



'Chef of Rohtak'

'A Culinary Activity by IHTM, MDU'

Programme Date: April 25-27, 2013

INSTITUTE OF HOTEL & TOURISM MANAGEMENT (IHTM)

M. D. University Campus, Rohtak, Haryana, India – 124 001

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Web: www.mdurohtak.ac.in

Institute of Hotel & Tourism Management, M D University, Rohtak is organising a three day programme 'Chef of Rohtak' (COR-2013) **in April, 2013, at, Institute of Hotel & Tourism Management, MDU Rohtak.** This programme shall be beneficial for fostering awareness about careers as Chef in particular and Hospitality & Tourism in General.

The three day programme shall have following key areas:

- Session for 10+2 Students - 10.00 - 13.00 Hrs (25 April 2013)
- Session for Graduate Students - 14.00 – 17.00 Hrs (25 April 2013)
- House Wife Special - 10..00 -13.00 Hrs (26 April 2013)
- Dadi – Nani Special - 14.00 – 17.00 Hrs (26 April 2013)
- Men's Special - 10..00 -13.00 Hrs (27 April 2013)

The invitations shall be open for public to nominate them for the Chef Programme. **However, the people related to professional Hospitality and the students enrolled in Hotel & Tourism Programmes can not participate in this event.** In case of more nominations screening shall be done by Faculty Team of IHTM. All the participants shall be given a basket of ingredients. Out which the participant shall be required to make Three Course Indian Menu with Flavours of Haryana. The dishes shall be evaluated on the basis of Creativity, Innovation, Use of Ingredients, Presentation, Taste & Flavour and Hygiene. The interested participants shall have to carry their own dusters. Ingredients, Apron and Kitchen Tools shall be made available to them for that duration in the Institute lab only.

Programme Website: www.mdurohtak.ac.in

Registration Fee: There is No Fees for the Programme.

Certificate of Participation:

All Participants will receive a certificate of participation from Institute of Hotel & Tourism Management, MDU Rohtak.

Prizes:

The winners in each category will be given exciting prizes against First, Second and Third award. All winners will receive a winner's certificate from Institute of Hotel & Tourism Management, MDU Rohtak.

About IHTM MDU Rohtak:

Our industries are rooted in deep professional networks, first-class service and access to opportunities. So are we. Established in year 2007, IHTM is an integral part of MD University Rohtak. IHTM Proudly stands in the listing of Schools of World Directory of Tourism Education (World Tourism Directory). The Institute has quality infrastructure and latest learning resources supplemented by electronic equipments and a rich library. The students at the national & international level strive to seek admission in this Institute as their first choice. The Institute has been rated as No-1 Institute of Hotel Management in Haryana (GHRDC 2010) and amongst top Ten Potential Institutes of Excellence in India (GHRDC 2010,2011 & 2013). The Institute received a prestigious grant of Rs 2 crores under Central Financial Assistance Scheme from Ministry of Tourism, Govt. of India in year 2011. The Institute has been ISO 9001:2008 Certified in 2012.

For nomination and more information, please contact:

Dr.Sandeep Malik – Joint Organising Secretary (COR 2013)

Institute of Hotel & Tourism Management, M. D. University Campus, Rohtak,

Haryana, India

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e: office.ihtm@mdurohtak.ac.in

W: http://www.mdurohtak.ac.in/info/acad_fac_mgmtscien_HMgmt.html

S.NO.....

Seat No.....

CHEF OF ROHTAK
“A Culinary Activity from 25-27 April 2013@ IHTM MDU
Rohtak”

Registration Form:

Student's Name:

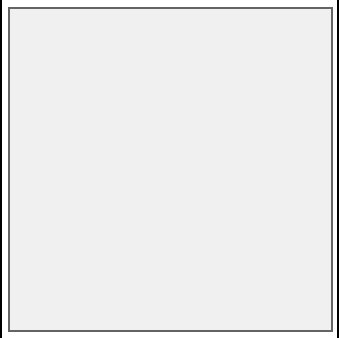
Date of Birth:

Address:

Tel: +91- -

Mob: +91-

e-mail: @ .



Photo

CATEGORY OF PROGRAMME PARTICIPATING IN CHEF ACTIVITY:
10+2 Students, Graduate Student, DADI NANI/ Women, Men Participation

HIGHEST EDUCATION: (For School Students Category Please attach relevant supporting document)

FAMILY DETAILS

Parent's Name :

Relationship:

Parent's Occupation:

Permanent Address:

Tel: +91- -

Mob:

I am keen to join for Chef of Rohtak Programme hosted by IHTM-MDU on 25-26 & 27 April 2013. I understand that I may have to work on cooking ranges and live kitchen. This involves risk of working with kitchen equipments & fire. I shall be solely responsible for my well being and have no claims for University or IHTM or personnel involved in the programme in case of any incident or injury/ what so ever. I shall get myself insured of my own for the same.

Signature

S.NO.....

Seat No.....

CHEF OF ROHTAK

***“A Culinary Activity from 25-27 April 2013@ IHTM MDU
Rohtak”***

Registration Form: Contd

PLEASE SHARE YOUR VIEWS BRIEFLY ON (IN ABOUT 300 WORD EACH):

Which Function/Section of Cooking Excites you & Why?

What are your strengths in Kitchen? And how would you describe yourself as a person and as chef?

What are the some of the Professional & Personal Goals you would like to achieve in next 3-5 years of your life?

Your Name & Signature