

A TASTE OF DIVERSITY: OUR MULTICULTURAL CAKE DAY

Nom de l'entreprise : HUSKY INJECTION MOLDING SYSTEMS

Secteur d'activité : Industrie manufacturière

Catégorie de l'entreprise : Grande Entreprise

Description de l'action

The Cake Day is a friendly themed event where volunteers bring a cake or sweet specialty from their country or culture. Set up around a shared table, the activity allows participants to present their dessert and its cultural origin, creating an informal and warm moment that encourages exchanges and mutual discovery.

The event also has a charitable dimension: proceeds from cake sales are rounded up by the company and donated each year to a different charity.

Contexte

Our company brings together employees from diverse cultural and linguistic backgrounds. To celebrate this richness, we created a convivial moment where everyone can share a culinary specialty that reflects their origins while participating to a charitable cause.

Objectifs

To create a meaningful and inclusive moment that brings employees together, promotes cultural exchange, and generates collective support for a charitable initiative.

Approche

An internal communication invites all employees to take part; a dedicated space is prepared with light decoration and labels for each specialty. The day allows colleagues to share, taste, and connect around the campus's culinary and cultural diversity. Each year, a different charity is selected to receive the funds raised.

Impact

- Strengthening team bonds: with around 60 volunteers contributing more than 100 different cakes, the exchanges around these culinary specialties helped colleagues learn more about each other's backgrounds and personal stories while coming together for a shared charitable purpose.
- Valuing cultural identities: employees expressed great pride in sharing a part of their culture through their homemade or traditional desserts.
- Improving the internal climate: the event created a warm, relaxed, and inclusive atmosphere across the team, reinforced by a collective sense of generosity and solidarity.

« A faire »

- Encourage inclusive and voluntary participation
- Clearly label ingredients and allergens
- Keep the setup simple and welcoming
- Highlight the charitable purpose

« Ne pas faire »

- Don't skip labeling desserts: Missing ingredient or allergen information can exclude participants and create health risks.
- Don't pressure anyone to participate: Participation and contributions should always be voluntary to keep the event fun and welcoming for everyone.