Multicultural Project
Middelburg 2

International Cooking

Members of the team:
Krishna Chaitanya Akundi  India
Rana Almojel  Saudi Arabia
Esteban Bermudez Forn  Costa Rica
Giorgio De Conto  Italia
Jóhann Ingi Jóhannsson  Iceland
Célénie Piccot  France
Wenying Wang  China
Balázs Némethi  Hungary

Coach:
Suzanna Weeda
Process of the project

- Getting to know the group
- Brainstorming
- Split the ideas in two groups
Acculturation objectives

- Learning from other people's cultures
- Building a lasting social network
- Getting to know people from other faculties
- Getting more familiar with your surroundings
Product: International Cooking

1. Initial communication via facebook etc.
2. Agree on recipes
3. Decide where and when to cook
4. Find the right stores, buying ingredients
5. Dividing tasks, prepare and cook
6. Having a great time!
Product: Recipes

Gulyás leves:
Beef, potatoes, paprika, tomatoes

Plokkfiskur:
Fish, potatoes, onions, milk...

Bisi Bele Bhath:
Rice, lentils, spices, vegetables

Tiramisú:
Eggs, sugar, coffee, longfingers...

... and this is how it went
Experience

- Communication tools
  - Facebook
  - Dropbox
  - Google

- Division of the practical tasks:

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What went wrong, what went well?

Organisation at the beginning!!

Divide the practical tasks
What did we learn?

Acculturation:
Ingredients and stories of the different dishes
Languages and card games different from hometown

Working in projects:
Listening to others' ideas patiently
Accepting others' expressive patterns and differences in personality

Working in multicultural team:
To be open-minded
Conclusion

- Great moments together
- Acquainted with different cultures
- New ways of cooking
- Discover new flavours
TU Delft International Cooking Club