

One Day Workshop on
“International Food – The Cuisine of China”



Tuesday, 28th of February, 2012
10.00 AM Onwards

Celebrating 5th Foundation Year of IHTM.

Organised By:

Institute of Hotel & Tourism Management
Maharshi Dayanand University – Rohtak
Haryana

E-Mail: ihtm.mdurohtak@gmail.com

Website: <http://www.mdurohtak.ac.in>

Ph: 01262 393370/71/90

Workshop on International Food – The Cuisine of China

(Tuesday, 28th of February, 2012)

FOR WHOM :

This programme is primarily targeted at budding hospitality professionals, young chefs, and researchers either doing or planning to do academic assignment in Food Production / Hospitality Management / Travel & Tourism / Culinary Research in the area of Food Production Management. The workshop will be also very useful for those teachers offering courses in cooking methods or culinary management & research, who would like to introduce the Cuisine of China to their students. Also it may of benefit to all those having interest in Chinese Food.

OBJECTIVE :

Chinese Food is popular across the Globe and has become a significant feature of Food in India including Street Food. This workshop will to not only promote the culinary skills but also focus on authentic Chinese Food with emphasis on Hygiene Practices. Chefs have the responsibility to lead the way when it comes to the use of ingredients in a sensible and responsible manner. Through this workshop the budding chefs of IHTM, and most importantly, the local participants would be encouraged from our society, to learn about Chinese Food.

COVERAGE :

The workshop will cover the following topics.

China – The People & Food
Regions of China
Popular Ingredients & Their Application
Hands on Practical Cooking

PEDAGOGY :

The workshop will be skill oriented and would emphasize on International Food of China Supplemented with Live Cooking. PowerPoint Presentations and Culinary exercises will be used to supplement learning. The workshop shall be covered by the Chef's from industry supplemented by in-house resource persons. The aim of workshop is to give a call to budding chefs, gastronomic tourists and local communities to responsibly enjoy and manage culinary services so that it is preserved for future generations.

PROGRAMME FACILITATOR : [Dr. Ashish Dahiya](#) & [Dr. Sandeep Malik](#)

FEE: One Day Workshop with Meals : Rs 200/- (Only for outside participants) (For In house Participants of IHTM MDU the Workshop is free as The Workshop is granted Minor Research Grant in Aid by Dr. Radha Krishnan Foundation Fund). Certificates will be given to all the participants.

CANCELLATION POLICY: In the event of cancellation of nomination, full refund of the program fee will be made, if request is received in writing at least 10 days before commencement of the program.

Organising Committee

Patron

Prof. R. P.Hooda

Vice-Chancellor, M.D University Rohtak – Haryana

Advisor

Prof. Rajbir Singh

Dean Student Welfare, MD University Rohtak

Convener

Prof. Daleep Singh

Director - Institute of Hotel & Tourism Management, MD University Rohtak

Organising Secretary

Dr. Ashish Dahiya

Associate Professor - Institute of Hotel & Tourism Management, MD University Rohtak

Joint Organising Secretary

Dr. Sandeep Malik

Assistant Professor - Institute of Hotel & Tourism Management, MD University Rohtak

Members

Dr. Ranbir Singh, Dr. Sanjeev Kumar, Dr. Goldi Puri, Dr. Amit Kumar, Mr. Manoj Kumar, Mrs Gunjan, Mrs Jyoti, Mr. Anoop Kumar, Ms Shilpi, Mr. Sumegh, Ms. Shelley

S.NO.....

Seat No.....

One Day Workshop on
“International Food – The Cuisine of China”
Feb 28, 2012
Registration Form:

Name.....

Designation.....

Institute/Company.....

Address for correspondence.....

City..... State

Country.....

Phone (Office)..... Mobile.....

E-Mail.....

Date.....Signature.....

Sign & Stamp of HOD (for student’s recommendation)

Note: Send your registration to:

Director - Institute of Hotel & Tourism Management, M D University
Rohtak. (ihtm.mdurohtak@gmail.com)

(There are limited seats for the workshop and registration would be on first come first serve basis. The Registration form should be forwarded by HOD of concerned department in case of students) Please confirm your seat at the time of registration itself.

Acknowledgement:

S.No

Thank you for registering in Workshop: International Food – The Cuisine of China” on Feb 27, 2012. The certificate would be issued against the acknowledgement receipt. Your seat no in Conference Hall is.....

In case of non arrival in conference hall before 15 minutes of commencement of programme (10.00 AM) seat would be allotted to next candidate in queue.

Thank You

One Day Workshop on “International Food – The Cuisine of China”

Conference/ Seminar/ Workshop Feedback Form

Your feedback about this year’s Workshop will help us make improvements for the future. Please take the time to complete this form put it in the feedback box at the registration desk.

Your details (optional)

Your name: _____

Your company: _____

Your Registration No/ Seat No-----

Over All	Very Good	Good	Fair
• How would you rate the entire workshop?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• How was the information provided to you in advance of the workshop?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• How did you find the registration process when you arrived at the workshop?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• The sessions of the workshop were	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• The facilities in the workshop venue	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Would you recommend this workshop to your colleagues? Yes No			
• What topics should be added or discussed in more detail at future workshop ? (Please list)			
.....			
• What topics should be removed or discussed in less detail at future workshop?			
• Would you like IHTM to organise such workshops in near future?			
• Any Other Suggestion (If Any)			

Signature & Contact No (*Optional*)