

IGCAT

INTERNATIONAL INSTITUTE OF
GASTRONOMY, CULTURE, ARTS AND TOURISM

IGCAT Voice



Happy New Year to all our readers and thank you for the well wishes that we often receive at IGCAT. It's always wonderful to receive feedback and to know that our philosophy for a more sustainable future is both supported and shared. Our network is growing and, despite very limited resources, we are managing to make a big splash.

We have enjoyed a very successful year with thanks to the generosity of our hosts, the commitment of communities and authorities to our purpose and the intellect of our network. Invitations to join major intergovernmental conferences and key sector driven summits tell us that what we have to say is very valid and necessary.

Building on creativity, food, culture and heritage we can support regional development and empower local communities. Knowledge sharing across sectors is both key for reinvention and for solving key challenges in regions. The European Regions of Gastronomy Platform are increasingly experimenting with this concept and winning awards for their efforts.

In 2019, regions across the world, with a commitment to sustainable futures and raising awareness of the importance of cultural and food diversity, will be invited to consider our prestigious award.

For 2019, we hope to consolidate all our programmes that are designed to support the international visibility and recognition of our Regions of Gastronomy. Next year, we already have a full calendar of events, from which we will continue to develop our collective wisdom in the spirit of generosity and sharing because we know that only together we can make a real difference in this world and in the lives of people in our communities.

Wishing you all opportunities and inspiration for 2019.

Dr. Diane Dodd
IGCAT President

IGCAT News

IGCAT signs joint statement on the revision of EU's Visa Code

20 December 2018 - IGCAT and 79 organisations from the cultural field signed a joint statement to raise attention within European Institutions on the needs of the cultural sector in the framework of the Revision of the Visa Code. Organised and coordinated by PEARLE* - Live Performance Europe, this collective call seeks to influence current trilogue discussions between the European Commission, the Council of the European Union and the European Parliament concerning the review of European visa procedures. [Read more.](#)



1st Asian Network of Cultural Intermediaries Forum

14 November 2018 - IGCAT was invited to the 1st Asian Network of Cultural Intermediaries Forum in Taiwan, 23 November. The invitation came from the Graduate School of Arts Management and Cultural Policy, National Taiwan University of Arts. It was an opportunity for IGCAT's President, Dr. Diane Dodd to meet the Deputy Minister for Culture and to present the Regions of Gastronomy project. The Forum brought together intermediaries from the cultural sector in Taiwan including artists residencies, arts spaces, festival managers, research bodies, university departments... [Read more.](#)

Learning by doing: FOODBIZ experiential learning workshops

28 December 2018 - University partners in the FOODBIZ project completed the first round of planned multiplier events by organising experiential learning workshops aimed to involve students, business players and researchers operating in their local food sectors. The workshops were organised by the University of Macerata (Italy) - leading partner of FOODBIZ; the University of Gothenburg (Sweden); the Faculty of Tourism and Hospitality Management of the University of Rijeka (Croatia); and the University of Economic... [Read more.](#)



European Young Chef Award 2018



Winner of the European Young Chef Award 2018 announced!

27 November 2018 - With his dish Memory of my Childhood, Andreas Bjerring from Aarhus-Central Denmark, European Region of Gastronomy awarded 2017 obtained the title of European Young Chef 2018, impressing an international jury chaired by Michelin-starred Irish chef and Ambassador for Galway-West of Ireland, European Region of Gastronomy 2018, JP McMahon. The European Young Chef Award 2018 took place at Galway-Mayo Institute of Technology (GIT) in Galway, on 26 November and gathered 10 finalists from the European Regions of Gastronomy. [Read more.](#)

Saving the planet with food

25 November 2018 - Finalists in the European Young Chef Award 2018 became IGCAT Regional Chef Ambassadors by officially committing to promote local food products and gastronomic traditions from their regions throughout their future careers. The Young Chefs joined the IGCAT Regional Chef Ambassadors network that gathers European Young Chef Award finalists since its first edition in 2016. Together, they aim to raise awareness on the importance of food and cultural diversity as a resource for sustainable development and on the urgency of adopting more sustainable production and consumption practices. [Read more.](#)



News from the Regions of Gastronomy



Tackling global challenges at regional level

3 December 2018 - Sustainability lies at the heart of the European Regions of Gastronomy development strategies. And increasingly our regions are looking for local solutions to tackle urgent global challenges that jeopardise regional biodiversity and the environment. That is why themes on sustainability such as the World Bee Day and Eliminating Plastics were among the main focuses of the 15th European Region of Gastronomy Platform meeting, held in Galway-West of Ireland, European Region of Gastronomy awarded 2018, on 27-29 November 2018. In particular, Platform partners gathered to share local good... [Read more.](#)

Legacy announced for North Brabant

19 December 2018 - North Brabant, awarded European Region of Gastronomy 2018 celebrated its successful title year during a closing event held in Breda on 3 December 2018. The Grande Finale was an opportunity to highlight many achievements of an intense yearly programme and to announce a legacy plan for 2019. During the title year, North Brabant celebrated food with two campaigns: the We Are Food campaign was built on an inspiring programme for the agri-food sector aiming to highlight new ideas for a more sustainable food production. It motivated a wide variety of participants including production businesses, schools, caring institutes... [Read more.](#)



EUREGA launched in Galway-West of Ireland

4 December 2018 - "Food tourism - not just tourism - is essential to the makeup of the city, county and region. Food is the thing that knits together the fabric of our land and sea. The experience of food is vital to our visitors. That is what they will remember: how good or bad our food was, what was its provenance, did it have a story that communicated the voice of a region." This is how international chef, business owner, and founder of Food on the Edge, JP McMahon highlighted the importance of local food culture at the launch of EUREGA project in Galway-West of Ireland, European Region of Gastronomy 2018, at the end of Nove... [Read more.](#)

Sibiu European Region of Gastronomy 2019 officially Launched

22 November 2018 - The programme for Sibiu, European Region of Gastronomy 2019 was officially launched on 21 November 2018 at the Diplomatic Club in Bucharest, where the region announced its long-term goals for local sustainable development, at the presence of President of Romania, Klaus Iohannis. The event was organised by the main stakeholders of the consortium leading the programme: Sibiu County Council, represented by President Daniela Cîmpean; the Municipality of Sibiu, represented by Mayor Astrid Cora Fodor; the Municipality of Mediaş, represented by Mayor... [Read more.](#)



South Aegean's Breakfast Basket captivates palates in London

16 November 2018 - South Aegean islands' flavours delighted international palates in London, where the South Aegean Breakfast Basket was presented on 6 November 2018 at the Hilton London Metropole's restaurant Sky23. The special event took place in the framework of the renowned World Travel Market London (WTM) and granted international visibility to an outstanding variety of food products from the different islands. The audience included representatives from leading tourism organizations and institutions, as well as journalists from Greek and international media, who had the... [Read more.](#)

Aarhus to host Nordic Michelin stars

14 December 2018 - The city of Aarhus in Central Denmark Region, European Region of Gastronomy awarded 2017 will host the launch of 2019 Michelin Nordic Countries Guide on 18 February 2019. For the first time in five years, the Guide will be presented outside a Nordic capital city, marking an increasing international recognition for Aarhus's gastronomic profile, which is growing at an outstanding pace. Organised at Aarhus's Concert Hall, the event will gather top chefs and restaurant owners from Denmark, Sweden, Norway, Finland and Iceland, all eagerly awaiting the coveted stars to be awarded. "We are looking forward to celebrating... [Read more.](#)



Current news from around the globe



Climate change: indigenous peoples in danger

By Sabine Teryngel

28 December 2018 - In this Forum, indigenous delegates from the Slow Fish network came together to discuss the various effects that climate change is already having on indigenous fishing communities all over the world. Each panelist spoke about the challenges that their communities face, as well as the progress that they've made. The open discussion between the panelists and the public focused mainly on the importance of finding constructive ways for communities and institutions to work... [Read more.](#)

Sites in Iran, Morocco and Spain recognized as important for the world's agricultural heritage

By **FAO**

24 December - 2018 A traditional saffron cultivation system in Iran, an argan-based agro-pastoral system in Morocco, and an ancient olive trees system in Spain today won recognition from FAO as Globally Important Agricultural Heritage Systems (GIAHS). All the sites feature unique ways to produce nutritious foods and/or spices using traditional knowledge and skills while improving local people's livelihoods and preserving biodiversity. The sites were designated by the... [Read more.](#)



If we want our food to be truly sustainable, we need to be able to tell where it comes from

By **Chris West**

19 November 2018 - Our food is eating up the world's tropical forests, thanks to growing global trade in agricultural commodities from tropical countries. Land for agricultural production comes at the cost of natural habitats, and habitat destruction affects the climate, water cycles and the species that live in them. Perhaps nowhere is this more obvious than in the soybean industry. Soy is a wonderful crop. Its versatility, palatability and high protein content have made... [Read more.](#)

UNWTO report enables inclusive tourism, destinations' contribution to SDGs

By **Adam Fishman**

29 October 2018 - The World Tourism Organization (UNWTO) and UNWTO affiliate member globaldit launched a report on UN Day 2018. The report presents a model for inclusive tourism destinations, focusing on the capacity of tourism to integrate disadvantaged groups and benefit from its activity. Titled, 'Global Report on Inclusive Tourism Destinations Model and Success Stories,' the report notes that the model, and inclusive tourism more broadly... [Read more.](#)



Eat your food, and the package too

By **Elizabeth Royte**

22 October 2018 - "We're seeing a tremendous acceleration in the demand for packaging alternatives as the unintended consequences of plastics become more visible, both locally and globally," says Kate Daly, of Closed Loop Partners, a social impact investment fund that focuses on waste. Of the 78 million metric tons of plastic packaging produced globally each year, a mere 14 percent is recycled. Lightweight and floatable, plastic that escapes collection flows into our oceans – nine million tons annually – most of it from developing nations that lack the... [Read more.](#)

IGCAT carries out research, collects knowledge and develops projects to support creative solutions in regional and local development.

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