



One-Day National Seminar

On

"Millet O Millet: Cultivating Culinary Excellence for Socio-Economic Change & Inclusivity"

(Shree Anna, Swastha Tann, Prafullit Mann)

(Monday, October 09- 2023)

Organized by

Institute of Hotel & Tourism Management (IHTM)

&

Centre for Disability Studies

under the aegis of

**Chaudhry Ranbir Singh Institute of Social & Economic
Change**

Maharshi Dayanand University (MDU) – Rohtak

(A State University established under Haryana Act No. XXV of 1975)

('A+' Grade University Accredited by NAAC)



Maharshi Dayanand University (MDU):

Maharshi Dayanand University, Rohtak, established in 1976 as a residential University with the objective of promoting inter-disciplinary higher education and research with special emphasis on studies of environmental, ecological and life sciences, is making rapid progress to emerge as a leading educational institution of the nation. Now it is a teaching-cum-affiliating university with a formidable track record in academics, research, literacy and cultural activities, and sports. Currently, there are various Post-Graduate Departments and 10 Faculties in the University. Territorial jurisdiction of the University extends to districts of Southern Haryana. The overall progress made by the University in all fields resulted in the University receiving the 'A+' grade from NAAC in March 2019. Our NIRF Ranking is 76 in University Category (2020), with its 622 Acres spread campus, offering 236+ programmes, MDU provides excellent infrastructural facilities and necessary student support services and benefits two lakh plus students. Beautiful landscaping is a hallmark of the varsity. The University has entered into national and international level strategic tie-ups with academic and research organizations for joint academic and research programmes. Recently, University has signed MoU with National Skill Development Corporation to facilitate skill development of University students. We are all set to emerge as a pioneer University with overall excellence and global outlook and deep commitment towards social and community causes in times to come.

To know more about the university please visit: www.mdu.ac.in

Chaudhry Ranbir Singh Institute of Social & Economic Change

Chaudhry Ranbir Singh Institute of Social and Economic Change is a constituent establishment of the Maharshi Dayanand University, Rohtak. It is an independent advanced research centre to carry out basic, grass-root level research on the socio-economic issues specific to the State of Haryana and also those confronting the country as a whole. In the process of undertaking its defined research activities, aims at providing useful inputs for policy formulations and their execution, besides acting as a nucleus of training programmes for Government, Non- Government, NGO officials and other manpower. The Institute carry out quality research and evaluation studies, including field based research studies, on priority themes such as education, health, gender, adolescents, child labour, declining in sex ratio, aging and old age problems, women's empowerment, poverty issues, problems of dalits, social exclusion, environment and rural development, life, work and philosophy of social thinkers, reformers, and educationists, including those in whose names research chairs have been instituted by the University. Institute also evaluates the working and performance of centrally-sponsored schemes, particularly in respect of the benefits of these schemes percolating to targeted groups/sections of the society.

Institute identifies the training needs of the lower and the middle level personnel working at the district-level Panchayati Raj Institutions and those working in the various other development departments of the State. The institute designs need-based training modules for them, and execute the same strictly as per user requirements. It is proposed to impart Certificate / diploma / degree courses on issues related to socio-economic change and human development. Institute serves as an effective forum for interaction among eminent scholars drawn as visiting faculty and/ or as scholars-in-residence and adjunct faculties programmes for carrying out specific-purpose project-based research and to deliver lectures, conduct research, and promote extension activities. It organizes and holds seminars and symposia, conferences, workshops, and extension lectures in areas of larger social, cultural and economic concerns with a view to generate ideas for bringing about desirable social change compatible with fast changing socio-economic scenario at both local as well as national levels.

Institute of Hotel & Tourism Management (IHTM):

Institute of Hotel & Tourism Management (IHTM) is an integral part of M.D. University Rohtak. IHTM is an AICTE approved Institute and proudly stands in the listing of schools of World Directory of Tourism Education (World Tourism Directory). The Institute formally came into existence on 20th February 2007 in Faculty of Management Sciences, M. D. University, Rohtak. The young & multi-disciplinary faculty of the Institute is dedicated to transform it into learning centre par excellence at the national as well as at international level. The Institute has quality infrastructure and latest learning resources supplemented by electronic equipment and a rich library. This all provides a fertile ground for teaching- learning environment and the students at the national level strives to seek admission in this institute as their first choice. The Institute is recipient of a prestigious grant of Rs. 2 crores under Central Financial Assistance Scheme from Ministry of Tourism, Govt. of India. IHTM is a perfect place to learn, work, play, relax to live and grow to the full potential to herald the future today. Visit the institute online at: <https://www.mdu.ac.in/Department/DepartmentHome.aspx?Dept=39>

Centre for Disability Studies:

The Centre for Disability Studies, Maharshi Dayanand University, Rohtak feels immense proud being the First State University of the Country which started two RCI (Rehabilitation Council of India) approved Diploma courses i.e. Diploma in Teaching of Indian Sign Language (DTISL-Only for deaf candidates) and Diploma in Indian Sign Language Interpretation (DISLI- Only for Hearing candidates) with an intake of 30 each in year 2022.

Sign Language Interpreting is a professional field with an excellent career and growth opportunities. On 29th July 2022, Hon'ble Prime Minister, Shri Narendra Modi announced the introduction of Indian Sign Language (ISL) as a language subject, which has also given an additional boost to the careers in sign languages in India.

The centre intends to become a landmark institution for inclusive education in general and for deaf community in particular by imparting excellent education.

"Millet O Millet: Cultivating Culinary Excellence for Socio-Economic Change & Inclusivity"

(Shree Anna, Swastha Tann, Prafullit Mann)

(Monday, October 09- 2023; 10.00 AM Onwards)

Introduction:

In an era where gastronomy transcends mere sustenance and has evolved into a powerful catalyst for social and economic change, we are organising **One Day National Seminar on "Millet O Millet: Cultivating Culinary Excellence for Socio-Economic Change & Inclusivity" (Shree Anna, Swastha Tann, Prafullit Mann) on Monday 09 Oct, 2023**. This seminar seeks to explore the multifaceted dimensions of culinary excellence, firmly believing that the kitchen is not just a place for the creation of delectable dishes; it is also a platform for fostering positive societal impacts and economic growth with Millets.

The Significance of Millets:

Spearheaded by the Prime Minister, the Government of India sponsored the proposal for the International Year of Millets (IYM) 2023, which was accepted by the United Nations General Assembly (UNGA). This declaration has been instrumental in positioning India at the forefront of celebrating the IYM. Millets, among the first crops domesticated in India with historical evidence of consumption during the Indus Valley Civilization, are now grown in more than 130 countries. Millets serve as traditional food for over half a billion people across Asia and Africa. In India, millets are a kharif crop, requiring less water and agricultural inputs than other staples. They possess the potential to generate livelihoods, increase farmers' income, and ensure global food and nutritional security.

Millets are nutrient-dense and offer several health benefits. They are rich in essential nutrients like magnesium, phosphorus, and calcium, as well as antioxidants that aid in disease prevention. With a low glycemic index, millets are suitable for people with diabetes and are an excellent source of dietary fiber, promoting healthy digestion. Recognizing the enormous potential of millets, aligned with several UN Sustainable Development Goals (SDGs), the Government of India (GoI) has prioritized them.

Millets were rebranded as “Nutri Cereals” in April 2018, and the year 2018 was declared as the National Year of Millets to promote and generate demand. The global millets market is projected to register a CAGR of 4.5% during the forecast period between 2021-2026.

Given this backdrop, it is imperative to create awareness about the significance of millets and their role in promoting a healthy lifestyle. To achieve this, we shall have the esteemed Chef Dr. Manjit Singh Gill, President of the Indian Federation of Culinary Association (IFCA), as our distinguished guest. Chef Gill's presence will bring a wealth of knowledge and experience to the seminar, ensuring that it will be a day of insightful discussions, interactive sessions, and culinary inspiration. In addition to Chef Gill, we shall have 6-7 Chefs from leading hotels in Delhi – NCR and the Principal of IHM Pusa, New Delhi.

Thematic Areas:

- **Culinary Education and Mentorship:**

This track shall focus on the role of culinary education institutions in shaping the future of young chefs, emphasizing mentorship programs and practical training opportunities.

- **Millets: The Culinary Superstars:**

Delve into the nutritional benefits and culinary versatility of millets, showcasing how they can be integrated into modern culinary practices for healthier and more sustainable dining.

- **Farm-to-Table Sustainability:**

Explore the importance of sourcing fresh, local, and seasonal ingredients in culinary practices, highlighting how it contributes to sustainability and supports local economies.

- **Social and Economic Impact of Culinary Excellence:**

This track shall discuss how culinary excellence can drive social change, create job opportunities, and contribute to economic development, particularly in rural areas.

- **Innovation in Culinary Arts:**

Explore the innovative techniques, trends, and technologies that are shaping the culinary industry, and how young chefs can be at the forefront of these advancements.

- **Inclusivity & Culinary:**

Explore how culinary can be open for inclusivity, creating avenues for Differently Abled, Speech and Hearing Impaired and people from diverse groups to offer them avenues and empower them with skills and dignity.

- **Culinary Entrepreneurship:**

Focus on empowering young chefs to become culinary entrepreneurs, discussing business skills, marketing strategies, and opportunities for culinary startups in the context of millets and seasonal delights.

These thematic tracks will provide diverse perspectives and insights into the overarching theme of the seminar, offering participants a comprehensive understanding of the role culinary excellence plays in social and economic transformation, with a specific emphasis on millets and seasonal ingredients.

October 9th, 2023, we embark on a culinary journey to explore how the culinary world can be a force for positive change. We aim to empower young chefs to become the leaders of tomorrow through inclusion and the cultivation of culinary excellence. With this seminar, we endeavor to create a future where our passion for food serves as a driver for both social and economic transformation with inclusivity.

Live Workshop: There shall be a live workshop on Millet Foods in the post-lunch session.

Target Audience:

Students of IHTM, Centre for Disability Studies, Students of Food of India/ Multidisciplinary/ Elective Paper in CBCS of MDU & Food Enthusiasts.

ORGANISING COMMITTEE

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INDUSTRY / ASSOCIATION PATRONAGE



WORLD CHEF'S DAY 2023