



Invitation

Maharshi Dayanand University Rohtak

You are cordially invited to

Rang Vyanjan

March 20-21, 2024 Time: 9:00 A.M. onwards
Venue: Tagore Auditorium, M.D. University Rohtak



Convenor (Rang Mahotsav):
Prof. Randeep S. Rana
Dean Students' Welfare, MDU

Convenor (Rang Vyanjan):
Prof. Ashish Dahiya
Director, IHTM, MDU

Dr. Jagbir Rathee
Director Youth Welfare, MDU

Organisers: Department of Students' Welfare & Institute of Hotel & Tourism Management



March 6-22, 2024

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Cordial Invitation

To

The Heads/Directors of University Teaching Departments & Principals of Affiliated Colleges, M.D University Rohtak, Haryana

Sir/Madam,

Namaskar,

We are delighted to extend to you an invitation to the Rang Vyanjan Utsav, a celebration of culinary diversity as part of the Rang Mahotsav 2024 at M.D. University Rohtak. This two-day extravaganza promises to be a feast for the senses, featuring workshops, competitions, and festivities that showcase the rich tapestry of Indian cuisine.

Rang Vyanjan Utsav Highlights:

Venue: Open space in front of Tagore Auditorium, M.D. University Rohtak

Organisers : Department of Students' Welfare & Institute of Hotel & Tourism Management

Day 1: March 20, 2024

Seven dedicated parallel workshops will immerse participants in the flavors of regional cuisines from across India. Explore the culinary heritage of Punjab, Bengal, Rajasthan, Northeast India, Madhya Pradesh, and more, guided by expert chefs and scholars. The seven dedicated parallel workshops focusing on different regional cuisines, includes:

- Pind Da Swaad : Flavors of the Punjab
- Shuddho Sattvik Bangla Bhoj - Pure Vegetarian Bengali Feast
- Rasoi Rajwada: A Vegetarian Voyage through Rajasthan
- Veg Naga Nirvana: Exploring Plant-Based Delicacies of the North East India
- Malwa Masala: Exploring Vegetarian Delicacies of Madhya Pradesh
- Bake Bazaar: Vegetarian Delights from the Indian Oven
- Sattvik Shakti: Ayurveda-Inspired Millet Magic



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Day 2: March 21, 2024

The Rang Vyanjan Folk Festival will host the Folk Food Competition, where students can showcase their culinary skills by preparing complete meals representative of specific Indian regions or communities. This competition offers a platform to celebrate traditional cuisines and innovative cooking techniques.

Theme: Indian folk cuisines

Eligibility: Open to all UTD & affiliated college students

Prizes: Exciting cash prizes and appreciation tokens

We invite you to share this information with your faculty members and students, encouraging participation in this celebration of Indian culinary heritage.

Together, let us make Rang Vyanjan Utsav 2024 a resounding success!

Culinary regards,

Team Rang Vyanjan

Department of Students Welfare &

Institute of Hotel & Tourism Management

RSVP:

Prof. Randeep Rana (DSW), Prof. Ashish Dahiya (Director IHTM), Prof. Sandeep Malik





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Rang Vyanjan

Rang Vyanjan, an integral part of the Rang Mahotsav 2024, stands as a vibrant celebration of India's culinary diversity, with food remaining at the heart of the festivities. In its essence, Rang Vyanjan endeavors to showcase the kaleidoscope of flavors found across the country, highlighting seven distinct cuisines that span from the traditional to the contemporary.

Embracing the ethos of vegetarianism, Rang Vyanjan meticulously curates a journey through the culinary landscapes of Punjab, Rajasthan, Madhya Pradesh, Nagaland, and beyond. From the ancient wisdom of Ayurveda to the innovative dishes of modern India, this event offers a panoramic view of India's gastronomic heritage.

Through a series of competitive events, workshops, and interactive activities, participants and attendees are invited to immerse themselves in the world of Indian cuisine. From the rustic charm of millets to the indulgent sweetness of Indian desserts, Rang Vyanjan promises an experiential exploration of taste, tradition, and creativity.

Rang Vyanjan is not only a platform for gastronomic delight but also a testament to India's cultural richness and culinary ingenuity. It serves as a reminder of the profound connection between food, community, and celebration, inviting all to partake in the joyous feast of flavors that define the Indian culinary landscape.

Day-1 (Wednesday, 20 March 2024)

(Parallel Workshops in Open Space of Tagore Auditorium)

Sr. No.	Workshop	Coordinator & Resource Person
1.	"Pind Da Swaad": "Flavors of the Punjab" This workshop captures the essence of authentic Punjabi vegetarian cuisine, reminiscent of the hearty, flavorful meals prepared in the rural heartlands of Punjab.	Dr. Goldi Puri & Chef Reetika Gill (Gurugram) One Research Scholar & Six Students (IHTM)
2.	"Shuddho Sattvik Bangla Bhoj" - Pure Vegetarian Bengali Feast- This workshop focuses on Gujarati vegetarian cuisine; it shall reflect the rich tradition, unique flavors, and culinary artistry of Bengal.	Dr. Sumegh & Chef. Vikas Singh (Greater Noida) One Research Scholar & Six Students (IHTM)



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Sr. No.	Workshop	Coordinator & Resource Person
3.	<p>"Rasoi Rajwada: A Vegetarian Voyage through Rajasthan"</p> <p>Embark on a culinary journey with "Rasoi Rajwada," where the vibrant flavors of Rajasthan come alive in our vegetarian workshop. Discover the secrets of Rajasthani cuisine, from the royal kitchens to your plate, in an experience that's as enriching as it is delicious.</p>	Dr. Sanjeev Kumar & Chef Saurabh (Jaipur) One Research Scholar & Six Students (IHTM)
4.	<p>"Veg Naga Nirvana: Exploring Plant-Based Delicacies of the North East India"</p> <p>Dive into the heart of Northeast India with our "Green Trails of Nagaland" workshop, where we unravel the secrets of Naga vegetarian cuisine, blending traditional flavors with plant-based ingredients. Join us on this culinary journey to explore an array of exotic dishes that celebrate the vibrant and diverse culture of Nagaland, all from the comfort of your kitchen.</p>	Dr. Manoj Kumar & Chef Karen Yepthomi (Gurugram) One Research Scholar & Six Students (IHTM)
5.	<p>"Malwa Masala: Exploring Vegetarian Delicacies of Madhya Pradesh"</p> <p>Embark on a gastronomic journey through the heartland of India - Madhya Manpasan : where we delve into the rich tapestry of vegetarian delights from Madhya Pradesh discover the flavors that define the culinary heritage of this diverse state, all from the comfort of your own kitchen.</p>	Dr. Gaurav Tyagi & Chef Pankaj Singh One Research Scholar & Six Students (IHTM)
6.	<p>"Bake Bazaar: Vegetarian Delights from the Indian Oven"</p> <p>Step into the aromatic world of "Bake Bazaar: Vegetarian Delights from the Indian Oven," where traditional baking meets vegetarian innovation. Learn how to bake a variety of Indian-inspired treats that will tantalize your taste buds and add a touch of India's rich culinary heritage to your baking repertoire.</p>	Dr. Jyoti & Chef Chef. Ambika Johar (Noida) One Research Scholar & Six Students (IHTM)



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Sr. No.	Workshop	Coordinator & Resource Person
7.	<p>"Sattvik Shakti: Ayurveda-Inspired Millet Magic" Embark on a holistic culinary adventure with "Sattvik Shakti: Ayurveda-Inspired Millet Magic," where ancient wisdom meets modern cooking. Uncover the secrets of integrating nutritious millets into your diet through Ayurvedic principles, crafting dishes that nourish the body, mind, and soul. Join us to transform your cooking into a healing art with every grain of millet.</p>	<p>Dr. Pratima Ranga (Centre for Disability Studies) Chef Sahajan (Delhi) One Research Scholar & Six Students (Centre for Disability Studies, who have completed Value Added Course on Great Indian Cuisine)</p>





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Day-2 (Thursday, 21 March 2024)

(Parallel Stalls in Open Space of Tagore Auditorium)

(Open to Students of UTD and Colleges) **Last date to apply 18 March 2024.**

Rang Vyanjan Folk Food Competition is an unparalleled opportunity to showcase skills, creativity, innovativeness, and passion for cooking.

Introduction

Rang Vyanjan, as a premier culinary festival, aims to celebrate the rich tapestry of Indian cuisine by diving deep into the heart of its folk traditions. The Folk Food Competition is a cornerstone event designed to encourage UTD & College students to explore and exhibit the depth of regional Indian cuisines by preparing a complete meal that includes Starters, a Main course (Thali), and Sweet items. This competition is a tribute to the diverse culinary heritage of India, offering participants a platform to showcase their cooking prowess while promoting traditional eating habits.

Objective:

To engage, educate, and excite college students about the traditional cuisines of India by facilitating a competitive environment where they can prepare and present a complete meal representative of a specific Indian region or community.

Competition Format

Eligibility: Open to all UTD & affiliated college students with a passion for cooking. Participants can enter as individuals or teams (maximum of 4 members). Support: The team may have one - two helpers/ assistant for their preparations, however, this does not permit engaging professionals from commercial operations.

Meal Composition: Each entry must consist of a Starter, a Main Course (comprising a Thali with a minimum of 5 items), and a Sweet Dish.

Theme Selection: The theme will revolve around Indian folk cuisines.

Guidelines

Judgment Criterion:

1. Authenticity and Innovation: Participants are encouraged to prepare Indian food that reflects authentic regional flavors, Taste & Flavour Complexity and cooking techniques. However, innovation in presentation and a creative twist on traditional recipes will be appreciated, as long as the essence of the original dish is preserved.



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2. Use of Ingredients, Cooking Techniques and Preparation: All dishes must be prepared using ingredients that are commonly found in Indian food. The use of fresh, locally sourced ingredients is highly encouraged. Participants should be ready to explain the choice of ingredients and the preparation process, highlighting any unique aspects of their dish. The participants shall bring their own ingredients.

3. Hygiene and Safety: Given the Indian food theme, maintaining high standards of hygiene and food safety is paramount. Participants must adhere to strict hygiene practices during food preparation, cooking, and serving. The competition area will be inspected, and points will be deducted for noncompliance.

4. Presentation and Serving: The presentation of the Indian food should be appealing and reflect the vibrant Indian food culture. Dishes should be served in an eco-friendly manner, showcasing sustainability and innovation. The use of plastic and non-biodegradable materials is discouraged. The students may decorate their table or stall in the context of the theme chosen.

5. Documentation and explanation of the cultural significance: Participants must submit a brief document detailing the recipes, the historical or cultural significance of the dishes, and any personal connection to the chosen cuisine.

6. Time Management: Participants will be given a specific time frame for preparing and serving their food dish. Time management will be a critical factor in the judging process, reflecting the fast-paced nature of street food preparation and serving.

7. Sale & Costing: Participants may sell their products and declare the total sale along with feedback.

QR Codes shall be provided for online feedback.

Participants are encouraged to showcase their culinary skills while paying homage to the traditions and innovations that define India's food culture.

Prizes:

1. The First Prize shall be Rs 31,000/-
2. The Second Prize shall be Rs 21,000/-
3. The Third Prize shall be Rs 11,000/-
4. There shall be two consolation prizes of Rs 5,100/- each
5. An appreciation token to each participating team of Rs 2,100/-

RSVP:

Prof. Randeep Rana
(DSW)

Prof. Ashish Dahiya
(Director IHTM)

Prof. Sandeep Malik
(Co-Convener)

Registration Form

Name of Faculty Coordinator:

University/College:

Department:

Contact Number:.....

Email Address:

Team Members:

S.No.	Name	Programme	Phone No.	E Mail:
1.				
2.				
3.				
4.				
Support Staff				
1.				
2.				

Menu to be prepared by team Details:

Menu Item	Name of Dish	Price (If Sold)
Starter:		
Main Course (Thali):		
Item 1:		
Item 2:		
Item 3:		
Item 4:		
Item 5:		
Sweet Dish:		

Declaration:

I/we hereby declare that the information provided above is true and accurate to the best of my/our knowledge. We agree to abide by the rules and regulations set forth by the organizers of the Rang Vyanjan Folk Food Competition. We understand that there is risk of fire and other risks involved while preparing food. I/ we are well aware of it and take due precautions under no circumstances MDU or its officials shall be responsible for any liabilities in case of any injury or accident during the fest.

Signature all members:

Date:.....

**Verified by Head/Director/ Principal
Sign & Stamp**

[Submit the completed form by the deadline to the Department of Students Welfare and Institute of Hotel & Tourism Management.]
on email dean.dsw@mdu.ac.in and dir.ihm@mdu.ac.in