

International Dinner – meeting point of cultures and tastes

As in each semester for the past ten years, the International Mobility Centre organised its International Dinner for incoming Erasmus students in this October as well. Not only the colleagues of the International Mobility Centre, but previous outgoing Erasmus students and „buddy” students were dedicating their efforts. The game master of the evening – who is also a former Erasmus student of the Óbuda University – with his creative teambuilding games and exercises is an inevitable part of the organising team. However, it is not only him, but numerous other former students, some of whom have already graduated from our university still think it is important to come, and enjoy themselves together with the incoming international students – special thanks for them. Besides students connected to Erasmus, the representatives of the Student Body (HÖK) and teachers from various faculties of the university have also been present.

The International Dinner of this semester was a great success – participants had an opportunity to taste Dutch, French, German, Greek, Icelandic, Italian, Portuguese, Romanian, Spanish, Slovakian, Taiwanese and Turkish cuisine. Foreign students were introduced to gulyás, pogácsa, zserbó and other Hungarian specialities freshly prepared by the Hungarian students. The international culinary masterpieces were complemented with Eger wines, which the students could get to know within the bounds of a wine-tasting. The program is more and more colourful by every year. This was the first time we could welcome a student from Iceland amongst us. She did not only bring five cakes to indulge the participants, but also introduced her home country with a funny presentation. A “Who knows more about Erasmus?” Toto and a special table football added colour to the evening. In order for no one to go home not only with an empty stomach but empty hands either, the event was closed with a raffle, with Óbuda University souvenirs and valuable Hungarian products, such as Túró Rudi, garlic, powdered red pepper, Piros Arany, and of course a bottle of Tokaj wine.

Hereby we would like to thank the participants for the delicacies and the good atmosphere! Those interested are warmly welcome on the next International Dinner in spring!



Students like the presentation about Portugal...





Cakes from Iceland

***Preparing of the
Hungarian table***



Dutch and French desserts



The Polish team

Flavours of Germany and Greece



The teachers help the Hungarian team



The Turkish dolma

Specialities from Taiwan





Hungarian buddy students

Erasmus Alumni students



Erasmus quiz



He needs a new pen for the quiz...

Table football



and the winners...





Tombola

and a winner



Wine tasting



Cheers!