



INTERNATIONAL INSTITUTE OF  
GASTRONOMY, CULTURE, ARTS AND TOURISM



2018

ANNUAL

REPORT

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## ABOUT

IGCAT is a non-profit institute established in 2012, working with regional stakeholder consortiums in the fields of gastronomy, culture, arts and tourism. It counts on the expertise of a worldwide **network of experts** and works in partnership with specialised intergovernmental organisations.

IGCAT aims to empower local communities by guiding, facilitating and supporting leaders in regions to understand the potential of their distinct food, culture, arts and sustainable tourism assets.

IGCAT vision is to inspire local communities to be proud of their cultural, creative and culinary assets and thus, support sustainable development for a more equitable world. We strongly believe that the protection and the promotion of regional culture and food diversity is key for the future of local economies.

IGCAT believes that today's exciting developments are where convergence is happening in gastronomy, culture, arts and tourism. When the conversation is extended to agriculture, health and education we can find development solutions for many regions. Policy recommendations are derived from our ability to identify the most innovative and interesting ideas emerging in food and culture relations that can contribute to more sustainable and enhanced standard of living for everyone.

IGCAT founded the **Region of Gastronomy Award** and is the official secretariat for the **European Regions of Gastronomy Platform**. In an effort to give further international visibility to the Regions of Gastronomy, as well as to support the next generation to become ambassadors for their regions, the institute has also developed the **European Young Chef Award**, the **Local Food Gift Challenge**, the **Top Food Experience** and the **Food Film Menu**. In addition to this, we share expert knowledge, good practice and research through our annual experts meeting, field visits, webinars, quarterly newsletter, online published papers and dedicated research. All of IGCAT's activities aim to address and further develop the execution of four key objectives:

- Empower people and engage citizens;
- Instil local pride;
- Support local communities;
- Create ambassadors and inspire young generations.

We welcome new IGCAT experts into our network, to share experiences, research trends and identify good practise. Given the urgency of climate change, reduced biodiversity, global economic inequality, health and nutritional needs we need inter-sectorial dialogue on these major issues. By joining this global interdisciplinary network of experts, you commit to sharing ideas, concerns and good practise. The communication tools IGCAT experts have at their disposal include:

- A quarterly newsletter with news and trends from around the world;
- Expert Papers from our global network made available online;
- Bespoke training for regions using a service-learning model and approach;
- Keynote speakers and expert moderators available for conferences;
- At least one annual expert meeting and round table event;
- Facebook - LinkedIn - Twitter - Instagram;
- Dedicated website: [www.igcat.org](http://www.igcat.org)

### **Together we will empower cities and regions!**

Founded under the name of ARTIDEA in 2010, in 2014 the association changed its name to IGCAT - The International Institute of Gastronomy, Culture, Arts and Tourism to reflect the convergence of different sectors in the work of the institute and association.

### **IGCAT aims to:**

- Increase the international flow of ideas, skills and knowledge about developments in gastronomy and creative tourism;
- Identify, analyse and disseminate best practices in the development of gastronomy, cultural and creative tourism and regional development;
- Improve the quality of gastronomy and creative tourism experiences by increasing access to and interaction between experts in the fields of tourism, arts, culture and economic development;
- Support local and regional development agencies working to improve gastronomy and creative tourism experiences;
- Advocate for local production, and natural and healthy food standards.

## BOARD

In 2018, the Board of IGCAT included:

### 5 EXECUTIVE BOARD MEMBERS:

**IGCAT PRESIDENT**, Dr. Diane Dodd, Spain – Executive Director of ERG/IGCAT and European Coordinator for IFACCA

**IGCAT VICE-PRESIDENT FINANCE**, Dr. Edith Szivas, Spain – Director - SeaStar Consultancy

**IGCAT EXECUTIVE ADMINISTRATOR**, Eva Canaleta Safont, Spain – Academic Director - EUHTStPOL

**IGCAT EXECUTIVE BOARD MEMBER**, Dr. Marta Crispí i Canton, Spain - Director of the Masters in Arts and Cultural Management - Universitat Internacional de Catalunya

**IGCAT EXECUTIVE BOARD MEMBER**, Caroline Couret, Spain – Programme Manager at Creative Tourism Network

### 6 EUROPEAN REGION OF GASTRONOMY REPRESENTATIVES TO THE BOARD:

**2016, CATALONIA**, Blanca Cros i Moll, Spain – Head of European Programmes & International Relations - Catalan Tourist Board

**2016, MINHO**, Carlos Fernandes, Portugal - Leader of the Faculty in Tourism Studies - Polytechnic Institute of Viana do Castelo

**2017, EAST LOMBARDY**, Prof. Roberto Garibaldi, Italy - Professor in the Department of Management, Economics and Quantitative Analysis - University of Bergamo

**2018, NORTH BRABANT**, Anja Van Hout, The Netherlands – Municipality of 's-Hertogenbosch

**2018, GALWAY**, Jacinta Dalton, Ireland - Lecturer at College of Tourism & Arts - GMIT

**2020, KUOPIO**, Ilona Sares, Finland – Responsible for Business Relations, ProAgria North-Savo

## **5 WORLD REPRESENTATIVES TO THE BOARD:**

**AFRICA**, Larissa Uwase, Rwanda – Director – Chief Operations Officer – Carl Group Ltd

**ASIA**, Dr. Jutamas Wisansing, Thailand – Executive Consultant – Designated Areas for Sustainable Tourism Administration/Perfect Link Consulting Group

**CARIBBEAN**, Dr. Kris Rampersad, Trinidad and Tobago – Media Cultural and Literary Consultant, Publisher, Researcher, Writer, Policy Analyst, Producer, Educator – National Commission for UNESCO/Network of Non-Governmental Organisations of Trinidad and Tobago

**EUROPE**, Dr. Jordi Tresserras, Spain – Director of LABPATC, Laboratory of Heritage, Creativity and Cultural Tourism.

**NORTH AMERICA**, Dr. Lidia Varbanova, Canada – Senior consultant, lecturer and researcher – John Molson School of Business, Concordia University

## **BOARD MEETINGS**

In 2018 IGCAT Board have met five times:

- **27 March 2018:** Executive Board meeting
- **4 May 2018:** Board meeting
- **24 May 2018:** General Assembly and Board meeting
- **18 September 2018:** Board meeting
- **22 November 2018:** Executive Board meeting

## EXPERTS

### Experts Publications:

IGCAT experts author reports on a range of subjects and therefore IGCAT would like to give visibility to these reports by developing its own range of publications. Our main goal is to publish articles written by IGCAT Experts to encourage a shared community of expertise ranging from gastronomy to sustainability, health, arts, education and tourism.



The following articles have been published on IGCAT website:

- **SUPPORTING LOCAL FARMS – SUPPORTING OUR FUTURE** by Dr. Diane Dodd
- **SUSTAINABLE TOURISM AND THE CIRCULAR ECONOMY** by Claire Brightley
- **THE LONG-TERM LEGACY OF THE EUROPEAN REGIONS OF GASTRONOMY** by Jordi Vegas and Dr. Diane Dodd
- **REGIONAL SUPPORT SYSTEMS FOR ARTS ENTREPRENEURSHIP** by Dr. Lidia Varbanova
- **ART OF FOOD: TOURISM WITH THAINESS AND MULTI-STAKEHOLDER** by Dr. Jutamas Wisansing
- **INNOVATIONS AS THE KEY OF SOLUTIONS DECREASING MALNUTRITION IN AFRICA** by Uwase Larissa
- **FEASTING ON CULTURES TO SOLVE OUR PROBLEMS AND ENRICH OUR LIVES** by D. Paul Schafer
- **ETHICAL, CREATIVE AND FOOD TOURISM – A SUSTAINABLE FUTURE?** by Dr. Diane Dodd
- **NATIONAL IDENTITIES, NATIONAL EXCLUSIONS. THE CHILEAN CUISINE** by Dr. Valeria Campos
- **CATERING FOR THRILL-SEEKERS: NEW TRAVEL TRENDS** by Dr. Diane Dodd
- **THE CASE FOR CULTURE** by D. Paul Schafer
- **TRUMP IS NOT THE ONLY PROBLEM, SOLUTIONS FOR AN UNFAIR WORLD** by Dr. Joost Smiers

## Global Expert Network:

AFRICA	
NAME	COUNTRY
Bilel Aboudi	Tunisia
Oscar Ekponimo	Nigeria
Joyce Gyebi	Ghana
Rodgers Nsama Kazembe	Zambia
Louis-Marie Pandzou	Congo
Larissa Uwase	Rwanda

ASIA	
NAME	COUNTRY
Indrakarona Ketaren	Indonesia
Jerry C. Y. Liu	Taiwan
Dr. Fazli Sattar	Pakistan
Le Minh Tuan	Vietnam
Dr. Jutamas Wisangsing	Thailand

OCEANIA AND THE PACIFIC	
NAME	COUNTRY
Sarah Gardner	Australia
Prof. Justin O'Connor	Australia

NORTH AMERICA	
NAME	COUNTRY
Kimberly Jung	United States
Jessica Litwak	United States
Paul Schafer	Canada
Simran Sethi	United States

CENTRAL AMERICA AND THE CARIBBEAN	
NAME	COUNTRY
Martyn Bould MBE	Cayman Islands
Dr. Kris Rampersad	Trinidad and Tobago



SOUTH AMERICA	
NAME	COUNTRY
Dr. Valeria Campos	Chile
Maria Elena Cornejo	Peru
Laura Hernández	Colombia
Laura Rosano	Uruguay
Marina Simião	Brazil

EUROPE	
NAME	COUNTRY
Pelle Andersen	Denmark
Dr. Anagnostis Argiriou	Greece
Dr. Mihaela Antofie	Romania
Loïc Bienassis	France
Prof. Janez Bogataj	Slovenia
Claire Brightley	United Kingdom
Cristina Calheiros	Portugal
Dr. Eva Canaleta	Spain
Alessio Cavicchi	Italy
Caroline Couret	Spain
Dr. Marta Crispí	Spain
Blanca Cros	Spain
Jacinta Dalton	Ireland
Dr. Diane Dodd	Spain
Carlos Fernandes	Portugal
Dr. Aleš Gacnik	Slovenia
Davinia Galea	Malta
Prof. Roberta Garibaldi	Italy
Dr. Danuta Glondys	Poland
Fia Gulliksson	Sweden
Dag Hartman	Sweden
Anja van Hout	Netherlands
Antti Iire	Finland
Dr. Daniela Angelina Jelincic	Croatia
Lila Karapostoli	Greece
Dr. Giuseppe Laquidara	Italy
Prof. Satu Miettinen	Finland

EUROPE	
NAME	COUNTRY
Mary Miller	Norway
Cáit Noone	Ireland
Robert Palmer	United Kingdom
Prof. Philippe Poirrier	France
Dr. László Puczkó	Hungary
Dr. Ilie Rotariu	Romania
Ilona Sares	Finland
Rosario Scarpato	Italy
Erik Sejersen	Denmark
Dr. Joost Smiers	The Netherlands
Tanja Strugar	Serbia
Dr. Edith Szivas	Spain
Fabrizia Toccoli	Spain
Dr. Jordi Tresserras	Spain
Dr. Michele Trimarchi	Italy
Dr. Lidia Varbanova	Bulgaria
Dimitrije Vujadinovic	Serbia

## WEBSITES, DATABASE AND SOCIAL MEDIA

In 2018, IGCAT continued the collaboration with Enric Gomez Web Design Studio, based in Calella (Barcelona) who is in charge of the server maintenance and design of all the websites run by IGCAT (IGCAT website, European Region of Gastronomy website, and European Young Chef Award website).

IGCAT Website – [www.igcat.org](http://www.igcat.org)



IGCAT's website includes information about the Institute and its network of experts, as well as administrative information on its projects. The sections IGCAT News, World News and Experts' Publications are regularly updated by IGCAT staff and interns.

European Region of Gastronomy Website – [www.europeanregionofgastronomy.org](http://www.europeanregionofgastronomy.org)

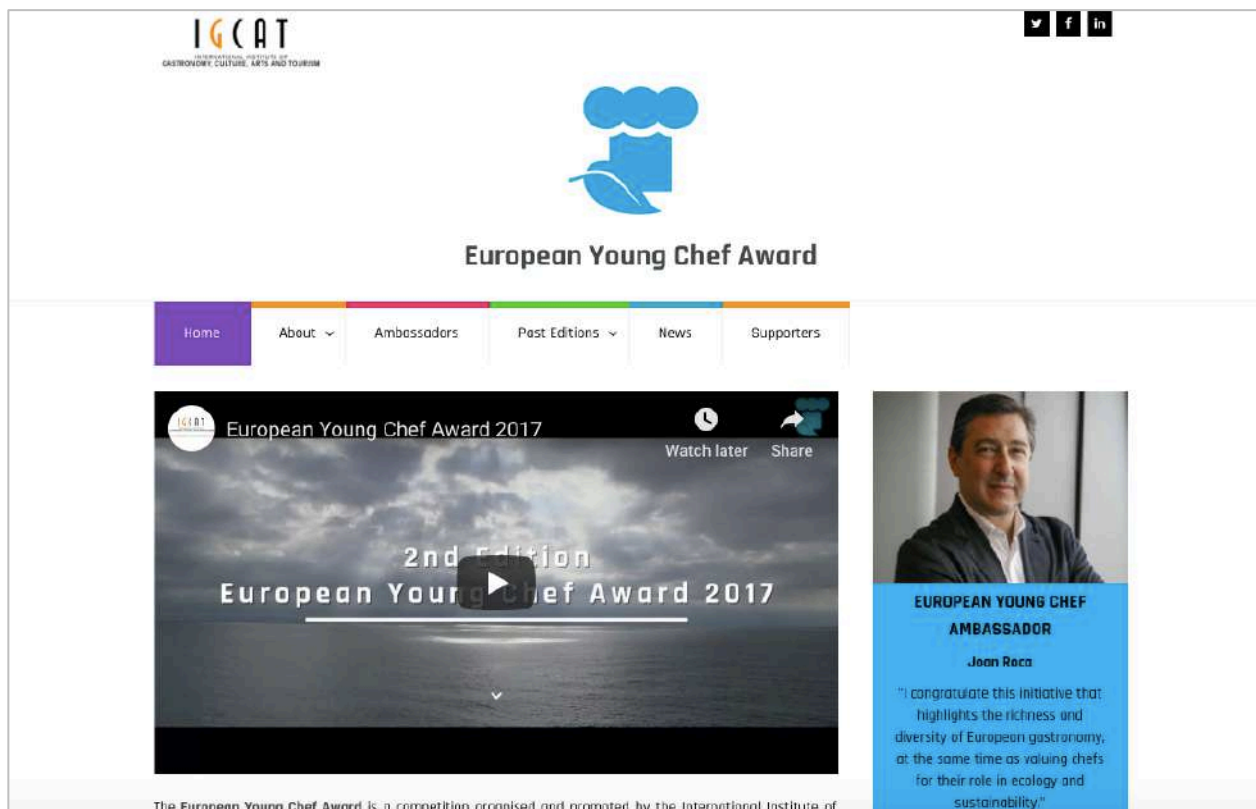


In 2018, both content and layout of the European Region of Gastronomy promotional website has been redesigned in order to match the visibility needs of the European Region of Gastronomy Platform and make the website more visually attractive.

The website collates information about the European Region of Gastronomy Platform and its members, and links to their own webpages, bid books and videos. Platform achievements and Joint Projects are also highlighted, together with news from the Regions. Finally, the website works as a useful tool for potential new regions by underlining the benefits of the Award, as well as the procedure to join the Platform, complemented by a FAQs section.

IGCAT and the Platform have noticed a huge improvement compared to the previous version of the European Region of Gastronomy website. However, IGCAT keeps liaising with Enric Gomez web designers on a regular basis to increase the attractiveness of the layout and include updated content.

European Young Chef Award Website – [www.europeanyoungchefaward.org](http://www.europeanyoungchefaward.org)



IGCAT manages the European Young Chef Award website as a promotional tool for the competition. Content is organised as follows: About section describing Mission, Rules and Open Calls; Ambassadors section displaying the profiles of IGCAT Regional Chef Ambassadors; Past Editions reporting information about and videos of the previous years' contests; News section, regularly updated with news concerning past and current editions; and, Supporters section, listing the sponsors of the contest.

### Social media

In order to disseminate ideas, projects and articles, IGCAT regularly updates its **Facebook** page (1400 followers), **Twitter** account (630 followers) and **LinkedIN** profile (437 connections). In 2018, IGCAT team opened an **Instagram** profile (330 followers) where photos and videos are uploaded concerning IGCAT and the European Regions of Gastronomy activities.

### Database

In 2018, IGCAT completed a thorough cleaning of its database of contacts saving them in WordPress (IGCAT's Newsletter service provider) and IGCAT Gmail account [info@igcat.org](mailto:info@igcat.org) for specific mailing.

## STRATEGY PLAN 2018-2022

In 2018, IGCAT developed a Strategy Plan for 2018-2022 with the aim to consolidate the actions undertaken thus far and establish a clear working direction for the years ahead.

The Plan describes the mission, vision and background of IGCAT, as well as its four main objectives: Empower people and engage citizens; Instil local pride; Support local communities; Create ambassadors and inspire young generations.

Six main **work areas** are identified in the Plan:

- IGCAT Global Network of Experts
- Region of Gastronomy Award and European Region of Gastronomy Platform
- European Young Chef Award and IGCAT Regional Chef Ambassador scheme
- Local Food Gift Challenge
- Top Food Experience
- Food Film Menu

Furthermore, the Strategy Plan outlines **7 focus areas** defining the scope of and need for IGCAT's action (Feeding the planet; Diversity = Sustainability; Education; Innovation; Globalisation; Digital agenda; Linking urban and rural); IGCAT's **working method** (Cross-sectorial working; Service-learning; Long-term commitment; Cross-marketing & shared visibility; Quadro-helix approach;); IGCAT's **Governance and Finance Structure** and **Key Partners**.



## SANT POL DE MAR



During 2018, IGCAT further consolidated its relationship with the **Municipality of Sant Pol de Mar**, which is kindly offering the offices for IGCAT's staff daily activities. In return IGCAT is aiming to give more international visibility to the village as a gastronomic destination.

To this end, IGCAT attended the 5<sup>th</sup> Gastronomic Fair of Sant Pol de Mar (15-16 June 2018) and gave international visibility to the event on its website and newsletter. Furthermore, a webpage devoted to Sant Pol de Mar has been added to IGCAT website, including a message from the Mayoress Montserrat Garrido Romera, who also featured in IGCAT's Voice section of IGCAT Newsletter Third Quarter 2018.

IGCAT strengthened its links with the **University College of Hospitality Management and Culinary Arts (EUHT StPOL)** located in Sant Pol de Mar, where IGCAT delivers both a Degree level course and an MA course in Events Management.

IGCAT's President, Dr. Diane Dodd was also involved as jury member in the 32<sup>nd</sup> Catalan Young Chef Contest held at EUHT StPOL on 25 April 2018, whose winner represented Catalonia, European Region of Gastronomy awarded 2016 at the European Young Chef Award 2018, organised in Galway-West of Ireland, European Region of Gastronomy awarded 2018 on 25-26 November 2018.

## NEWS AND NEWSLETTERS

IGCAT publishes on its website news about IGCAT and the Regions of Gastronomy and compiles news trends and facts from around the world in the form of World News. All news items, dating back to 2010, can be found on IGCAT website. All IGCAT's Newsletter issues since 2014 are available on IGCAT's website (<https://igcat.org/newsletters/>).

IGCAT digital Newsletter collects the most interesting news items and is delivered in English on a quarterly basis. It works by a subscription process and is the tool IGCAT uses to communicate with its members and subscribers.

Subscribers to IGCAT Newsletter include 5494 people, many of the readership being people in key positions in intergovernmental agencies and governments world-wide and/or press, news outlets.

IGCAT's Voice is the opening section of the newsletter and is provided each time by a different member of IGCAT to raise a specific concern or issue. In 2018 IGCAT's Voice has come from:

- **Blanca Cros i Moll**, Spain, IGCAT Executive Board Member and Head of European Programmes and International Relations, Catalan Tourist Board;
- **Paul Schafer**, Canada, IGCAT Expert and Director of the World Culture Project;
- **Montserrat Garrido Romera**, Spain, Mayoress, Municipality of Sant Pol de Mar;
- **Dr. Diane Dodd**, Spain, President, IGCAT.





In 2018, IGCAT has sent out four quarterly newsletters including news items about IGCAT (10), the European Region of Gastronomy Platform (4), and the European Young Chef Award (6). News items about single European Regions of Gastronomy concerned:

- Catalonia 2016 (1)
- Aarhus-Central Denmark Region 2017 (2)
- East Lombardy 2017 (3)
- Riga-Gauja 2017 (1)
- Galway-West of Ireland 2018 (4)
- North Brabant 2018 (4)
- Sibiu 2019 (1)
- South Aegean 2019 (3)
- Kuopio 2020 (2)
- Slovenia 2021 (2)
- Coimbra 2021 (2)
- Events involving 2 or more regions (2)

As for World News included in 2018 newsletters, a total of 19 news items were sent with the following geographical distribution: world/global trends (9); Europe (2); Asia (2); Africa (2); America (2); and Oceania (2).

As for the topics concerned, World News included:

- Sustainable food systems (6)
- Tourism (5) – including one item on Gastronomy Tourism
- Agriculture (3)
- Food and cultural diversity (2)
- Biodiversity protection (2)
- Climate change (1)

## EUROPEAN REGION OF GASTRONOMY (ERG)

The European Region of Gastronomy Platform has grown in 2018. IGCAT analysed the bid books of regions preparing and hoping for the title European Region of Gastronomy 2021 and subsequently supervised two jury visits in 2018:

- **Slovenia**, 18-20 July, with jury members Blanca Cros i Moll (Spain), Jacinta Dalton (Ireland), and Alfred van Mameren (The Netherlands), supervised by Dr. Diane Dodd (IGCAT)
- **Coimbra Region**, 26-27 July, with jury members Dr. Mihaela Antofie (Romania), Anja van Hout (The Netherlands), Antti Iire (Finland), supervised by Dr. Edith Szivas (IGCAT)

IGCAT also organised three Platform meetings in 2018:

- **13<sup>rd</sup> ERG Platform Meeting**, North Brabant, 28 February - 02 March
- **14<sup>th</sup> ERG Platform Meeting** and **5<sup>th</sup> Annual IGCAT Experts Meeting**, Minho, 22-25 May
- **15<sup>th</sup> ERG Platform Meeting**, Galway-West of Ireland, 27-29 November

As for the 14<sup>th</sup> ERG Platform Meeting, IGCAT successfully experimented a new format that gathers IGCAT Experts and representatives from the Europe Regions of Gastronomy into a single meeting to share knowledge and best practises through thematic discussions and break-out session that stimulate cross-cultural debate. Since this new format proved to be very effective and was positively welcomed by all participants, it will be re-proposed in future years.

On 8 October 2018, IGCAT organised a high-profile event at the Permanent Representation of the Republic of Slovenia in Brussels, in the framework of the European Week of Regions and Cities. The act involved the European Regions of Gastronomy Platform and included a round table on Creativity and Cross-sectorial Working Strengthening European Regions of Gastronomy, followed by the Award Ceremony of Coimbra Region, European Region of Gastronomy 2021 and Slovenia, European Region of Gastronomy 2021.

News from the European regions of gastronomy included:



### Pairing health with gastronomic tradition: the Aegean diet as a healthy dietary model

10 January 2018 - South Aegean, European Region of Gastronomy 2019 included the promotion of the Aegean diet as a healthy nutritional model among its main actions.



### Report on Food Tourism in Italy: Gastronomy as key factor in the decision-making process

1 February 2018 - The First Report on Food Tourism in Italy, launched at the beginning of "The year of Italian food in the world", was presented in Milan on 23 January.



### EXPOTROF 2018; South Aegean region to capitalise on trends in experiential tourism and healthy eating

5 February 2018 - As part of the programme of South Aegean, European Region of Gastronomy 2019, a showcase of the region's gastronomy and culture was conducted at the 2018 EXPOTROF.



### Bit 2018: A comparison among European Regions of Gastronomy

21 February 2018 - Bit 2018 "Your Travel Exhibition" (Milan 10-12 February) has been the framework for some of the European Regions of Gastronomy to meet and assess the current situation.



## Catalonia's opening of 2018 European Year of Cultural Heritage

22 February 2018 - Catalonia, European Region of Gastronomy awarded 2016 is ready to kick-start a full programme of initiatives in the framework of 2018 European Year of Cultural Heritage.



## International visibility through joint regional development projects

28 February 2018 - A strengthened collaboration framework has been the focus of the 13<sup>th</sup> European Regions of Gastronomy Platform meeting, held on 28 February – 2 March 2018 in North Brabant, European Region of Gastronomy 2018.



## Opening North Brabant's year as food region

1 March 2018 - A promising year has just started for North Brabant, European Region of Gastronomy 2018 that officially opened its title year on 1 March 2018 in front of local and international authorities and press, and the Regions of Gastronomy Platform.



## Slovenia becomes a candidate Region of Gastronomy

2 March 2018 - Slovenia impressed the European Regions of Gastronomy Platform with their proposal to become candidate for the Award in 2021, involving ten key institutions that already signed a protocol agreement with IGCAT.



### South Aegean: Gastronomy knowledge transfer across generations

15 March 2018 - The event "Aegean mamas know best" organised with the Region's Ambassador Chef Argiro Barbarigou, was developed as part of the programme of South Aegean, European Region of Gastronomy Awarded 2019.



### From the Ground Up, Feeding our Future. Galway-West of Ireland 2018 officially launched

18 March 2018 - Galway-West of Ireland, European Region of Gastronomy 2018 officially launched their title year and flagship programme of events entitled From the Ground Up, Feeding our Future.



### North Brabant Region on Tour in Brussels

5 April 2018 - Strategic Advisor for 's-Hertogenbosch City Anja van Hout presented to experts from the Pays de La Loire agrifood industry the distinct benefits and challenges of joining the European Region of Gastronomy Platform.



### Galway-West of Ireland starring on national television

18 May 2018 - Landscape and local producers from Galway-West of Ireland, European Region of Gastronomy 2018 were featured in Ireland's RTÉ national television programme Nationwide on 16 May 2018.





### The food story of Coimbra Region

23 May 2018 - The European Region of Gastronomy Platform welcomed a new candidate for the Region of Gastronomy 2021 title. The Region of Coimbra (Portugal) announced its bid on 22 May 2018.



### European Region of Gastronomy office opened in Kuopio city!

1 June 2018 - To deliver effective and high-quality programmes, the European Regions of Gastronomy are taking pioneering steps in the development of best practices. The latest excellent example comes from Kuopio, European Region of Gastronomy 2020.



### Food stories and tastes from candidates 2021

2 June 2018 - Slovenia and Coimbra Region (Portugal) formally presented their candidature for the European Region of Gastronomy 2021 title by submitting their bid books on 31 May 2018.



### Healthy eating and youth; North Brabant style!

14 June 2018 - North Brabant, European Region of Gastronomy awarded 2018, has dedicated the fourth month of its We Are Food programme to highlighting the importance of nutritious lifestyle choices for its young citizens.



### Stracciatella, a delicious theatrical twist

18 June 2018 - The commitment of East Lombardy, European Region of Gastronomy 2017 to promote its gastronomic heritage took on a delicious twist at Stracciatelling event organised to celebrate the renowned stracciatella ice-cream flavour.



### 1 million legacy for Aarhus-Central Denmark Region 2017

6 July 2018 - Central Denmark Region announced the allocation of 1M euro over three years to secure the legacy of its European Region of Gastronomy title, as part of its Growth Plan 2016-2020.



### European Regions of Gastronomy shine as international foodie destinations

9 July 2018 - Two European Regions of Gastronomy have been internationally recognised as *bucket list* foodie destinations by Epicure food magazine, demonstrating how the title can boost local gastronomy as a unique selling point for regions.



### Green and Gastronomy - Slovenia has a winning combination

20 July 2018 - Slovenia has been officially recommended to be awarded the title of European Region of Gastronomy 2021 by an international jury of experts on 20 July 2018.



## A million food stories provide a legacy for Coimbra Region

27 July 2018 - A Million Food Stories of Coimbra Region was the title of the bid that won the hearts of an international jury of experts that officially recommended the region for the European Region of Gastronomy 2021 award.



## Showcase of top products for top chefs at Kuopio's European Region of Gastronomy office

28 September 2018 - Best local products from Kuopio, European Region of Gastronomy 2020 were showcased in front of Finland's top chefs Henri Alén and Tommi Tuominen.



## The Gastronomy Festival of Sifnos is now an international institution

1 October 2018 - The 12<sup>th</sup> Cycladic Gastronomy Festival Nikolaos Tselementes in Sifnos, Greece, co-organised by the South Aegean European Region of Gastronomy 2019 was yet again a great success.



## Spanish magazine Buenavida highlights North Brabant as European Region of Gastronomy 2018

2 October 2018 - Creativity and innovation lie at the heart of North Brabant's programme as European Region of Gastronomy 2018, as highlighted by the Spanish monthly Buenavida (El País).





### Spirit of the European Region of Gastronomy – Three Galway businesses awarded

5 October 2018 - Three businesses from Galway-West of Ireland, European Region of Gastronomy 2018 won Georgina Campbell's guide 2019 Awards as examples of the Spirit of the European Region of Gastronomy.



### Creativity and cross-sectorial dialogue as key to regional growth

9 October 2018 - A round table on Creativity and cross-sectorial working strengthening European Regions of Gastronomy, was held during the European Week of Regions and Cities in Brussels.



### Coimbra Region announced European Region of Gastronomy 2021

10 October 2018 - The European Regions of Gastronomy gathered once again in Brussels to celebrate a new member of the Platform: Coimbra Region, European Region of Gastronomy 2021.



### Slovenia awarded European Region of Gastronomy 2021

10 October 2018 - Slovenia, European Region of Gastronomy 2021 officially joined the European Region of Gastronomy Platform at the Permanent Representation of the Republic of Slovenia to the EU in Brussels.



### Forgotten recipes and new tastes from East Lombardy

11 October 2018 - Ancient and forgotten recipes starred at the 2<sup>nd</sup> Festival of Traditional Pastry that gathered bakeries from East Lombardy, European Region of Gastronomy 2017.



### 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 at Sky 23 restaurant.



### 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.



### Tackling global challenges at regional level

3 December 2018 - Themes on sustainability were among the main focuses of the 15<sup>th</sup> European Region of Gastronomy Platform meeting, held in Galway-West of Ireland, European Region of Gastronomy awarded 2018, on 27-29 November 2018.



### **Galway-West of Ireland awarded Best Economic Development Project**

10 December 2018 - Galway-West of Ireland, European Region of Gastronomy 2018 has been elected Best Economic Development Project in Ireland on 22 November 2018 at the Chambers Ireland Excellence in Local Government Awards 2018.



### **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 presented outside a Nordic capital.



### **Legacy announced for North Brabant European Region of Gastronomy 2018**

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.

## EUROPEAN YOUNG CHEF AWARD

The European Young Chef Award came in 2018 to its third edition. Organised by IGCAT in collaboration with and hosted by the Galway International Hotel School of the Galway-Mayo Institute of Technology (GMIT), the European Young Chef Award 2018 took place on 25-26 November 2018 and gathered 10 finalists from different European regions.

The event had a high visibility impact thanks to its international profile and to the participation of celebrity chef JP McMahon, from Galway-West of Ireland as president of the jury panel.

As for the previous editions, the theme of the competition was **Innovation on Tradition**, whereby finalists were asked to innovate traditional recipes from their regions by using local products.

Organised on two consecutive days, the European Young Chef Award 2018 added to the event's format by introducing a food tour in the programme. During the first morning, finalists had the priceless opportunity of experiencing a bespoke tour of food producers in Galway in order to learn about local gastronomy and produce, and to meet each other in a relaxed environment.

In the afternoon, the young chefs gathered to attend a presentation by IGCAT President, Dr. Diane Dodd on the importance of protecting and promoting food diversity and to learn about the experience of Shane Sheedy, Galway-West of Ireland's finalists in the first edition (2016), as IGCAT Regional Chef Ambassador. Afterwards, finalists prepared and presented the chosen traditional recipes to be tasted by the jury and peers. Besides being useful to familiarise with the kitchen before the competition, this first round was vital for the young chefs to share knowledge about regional gastronomies and products.

After the tasting, the finalists enthusiastically signed a protocol agreement to become IGCAT Regional Chef Ambassadors, thus committing to spread IGCAT's message on the importance of food and cultural diversity and adopt sustainable practises in their future careers.

On the second day, the proper competition took place, with finalists presenting their innovative dishes to an international jury of experts including the winner of the European Young Chef Award 2017, Aisling Rock from Galway-West of Ireland.

Soon after the competition, IGCAT team sent a questionnaire to participants and mentors to gather their opinion. Results converged into a final report together with a general evaluation of the event and recommendations for future editions.

In 2018, IGCAT delivered a toolkit for regions to organise their local young chef competitions and is currently developing a European Young Chef Award Hosting Toolkit to gather learnings from past editions and facilitate the organization of future ones.

Some news items on the European Young Chef Award 2018:



### **Saving the planet with food**

25 November 2018 - With the aim of raising awareness on the vital role that local food and cultural diversity play in all our regions, finalists in the European Young Chef Award 2018 became today IGCAT Regional Chef Ambassadors.



### **Winner of the European Young Chef Award 2018 announced!**

27 November 2018 - Andreas Bjerring from Aarhus-Central Denmark, European Region of Gastronomy awarded 2017 has been announced European Young Chef for 2018. With his dish Memory of my Childhood he won the hearts of the international jury chaired by Michelin-starred Irish chef JP McMahon.



## PRESS COVERAGE AND SOCIAL MEDIA

The European Young Chef Award 2018 reached high levels of visibility in European media both at international and national/regional level. The competition has been highlighted in printed and online newspapers and magazines, blogs, social media platforms and TV programmes. Press and social media data presented in this report refer to material published during (25-26 November 2018) and after the event.

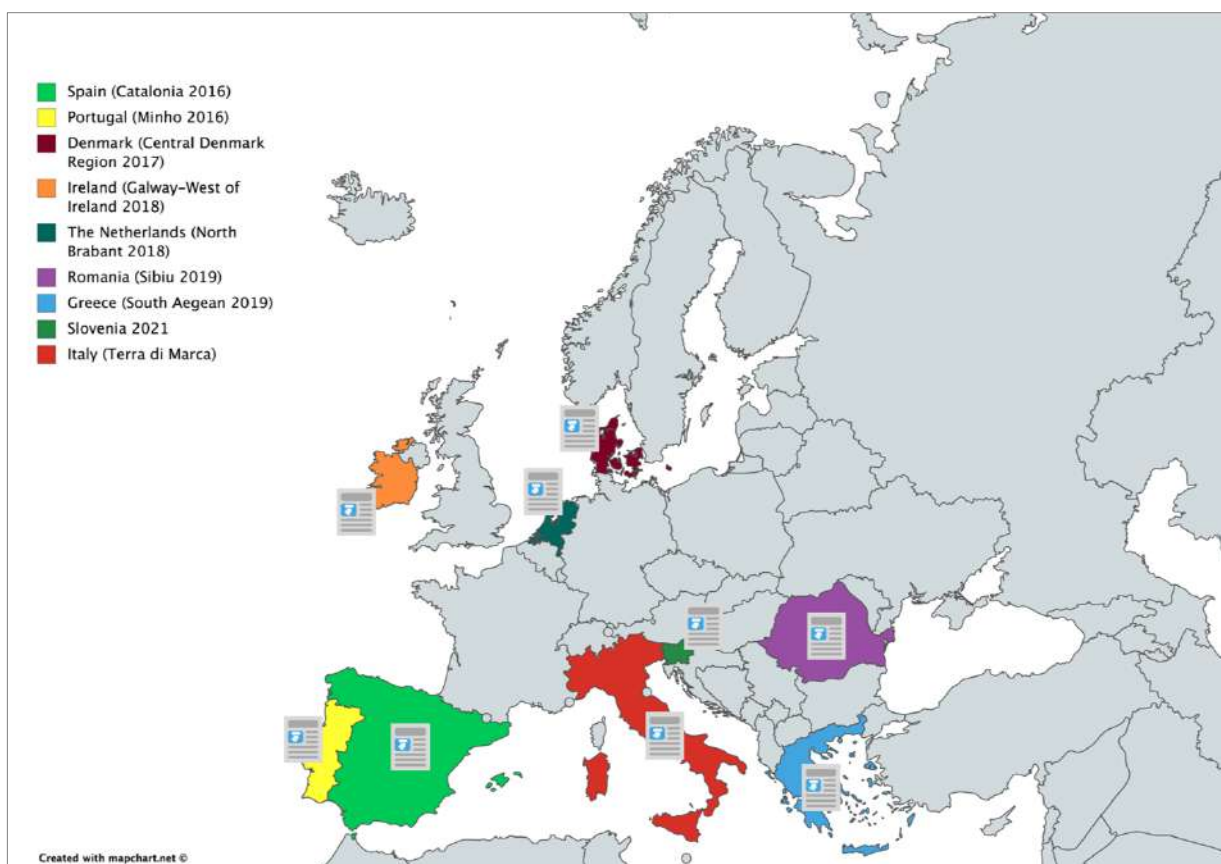
**PRESS and TV COVERAGE.** Overall, in Europe a total of 64 articles and news blogs have been published, mostly online, and one TV programme has been broadcasted in Portugal. The highest levels of media attention were reached in Greece and Romania, from where 3<sup>rd</sup> and 2<sup>nd</sup> prize respectively came.

The following table shows the geographical distribution of press and TV attention:

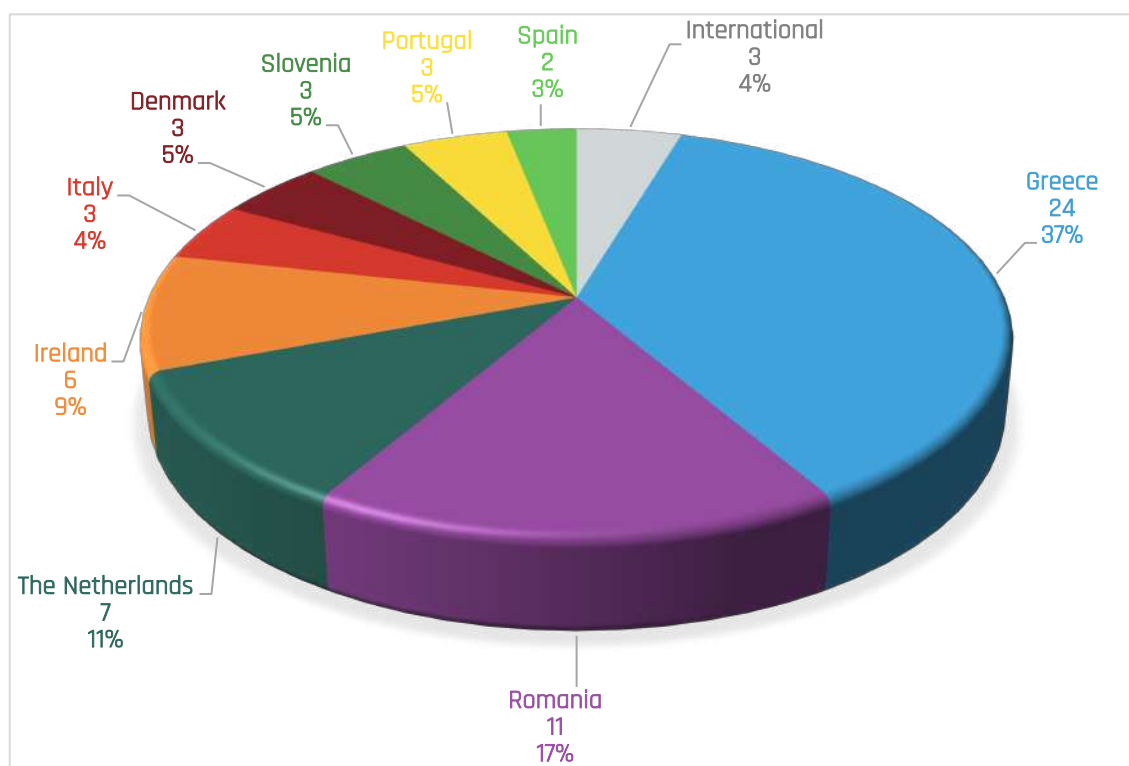
EUROPE (2)	
Travel Daily News International	Tourismpress.eu
GREECE (24)	
Newsmakedonias.gr	Newsworld.gr
Tourismpress.gr	Inewsgr.com
Money-Tourism.gr	Olivemagazine.gr
Dimokratiki.gr	Naxos Fan
Cyclades24.gr	Thecaller.gr
Naxospress.gr	Palo.gr
Sky Rodos	Grillmagazine.gr
Ridiaki.gr	Enlefko.fm
Parapona Rodou	Ellines.com
Ert.gr	Gr.askmen.com
Tourismtoday.gr	Ucook.gr
Readfree.gr	Foni tis Parou (offline)

ROMANIA (11)	
Turnul Sfatului	Star Sibian
Tribuna	Mesagerul de Sibiu
Ora de Sibiu	Sibiul in imagini
Municipality of Sibiu	Radio România Cluj
Ora de Șelimbăr	GastroArt
Ultimele-stiri.eu	
THE NETHERLANDS (7)	
Omroep Brabant	Laatste-nieuws-online.eu
DEN BOSCH.nieuws.nl	Food Up Brabant
Persberichten Deperslijst.com	Brabantse Agrofood
Mooi Drunen	
IRELAND (6)	
Galway Daily	Food For Thought
Hotel & Restaurant Times	AKYOGA
Food & Wine Magazine	RTÉ Guide (offline)
DENMARK (3)	
Addresseavisen Syddjurs	Viborg Stifts Folkeblad
Businessregion Aarhus	
ITALY (3)	
Informazione.TV	Il Resto del Carlino (offline)
Libero 24x7	
PORTUGAL (3)	
Comunidade Intermunicipal do Ave	RTP - Rádio e Televisão de Portugal (TV programme)
Instituto Politecnico do Porto	
SLOVENIA (3)	
Portal Gastrogurman	I Feel Slovenia
VGS Bled	
SPAIN (2)	
Saber y Sabor	Joviat.com
NORWAY (1)	
Norway Today	

## EYCA 2018 press coverage geographical distribution.



## Online and offline press coverage of the EYCA 2018.





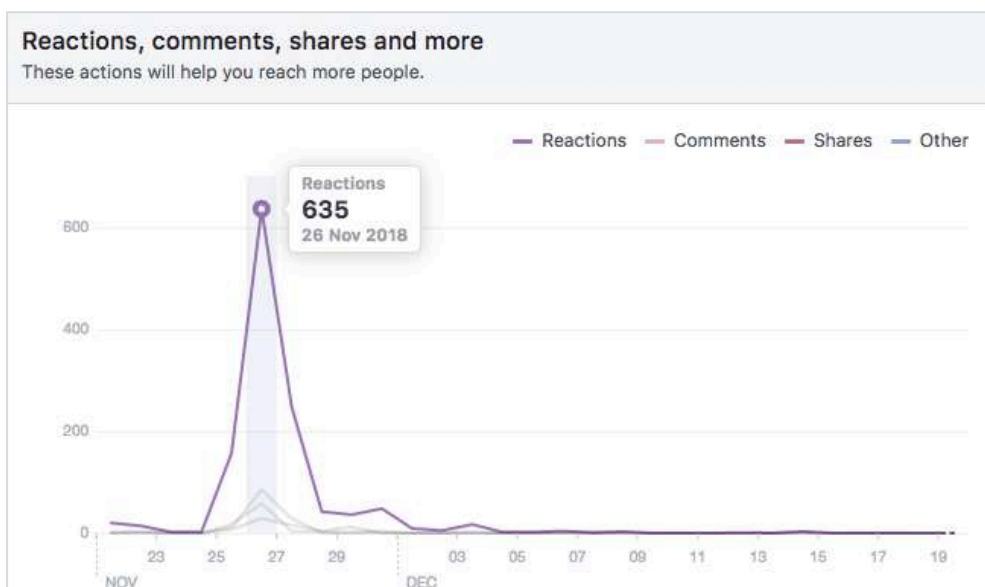
**SOCIAL MEDIA COVERAGE.** The EYCA 2018 received a high level of attention on social media as well, including Facebook (59 posts), Twitter (26 tweets), Instagram (14 posts), and LinkedIn (9 posts), all of them published by sources external to IGCAT.

IGCAT's social media activities related to the EYCA 2018 can be summarized as follows:

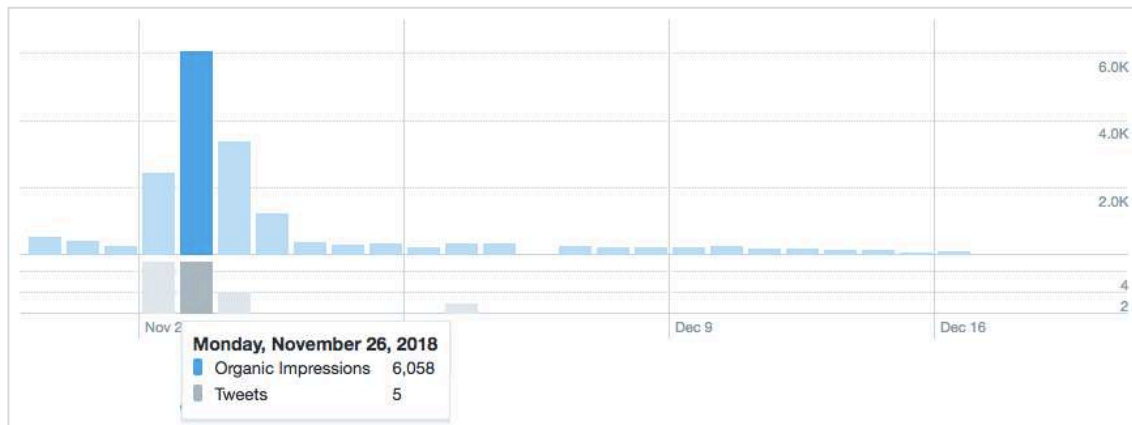
**FACEBOOK.** A total of 7 posts related to the event have been published by IGCAT and a peak of 8,758 organic post reach has been recorded on 26 November 2018:



Furthermore, a peak of 635 reactions to IGCAT's posts has been reached on the day of the competition:



**TWITTER.** A total of 11 tweets have been published by IGCAT on Twitter, and a peak of 6,058 organic impressions has been reached on the day of the competition:

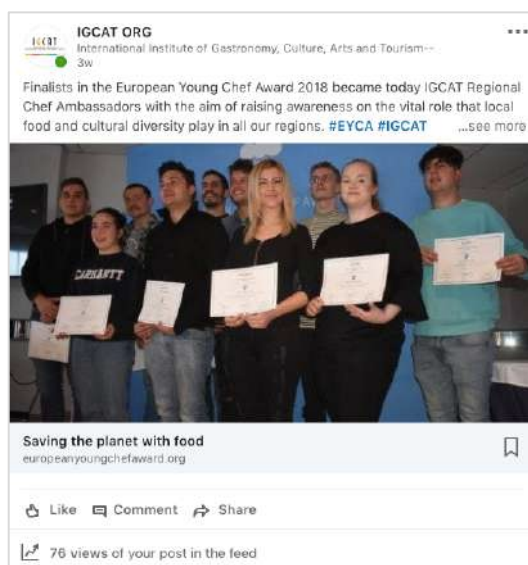


**INSTAGRAM.** IGCAT published a total of 7 posts on Instagram, including 3 videos (with 100, 109 and 135 views respectively):





LINKEDIN. Two posts have been published by IGCAT on LinkedIn, with a total of 71 and 76 views respectively:



## LOCAL FOOD GIFT CHALLENGE

In 2018, IGCAT further developed the concept of the Local Food Gift Challenge, designed as a tool for the European Regions of Gastronomy to identify opportunities for improving the regional offer of high-quality food and food-related gifts.

The aims of the project are to:

- Innovate local artisanal products;
- Stimulate collaborations between local producers, entrepreneurs, designers and craftspeople;
- Imbed regional narratives in local food gifts.

The Local Food Gift Challenge is hoped to allow local producers in the European Regions of Gastronomy to capitalise on the ever-increasing demand from tourists for high-quality local products, paired with their search for authenticity and uniqueness, and enhanced attention for sustainability.

IGCAT's proposal is to develop the project in three subsequent phases:

- Phase 1 – TRAINING THE TRAINERS. IGCAT can offer expertise to the European Regions of Gastronomy to train potential trainers, who will then be able to conduct workshops in phases 2 and 3. Regions are invited to select trainers that could lead workshops with producers in the local language/s, translating the materials provided by IGCAT.
- Phase 2 – RAISING AWARENESS. Local trainers will hold workshops with local producers that will be asked to evaluate each other's products according to the criteria proposed by IGCAT. Group discussion will be used to identify the main challenges for local producers in innovating on food gifts.
- Phase 3 – BUILDING SYNERGIES. Local creative people will offer expertise and share knowledge with local producers to find possible creative solutions to the identified challenges.

Ideally, a Phase 4 would take place afterwards for the European Regions of Gastronomy to select their official food and food-related gifts among the innovative proposals emerging from the workshops.

## TOP FOOD EXPERIENCE

In 2018, IGCAT developed the Top Food Experience Initiative to support visibility of innovative, creative and positive visitor experiences related to food in Europe. By means of this project, IGCAT aims to:

- Increase quality visitor food experiences;
- Give international visibility to niche food tourism experiences;
- Reward sustainable initiatives.

In doing so, IGCAT hopes to encourage creative, artistic and sensory experimentation to build new and unique food experiences suitable for the local and international visitor to enjoy.

After conducting a pilot evaluation of existing food experiences from the European Regions of Gastronomy, during the 5<sup>th</sup> Annual IGCAT Experts Meeting (Minho on 22-25 May 2018), IGCAT was able to identify clearer criteria to assess the experiences and propose a more structured working framework for the initiative.

IGCAT aims to select 5 Top Food Experiences each year that will be showcased on IGCAT's website, through a social media campaign, and on Visit Europe portal. They will also be used in other knowledge sharing and promotional channels as good practise.

## FOOD FILM MENU

The European Region of Gastronomy Platform has identified the important role food film festivals and/or film festivals with a food component could have in promoting local food products, local food recipes and or traditions related to regional gastronomy.

As a result, in 2018 IGCAT started to develop the Food Film Menu initiative with the initial objective to build a database of existing fictional short films from the regions that highlight local food products and producers. The aim is to facilitate the use and showing of the films and products in the other Regions of Gastronomy and to encourage film showings to include audience experiences such as tasting or cooking the food that they have seen in the film. This model has been inspired by the already running Food Film Festival in Aarhus-Central Denmark Region.

Future steps will include to encourage the generation of new fictional films in the regions and pairings with food content, involving local film schools and festivals, and to finally set up a European Prize to award the best Food Films from the regions.

The main objectives of this cooperation project are to:

- Promote the transnational circulation of cultural and creative works that have European food tradition as protagonist.
- Strengthen the capacity of Regional Food Film Festivals to operate trans-nationally and internationally.
- Contribute to audience development by engaging in an innovative way to connect with new audiences and improve access to creative works that give visibility to the European Regions of Gastronomy and raise awareness of cultural and food diversity.
- Provide a unique talent development opportunity for young film directors from different European countries and provide them the opportunity to access an international platform sharing ideas, contents, creativity and work.
- Increase innovation and creativity in the field of culture, by testing new business models that create partnerships with small crafts producers featured in the films, and collaborations with other sectors.
- Give value to our common and diverse European food culture.

## EUROPEAN PROJECTS

### FOODBIZ

Within the framework of the Erasmus+ programme funding, IGCAT is collaborating as partner organisation in the FOODBIZ project - *University and business learning for new employability paths in food and gastronomy*, led by the University of Macerata (Italy) and IGCAT Expert Prof. Alessio Cavicchi and engaging other six European partners: the University of Gothenburg (Sweden); Poznan University of Economics and Business (Poland); the University of Rijeka (Croatia); the European Cultural Tourism Network (ECTN), based in Brussels; the Piceno Lab of the Mediterranean Diet (Italy); and the Svinesund Committee (Sweden).

The project aims at promoting acquisition of relevant skills and competences related to employability in higher education students through their active involvement in community learning activities. In particular, IGCAT will draft and publish the FOODBIZ Guidelines aimed at facilitating the adoption of approaches, tools, outputs and processes by further universities and communities in Europe.

Participation in the FOODBIZ project strengthens IGCAT's commitment to sustainable regional development by means of establishing synergies among different sectors and stakeholders. Moreover, it is consistent with the organisation's efforts to stimulate a more extensive adoption of service-learning education strategies.

In 2018, IGCAT attended the 2<sup>nd</sup> FOODBIZ Project Meeting, held in Opatija (Croatia) on 15-16 May and continued to contribute to the development of the project's Intellectual Outputs.



#### **FOODBIZ - Co-creation and multi-stakeholder approaches for students' employability**

19 May 2018 - Training the trainers was the first step in the implementation of the FOODBIZ project: University and business learning for new employability paths in food and gastronomy.





## Learning by doing: FOODBIZ experiential learning workshops

28 December 2018 - University partners in the FOODBIZ project completed the first round of experiential learning workshops to involve students, business players and researchers operating in their local food sectors.



## EUREGA

EUREGA is a collaborative EU Interreg project developed by European regions with a focus on food and gastronomy as added value for economic development. The 9 partners are: Municipality of 's-Hertogenbosch, Netherlands (Lead Partner); Province of Noord-Brabant, Netherlands; ProAgria Pohjois-Savo, Finland; Regional Government of Catalonia, Spain; Northers and Western Regional Assembly, Ireland; Development Agency of South Aegean Region, Greece; Sibiu County Council, Romania; Hajdu-Bihar County Government, Hungary; IGCAT, Spain (Advisory Partner).

The objective of the project is to improve the recognition and inclusion of food, food habits and gastronomy in EU regional and national strategies and policies; both as a cultural asset and as a key factor in regional cultural identity and as a necessary tool to boost sustainable products and services. This should lead to creating stronger and more resilient regions by (1) protecting and stimulating gastronomy as part of their cultural heritage and; (2) identifying new opportunities for economic development.

The Sub-Objectives: GASTRONOMY AND:

1. Support for SMEs (including SMEs in strengthening and developing short regional food supply chains);
2. Education (increasing the representation of gastronomy and creativity in educational programmes);
3. Sustainable tourism (improving policies to meet sustainable tourism objectives);
4. Linking Urban and Rural (linking urban and rural development strategies as relates to gastronomy);
5. Health (exploiting cultural heritage in relation to well-being, education, tourism and hospitality).

The project is organised in 2 phases. Phase 1 commenced in June 2018 and will run for the duration of 24 months. Phase 2 will run for a further 24 months. In 2018 the following activities took place as part of Stage 1 Self-Analysis:

- Activities focusing on setting partners' ambitions on how to best improve their policy instruments through producing regional self-analyses;
- Stakeholder Platforms were set up (one per policy instrument) and Stakeholder Moderators were appointed and trained;
- Self-Analysis Methodology has been developed and accepted;
- Partners worked closely together with their Stakeholder Groups on the Self-Analysis using the joint Self-Analysis methodology;
- IGCAT as Advisory Partner supported the analysis stage by giving each partner thematic advice and coordinating the process (through online meetings and webinars).

This stage will end with joint discussion and evaluation of the results of the Self-Analyses and the compiled collection of good practices at the meeting in Sibiu in February 2019.



#### **EUREGA launched in Galway-West of Ireland**

4 December 2018 - International chef, 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 November 2018.

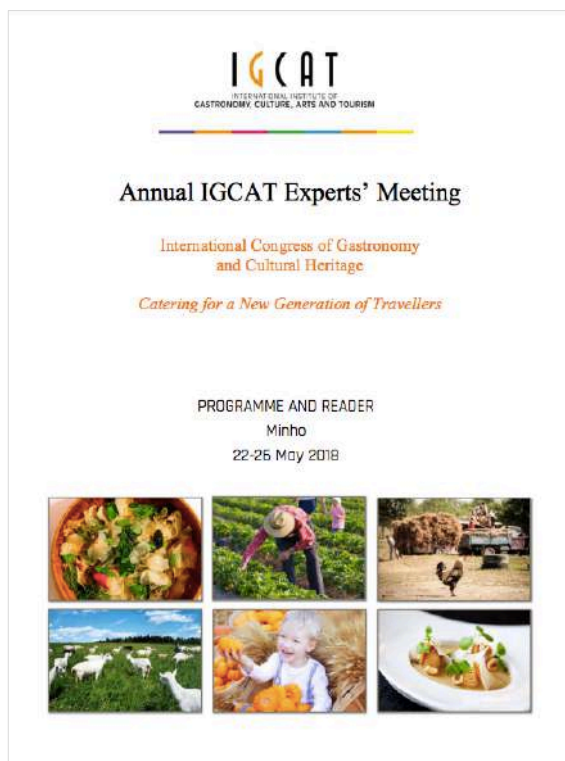
## VISIT EUROPE

During 2018, IGCAT continued to promote the European Regions of Gastronomy on Visit Europe portal to increase their visibility.



IGCAT staff have been trained by the Digital Department of the ETC and will be responsible of uploading and updating information about the Regions in the Experiences section of the website, in the form of articles, galleries, events, routes, products and recipes.

## ANNUAL IGCAT EXPERTS MEETING



### INTERNATIONAL CONGRESS OF GASTRONOMY AND CULTURAL HERITAGE on:

#### CATERING FOR A NEW GENERATION OF TRAVELLERS

The 5th Annual IGCAT Experts Meeting took place IN Minho, European Region of Gastronomy awarded 2016, on 22-26 May 2018. For the first time, the meeting gathered together over 20 among IGCAT Experts from across the globe and representatives from the European Regions of Gastronomy to shared their views on the theme Catering for a New Generation of Travellers.

The meeting was organised by IGCAT and hosted by Consòrcio MinhoIN in the framework of 2018 European Year of Cultural Heritage to explore holistic approaches to policy development and inspire renewed models for living and working across the food, arts, cultural and tourism sectors. Four main thematic areas were discussed:

**Global and local solutions for the protection and promotion of intangible cultural heritage:** offering a special focus on how local food and food cultures can be preserved and acquire international visibility in an increasingly globalised world dominated by few, big global companies. The session explored opportunities to give a voice to regions and local SMEs and allow them to compete in a fairer world.

**Distinct culture and food as the key to local development:** highlighting the importance of supporting local products in the regions, as well as local producers, especially young entrepreneurs. The session focused on opportunities to develop a Food Film Menu initiative together with the European Regions of Gastronomy.

**Rethinking traditional crafts through contemporary aesthetics and creativity:** stressing the need to combine the increasing demand of the young travelling generations for creative products with the promotion of cultural and food diversity as a means to support economic sustainability. The discussion addressed potential further developments of the Local Food Gift Challenge.

**Young chefs and entrepreneurs as influencers:** underlining the potential of young people to become ambassadors of their regions and deliver creative visitor experiences. The debate served to collect valuable suggestions on how to identify Top Food Experiences in the Regions of Gastronomy and how to support young regional chef ambassadors in their effort to promote their regions cultural and food diversity.

In the endeavour to enhance and strengthen cross-sectoral dialogue, for the first time botany was introduced in the discussion thanks to the contribution of Prof. Mihaela Antofie (Lucian Blaga University of Sibiu, Romania).

Furthermore, the visibility of the Region of Gastronomy Award and European Region of Gastronomy Platform was discussed, in order to identify a possible joint marketing strategy to raise the international profile of the title and European Platform.

The meeting concluded with the 5<sup>th</sup> IGCAT General Assembly, during which the organisation's Strategy Plan for 2018-2022 was approved.



### **Consolidating visions for a better future**

30 May 2018 - With the aim of stimulating engaging cross-cultural debate and fostering collective learning amongst the network of IGCAT experts and representatives of the European Region of Gastronomy Platform, the 5<sup>th</sup> Annual IGCAT Experts' Meeting took place in Minho, on 23-24 May 2018.

## IGCAT LECTURES AND COURSES



### UNIVERSITAT INTERNACIONAL DE CATALUNYA MA course on Cultural Policies and Institutions

The course aims to take the student on a journey to understand the economic, social, political and other uses (and misuses) of culture and the arts.

The objectives of the course are to:

1. Define what arts and cultural policy are and who uses them.
2. Introduce concept of culture as a divider and as a unit of people(s) (culture and conflict).
3. Widen our understanding of culture and social cohesion.
4. Consider the role of culture in regeneration and economic development.

Students are asked to define arts/cultural policy instruments and who uses them, as well as to consider where dialogue between cultural policies and other policies is useful.

Marta Crispí is Director of the MA and President of IGCAT, Dr. Diane Dodd is lead lecturer of the course on Cultural Policies and Institutions. Caroline Couret is a regular visiting lecturer in the course.



### EUHTStPOL Degree and MA course on Events Management

The course aims to introduce hospitality students to smart strategies for cultural and food events management and was conceived to give students an insight in the complexities of organising a food festival or similar event and/or preparing cultural and/or food events in unusual venues. With the growing popularity of food events in city and regional policy the course hopes to bring new job opportunities to Europe's young entrepreneurs.

The course has been designed and is led by President of IGCAT, Dr. Diane Dodd, with visiting lectures provided by IGCAT Experts. Eva Canaleta is Academic Director at EUHTStPOL.

## CONFERENCES and WORKSHOPS

In 2018, IGCAT attended several international conferences to promote the Region of Gastronomy programme and award, raising the interest of numerous regions outside Europe in bidding for the Award and creating Region of Gastronomy Platforms in other continents, an opportunity that IGCAT will explore in the future.



### Menus of change at the ASEAN Tourism Forum

26 January 2018 - The Future of Food: Turning ASEAN Tradition and Craftsmanship into Sustainable Gastronomic Tourism was the title of the ASEAN Gastronomy Conference that took place on 25 January 2018 within the framework of the ASEAN Tourism Forum. Dr. Diane Dodd focused her presentation on the cultural and food diversity as the key to empower local communities and outlined the work established by the 10 founding Regions of Gastronomy in Europe.



### IGCAT and Impacts of European Region of Gastronomy Showcased at TouRRoir 18

3 May 2018 - On Tuesday 24 April in NUIG's Bailey Allen Hall, the relationship between tourism, food and culture in Galway, European Region of Gastronomy 2018 was explored at TouRRoir 2018. The Region of Gastronomy Award was showcased in the day's final session entitled Ireland West: Food-Tourism-Culture Rhyming.





### **Human creativity is a vital resource – Arts Summit for Southern African**

24 August 2018 - IGCAT's President, Dr. Diane Dodd had the opportunity to join the first Arts Summit for Southern African (ASSA), 21-23 August 2018 in Namibia. The summit operated under the title Human creativity is a vital economic, social and cultural resource.



### **The ability of women to achieve success in gastronomy**

3 October 2018 - Calonge-Sant Antoni Chair of Gastronomy, Culture and Tourism of the University of Girona organised a round table, on the 17th of September, discussing the ability of women to achieve success in the world of gastronomy. Dr. Diane Dodd, President and co-founder of IGCAT, revealed a vision of women that, "are committed to solidarity, sustainable values, to improve the planet and our environment."



### **Creative alignments**

12 October 2018 - IGCAT's President, Dr. Diane Dodd was fortunate to join the European Chapter for IFACCA (International Federation of Arts Councils and Culture Agencies) members at their closed meeting in Liverpool, England, 10-12 October 2018. The European Chapter Meeting operated under the title Shifting the Balance of Power.



## Gastronomy, Creativity, Tourism

5 November 2018 - Dr. Diane Dodd (IGCAT President), Dr. Edith Szivas (IGCAT Vice-President), Francisco de Calheiros (Minho, European Regions of Gastronomy 2016) and Renata Martinčič, Director-General, Ministry of Economic Development and Technology (Slovenia, European Region of Gastronomy 2021) were amongst the honoured guests at the Global Tourism Economic Forum (GTEF), celebrated in Macau, 22-25 October 2018.



## 1st Asian Network of Cultural Intermediaries Forum

14 November 2018 - IGCAT was invited to the 1st Asian Network of Cultural Intermediaries Forum in Taiwan, 2-3 November. 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.



## 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.

## IGCAT VISITS and OTHER ATTENDED EVENTS



### **NECSTouR: Barcelona Declaration on Tourism and Cultural Heritage - Opportunities and challenges for European tourism destinations**

23 April 2018 - The creation of synergies between cultural heritage and tourism for sustainable development has been the main topic of the workshop "Better Places to Live, Better Places to Visit" organised by NECSTouR and the Catalan Government at the Museu Marítim in Barcelona, in the framework of 2018 European Year of Cultural Heritage.



### **Raising awareness through gastronomy - Food On The Edge 2018**

13 June 2018 - As a good example of the many collaborations and initiatives emerging between former, present and future European Regions of Gastronomy, the international launch of Food On The Edge 2018 (FOTE 2018) was hosted by Hoja Santa restaurant in Barcelona, on 11 June 2018.



### **Savouring local tastes - 5th Gastronomic Fair of Sant Pol de Mar**

18 June 2018 - The gastronomic wonders of Sant Pol de Mar (Barcelona) were on showcase at the 5<sup>th</sup> Gastronomic Fair of Sant Pol de Mar (5<sup>a</sup> Mostra Gastronòmica de Sant Pol de Mar) on 15-16 June 2018, to surprise both locals and visitors with delicious flavours and fresh local produce.



### **Celebrating the Mediterranean Diet**

10 September 2018 - IGCAT was invited in Marche region to introduce the European Region of Gastronomy programme in front of local mayors and representatives of local institutions in the framework of the Festival Mediterraneo (Mediterranean Festival), organised by the Piceno Lab of the Mediterranean Diet from 31 August to 2 September 2018.



### **Gastronomic destination – dream or reality?**

21 September 2018 - Prof. Dr. Roberta Garibaldi and Dr. Diane Dodd both gave key note speeches at the round table “Belarus as Gastronomic Destination – Dream or Reality?” on 20 September 2018. Dr. Diane Dodd, President and co-Founder of IGCAT, presented the Regions of Gastronomy – a long-term strategic plan for sustainable growth.

## ORGANIGRAM

The structure of the Institute in 2018 was:

### EUROPEAN REGION OF GASTRONOMY REPRESENTATIVES TO THE BOARD

**Blanca Cros i Mol**  
Spain

**Dr. Carlos Fernandes**  
Portugal

**Prof. Roberta Garibaldi**  
Italy

**Anja van Hout**  
Netherlands

**Jacinta Dalton**  
Ireland

**Ilona Sares**  
Finland

### EXECUTIVE BOARD

**Dr. Diane Dodd**  
President

**Dr. Edith Szivas**  
Vice-President Finance

**Dr. Eva Canaleta**  
Executive Administrator

**Dr. Marta Crispí**  
Vocal

**Caroline Couret**  
Vocal

### WORLD REPRESENTATIVES TO THE BOARD

**Dr. Jordi Tresserras**  
Spain

**Dr. Lidia Varbanova**  
Canada

**Dr. Kris Rampersad**  
Trinidad and Tobago

**Dr. Jutamas Wisansing**  
Thailand

**Larissa Uwase**  
Rwanda

### STAFF

**Dr. Diane Dodd**  
Executive Director

**Fabrizia Toccoli**  
Research Officer

### VOLUNTEERS

**Miguel Pavon**  
Spain

**Rosa Romer**  
Spain

### INTERNSHIPS

**Alessia Tonsi**  
Italy

**Ciarán Hyland**  
Ireland

**Jane Connelly**  
Spain

### EXTERNALS

**Enric Gómez**  
EnricGomez Web Design  
Studio

**Natalia Elefante**  
EnricGomez Web Design  
Studio

**Xavi Piñol**  
Flashvisual

**Grima Cusachs**  
Accountants

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