



**ACHARYA'S NRV SCHOOL OF ARCHITECTURE**  
**SOLADEVANAHALLI, BENGALURU -560107**

**BEYOND MOMO**  
**ARCHITECTURE DESIGN PROJECT (THESIS) – 2024-25**

**Submitted in partial fulfillment of the Requirements for the**  
**“Bachelor of Architecture” Degree Course**

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A project report submitted to  
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## **CERTIFICATE**

This is to certify that this thesis report titled **BEYOND MOMO – A Culinary Heritage Center** by **Varsha Singh** of X SEMESTER B. Arch, USN No. 1AA21AT046, has been submitted in partial fulfillment of the requirements for the award of under graduate degree **Bachelor of Architecture (B.Arch)** by Visveshwaraya Technological University VTU, Belgaum during the year 2024- 25.

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**Principal:Dr. Sapna Papu**

**Examined by :**

1)Internal Examiner :

2)External examiner 1 :

3)External examiner 2 :

## **DECLARATION**

This thesis title “Aahar Aakar – Food and Form”, submitted in partial fulfillment of the requirement for the award of the under graduate of Bachelor of architecture is my original work to the best of my knowledge.

The sources for the various information and the data used have been duly acknowledged.

The work has not been submitted or provided to any other institution/ organization for any diploma/degree or any other purpose.

I take full responsibility for the content in this report and in the event of any conflict or dispute if any, hereby indemnify Acharya’s NRV School of Architecture and Visveshwaraya Technological University, Belagavi, and its official representatives against any damages that any raise thereof.

**VARSHA SINGH**

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