KUCHING: UCSI University’s Sarawak Campus recently hosted the UCSI International Cuisine Charity Dinner 2014 to respond to the growing concern of social responsibility by promoting awareness on children suffering from cancer to the public.

A joint effort with the Sarawak Children Cancer Society (SCCS), the student-led event aimed to not only raise funds for SCCS but to also promote cuisines from different parts of the world.

Sponsors and suppliers were also provided a platform to promote their services and products to members of the public.

Successfully organised by students from the University's Hotel Management and Culinary Arts diploma programmes, the event featured fun activities like dance sessions and light games that served as ice-breakers.

A scrumptious buffet spread of local and international dishes – from French and Italian to Spanish cuisines – were also prepared by UCSI’s very own Culinary Arts students and proved to be a gastronomic experience for all.

Dinner was vibrant, with an exciting lucky draw and engaging performances by UCSI students who wowed the crowd with their “popping and locking” and Gangnam style dance moves.

Sponsored by Awet Thai Garden, PubliQue, Aeroport Wine & Dine, Restoran Cahaya, ADL Medical System Sdn Bhd, Aroma Café, Cat City Holiday Sdn Bhd, Elegrand Gallery, Merdeka Palace, Orient Holiday Sdn Bhd, Putra Sentosa Enterprise, Taka Cake House, Maxis Berhad, Rock City Café, and Hilton Kuching, the event saw the public pledging to become SCCS volunteers and registering for the upcoming Go Bald event in May this year.

The event seeks to increase awareness of cancer in children and provides avenues for the public to help young cancer patients.

Proceeds from the event profits – amounting to RM2,022.05 in total – were channelled to SCCS.

Meanwhile, enrolment for May and September Intakes is now in progress. For more information on programmes offered by UCSI University Sarawak Campus, please call +6082 – 455 255 or visit www.ucsiuniversity.edu.my.