IJARSCT



International Journal of Advanced Research in Science, Communication and Technology (IJARSCT)

International Open-Access, Double-Blind, Peer-Reviewed, Refereed, Multidisciplinary Online Journal

Volume 2, Issue 4, November 2022

Evaluating Customer Responses to Innovation in Vada Pav offerings in Ulhasnagar

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Abstract: day, Vada Pav is inseparable from the city of Mumbai, where residents, spanning from factory laborers and college students to Bollywood celebrities, openly profess their adoration for it. Each day, more than two million of these delectable and crunchy sandwiches are savoured in India's bustling financial hub and largest metropolis. "In a city known for its perpetual hustle, I believe Vada pav stands out as the swiftest, budget-friendly, and grab-and-go snack," notes one local. It is often considered as the first "eating out" experience for virtually anyone in Mumbai. Its affordability transcends social classes, making it a great equalizer. While Vada pav's taste is undeniably delightful (as fried snacks typically are), the intense affection for this snack can be puzzling to outsiders. However, the reality is that Mumbai's cultural connection with Vada pav runs much deeper than mere flavour.

The concept of fusion cuisine is becoming increasingly popular in the modern culinary world, where traditional recipes and ingredients are combined with innovative and diverse elements to create new and exciting flavours. Mumbai's iconic Vada Pav, a beloved and quintessential street food, has also been subject to this trend of fusion cuisine.

In this context, "fusion" refers to the blending of different culinary traditions, ingredients, or cooking styles. It's about taking a well-known and cherished dish, like the Vada Pav, and infusing it with new ingredients, flavours, or cooking techniques to create a fresh and unique culinary experience. This approach is often seen as a way to cater to evolving tastes and preferences, as well as to capture the spirit of innovation and creativity in the world of food.

The idea that even a classic and beloved staple like Vada Pav has been subject to fusion cuisine shows how adaptable and versatile traditional dishes can be. It's a testament to the ever-evolving nature of food and the willingness of both chefs and consumers to experiment with new flavours and combinations, creating a dynamic and exciting food scene in Mumbai and beyond.

Keywords: Vada pav, invention, consumed, financial capital, consumers, vendors, commuting hours, development, strategies.

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Volume 2, Issue 4, November 2022

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