

IGCAT

INTERNATIONAL INSTITUTE OF
GASTRONOMY, CULTURE, ARTS AND TOURISM

IGCAT Voice

Gastronomy as a source of local development for Brazil



Imagine small food producers, restaurants, journalists, researchers, entrepreneurs, chefs and foodies meeting together. In fact, that is taking place right now in Belo Horizonte, Minas Gerais state, Brazil. One of five food festivals indicating that the gastronomy scene has been growing fast in Brazil during the past 10 years.

Brazil is known for exotic products and special dishes like “feijoada” and “churrasco”, but as a continental country it has much more to present and therefore an important economic potential. Yet, in Brazil the concept of gastronomy has unfortunately been linked to an elitist life style. It takes time, public policies, projects, investment, education and participation of different stakeholders to change this image and show that gastronomy is more diverse.

As an economic sector gastronomy, based in its culture and creativity, can promote development and many Brazilian states like Pará, Bahia, Santa Catarina, Ceará are working in that direction. However, the fastest growing region is Minas Gerais. Since 2014 this region has developed a public policy strategy to develop the gastronomic sector and has recently launched a specific program, +Gastronomia, to develop a strategy, collaboratively created with different stakeholders from the area. The program has created the Mineiraria - the gastronomy house, a special space to present the Minas Gerais gastronomy; with a program set to turn gastronomy into a strategic economic development sector, promoting business, jobs, presenting Minas Gerais abroad and improving its citizens quality of life.

Minas Gerais is now well positioned to become a South American Region of Gastronomy and IGCAT would be delighted to hear from other regions that might see value in developing a Regions of Gastronomy Platform in South America. If you are interested to join a first meeting on this subject, please write to info@igcat.org.

Marina Simião

Master in Creative Economy, Cultural Management and Development.

Tourism, Gastronomy, Creative Economy and Culture Consultant

Member of Minas Gerais Gastronomy Board

IGCAT News

Invitation to the European Young Chef Award 2017

25 October 2017 - Young European chefs have been selected as finalists from awarded European Regions of Gastronomy to join a European competition on the 6th November 2017, set to protect and promote cultural and food diversity, culinary traditions, gastronomic innovation and promote young chefs starting out on their careers.



World renowned chef Joan Roca is ambassador for the Award that is organized by the International Institute of Gastronomy, Culture, Arts and Tourism, a non-profit organisation established in 2012 aiming to empower local communities by promoting... [Read more.](#)



Speakers throw tomatoes at the audience!

12 October 2017 - At the conclusion of the workshop “Food and gastronomy as innovation drivers for more resilient regions” the speakers threw (or rather passed) tomatoes to the audience to make a statement about the importance of food and cultural diversity for regional development. On 11 October 2017, in the framework of the European Week of Regions and Cities, leading policy-makers and experts from six European Regions of

Gastronomy gathered in a workshop organised by IGCAT to discuss the significant role food and gastronomy can play in sustainable regional development. [Read more.](#)

Kuopio awarded the title European Region of Gastronomy 2020

13 October 2017 - Life According to Nature's Rhythm is the title of Kuopio's proposed programme that gained them the prestigious **European Region of Gastronomy Award for 2020**. “One of our key objectives is to promote innovation activities in the region’s food and hospitality companies, including new products, new approaches and food-related business innovations” states Kuopio’s bid book. [Read more.](#)



The Case for Culture - IGCAT Expert Publication

24 October 2017 - D. Paul Schafer once more goes right to the heart of the current challenges we face in making the case for culture and supporting cultural diversity. This is an ideal read for policy-makers, practitioners, and academics who are grappling with the conviction that culture in all its diverse forms and manifestations - from the arts and food to recreation, tourism, and the environment - has a central role to play in the world. [Read more.](#)

Feeding sustainable regional development

9 October 2017 - There is no such thing as the perfect recipe for sound and long-lasting regional development, but the Regions of Gastronomy went pretty far in the process of building their own successful formulas to empower local communities. With creative and innovative proposals spicing the dish, during the **12th Regions of Gastronomy Platform meeting** they renewed their commitment to **cross-sectoral dialogue** as one of the main ingredients to nurture... [Read more.](#)



Best of the Nordic food culture showcased in Aarhus

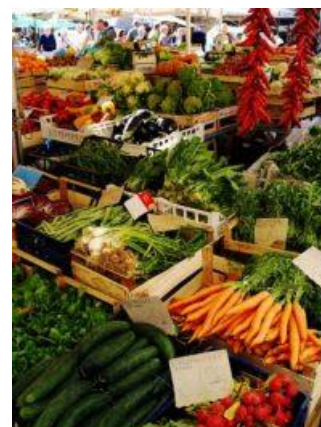
14 September 2017 - Aarhus, European Region of Gastronomy 2017 hosted the most important food event of Northern Europe on 1-3 September 2017. Organised in the context of the European Region of Gastronomy award year and of the European Capital of Culture, with the themes “rethink good food” and “innovate, improve and refine the food

on our plate.” [Read more.](#)

Strategy Plan approved at 14th IGCAT Board Meeting

21 July 2017 - 14th IGCAT Board Meeting took place on 12 July 2017 to approve the organisation’s new Strategy Plan for 2017-2020. The plan aims to consolidate the work areas of IGCAT for the three years ahead and strengthen the global network of IGCAT partner institutions, regional members and independent experts.

By encouraging a deeper relationship with international institutions that share the aims and philosophy of IGCAT and with a greater engagement of its... [Read more.](#)



IGCAT Experts stimulate entrepreneurial thinking, creativity and innovation

28 June 2017 - Larissa Uwase, IGCAT International Expert from Rwanda and representative for Africa on IGCAT’s board, has one clear ambition: eradicate poverty and feed the hungry. To reach this goal she started her own company specialized in food processing, the **Carl Group Ltd**, for which she has been awarded the title of “Best Young Entrepreneur” in the “Youth Breaking the Cycle of Poverty” competition, organized by Rwanda’s Ministry of Youth and ICT. In the 2016 World Economic Forum on Africa, she was

selected among Africa’s top 5 women innovators thanks to her commitment in tackling children’s malnutrition. [Read more.](#)

Current news from around the globe

5 ways wasting food hurts the environment (and 5 ways you can fix it)

18 September 2017 - Some estimates reveal that Americans waste as much as 60 million tons of food a year. Given the plight of world hunger, this fact is shameful enough, but what many of us may not realize is that wasted food also has a harmful effect on the environment.



So that we might be better stewards of the earth we have been given, here are five biggest ways wasted food hurts the environment: it wastes water; it releases methane; it wastes oil; it wastes land; it harms biodiversity. [Read more.](#)



Tourism and future energy: Committed to curb emissions

28 June 2017 - Under the title 'Tourism and Future Energy: Unlocking low-carbon growth opportunities, industry leaders and policy makers have convened in the Kazakh capital city of Astana to discuss the contribution of the tourism sector to reducing carbon emissions. The conference is a joint initiative of Astana EXPO 2017 and the World Tourism Organization (UNWTO) with the support of the Ministry of Culture and Sports of

Kazakhstan. The event is held in the framework... [Read more.](#)

Edu-Kitchen: taste education in Romania - Interview

26 June 2017 - Slow Food Turda and its leader, Marta Poszonyi, have started a new project, Edu-Kitchen, promoting food and taste education to kids and students throughout Romania. This initiative is just the latest in over 10 years of actions aiming to raise awareness of the importance of sustainable food consumption among the youth and the general public. [Read more.](#)



Can Hawaii sell tourists on sustainability? Added pressure on the state to confront the disconnect

22 June 2017 - Last year alone, the island state home to just over 1.4 million full-time residents saw 8.9 million visitors – an increase of 3 percent from 2015, and good for a record \$15.6 billion in tourism spending. But is it sustainable? In a state with an image built on the notion of a remote and pristine natural environment, foot traffic from 220,000 outsiders a day can pose quite a dilemma. [Read more.](#)

Australia's first recycled supermarket is giving food destined for landfills a second chance

18 June 2017 - Australia's first recycled supermarket is giving food destined for landfills a second chance, as the government embarks on a major push to cut down on waste costing the economy 20 billion Australian dollars (\$15 billion) a year.



The outlet run by food rescue organization OzHarvest in Sydney takes surplus products normally thrown out by major supermarkets, airlines and other suppliers, and gives them away for free. [Read more.](#)

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

IGCAT editorial team:

Dr. Diane Dodd
Fabrizia Toccoli
Alessia Tonsi

This is just a small selection of news from the past three months. Please visit [IGCAT](#) for more and regular news!

Please forward this newsletter to colleagues so they too can receive IGCAT's free quarterly newsletter!

[Sign-up to receive your own free IGCAT newsletter](#)

IGCAT compiles trends and facts from around the world. Please send news items and comments to info@igcat.org

www.igcat.org

Office address:
C/ Mas Morell 12
Sant Pol de Mar (Barcelona)
E- 08395

Tel: (+34) 937 601 472
Email: info@igcat.org



© 2017 Igcata.org, All rights reserved

[If you no longer wish to receive emails please unsubscribe](#)