**Part A-**

Hello, my name is Yuvraj Singh. I am currently pursuing computer programming and am in my last semester. I was born in New Delhi, India, and have always had an interest in computer programming and IT. To pursue my passion and make an independent life abroad, I chose Seneca for the next part of my academic journey. Professionally, I worked at the Ministry of Education, Ontario, for the past 8 months. I had plans to complete my diploma and join them full-time after this semester. However, recent changes in my life had different plans. My family decided not to move abroad with me, so I had to decline the offer.

So, I Flew back to India and I am currently working on my family business and pursuing another degree here, in the midst of all this I am completing my last semester online to fulfill my program credits. I have just one goal in life to expand my family business and learn new stuff everyday. Apart from these boring aspects of life, I have a deep love for food, especially if it's homemade by my mother. I chose this course because the description intrigued me. Since it's my final course at Seneca, I wanted it to be something I could willingly dedicate time to and enjoy learning and talking about.

**Part B-**

If I found myself stranded on a deserted island with a gennie who is capable of providing any type of food imaginable, without any limitations or concerns about nutritional needs whatsoever…I would like to divide my 3 meals into different parts according to how they taste- mild spicy, spicy and super sweet.

Firstly, I would want something to start my morning with, and that can only be one thing: “Aloo paratha” or “potato-stuffed naan”. It is a staple diet in almost all of North India, and everybody here has it every morning. The secret lies in the ratio of spices you put in a mashed potato batter, which is then stuffed into the naan bread and cooked. It is something that you can have with butter, curd, or pickle. Without skipping a day i actually have this every morning as my breakfast so I am just used to it.

As I have already chosen “Aloo Paratha” which is a moderately spicy dish, the next thing I would choose will be i the all time favourite indian dish that almost everybody has had and love it, for my second meal i will choose butter chicken, butter chicken is one of those all rounder meals which can fit anywhere, the tandoori chicken pieces cocked in butter and tomato puree is just perfect to my taste buds.

As I have already chosen "Aloo Paratha," which is a moderately spicy dish, the next thing I would choose will be a little more spicy and creamy, the all-time favourite Indian dish that almost everybody has had and loves: The Butter chicken. Butter chicken is one of those all-rounder meals which can fit anywhere. The tandoori chicken pieces cooked in tomato and onion witha blend of butter give it a creamy, mildly tangy and spicy flavour because of the spices used, which is just perfect to my taste buds.Whether enjoyed as it is or paired with naan bread or basmati rice, butter chicken never disappoints you.

And now, having selected one moderately spicy and one spicy dish, I'd like to conclude with a sweet touch: the all-time favorite chocolate ice cream. I chose chocolate ice cream because it's a perfect finisher to balance out the heat and spice of the dishes I've chosen before. Plus, among all the flavors of ice cream, chocolate is the one I love the most.