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Uttar Pradesh, Karnataka and Maharashtra paid maximum tax for tobacco items

ET Online Last Updated: Jul 25, 2023, 03:23 PM IST

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Synopsis

India's central government has collected the highest amount of taxes from tobacco and tobacco products from the populous states Uttar Pradesh, Karnataka and Maharashtra. Finance Minister Nirmala Sitharaman said that taxes from cigarettes, pan masala and allied products account for approximately 2.39% of gross tax revenue for 2022-23.

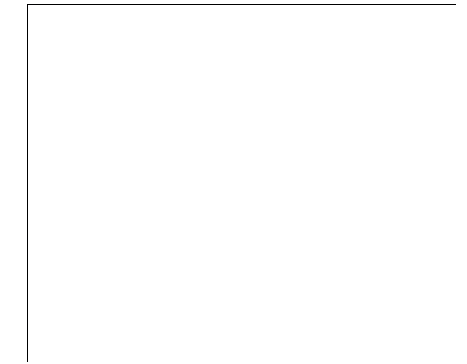


Representative image

India's central government has collected the maximum tax amounts from tobacco and tobacco products from the states of densely populated **Uttar Pradesh**, Karnataka and Maharashtra, the finance minister said today.

The share of taxes (inclusive of GST, Compensation Cess, Basic Excise Duty, and National Calamity Contingent Duty) collected from tobacco and allied products and pan masala in the gross tax revenue (Revised Budget Estimates for FY 2022-23) for the financial year 2022-23 is around 2.39%, **Nirmala Sitharaman** told lawmakers in Rajya Sabha.

The share of taxes from these products in gross tax revenue for FY23 (revised estimates) in comparison to FY22 (actual) has increased by 0.1%, she added.



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Taxes collected from tobacco and allied products, similar to taxes collected from other sources, form part of the overall Gross Tax Revenues (GTR) of the Government of India and are used to fund all schemes and programmes of the Government, Sitharaman said.

While announcing the budget for this fiscal year that started April 1, India had raised National Calamity Contingent Duty (NCCD) on cigarettes by 16%.

According to experts, taxation on tobacco can be a very effective tool to generate revenue because the product being elastic in nature, high tax will have no adverse impact on revenue earnings of the government.

India is among 182 countries which signed the WHO framework convention on tobacco control which recommends at least 75 per cent tax on retail price of all tobacco products. However, in India, tax on cigarettes is 52.7 per cent, 'bidis' 22 per cent and chewing tobacco 63.8 per cent.

According to Global Adult Tobacco Survey-India (GATS -2016-17), nearly 27

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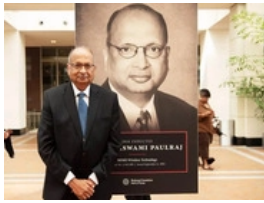
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ET Spotlight Last Updated: Sep 12, 2023, 12:17 PM IST

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Synopsis

Sunjuh Raja, Director and CEO of the International Center for Culinary Arts (ICCA), Dubai, spoke with Kabeer Sharma, Editor in Chief, Indiatimes, in a recent episode of the podcast series "Live, Work, and Play in Dubai," which explores how Dubai successfully cultivates an environment that fosters innovation and entrepreneurship.



As the UAE strives to diversify its economy and develop non-oil sectors to reduce its dependency on oil, the food and beverage sector is one that has emerged as a notable success story. Between 2013 to 2018, the sector witnessed a remarkable growth of 22% from \$10.8 billion to \$13.2 billion, with experts anticipating a 7% year on year increase in the sector.

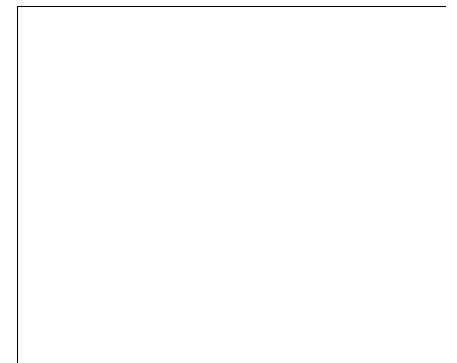
increase in the sector.

Dubai earned the distinction of being home to the first-ever Michelin-star restaurant in the Middle East and currently hosts 36 such esteemed culinary establishments. The 2023 edition of- Michelin Guide Dubai featured a remarkable 90 restaurants, underscoring the city's exceptional culinary landscape. Hence, it comes as no surprise that Dubai and the UAE distinctly stand out as market leaders in the food and beverage sector within the region. It is worth highlighting that the constant influx of tourists and expats is the primary factor which has propelled Dubai towards becoming a leader in this space. Other factors contributing to the optimism surrounding this sector, particularly in Dubai, include its multicultural atmosphere, which generates a demand for a wide variety of cuisines. Additionally, Dubai is renowned for hosting global events that showcase the latest technologies and innovations.



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crucial role, as Dubai's policies make it straightforward to establish businesses, and its efficient infrastructure ensures the smooth day-to-day operations of F&B establishments.

Live Work & Play in Dubai




26:47



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In a recent episode of the podcast series, 'Live, Work, and Play in Dubai' that delves into how Dubai effectively cultivates an environment that fosters innovation and entrepreneurship, Sunjeh Raja, Director and CEO of the International Center for Culinary Arts (ICCA), Dubai spoke to Kabeer Sharma, Editor in Chief, Indiatimes. Emphasising on Dubai's significant advantage, Raja stated "Dubai has got a 20 years plus of head start. We've gone through the grind and we have perfected it, and even when the (rest of the) region is opening up in a big way, it has got a lot to learn from Dubai, and more specifically in my own space of business." The International Center for Culinary Arts is a leading culinary school in Dubai that has trained tens of thousands of chefs through its programs.

According to Raja, Dubai has historically served as a culinary hub, but recently it has been garnering attention and recognition from the likes of Michelin and World's 50 Best Restaurants, which has helped propel Dubai onto the global stage. The F&B industry in Dubai has been working continuously to make it a global destination, and now as it is shaping up to be one, the demand on the industry is increasing, and Raja feels that same pressure as he is within the industry "we are our own enemies at this point in time, we are trying to become a better version of what we were yesterday."

Speaking about the International Center for Culinary Arts (ICCA), Raja emphasised that it is a very outcome driven school, highlighting that the school guarantees job placements for its graduates. The institution's core goal is to train people and seamlessly integrate them into the food and beverage

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actually focus on the fundamentals, getting into the grammar of doing things. And what you really end up doing is basically being creative, applying is what you do out in the industry.” This focus on fundamentals helps students to navigate and adapt to all the trends in the industry, including veganism, gut health, farm to table, enabling them to apply their creativity effectively.

The International Center for Culinary Arts (ICCA) also places a strong emphasis on technical vocational training, employing a short and intensive education format. Sunjeh Raja pointed out that this style of education is widely popular in countries like Australia, New Zealand, and Germany.

Raja’s journey started in Dubai about 20 years ago; the vision and strategy that was being discussed is what attracted him to Dubai initially. And even today, he believes that Dubai continues being a premier location for conducting business. “If you are creative, if you have a vision, if you have a strategy, and you’re willing to work hard, and let’s say take the risks as well, Dubai rewards you.” And the ecosystem that has been created there is so contagious that it rubs off on everyone there. Raja emphasizes that other regions and cities are now trying to emulate the Dubai model, but it will still take a lot of time for them to catch up. Even as the region builds up, he believes that Dubai will continue to play the leading role, because it is not slowing down, but only continuing to develop. Raja states that the government has played a big role in creating this sort of an ecosystem in Dubai. “And the most important thing is I don’t think there’s a government in Dubai, there’s actually a CEO who runs Dubai.”

Innovation stands as a pivotal factor driving Dubai’s food and beverage sector to regional leadership. Raja has also embraced technology and innovation, and is spearheading an exciting venture known as Foodverse, which explores the concept of food within the metaverse. “It’s about transitioning into web 3 technology, which is going to be the future. Every few years, the trends change, and one has to be ready to adapt and adopt to remain relevant. Otherwise at the pace at which things out there are changing, if you’re not adapting yourself, you will basically be lost or basically become irrelevant,” explained Raja.

Foodverse is dedicated to addressing critical aspects of maintaining quality control, standardisation, and consistency, especially as operations scale up. Raja sees blockchain technology as a potential asset in this space, ensuring transparency and trust in food-related processes. Another innovative space that Raja sees being here for the long term is cloud kitchens. From a cost-efficiency perspective and given the shifts in dining patterns brought about by the COVID-19 pandemic, cloud kitchens are poised for continued growth and development. However, according to Raja, the act of making food will still have a human touch to it, even in the long term.

Food sustainability has emerged as a major movement in today’s

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sustainable food and clean eating is going to be an even bigger focus for the city. The concept of reducing one's carbon footprint has become increasingly prominent, with individuals becoming more conscious of their environmental impact. Sustainability is also about supporting the local communities and ecosystems, instead of shipping food from halfway around the world. And with climate change, food sustainability is no longer a choice but rather a necessity. " So, we at the institution level, definitely, try to ensure the students imbibe it. The institution does its part to ensure that the idea is very well received, and that there's a thought process or there's a conscientious effort to make a difference."

In light of the favourable business environment in Dubai and its expansive ecosystem, there is a growing interest in launching one's own restaurant or food business. The ecosystem is contagious, however Raja says "we actually, focus on these following five P's, there should be passion, perseverance, performance, perfection and patience. These are traits that a person ought to have to get into the industry. Now, this is a difficult hands-on industry, and what we see is the glory, and all the glitz and glamour is one side of it is what we see on TV, but then reality is the lots of hard work. Now, this is a basically industry where you're literally working 16 hours a day and going at the end of a week without a break, so only with passion and perseverance within you, can you do this."

Disclaimer - This article is part of a featured content series on Business in Dubai. [Click here for more details](#)

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