

DECLARATION

I hereby declare that the thesis titled “**Meaning-Making of Foodways: A Study of Food in Mizo Society**” submitted to Tezpur University in part fulfilment for the award of the degree of Doctor of Philosophy in Sociology under the School of Humanities and Social Sciences is an original work of research carried out by me. It has not been submitted in any form or part for any diploma or degree of any other institution, including this University.

Date: 31st December, 2024

Place: Tezpur, India



(Catherine Lalnuntluangi)

Regn. No.: TZ201079 of 2019



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CERTIFICATE OF THE SUPERVISORS

This is to certify that the thesis entitled “**Meaning-Making of Foodways: A Study of Food in Mizo Society**” submitted to the School of Humanities and Social Sciences, Tezpur University in part fulfilment for the award of the degree of Doctor of Philosophy in **Sociology** is a record of research work carried out by **Ms. Catherine Lalnuntluangi** under my supervision and guidance.

All help received by her from various sources have been duly acknowledged.

No part of this thesis has been submitted elsewhere for award of any other degree.

Date: 31st December, 2024

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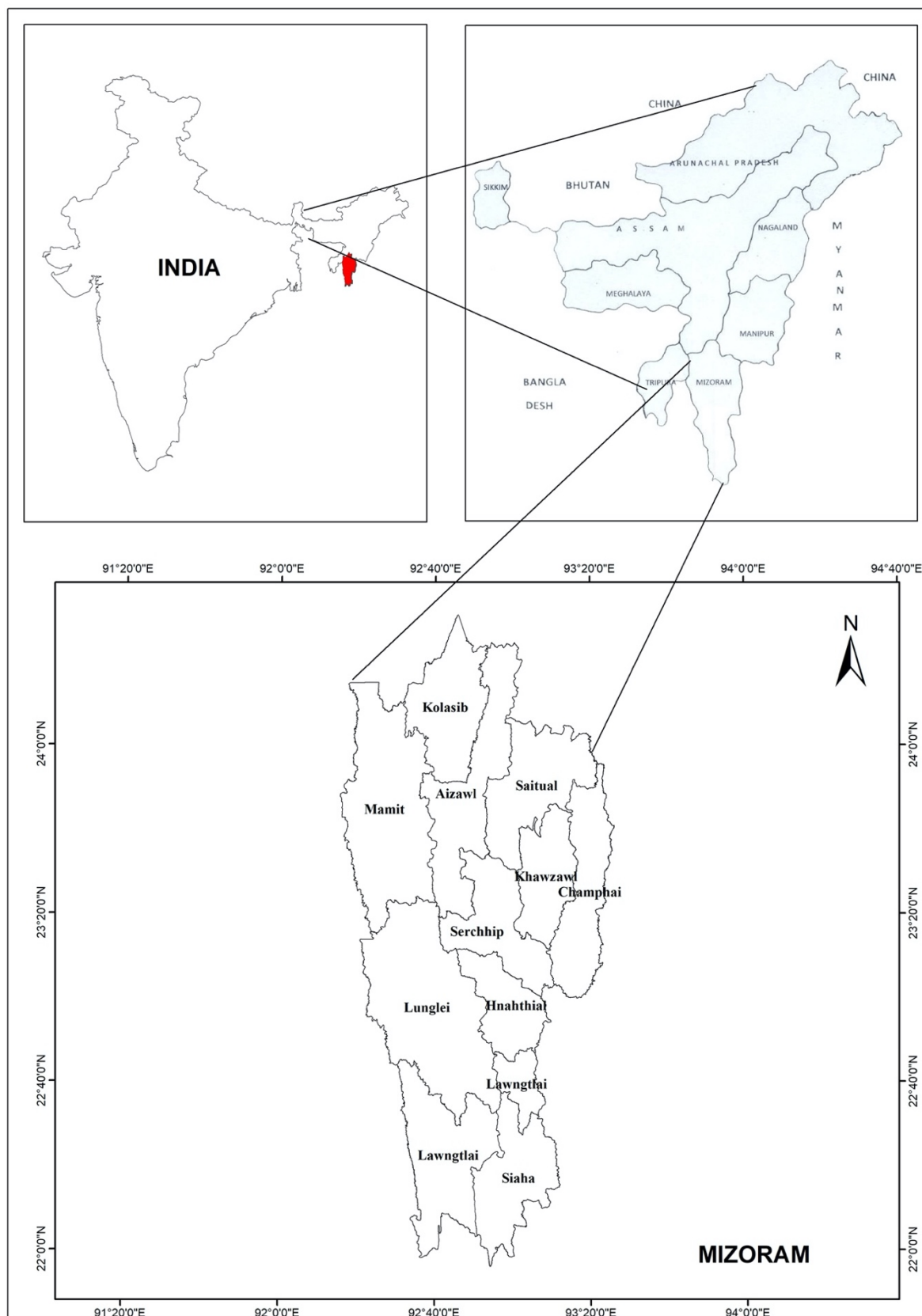


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