

Conference Report

होटल एवं पर्यटन प्रबंधन संस्थान
INSTITUTE OF HOTEL & TOURISM MANAGEMENT
 महर्षि दयानंद विश्वविद्यालय - रोहतक
MD UNIVERSITY – ROHTAK

Seminar / Conference Report

*National Seminar 'Culinary Services & Hospitality' held at Institute of Hotel & Tourism Management, M D
 University – Rohtak
 on October 20, 2011*



On the occasion of International Chef's Day, Institute of Hotel & Tourism Management Maharshi Dayanand University, Rohtak Organized one day National Seminar on 'Culinary Services & Hospitality'. Professor Daleep Singh – Dean of Colleges – MD University Rohtak welcomed the Resource Persons, & Delegates from different parts of country. Each year, on the 20th of October, members of the World Association of Chefs Societies (WACS) celebrate International Chefs Day. On this day, chefs around the world celebrate their profession and take the opportunity to not only promote the culinary profession but also goodwill and friendship amongst each other, as well as taking the time to help people, informed Prof. Daleep Singh. Dr. Ashish Dahiya – Organising secretary of the Seminar highlighted the significance of the day citing it is also a day on which to assist the young chefs but, most importantly, the day when we recognize the very important role that chefs play in our societies, for we have a great responsibility not only to feed, but also to give nourishment.

Chefs have the responsibility to lead the way when it comes to the use of ingredients in a sensible and responsible manner. Since the International Chef's Day inauguration in 2004 by WACS, many events have taken place around the world to benefit charitable organizations and disadvantaged communities; this has highlighted that chefs are caring people and has worked to improve their image added Dr Ashish Dahiya. This year, WACS made the decision to focus our attention for International Chefs Day to raise awareness on Sustainable Cuisine. Further Dr Ashish Dahiya delivered a presentation of Indigenous Food. The guest of honour Mrs. Mukta Sahai – from Indian Tourism Development Corporation ITDC The Ashok Group of Hotels focused on Gap between the Institutes & Industry and highlighted the challenges before budding chef's to be industry ready. Ex. Executive Officer National Council of Hotel Management, Ministry of Tourism Govt. of India & Former Principal IHM Lajpat nagar Delhi, Mr Ashok Agrawal shared the International Perspective and current trends of requirement to aspiring chef's on the day. In his talk he also elaborated on his international exposure and focused on strengthening & promotion of Indian Food. Chef Sanjeev Jaiswal – Guest of Honour of the day and Chef de Cuisine from Hyatt Regency New Delhi highlighted on indigenous food and sustainable culinary practices. In his address Chef Sanjeev focused on contemporary food Trends, Culinary Challenges in Mass catering and sharpening your skills for trade. The current trends on Innovative use of colour & texture, usage of ingredients and reduction of waste were also addressed by Chef Sanjeev. Dr. Alok Kumar in Open House Session focused

on HACCP Practices in reference to Indian Scenario. Dr. Sandeep Malik conveyed vote of thanks, about 250 participants witnessed the event. The delegates really enjoyed the seminar. We shall further have such seminar in near future informed Prof Daleep Singh, Director IHTM.

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