

‘Adding and mixing sambal to kimchi in our Asian cocktail’: The Asian recipes in hosting intercultural social events in a western university

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Food is definitely an attraction among international students, but sometimes the choice and amount of food can play a major part as it portrays a lot about our sincerity and generosity. Despite the limited amount of resources and funds, we can still achieve a lot if we are prepared to do some homework and go the extra mile. This research paper attempts to explain the cultural differences and significance of Asian hospitality and describes the ins and outs and the ups and downs of hosting and administering structured intercultural social events for international Asian students in a western university. These experiences and lessons learnt can be applied to events attended by 10, 20, 50, 100, or more students at affordable cost.