

**Institute of Hotel & Tourism Management  
M.D University - Rohtak, Haryana - India**

**Organises**

**INTERNATIONAL SEMINAR**

**On**

**‘Indian Cuisine & Culinary Skills:  
Savoury Assimilation of  
Diversities’**

**Monday, 11<sup>th</sup> of December, 2017**



**Venue:**

**Conference Hall**

**Institute of Hotel & Tourism Management,  
M. D University Rohtak, Haryana India 124001**

**Website: [www.mdurohtak.ac.in](http://www.mdurohtak.ac.in)**

**Ph: +91 1262 3933 70/ 71/ 72**

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**INSTITUTE OF HOTEL & TOURISM MANAGEMENT**

*International Seminar on “Indian Cuisine & Culinary Skills: Savoury Assimilation  
of Diversities’ on December 11, 2017*

# MAHARSHI DAYANAND UNIVERSITY, ROHTAK

(NAAC Accredited 'A' Grade State University)

## International Seminar on 'Indian Cuisine & Culinary Skills: Savoury Assimilation of Diversities'

Monday, 11<sup>th</sup> of December, 2017

Time: 09.00 AM Venue: IHTM Conference Hall, M. D. University, Rohtak

### Chief Patron

Prof. B. K. Punia  
Vice-Chancellor

### Conference Convener

Prof. Ashish Dahiya

### Organizing Secretary

Dr. Sandeep Malik

### Jt. Organizing Secretary

Dr. Sanjeev Kumar

### Organizing Committee

Dr. Ranbir Singh

Dr. Goldi Puri

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Ms. Shelley

Mr. Adhip

Mr. Gaurav Tyagi

Mr. Vivek Balyan

### Support Team

Research Scholars

Admin Staff

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Dear Sir/Madam,

It is a matter of great pleasure for us to inform you that the Institute of Hotel & Tourism Management, Maharshi Dayanand University, Rohtak is going to organize a One Day International Seminar on '**Indian Cuisine & Culinary Skills: Savoury Assimilation of Diversities**' on Monday, December 11, 2017.

The subthemes of the conference include the following:

- Indian cuisine, food, identity and ethnicity
- Indian food history & culture
- History of Indian food/spices
- Representation of Indian food in literature, cinema, folk songs and other expressive traditions
- Indian food writings
- Food and society
- Indian culinary skills
- Cuisine of Haryana - Food, Dishes, History & food

Eminent Experts have been invited as the Key Speakers in the International Seminar on the above sub-themes. The Seminar will commence at 09.00 am on 11<sup>th</sup> December 2017. Please circulate this amongst your peers. Kindly send your Registration Form through email at [culinaryseminarihtm2017@gmail.com](mailto:culinaryseminarihtm2017@gmail.com) and submit papers/ posters as per schedule provided. First-cum-first registration shall be highly appreciated due to limited slots.

With regards,

*Prof. Ashish Dahiya*

Mobile Contacts: Dr. Sandeep Malik 9416350585, Dr. Sanjeev 9812544449

E-mail: [culinaryseminarihtm2017@gmail.com](mailto:culinaryseminarihtm2017@gmail.com) Website: [www.mdurohtak.ac.in](http://www.mdurohtak.ac.in)

## Overview:

Preparing food and sharing it with friends and family has long been an important aspect of eating. However, this practice is increasingly becoming an individual act. People also connect to their cultural or ethnic groups through similar food patterns. Immigrants often use food as a means of retaining their cultural identity. People from different cultural backgrounds eat different foods. The ingredients, methods of preparation, preservation techniques, and types of food eaten at different meals vary among cultures. The area in which families live and where their ancestors originated influence food likes and dislikes. These food preferences result in patterns of food choices within a cultural or regional group. Regional food habits do exist, but they also change over time. As people immigrate, food practices and preferences are imported and exported. Throughout most of history, bonds and shared cultures have been created when meals are prepared and shared. We need to bring the importance of community back into food, since it seems to be missing now days. Our heritage is often passed down and intimately bound up in the food we eat. Some food traditions and practices are also due to religious beliefs.

This important linkage of food and culture has come very far from its beginning in pre-historic period. However, there are still lots of issues to discuss and debate. For that reason, this seminar aims at addressing the above critical issues by providing a platform for academicians, researchers and professionals who share similar interest to present their research findings.

The sub themes for the seminar may include (however not limited to):

- Indian cuisine, food, identity and ethnicity
- Indian food history & culture
- History of Indian food/spices
- Representation of Indian food in literature, cinema, folk songs and other expressive traditions
- Indian food writings
- Food and society
- Indian culinary skills
- Cuisine of Haryana - Food, Dishes, History & food

## **Organising Committee**

### **Patron**

Prof. B. K. Punia  
Vice-Chancellor, M. D. University, Rohtak

### **Convener**

Prof. Ashish Dahiya

### **Organising Secretary**

Dr. Sandeep Malik

### **Joint Organising Secretary**

Dr. Sanjeev Kumar

### **Housekeeping and Decoration**

Ms. Shelley

### **Reception & Registration**

Dr. Sanjeev Kumar & Mr. Gaurav Tyagi

### **Press & Media**

Dr. Anoop Kumar & Ms. Shelley

### **Travel & Transport**

Dr. Sanjeev Kumar & Dr. Anoop Kumar

### **Purchase Committee**

Dr. Sandeep Malik, Mr. Manoj & Mr. Sumegh

### **Hospitality Committee**

Mr Manoj, Mr. Sumegh & Mr. Vivek Balyan

### **Attendance, Discipline & Computer**

Dr. Ranbir Singh, Dr. Goldi Puri & Mr. Adhip

## **List of Tentative Speakers:**

- **Dr. Colleen Taylor Sen** - Culinary Author, Food Writer & Free Lancer, Canada, USA & India
- **Chef. Manjit S. Gill** - Corporate Chef - ITC Welcomgroup of Hotels, India
- **Prot. Syed Inayat Ali Jaidi** - Former Chairperson, Dept. of Tourism, Hotel, Hospitality & Heritage Studies, Jamia Millia Islamia, Delhi
- **Mohd. Shahid Hasnain** – Principal, Institute of Hotel Management, Rohtak
- **Prof. Mohinder Chand** – Chairperson, Dept. of Tourism & Hotel Management, Kurukshetra University
- **Prof. Y.G Tharakan** – Dean, School of Hospitality, G.D. Goenka University, Gurugram.

Technical Session – I (Board Room): Dr Sandeep Malik (14.00-17.00 Hrs)

Technical Session – II (Smart Room): Dr Ranbir Singh (14.00-17.00 Hrs)

### **Call for Papers/ Posters:**

Original full articles, research papers, case studies and posters that highlight the issues related to the theme in different aspects from academicians, practitioners and policy makers are invited for the seminar latest by **Dec 5, 2017**.

### **Guidelines for Submission of Abstracts and Full Papers/Posters for the seminar**

The authors must adhere to the patterns of style and format being described below:

- The research paper along with an abstract not exceeding 200 words should be typed in double space, only on one side of the paper in the format of 12 point text single font-Times New Roman and preferably in M.S. Word package in English or Hindi. Two hard copies may be submitted to the Chief Editor, along with one soft copy.
- For empirical papers, the pattern would include a sequence of writing the Title, Name(s) of the Authors, Abstract & Key Words. Introduction (brief but highlighting the major variables along with relevance of the study), Objectives/Problem, Hypotheses, Methods and Procedures (including design & sample), Results and Discussion & References. Tables and Graphs should be given on separate pages clearly indicating where these are to be placed in the text.
- The theoretical papers must be clear and relevant in the introduction or the subject with a major focus on the principal theme, based on fresh theoretical insights which should be analytical, logical & relevant. It should not be plagiaristic.
- All papers must accompany a statement by the contributor that the data/paper has not been wholly or partially published or sent for review to any other journal.
- Author(s) name(s), designation(s)/affiliation(s) and postal address along with e-mail address should be given as footnote on the first page.
- Each reference cited in the text must appear in the list of references & vice-versa. The pattern of references would be as follows:
  - For published paper: The name(s) of the author(s), year, the name of the article & Journal, volume number & pages. e.g.
    - Shliefer, A. & Robert, W. W. (1997). A Survey of Corporate Governance. Journal of Finance, 2, 737-783.
  - For Books: The name(s) of the author, year, title of the book, place of publication and company, e.g.
    - Hart, O, (1995). Firms Contracts and Financial Structure, New York: Oxford University Press.
  - For edited Books: Author(s) of the article, year, title of the article, name(s) of the editor(s), title of the Book, page numbers, place of Publications Company, e.g.
    - Diener, E. & Larsen, R. (1993). The Experience of Emotional Well being. In M. Lewis & J. M. Haviland (Eds.), Handbook of Emotions (pp. 405-415). New York: Guilford.

- All references should be listed first alphabetically and then chronologically for each author.
- All research papers/articles would be sent for a blind review by the experts in the related subjects. The revisions suggested by the reviewers, if any, would be sent to the authors for necessary modification. Rejected papers may not be sent back to the authors.
- A copy of the Journal in which paper/review has been published would be sent free of cost to each contributor.
- Copyright of the papers published vests in Journal of People & Society of Haryana.

**Guidelines for Posters:**

- A poster may be with a size of 24”x48”) on say for example (a dish) may have following format:
  - Title (Name of Dish), Authors & Affiliation (only one of the author presents the poster he is called the presenting author)
  - Introduction about the preparation (History, when served etc)
  - Ingredients
  - Nutritional value of dish in calories (Optional)
  - Cooking Methodology
  - Results (Taste, texture and aroma etc)
  - When & How is it served
  - Precautions
- Selected research papers/articles/posters may be published in the Journal of People & Society of Haryana (Special on Food) (ISSN: 2248-9029)- A Biannual referred journal of Maharshi Dayanand University, Rohtak.
- All communication should be made at [culinaryseminarihtm2017@gmail.com](mailto:culinaryseminarihtm2017@gmail.com)
- Authors are requested to provide complete details about their affiliation, email address and contact information.

**Important Dates:**

- Last Date of submission of Abstract: Dec 01, 2017.
- Intimation of acceptance of paper/article/poster: Dec 02, 2017
- Last Date of submission of Full Paper/Article/Poster: Dec 05, 2017.

S. No.....

**INTERNATIONAL SEMINAR**  
**On**  
**‘Indian Cuisine & Culinary Skills:**  
**Savoury Assimilation of Diversities**  
**(December 11, 2017)**

**Registration Form**

(Registration Fee: INR 500/- per registered person)

Name.....

Designation.....

Institute/Company.....

Address for correspondence.....

City..... State .....

Country.....

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

E-Mail.....

I hereby confirm my participation to the International Seminar

Would you like to contribute and present the paper/poster?      **Yes/No**

If yes, please provide title of the paper/poster .....

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*(The presentation certificate shall be issued only on receipt of hard copy of the  
paper/poster at the time of Registration.)*

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

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**Acknowledgement:**

S. No.....

*Thank you for registering in International Seminar on “Indian Cuisine & Culinary Skills: Savoury Assimilation of Diversities’ on December 11, 2017. The certificate would be issued against the acknowledgement receipt.*