

A Study of Customers Perception Towards Authentic Hyderabad Biryani Served in Restaurants of Mumbai

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Abstract: Indian national cuisine is a rich tapestry woven from the diverse regional cuisines that serve as cultural and historical markers for their respective areas. India boasts a multitude of regional culinary traditions that reflect its extraordinary gastronomic diversity. Among these, Hyderabad, known as the city of Nizams, stands as a significant contributor. Hyderabad cuisine, with its roots in the princely legacy of the Nizams of Hyderabad State, encompasses a wide range of rice, wheat, and meat dishes, featuring a masterful blend of spices, herbs, and natural ingredients. When one thinks of Hyderabad, the immediate association is often with the crown jewel of rice dishes, the Hyderabad biryani. This delectable creation is said to have originated in the royal kitchens of the Nizams. The Hyderabad biryani, with its tantalizing taste, captivating aroma, and stunning appearance, has captured the hearts of many and earned its place in almost every corner of India. It has also garnered the attention and appreciation of foreign visitors. In this research project, we will delve into the nuances of traditional Hyderabad biryani as it is prepared in Hyderabad and compare it with the versions served in Mumbai. Since Hyderabad biryani has found its way to Mumbai, we aim to study the variations in methods, spices, and other aspects of its preparation. This research project seeks to uncover the distinctions between the two regional renditions of this iconic dish.

Keywords: Biryani, Hyderabad Dum Biryani, Variations, Mumbai Restaurants.

I. INTRODUCTION

Hyderabad is the capital city of the Indian state of Telangana. It boasts an estimated population of approximately 8 million, ranking it as the fourth-largest city in India. The broader metropolitan region is home to over 9 million residents. Hyderabad is a city that is rich in religious and social diversity, with a harmonious blend of Hindus, Muslims, and Christians coexisting within its vibrant tapestry. The city of Hyderabad is renowned for its opulent history, delectable cuisine, and its multifaceted culture, both in terms of geography and society. It was founded in the year 1591 by the fifth Qutb Shahi Ruler, Muhammad Quli Qutb Shah, and has since evolved into a thriving metropolis that beautifully fuses its historical legacy with contemporary life.

Hyderabad, often referred to as the "City of Pearls," is a magnet for thousands of tourists annually, drawn by the iconic Charminar and the opportunity to savor the world-renowned Hyderabad Biryani. However, the city's culinary appeal extends far beyond its biryanis; it's also a treasure trove of some of the nation's most delectable street food and street food joints. The flavors and offerings are so irresistible that you'll find it hard to resist indulging in more. The street food scene in Hyderabad is unique and deserving of special attention. In the historic district, you'll discover a blend of upscale restaurants and longstanding street food stalls, some of which have been serving delicious treats since the mid-eighteenth century. This rich tapestry of street food culture adds to the city's charm and offers a diverse array of mouthwatering dishes that cater to every palate.

What better way to kick off a list of Hyderabad's most popular street food items than with the world-famous Hyderabad Biryani? This iconic dish is one of the most renowned street foods in Hyderabad, available in virtually every neighborhood. It's a sumptuous and flavorful meat-based main course prepared with rice, featuring a tantalizing blend of spices and flavors that leave a lasting impression. Another standout among the city's celebrated street foods is

Phirni. This delectable delicacy is a must-try, especially during the Ramadan festival, but you can savor it year-round. Phirni is an indulgent treat for your taste buds, crafted from a mixture of rice, milk, and sugar. It's lovingly prepared and served in small clay pots, imparting it with a unique earthy flavor.

Hyderabad Haleem is yet another noteworthy street food that can be found at various locations throughout the city, each serving a distinct and delightful version. This dish has Arabic roots and is infused with traditional Indian spices, giving it a local touch. Hyderabad Haleem has been immensely popular since the time of the Nizams when it was first introduced in the region. It's made by simmering lentils, pounded wheat, and meat to create a thick and hearty stew, making it a beloved dish, particularly during the Ramadan season.

Mirchi ka Salan is a side dish that accompanies the flavorful Hyderabadi Biryani at some of the city's best street food spots. It has achieved a level of popularity equal to that of the Hyderabadi Biryani itself. This dish is primarily composed of long hot chilies, along with ingredients like peanuts, coconut, and sesame seeds, resulting in a spicy yet delightful flavor. Many locals recommend pairing this side dish with the main course of Biryani to fully immerse yourself in the rich and distinctive taste of Hyderabadi cuisine.

Lukhmi, a distinctive Hyderabad Street food, is a non-vegetarian variation of the well-known Indian snack, the samosa. It features spicy minced lamb meat, adding a tangy and flavorful twist. The exterior of Lukhmi is crispy and fluffy, while the interior boasts a tender and mouthwatering meat filling. When in Hyderabad, trying Lukhmi is a must, and it's commonly served at Hyderabadi weddings. Nihari is a delectable lamb stew that holds a special place during Eid celebrations and is bound to leave your taste buds craving more. This dish often incorporates the marrow and brain of the lamb. Nihari is traditionally slow-cooked, sometimes even buried underground to allow the spices and flavors to deeply infuse the meat. It's a must-try, especially for meat enthusiasts.

The dessert, often referred to as "Double Roti," is a delightful explosion of flavors and spices. It involves soaking bread slices in milk and infusing them with cardamom and saffron. The name "Double Roti" comes from the fact that the bread pieces swell to double their original size during baking. This sweet treat can be found throughout Hyderabad, and it's sure to tantalize your taste buds with its unique combination of flavors.



Fig. 1

Hyderabad, renowned for its diverse culinary offerings, attracts food enthusiasts with a plethora of Indian, Mughal, and Arabic dishes that are simply exceptional. The city's street food, particularly the use of top-quality meat, aromatic spices, and unique flavors, is a delight for meat lovers and stands out from the crowd. Hyderabadi cuisine, often referred to as Deccani food, is the indigenous culinary art of the Hyderabadi Muslims, which began to evolve with the

establishment of the Bahmani Sultanate and more notably, with the advent of the Qutb Shahi dynasty in Hyderabad. The cuisine is a reflection of the amalgamation of Mughal, Arabic, and Turkish culinary traditions, infused with local Maratha and Telugu influences. This fusion culminated into a royal legacy under the Nizams, who once ruled Hyderabad. The distinctive blend of Mughal, Turkish, and Arabic influences, along with traditional Marathwada and Telugu preparations, gives Hyderabad cuisine its unique character. These diverse influences and remarkable variations make Hyderabad cuisine stand out in a country where food is revered and celebrated as a cultural and culinary art.

The cuisine predominantly features dishes made from rice, wheat, and meat, expertly prepared with various natural ingredients, spices, and herbs. It is categorized into different types of food for various occasions, such as regular meals, festive dishes, travel meals, and foods served at weddings and parties. For instance, Jahaji Korma, a spiced meat delicacy, was designed for long-distance journeys, reflecting its name "Jahaj," which means a ship. The local Andhra cuisines were prevalent and popular until the Vijayanagara Empire's rule, but the Deccan region started embracing foreign cuisines when Muhammad bin Tughlaq shifted the capital of the Delhi Sultanate to Daulatabad. Later, the formation of the Bahmani Sultanate in the 14th century introduced Turkish cuisine to the region when Turkish nobles held high positions.

In the medieval Deccan, meals were a significant part of the culture, especially among noble families. Elaborate feasts included a variety of courses, served on a cloth laid on the floor, in a tradition known as Dastarkhān. The menu typically featured meat dishes, either grilled or cooked in tandoors, and curries were seasoned with an array of spices. Fruits were often preferred over dessert, and a hot liquid beverage called Kahwa was served after the meal to aid digestion. The constant influx of migrants into Hyderabad transformed the local cuisine into a culinary art form. Modern Hyderabad cuisine, however, emerged during the reign of the Nizams in the mid-17th century. During this period, foreign foods were combined with Indian spices, leading to the creation of distinct recipes that surpassed their original versions, establishing a unique culinary identity. For instance, while Biryani has Turkish origins, the Hyderabad variety has earned a unique status, and the same goes for Haleem, which originally comes from the Middle East.

Likewise, local delicacies like til-ki-chutney were adapted with Arabic tahini, Persian dried lamb was refined into dalcha, and tandoori naan from Uzbekistan was modified to create Sheermal. Many of today's popular sweets in Hyderabad cuisine were also refined during the Nizam era and have become an integral part of the local culinary tradition.

The Nizams of Hyderabad State were great admirers of art, culture, and nourishment. They, in reality, permitted a terrific combination to happen between North Indian, Central Asian, and Deccan cuisines, which driven to the presentation of delectable formulas that frame the center portion of today's Hyderabad food. The impact of a few components, sourced from different parts of the world, is what makes the Hyderabad food so exceptionally captivating. The southern city's 400-year-old culinary history, nearly like its culture, is dynamic and differentiated, but shockingly, Biryani appears to have taken the centre-stage as the sole agent of Hyderabad cooking, pushing all other dishes to the back situate. Be it North Indian Peshawari delights like Sheer Korma, Chicken Korma, Bina Masale Ka Murgh, or Gajar-ka-halwa, Turkish delights like Asaf Jahi Kebab, or conventional zesty South Indian dishes like Dum Ke Baingan, Colocasia Curry, Mirch-Ka-Salan, and Bagaara Baingan, all these incredible arrangements are gradually blurring absent.

Same is the case with mince exquisite Lukhmi, Persian bread Sheermal, Badam-ki-Jhab, milk-based sweet dish Dil-e-Firdaus, or the prevalent bread pudding Twofold Ka Meetha. In spite of the fact that the impression of a few conventional Deccani dishes can be still found within the bordering towns and well known Hyderabad eateries, these uncommon formulas and ancient flavors are in any case biting the dust slowly and surely. A precise documentation of the history and formula of these mouth-watering luxuries is the require of the hour, or else, these wonderful arrangements will be misplaced forever.

Pathar-ka-Gosht is a common lamb dish originating in Hyderabad, Telangana, India. Mutton is heated on a large stone over an open flame to create this dish. When the meat parts are heated and eaten with onions and other ingredients, the spices are added. Pathar Kebab is a delicious appetiser that originated in Hyderabad, India. The marinated lamb muscle meat is cooked on a sizzling pizza stone (Pathar), as the name implies, for around 4 hours. The chef of a Hyderabad Nizam deserves credit for inventing this unique lamb kebab marinade recipe. During a search in the jungle, the Nizam

would ask his chef to prepare delectable kebabs. Chef burned some coals, put a flat stone over it, and then cooked kebabs to satisfy Nizam's insatiable appetite for delectable kebabs.

Interests, most of the Deccani cuisines determine their title from the fixings utilized, and the strategy of planning, for occasion, Murgh-Do-Pyaza, which gets its title from the onions that are included to the dish twice in two distinctive ways. What makes these Hyderabadi dishes so uncommon is the utilize of differing fixings, fastidiously chosen and cooked to the proper point. The expansion of condiments, uncommon flavors, and herbs, make an extraordinary taste and surface that includes uniqueness to the dish. The wealthy mix of Masalas, ordinarily herbs, condiments, and flavors, give the dishes a top notch base, prevalently known as the Sauce. A few of the old mixes of herbs and flavors utilized in extraordinary dishes are kept super-confidential and is as it were passed down the family line, or from the Ustad (Ace) to the Shagird.

The impact of religious and regional dishes, tested time and once more to perfection, empowered the Hyderabadi food to form and maintain a special character of its claim. One such example is the Hyderabadi Biryani, which may be a major crowd puller, drawing in a noteworthy number of nourishment darlings to the city from India, as well as from all around the world. In spite of the fact that we might complain approximately Hyderabadi Biryani stealing the appear, there's no denying that other bona fide Hyderabadi dishes got to be culled from the pages of history and brought to the tables of nourishment darlings over the world. As it were at that point can we trust to restore the fantastically excellent convention that Hyderabadi cooking is.

Biryani is a mixed rice dish that has its origins in the Indian subcontinent, particularly among the Muslim communities. It is made using a combination of Indian spices, rice, and various types of meat (such as chicken, beef, goat, lamb, prawn, or fish), and in some regional variations, it may also include eggs and vegetables like potatoes. Biryani is a popular and beloved dish in the Indian subcontinent and is prepared and enjoyed not only there but also in other parts of the world, including Afghanistan, Pakistan, Iran, and Iraq. The word "Biryani" is thought to have originated from the Persian language, which was used as an official language by various Islamic dynasties in different parts of medieval India. There are theories suggesting that it came from the Persian word "birinj," which means rice, and that "birinj" itself was derived from the Sanskrit word "vrihi," meaning rice. Another theory suggests that it might come from the word's "biryani" or "beriyani," which mean "to fry" or "to roast." The exact origins of biryani are unclear, but it is widely believed to have developed in various Muslim cities in North and South India. Some of the prominent varieties of biryani are associated with cities like Delhi (known for Mughlai cuisine), Lucknow (known for Awadhi cuisine), and Hyderabad (often claimed as the place of origin). Additionally, distinct regional variations of biryani have emerged in South India, particularly in Hyderabad, Tamil Nadu (Ambur, Thanjavur, Chettinad, Salem, Dindigul), Kerala (Malabar), Telangana, and Karnataka (Bhatkal), where Muslim communities have been influential.

There are several legends surrounding the creation of biryani. One well-known story attributes the invention of biryani to Mumtaz Mahal, the wife of Shah Jahan. She supposedly requested chefs to create a nutritious dish for Mughal soldiers, leading to the birth of the dish cooked with meat, rice, and spices. Another legend links the arrival of biryani to India with Taimur, the Turko-Mongol conqueror, who brought the dish to the subcontinent in the late 14th century. Different regions and communities have put their own unique twists on biryani, resulting in a rich tapestry of flavors and styles. Biryani can be categorized into two main cooking methods: "kacchi" and "pakki." In kacchi biryani, raw marinated meat and rice are layered and cooked together, while in pakki biryani, partially cooked rice and meat are layered and steamed.

Various regions have their signature biryani styles:

Mughlai Biryani: Known for its rich and flavorful preparation, this biryani features perfectly spiced meat chunks and fragrant rice, often scented with kewra water.

Lucknowi Biryani: Also known as "pukki" biryani, this style involves cooking meat and rice separately, which are then layered and slow-cooked in a copper vessel. It's associated with the Awadhi cuisine.

Kolkata Biryani: Developed when the Nawab of Awadh was exiled to Kolkata, this biryani uses aloo (potatoes) and boiled eggs along with meat, and the spices are relatively light.

Ambur/Vaniyambadi Biryani: A South Indian variation popular in the Tamil Nadu region. It's known for its unique spice profile and is served with dhalcha, a sour brinjal curry, and raita.

Bhatkali Biryani: Originating in the coastal town of Bhatkal in Karnataka, this biryani has a distinct taste with a blend of spices and garlic-laced mashed onions.

Bohri Biryani: Known for its unique use of tomatoes, this biryani is popular among the Bohra community.

Chettinad Biryani: Hailing from Tamil Nadu, it features jeeraka samba rice and offers a spicy and aromatic experience.

Degh ki Biryani: Traditional in Parbhani, Maharashtra, this biryani is made with small beef or mutton cubes, and the meat is marinated and cooked alongside the rice.

Delhi Biryani: The capital city has various regional biryani styles like Nizamuddin Biryani, Shahjahanabad Biryani, and others, each with its unique characteristics.

Chevon Biryani: A spicy dish from Dhaka, Bangladesh, made with highly seasoned rice and goat meat.

Sindhi Biryani: Known for its fragrant rice and delicate meat, this biryani is popular in Sindhi cuisine and is served with a side of achar.

Sri Lankan Biryani: Spicier than many Indian varieties, it is referred to as "Buryani" in Sri Lanka and is known for its side dishes like acchar and mint sambol.

Thalassery Biryani: Popular in Kerala's Malabar region, it uses a specific variety of rice and is known for its subtle spicing.

Tehri: An Awadhi yellow rice dish that has vegetarian and non-vegetarian variations. It uses spices to flavor the rice and is known for its association with the Nawab rulers.

Hyderabadi Dum Biryani: Originating in Hyderabad, this biryani style uses basmati rice, goat meat, and incorporates elements of both Hyderabadi and Mughlai cuisines. It's known for its rich and aromatic flavors.

In conclusion, biryani is a diverse and rich dish with numerous regional variations and unique cooking methods. It has evolved over centuries and is cherished by people across the Indian subcontinent and beyond, reflecting the rich culinary history of the region.



Objectives:

1. To find the history of traditional Hyderabadi biryani and its variants.
2. To find the places known for serving authentic Hyderabadi biryani in Mumbai
3. To analyse Customers perception towards authentic Hyderabadi Biryani served in restaurants of Mumbai.

II. REVIEW OF LITERATURE

(Anand, 2012)

The word "Biryani" likely has Persian origins, with roots in words like "birinj" meaning rice or "biryan," which means fried or grilled. It's mentioned in the Ain-I-Akbari, a book from AD 1590 during the reign of Akbar. The Mughals, who ruled parts of India, had Persian origins and were known for their culinary influence. Biryani has various regional variations in India, including Mughlai, Lucknowi, Chettinad, and Ambur styles. True Hyderabadi Biryani, known as "Katchi Biryani," is a gastronomic delight where both meat and rice are cooked together to achieve a perfect texture. A

common test for great Biryani is to drop a spoonful on the ground, and if no two rice grains stick together, it's considered excellent.

Eating Biryani is a sensory experience. Since the meat is not deboned, it's best enjoyed by tearing it with your hands and savoring the combined taste and aroma, making it a royal delight. While Hyderabad Biryani has Persian influences, South India had its own version called "Kari-Soru," mentioned in local literature.

(Thryambakam, 2015)

Hyderabad cuisine, originating during the Qutb Shahi era and further refined by the Nizams of Hyderabad, is a blend of Mughlai, Turkish, and Arabic influences, combined with regional Telugu and Marathwada culinary traditions. It boasts a wide array of rice, wheat, and meat dishes, characterized by the precise selection and careful cooking of ingredients. Notable ingredients include coconut, tamarind, peanuts, and sesame seeds, setting it apart from North Indian cuisine with its use of dry coconut and tamarind. Traditional cooking methods involve copper, metal, and earthen pots over direct fire. The motto in Hyderabad is "ithmnaan se," which means cooking slowly and patiently, reminiscent of the Dum Pukht technique used in Awadhi Cuisine.

Hyderabad cuisine is categorized for various occasions, including everyday meals, wedding feasts, festive foods, and travel-friendly options. It draws its rich flavors from the Deccani culinary heritage of Nizams, known for dishes like Biryani, Haleem, and Kebabs, and the spicy Andhra style, featuring mustard, garlic, and chilies. Biryani is a particularly famous dish, with the Hyderabad version known for its long-grain basmati rice, fragrant with lamb or chicken. The Mughalai influence is evident, making Hyderabad Biryani popular across India. For vegetarians, there are options like dahi vadas, mirch-ka-sabu, and Bagaara Baingan. Desserts include Double ka-meetha, Badam-ki-Jhab, Dil-e-Firdaus, and the beloved Irani-chai from the 1600s.

Hyderabad cuisine is an evolved art form from the Nizams' era, offering a rich selection of meat and game dishes, kebabs, biryani, curries, and more. Some famous dishes include murgh mussalam, partridge pasinde, ambada gosht, nahari, bagara baigan, and qubani ka meetha, still enjoyed in many households and restaurants today, preserving the culinary legacy of a bygone era.

(Bhatia, 2017)

Hyderabad biryani, a beloved dish both for locals and tourists, stands out with its distinctive aroma, taste, tender meat, and saffron infusion. While there are various regional adaptations of biryani across India, including Kolkata's version with potatoes and eggs or Chennai's use of jeera sambar rice, Hyderabad biryani remains exceptional.

The main difference lies in the use of local flavors and preparation methods. Hyderabad biryani is rooted in Mughal cuisine but incorporates regional spices. The marination of meat in yogurt, the addition of lemon for tartness, and garnishing with coriander leaves and fried onions give it a unique character. Hyderabad biryani has a culinary history dating back nearly 400 years. Its name has Persian origins, with "Biryan" meaning "fried before cooking" and "Birinj" being Persian for rice. The debate about its origin continues, with some attributing it to the Mughal Royal Kitchen and others suggesting it may have roots in Bengal.

Another theory credits Emperor Aurangzeb's minister Niza-Ul-Mulk with distinguishing biryani from chicken pulao. It was a practical military dish, prepared in earthen pots over charcoal wood fires. Over time, it evolved with various meat ingredients, such as fish, shrimp, quail, deer, and rabbit, before including chicken, egg, shrimp, and vegetarian versions. Hyderabad biryani offered an amalgamation of Turkish, Mughlai, and Arabic influences, culminating in its unique Deccani identity by incorporating Telugu flavors. Hyderabad biryani is typically categorized into two styles: "Kachchi gosht ki biryani" and "Pakki biryani." In Kachchi gosht, the meat is marinated overnight, while in Pakki biryani, marination is shorter, and the meat is semi-cooked before being layered with rice in a sealed vessel. The dish is often served with accompaniments like "mirchi ka salan," sauce, and raita, completing the Hyderabad biryani experience. While the Deccani Biryani Makers Association sought a GI tag for this iconic dish, their application was unfortunately rejected.

(Kuna, 2010)

Biryani, a delectable and traditional dish widely recognized in India and beyond, has a fascinating history that might surprise many. Despite its strong association with Indian cuisine, the dish has roots in another part of the world. Biryani itself is derived from two Persian words: "Biryan," meaning "fried before cooking," and "Birinj," meaning "rice." While there are various theories about how biryani found its way to India, it's widely accepted that its origins lie in West

Asia. The history of biryani spans centuries, encompassing a diverse range of cultures, ingredients, and cooking methods. It has evolved from a humble army dish to a culinary masterpiece fit for royalty, and it has now become a beloved favorite across India. Each regional variety of biryani reflects the unique tastes, traditions, and gastronomic histories of its place of origin.

One prominent variation, the Hyderabadi Biryani, emerged from the kitchens of the Nizams, who ruled the historic Hyderabad State. This version is a fusion of Mughlai and Iranian culinary influences. The traditional Indian Hyderabadi Biryani typically includes fragrant basmati rice, your choice of goat, chicken, or buffalo meat, yogurt, an array of spices, onions, coriander leaves, lemon, saffron, and a garnish of fried caramelized onions. Hyderabadis have not only introduced their signature biryani to the world but have also embraced it wholeheartedly. In fact, statistics reveal that Nizams are among the most ardent consumers of biryani. The dish is a common and frequent order through food delivery apps, with its consumption doubling during special occasions such as New Year's Day, festivals, Wimbledon, cricket matches, and more.

(Umachandran, 2018)

Biryani is a delightful culinary creation crafted from an array of aromatic spices, fragrant rice, assorted meats, and an assortment of vegetables that tantalize the taste buds. While the phonetics remain consistent, variations in spelling like biriyani, biryani, breyani, biryani, and birani are also commonly used. The term "biryani" finds its origins in the Persian word "birian," which translates to "roasted before cooking." This mouthwatering dish typically features basmati rice paired with options such as chicken, mutton, tuna, prawns, and an array of vegetables like potatoes, beans, green peas, and cauliflower, all harmoniously blended with a rich medley of spices. Biryani falls under the category of fresh homemade cuisine and is a manifestation of a distinctive food culture influenced by local Islamic, Mughlai, and various other culinary traditions. While it is a well-loved dish among Muslims, its introduction to India can be attributed to the Mughal invasion. It's worth noting that biryani isn't confined to the boundaries of India; in fact, it bears a resemblance to Spanish paella, a saffron-infused rice dish adorned with vegetables, meats, or seafood, reflecting the legacy of Spain's Islamic heritage. Historical records provide evidence that biryani graced the banquets of Emperor Akbar in India, underscoring its historical ties to the Mughal dynasty. The Mughals, a Muslim lineage of Persian origin that ruled substantial parts of India from 1526 to 1857, were initially foreign invaders. However, the fondness for food transcends mere recipes; it extends to the broader food culture. In recent years, there has been an increasing appetite for nourishing and delectable cuisine, making biryani a widely beloved and cherished dish.

III. DATA ANALYSIS AND INTERPRETATION

How often do you prefer having biryani?

101 responses

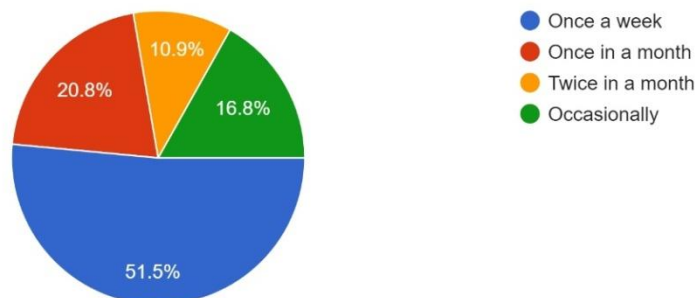


Fig. 3

51.5% of the respondents prefer to have Hyderabadi Biryani once in a Week

20.8% of the respondents prefer to have Hyderabadi Biryani once in a Month

10.9% of the respondents prefer to have Hyderabadi Biryani twice in a Month

16.8% of the respondents prefer to have Hyderabadi Biryani Occasionally.

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Do you feel that the taste of biryani served in restaurants of Mumbai matches the taste of authentic Hyderabad Biryani?

101 responses

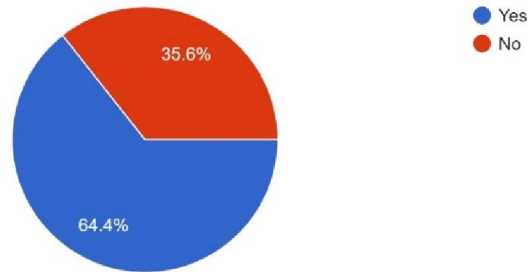


Fig 4.

64.4% of the respondents feels that the Biryani served in the restaurants of Mumbai matches the taste of Authentic Hyderabad Biryani.
35.6% of the respondents feels that the Biryani served in the restaurants of Mumbai does not matches the taste of Authentic Hyderabad Biryani.

On the scale of 1 to 5 ,how will you rate Biryani getting served in restaurants of Mumbai ?

101 responses

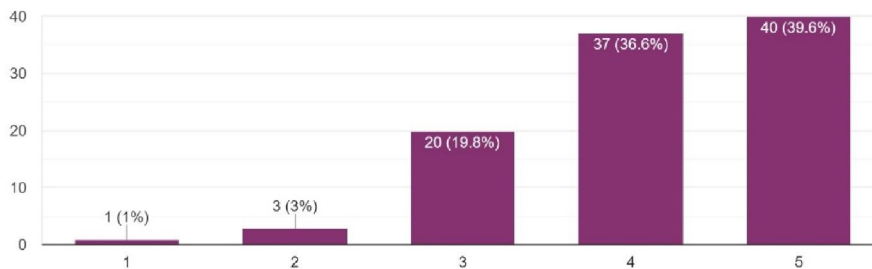


Fig.5

1% of the respondents had given 1 rating to the Biryani served in Mumbai Restaurants
3% of the respondents had given 2 ratings to the Biryani served in Mumbai Restaurants
19.8% of the respondents had given 3 ratings to the Biryani served in Mumbai Restaurants
36.6% of the respondents had given 4 ratings to the Biryani served in Mumbai Restaurants
39.6% of the respondents had given 5 ratings to the Biryani served in Mumbai Restaurants.

If given a chance what would you choose?

101 responses

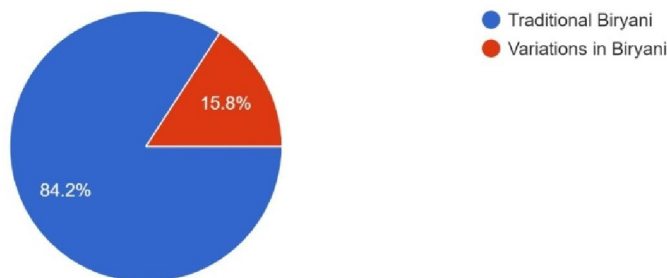


Fig. 6

84.2% of the respondents would prefer Traditional Biryani if given a chance.
15.8% of the respondents would prefer Variations in Biryani if given a chance.

IV. RESULT AND CONCLUSION

By the above responses of the respondents, we can conclude that the majority of the respondents feel the taste of biryani getting served in the restaurants of Mumbai matches the taste of authentic Hyderabad biryani the taste of biryani getting served in the restaurants of Mumbai matches the taste of authentic Hyderabad biryani.

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