

IGCAT

INTERNATIONAL INSTITUTE OF
GASTRONOMY, CULTURE, ARTS AND TOURISM

IGCAT Voice



Welcome to 2021 and Slovenia's European Region of Gastronomy title year!

The new reality we are all facing has drawn attention to the importance of our fundamental values. Thankfully, in Slovenia we have already laid a solid foundation for sustainable tourism. Slovenia has earned international recognition as a sustainable destination through the Green scheme of Slovenian tourism, which includes all efforts for sustainable development of Slovenian tourism.

For 2021, Slovenia has introduced a new label, Slovenia Green Cuisine, for restaurants. Several restaurants have already obtained the required environmental certificates and made a commitment to sustainable Slovenian gastronomy which are the conditions for entering the scheme.

Activities related to sustainable development are central to the Action Plan for Development and Marketing of Gastronomic Tourism 2019-2023, which Slovenia prepared as a part of our European Region of Gastronomy activities. Raising awareness of the importance of sustainable gastronomy and including restaurants in our sustainability scheme is considered as legacy of the Slovenia European Gastronomy Region project.

Slovenia is a country offering a diversity of cuisine with 24 different gastronomic regions and 3 wine-growing counties. We are known for first-class ingredients, of natural origin with environmentally friendly production and low carbon footprint. In the field of viticulture, we also play a leading role in the production of natural wines.

We are looking forward to hosting the next European Region of Gastronomy Platform meeting in Slovenia in May and welcome all of you to discover the tastes of Slovenia.

Barbara Zmrzlikar

IGCAT Expert

Project Coordinator - Slovenia, European Region of Gastronomy 2021

Head of Research and Development department - Slovenian Tourist Board

IGCAT News

Hauts-de-France recommended for 2023 European Region of Gastronomy title

15 October 2020 - An international jury consisting of four international experts (members of IGCAT) having the additional experience of coming from already awarded European Regions of Gastronomy, have considered the ... [Read more](#)



Food waste prevention is a UN sustainability goal

16 December 2020 - IGCAT has started tracking new trends and collecting information from partners across the globe that offer in-depth knowledge, practical methodologies and tools to take action against food waste in a quest to help our awarded World and European ... [Read more](#)

News from the Regions of Gastronomy

Young chefs innovate Minho's cuisine at the MYCA 2020

21 December 2020 - Pedro Cruz and Andreia Costa take home the trophies for Best Kitchen Chef and Best Bar Chef at the Minho Young Chef Awards 2020. An excellent technique and engaging storytelling earned Pedro Cruz the Best Kitchen Chef prize at the 3rd Minho Young Chef Awar ... [Read more](#)



Catalonia's recipe to restart the tourism sector

28 December 2020 - Public-private cooperation for the development of a sustainable tourism model has been the key focus in Catalonia, European Region of Gastronomy 2016 awarded by IGCAT to relaunch the region as an international tourism destination. Through the Catalunya reStart Turisme initiat ... [Read more](#)

Gastronomy fosters out-of-season tourism in Menorca

18 December 2020 - Menorca, European Region of Gastronomy 2022 awarded by IGCAT keeps strengthening the link between local food producers and restaurants, thereby supporting the promotion of traditional cuisine on local menus. The gastronomic days *Els Dimecres és* ... [Read more](#)





A Traditional Gastronomy Book for Coimbra Region 2021

11 December 2020 - With the aim of valuing, safeguarding and promoting local gastronomy and regional endogenous products, Coimbra Region, European Region of Gastronomy 2021 is preparing its Traditional Gastronomy Book. Led by the Intermunicipal Community of Coimbra Region, ... [Read more](#)

Slovenia: sustainability and top-quality food experiences

24 November 2020 - Slovenia, European Region of Gastronomy awarded 2021 was highlighted at WTM London 2020 as a destination for excellent active and gastronomic experiences, with a special focus on sustainability. Over 110 representatives of global media, internat ... [Read more](#)



Kuopio calls for more local food in school menus

19 November 2020 - Efforts to ensure good food for everyone are underway in Kuopio, European Region of Gastronomy awarded 2020-21 that is supporting Kuopio's City Council initiative to increase the share of locally-produced food in schools. Proposed by Kuopio's Green party, the initiative aims to encourage the ado ... [Read more](#)

Good food for the elderly in Trondheim-Trøndelag

13 November 2020 - Trondheim-Trøndelag, European Region of Gastronomy awarded 2022 by IGCAT is paving the way for the introduction of more locally produced food into elderly nursing homes. This past summer, as part of Trondheim Food Festival - A Place Near You, eight nursing ... [Read more](#)



Current news from around the globe



COVID-19 hits culture sector even harder than expected, warns UNESCO - By UNESCO

23 December 2020 - UNESCO has assessed the measures taken by governments to respond to the impact of the COVID-19 crisis on culture professionals and on the sector as a whole, an impact which appears to be more severe than previously assumed, according to data collect ... [Read more](#)

FAO launches the UN's International Year of Fruits and Vegetables 2021 - By FAO

16 December 2020 - The Director-General of the Food and Agriculture Organization of the United Nations (FAO), QU Dongyu, today launched the International Year of Fruits and Vegetables 2021 (IYFV) with an ... [Read more](#)



Speed up social and economic recovery by fostering Sustainable Tourism Development

- By **Tourism Manifesto**

27 November 2020 - The new Recovery and Resilience Facility, proposed by the European Commission to help the EU rebuild after the pandemic, offers an unprecedented opportunity to support tourism and ensure tha ... [Read more](#)

Will carbon labels on our food turn us into climatarians? - By Megan Tatum

16 November 2020 - Place an order at Just Salad and there are plenty of opportunities to personalize the menu. You can filter by calories. Choose dairy-free. Exclude gluten, or only browse dishes that fit into th ... [Read more](#)



IGCAT carries out research, collects knowledge and develops projects to support creative solutions in regional and local development. This newsletter is just a small selection of news from the past three months. IGCAT compiles trends and facts from around the world.

www.igcat.org

info@igcat.org



©2020 Igcat.org, All rights reserved

[Unsubscribe](#) | [Manage your subscription](#)

We handle your data responsibly according to GDPR (EU) 2016/679.

Find out more about our [Privacy Policy](#).