

Hindu Compliance Body
Mudganna-Rice With Green Gram

1st Edition

HCB-10105:2020

Kirana Agama, carya pada

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Hindu Compliance System
KAILASA's

Foreword:

The Supreme Pontiff of Hinduism and the Head of United States of Kailasa, The Living Representative of Paramashiva, His Divine Holiness Bhagavan Nithyananda Paramashivam has formulated KAILASA'S Hindu Compliance System to create, promote, spread and teach the standard procedures for all products and services that are in compliance with Hindu Scriptures. Hinduism has detailed procedures, standards, methodologies for everything. Hinduism is a rich religion with vast choices, It educates and empowers, has a non-restrictive, enlightening and empowering set of Principles to produce and use any product. KAILASA's Hindu Compliance System is working towards recognising the needs of two billion Hindus around the world and therefore works towards compiling the standards, and policies such as - economic policy, religious policy, spiritual policy or strategies or any products and services, as give by Paramashiva in Veda-Agama. KAILASA's Hindu Compliance System will work towards bringing innovation and provide solutions to global challenges by bringing together the various standards, procedures, and guidelines revealed in Hindu Scriptures. Through this System KAILASA will bring together all the experts to compile the standards as per needs of the global hindu diaspora, in accordance with the **śāstra(Hindu Scriptures)**.

The procedures used to develop this document and those intended for its further maintenance are described in ***Kirana Agama, carya pada.***

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Introduction:

This ***Hindu Compliance System*** provides the fundamental concepts, principles for sustainable solutions for quality control & management (QCM) and provides the foundation for other QCM standards. HCS is intended to help the user to understand the fundamental concepts, principles and vocabulary of quality control & management as per hinduism, in order to be able to effectively and efficiently implement a QCM and realise value from other QCM standards.

This HCS proposes a well-defined QMS, based on a framework that integrates established fundamental concepts, principles, processes and resources related to quality as per veda-agama, in order to help Hindu organizations, Hindu businesses, Hindu Service Industries and the Hindu diaspora around the

world to realize their objectives. It is applicable to all organizations, regardless of size, complexity or business model. Its aim is to increase the organization's commitment to dharma and responsibility in fulfilling the needs and expectations of its customers and interested parties, and in achieving satisfaction with its products and services.

Scope:

The Hindu Compliance System gives direction on cooking science which is compiled from Bhaga Shastra. Bhaga Shastra classifies foods into rajasik, tamasik and satvik types. Rajasik food makes one feel agitated, aggressive, lustful and egoistic. Tamasik food makes a person lazy, sleepy and depressed. Satvik food gives clarity to the person and brings him peace of mind leading to bhakti (devotion), tripti (fulfillment) and ananda (bliss).

Six types of tastes are described in the Bhaga Shastra – salt, sweet, sour, hot, bitter and pungent. It states that every meal should include all these tastes, so that the appetite is satisfied and the tongue is neutralized by all the tastes being together. As per the instructions in Bhaga Shastra, in order for all parts of the body, mind and brain to function properly, a balanced diet of all these tastes is a must.

Further, the purpose of having all six tastes is to balance the tridoshas in the body, namely vaata (acidic), pitta (alkaline) and kapha (phlegm). Every ingredient used in Hindu cooking is classified as per their dosha properties.

For thousands of years, Hindus have been cooking food which are organic, nature friendly and with numerous benefits. This standard will help organizations, businesses like hotels, restaurants etc. to cook the food as mentioned in Hindu Scriptures. This will also be applicable to the following:

- organizations seeking sustained success through the implementation of a standard parameters for amount or quantity;
- customers seeking confidence in an organization's ability to consistently provide food products and services conforming to their requirements;
- organizations seeking confidence in their supply chain to ensure that the food product and service requirements are met;
- organizations performing conformity assessments against the requirements of cooking healthy and organic food
- providers of training, assessment or advice in quality control & management;
- developers of related standards.

Fundamental Concepts and Principles:

Rice is typically rinsed before cooking to remove excess starch. Rice may be rinsed repeatedly until the rinse water is clear to improve the texture and taste. Rice may be soaked to decrease cooking time, conserve fuel, minimize exposure to high temperature, and reduce stickiness. Rice may be soaked for 30 minutes up to several hours. Rice is cooked by boiling or steaming, and absorbs water during cooking. Almost all rice recipes in the Bhaga Shastra indicate draining out starch after cooking, before further procedures of making a variety of tasty dishes is followed.

A basic preparation of rice is very simple and easy. However, the procedures to turn them into tasty dishes make it an elaborate affair, as the wide variety of rice dishes described in the recipes below will testify. When combined with milk, jaggery, and honey, it is used to make desserts.

Ingredients to be used for making mudganna-rice with green gram:

Ingredients:

For Making Rice:

Rice – 1/2 padi

Water – 1 1/2 padi

Ghee – 1 1/2 palam

To Roast and Grind:

Green Gram – 1/8 padi

Bengal Gram – 7 1/2 r.e

Black Gram – 7 1/2 r.e

For Tempering:

Ghee – 6 palam

Red Chilly – 3/8 palam

Black Gram – 1/2 palam

Mustard Seed – 1/4 palam

Curry Leaves – 1/2 r.e

Method:

1. Heat the water and mix the rice and boil till it gets cooked properly. Drain the excess water. Put the rice on a clean stone surface. Let it cool. Add the ghee and keep mixing with your hands.
2. Roast each lentils separately till they are lightly browned and grind it to a smooth powder.
3. Add the lentil powder and powdered crystal salt to the rice and mix it gently.
4. Take a skillet and add ghee. Let it be heated. Add red chilly, mustard seeds, black gram and curry leaves and temper based on the way prescribed in the seasoning recipe.
5. Finally add the tempered mixture to the rice and mix it gently and use.

References:

The above standards have been taken into consideration from *Kirana Agama, carya pada* which is foremost among the *Saiva-agama*. At the time of publication, the edition indicated was valid. All the standards are subjected to revision considering that it is compliant to *veda-āgama*. All the interested parties are encouraged to investigate the possibility of applying the improvements in above standards.

अलाभेऽर्धं तदर्थं वा मुद्गान्नं अधुनोच्यते ॥ ४१
तण्डुलार्धं तदर्थं वा मुद्गं मुद्गान्नं उच्यते ॥
alābhe'rdham̐ tadardham̐ vā mudgānnaṁ adhunocyate ॥ 41
taṇḍulārdham̐ tadardham̐ vā mudgaṁ mudgānnaṁ ucyate ॥

~Kirana Agama

Terminology and Definitions:

1. Padi
2. Palam
3. r.e.

Hindu Compliance Body:

Hindu compliance body was established under the executive order of Supreme Pontiff of Hinduism, dated August 14, 2020, order number 10010, under the title **Reviving the Hindu Compliance System and Body for the Whole World** to create, promote, spread and teach the standard procedures for all products and services that are in compliance Hindu Shastra. Hindu Shastra provides vast choices, educates and empowers, is a non-restrictive, enlightening and empowering set of Principles.

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