looking forward for food lovers with diverse tastes.

Mmmm.... Gourmet's delight indeed!

Workshops, cultural programmes, discussions, trainings, cooking classes, nutritional counseling, vegetable juices, mehendi designs, dances and skits from our Sannihita 'rainbow homes' are some of the added flavors of the festival.