

JEEVANPATH: road to life
SAFE STREET FOODS
MEGA CITIES OF TOMORROW

Organised by Sannihita center for women & girl children society

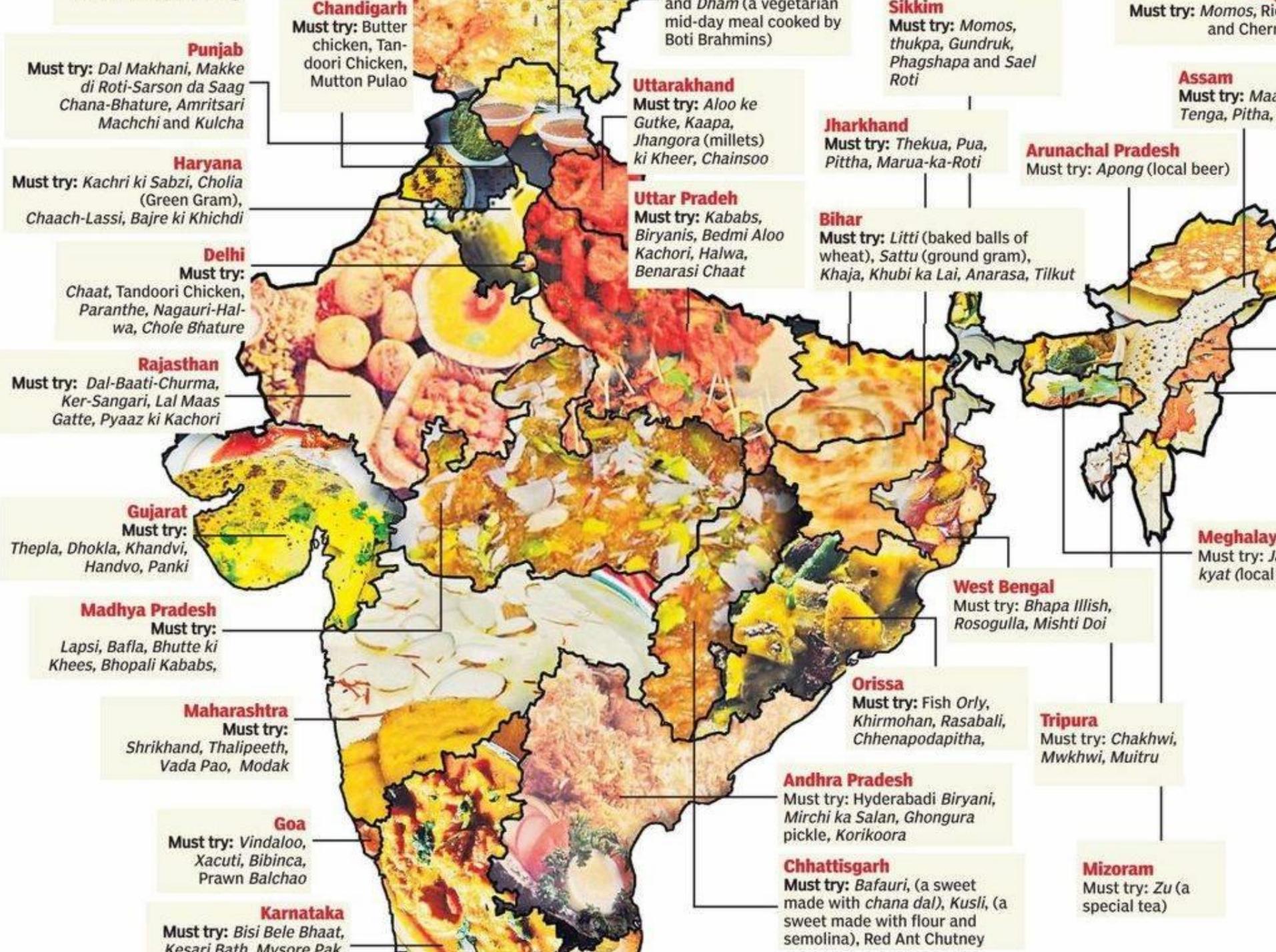
For women street food vendor

27 November 2012

Venue- IMA Hall- Opp Haridwar Hotel, Koti, Hyderabad

Objective

- **The objective of the workshop** is to come out with a framework that will be proactive towards woman enterprise in Street Food sector. There are over 50,000 vendors, who are dependent on street-side food pushcarts business and a majority of them are women in Hyderabad city.



Punjab

Must try: Dal Makhani, Makke di Roti-Sarson da Saag Chana-Bhature, Amritsari Machchi and Kulcha

Chandigarh

Must try: Butter chicken, Tandoori Chicken, Mutton Pulao

Haryana

Must try: Kachri ki Sabzi, Cholia (Green Gram), Chaach-Lassi, Bajre ki Khichdi

Delhi

Must try: Chaat, Tandoori Chicken, Paranthe, Nagauri-Halwa, Chole Bhature

Rajasthan

Must try: Dal-Baati-Churma, Ker-Sangari, Lal Maas Gatte, Pyaaz ki Kachori

Gujarat

Must try: Thepla, Dhokla, Khandvi, Handvo, Panki

Madhya Pradesh

Must try: Lapsi, Bafla, Bhutte ki Khees, Bhopali Kababs

Maharashtra

Must try: Shrikhand, Thalipeeth, Vada Pao, Modak

Goa

Must try: Vindaloo, Xacuti, Bibinca, Prawn Balchao

Karnataka

Must try: Bisi Bele Bhaat, Kesari Bath, Mysore Pak

Uttarakhand

Must try: Aloo ke Gutke, Kaapa, Jhangora (millets) ki Kheer, Chainsoo

Uttar Pradesh

Must try: Kababs, Biryani, Bedmi Aloo Kachori, Halwa, Benarasi Chaat

and Dham (a vegetarian mid-day meal cooked by Boti Brahmins)

Sikkim

Must try: Momos, thukpa, Gundruk, Phagshapa and Sael Roti

Jharkhand

Must try: Thekua, Pua, Pittha, Marua-ka-Roti

Bihar

Must try: Littis (baked balls of wheat), Sattu (ground gram), Khaja, Khubi ka Lai, Anarasa, Tilkut

Arunachal Pradesh

Must try: Apong (local beer)

Assam

Must try: Maas Tenga, Pitha,

West Bengal

Must try: Bhapa Illish, Rosogulla, Mishti Doi

Orissa

Must try: Fish Orly, Khirmohan, Rasabali, Chhenapodapitha,

Andhra Pradesh

Must try: Hyderabad Biryani, Mirchi ka Salan, Ghongura pickle, Korikoora

Chhattisgarh

Must try: Bafauri (a sweet made with chana dal), Kusli (a sweet made with flour and semolina), Red Ant Chutney

Tripura

Must try: Chakhwi, Mwkhw, Muitru

Meghalay

Must try: J. kyat (local)

Mizoram

Must try: Zu (a special tea)

Advantages of street food

- There are certain advantages in street foods. They aid in low emission levels, they are much decentralized, offer food at affordable prices and more importantly, they are part of local culture.
- They offer variety at several nooks and corners thus people can walk up and eat in a friendly and informal atmosphere with no taxes levied.

Challenges of street food

- Challenges are food safety, hygiene and lack of organized operations of the vendors
- There is no control over quality, quantity, pricing and waste disposal methods
- They are vulnerable to municipal, police and other local goons who may vandalize their carts or business any day
- They do not have any formal training
- There is no benchmark on street food

The employment context

- Some are located permanently and others are mobile.
- Many are directly or indirectly owned or operated by women
- They have no access to formal loans and rely on money lenders and some times on SHG
- For some it is primary source of income and others it is secondary
- Most are independent entrepreneurs and have no union base



Threats to street food vendors

Hygiene whip on food vendors

Jayanta Gupta, TNN Jun 30, 2012,

Kolkata: Don't be surprised if your neighbourhood chaiwala is forced to close shop after July for not obtaining a licence under the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011.

- The regulation came into effect on August 5, 2011, but the authorities had not been able to enforce it in Kolkata yet. Not only large restaurants, bars and canteens, even roadside food stalls come under these regulations. The deadline for obtaining the licenses is August 4, 2012.



Germ Farm



Policies on street food vending



- The classifications, zones, and limitations on the number of vendors cannot be arrived at a scientific equations. The policies need to provide a opportunity and increase capacities of people in street vending.
- The present policy frame work and the grey areas are one of the key discussions during the workshop

Vendors dilemmas



Difficulty in avoiding dust, fumes and whatever comes with wind on cooking surfaces Leading to health risk of customers

Temporary carts and locations



All vessels, cooking gas and stove has to be shifted after every work shift to their homes

Variety of food carts and vendors



Customer base- cross cutting all caste, language, cultures gender and animal kingdom too



Varieties of food on street vendors menu



Issues of waste disposal- Adding to Threats

