



AAET

WHAT'S COOKING?

Climate Change and the Culinary Crafts

Environment Training Institute (AAETI), Nigali, Deogarh, U.P.

ment and biodiversity.

ingredients to prepare wholesome recipes. But this knowledge -- about how India's biodiversity can be used sustainably on our plates -- has slowly disappeared.

designed course for young cooks who are not afraid to be inventive and innovative in their creations and recipes. Who believe that each one of us can contribute in our own unique ways to conserve and help regenerate our biodiversity. And who are passionately in love with food and cooking and hungry to learn more...

interactive lectures from some of the best known names in the industry; classroom discussions, group activities and fireside chats, and **THE NOURISHER** recipe-and-cooking contest.

- History, tradition and culture of food in India

- How to source biodiverse ingredients

- A career-moulding opportunity to share the table and stalwarts in the profession

- An opportunity to be a part of a growing community of food-and-culinary craftspeople who believe that our biodiversity can be a mouth-watering and sustainable ingredient in what we eat

for road travel between Delhi to Nimli and seats and charges for all meals at AAETL.

- Shortlisted participants coming from locations outside Delhi will have to arrange their own to-and-fro travel between Delhi and their home destinations/cities. They must reach Delhi by afternoon on February 18, 2026; CSE will then arrange their travel from the airport/railway or bus stations to AAETI in Nimli.



ABOUT THE COURSE VENUE

AAETI – Anil Agarwal Environment Training Institute – is CSE's fully residential training facility located at the foothills of the famed Aravalli mountains in Nimli in Tijara, near Alwar in Rajasthan: it is less than three hours away from Delhi by road. AAETI is designed as a campus that exemplifies the principles and practices of sustainable living – from water conservation and harvesting and waste management to energy-efficient lifestyle and thermally comfortable building designs.

Course participants will be housed in comfortable double-sharing accommodations, and will be served meals cooked fresh in the campus canteen.

NOTE: Application/registration is not a guarantee or acceptance or admission in the course. We have limited seats, hence interested candidates are advised to apply well in time. Candidates will be selected on the basis of their statement of purpose, and subject to complete filling of the application form. Only the shortlisted candidates will be intimated about their selection and asked to pay the course fee.

- COURSE COORDINATOR

Source Coordinator



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