

Visual Analysis:

Explore how ideas from the *Ni'matnāma* can be expressed through design, visuals and creative problem-solving.



The *Ni'matnāma* cookbook has inspired chefs for centuries with its traditional yet flavorful recipes. Commissioned by Sultan Ghiyath Shah in the late 15th century, the book continues to influence cooks and diners today. In India's Old Delhi district, many cooks introduce new ingredients and modern equipment while retaining the essence of traditional dishes rooted in the *Ni'matnāma*.

A new Indian restaurant is planning to open in your town. The owners have asked you to create an illustrated restaurant menu with brief descriptions of the dishes and a short paragraph explaining the history of the food served. The restaurant blends *Ni'matnāma*-inspired dishes with modern tastes.

Instructions

1. Step 1: Gather Evidence From the Text

Read the article and highlight information related to:

- Descriptions of specific dishes
- Cooking methods used by chefs
- Ways the *Ni'matnāma* inspired modern dishes

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<https://www.aramcoworld.com/learning-center/lessons/2026/nimatnama-shapes-cooking-past-and-present>

- The historical background of the *Ni'matnāma*.

2. Step 2: Reflect and Extend

Consider the following questions as you review the article:

- How did dishes inspired by the *Ni'matnāma* move from royal kitchens to everyday food?
- What evidence in the article shows that recipes can function as “living documents”?
- Use external resources, such as online recipes and restaurant menus, to locate additional examples of related dishes or cooking techniques.

3. Step 3: Create the Restaurant Menu

Create a restaurant menu that includes the following elements:

- Restaurant name and tagline
- Three sections of dishes: starters, main dishes and desserts. (Include three dishes per section.)
- Dish description: give each dish a creative name and write a 1-2 sentence description that includes key ingredients and cooking methods.
- Visual design: Design your menu on paper. Use borders, sections and simple illustrations or icons to represent the dishes.
- Chef’s note (one paragraph): Describe the restaurant’s cuisine, briefly explain the history of the *Ni'matnāma* that inspired it and reflect on the chef’s journey from studying a royal cookbook to preparing modern-street food. Be sure to answer the question: How do you keep the essence of the dish while making it appealing to today’s diners.

4. Make sure your completed timeline shows where the rice originated, how it traveled, who protected and preserved it and how its meaning continues today.

Common Core Standard(s) Met:

CCRA.R.7 Integrate and evaluate content presented in diverse media and formats, including visually and quantitatively, as well as in words.

CCRA.W.6 Use technology, including the Internet, to produce and publish writing and to interact and collaborate with others.