

<b>Inventory of Intangible Cultural Heritage</b>	
<b>Category</b>	Traditional Food
<b>Name</b>	Male
<b>Location</b>	South Hebron
<b>Key users/holders</b>	Bedouin community South Hebron
<b>Brief Description of cultural element</b>	
<i>Al Maqtouta</i> is a popular dish in Palestine. The local community have a particular expertise in making this dish. It is made of bread, butter and sugar. It is fulfilling and gives warmth to the body, particularly in winter when it is cold. It is loved by all members of the family.	
<b>Material objects associated with the element</b>	
<i>(Al Maqtouta)</i> This dish is associated with the saj, a hot iron tray used to bake bread.	
<b>How is it used?</b>	It is a popular dish and it is shared amongst family and guests. It serves as a fulfilling meal mostly in winter.
<b>Distribution:</b>	Across Palestine.
<b>The story of the presentation</b>	
It is most popular in winter and early spring.	
<b>How has this cultural heritage been transmitted to the next generation</b>	
By continuing to make this dish with families and children to help transfer this cultural element to the next generation.	
<b>Risk elements</b>	
Modern and western dishes like KFC.	
<b>Documentary evidence (ie. Interviews, video, photos)</b>	
Interviews, photos and a video.	