



INTERNATIONAL INSTITUTE OF
GASTRONOMY, CULTURE, ARTS AND TOURISM



2022

ANNUAL

REPORT

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ABOUT

IGCAT aims to empower local communities by raising awareness of the importance to protect and promote distinct regional food, culture, arts and natural assets as part of sustainable and balanced tourism and development strategies. This is essential to safeguard our planet, health, wellness and local economies.

IGCAT is a non-profit institute established in 2012, working with regional stakeholder consortiums in the fields of gastronomy, culture, arts and tourism in order to highlight distinctive food cultures and thus:

- Strengthen food security through the celebration of distinctive food cultures.
- Create employment by stimulating creativity and gastronomic innovation.
- Nourish children and adults through culinary and cultural education.
- Drive environmental sustainability in tourism, hospitality and agricultural sectors.
- Support balanced and sustainable tourism practices.
- Highlight and support expertise from within rural and urban communities, creating connections and sharing good practises.
- Contribute to community health and well-being.

IGCAT counts on the expertise of a worldwide network of experts and works in partnership with specialised intergovernmental organisations.

IGCAT vision is to instill pride in traditional cultural, creative and culinary assets and thus, inspire local communities to support eco-friendly industries. We strongly believe that the protection and the promotion of regional culture and food diversity is key for the future of local economies and for a more sustainable and equitable world.

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, education and sustainability, 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.

Our mission is to:

- empower and engage citizens by raising awareness about the importance of cultural and food diversity;
- attract international visibility to important gastronomic destinations that are working for sustainable food futures;
- support international collaboration, knowledge sharing and best practise exchange for the benefit of regional development.

We do this by applying cross-sectorial dialogue and service-learning throughout our work.

IGCAT provides the **European** and the **World Region of Gastronomy Award** and is the official secretariat for the **World** and **European Regions of Gastronomy Platforms**. 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 **World Food Gift Challenge**, the **Food Film Menu** and the **Top Websites for Foodie Travelers**. 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.

Together we will empower regions to develop sustainably!
















































































Founded under the name of ARTIDEA in 2010, in 2014 the organisation 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.

EXPERTS

IGCAT experts 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. 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.

IGCAT's Global Experts Network:

AFRICA				AMERICAS				ASIA				EUROPE				MENA			OCEANIA				
WEST	CENTRAL	EAST	SOUTH.	NORTH	CARIBBEAN	CENTRAL	SOUTH	CENTRAL	EAST	SOUTH	SOUTH-EAST	EUROPE				NORTH AFRICA	CAUCASUS	MIDDLE EAST	AUSTRAL-ASIA	PACIFIC ISLANDS			
AGRIFOOD																							
					 																 		
				CULTURE																			
		 					  					  											
HOSPITALITY																							
					SUSTAINABILITY																		
																							
TOURISM																							
																							

At the end of 2022, IGCAT's Global Experts Network counted 102 members from across the world with expertise in different fields:

AFRICA		
	NAME	COUNTRY
NORTH AFRICA	Bilel Aboudi	Tunisia
	Mohammad Ali Abdel Aziz	Egypt
WEST AFRICA	Oscar Ekponimo	Nigeria
	Joyce Gyebi	Ghana
CENTRAL AFRICA	Robert Ngoun	Cameroon
	Louis-Marie Pandzou	Congo
EAST AFRICA	Boaz Adhengo	Kenya
	Rodgers Nsama Kazembe	Zambia
	Larissa Uwase	Rwanda

AMERICAS		
	NAME	COUNTRY
NORTH	Kimberly Jung	United States
	Jessica Litwak	United States
	Paul Schafer	Canada
	Simran Sethi	United States
CARIBBEAN	Randie Anderson	Jamaica
	Martyn Bould MBE	Cayman Islands
	Dr. Kris Rampersad	Trinidad and Tobago
SOUTH	Luis Cabrera	Peru
	Dr. Valeria Campos	Chile
	Maria Elena Cornejo	Peru
	Laura Rosano	Uruguay
	Marina Simiño	Brazil

ASIA		
	NAME	COUNTRY
CAUCASUS	Levan Kharatishvili	Georgia
MIDDLE EAST	Lina Al-Khaled	Jordan
	Dr. Mohammed Hamooud	Saudi Arabia
EAST	Jiao Hui	China
SOUTH	Dr. Fazli Sattar	Pakistan
SOUTH-EAST	Vita Datau	Indonesia
	Indrakarona Ketaren	Indonesia
	Astrid Maharani	Indonesia
	Le Minh Tuan	Vietnam
	Dr. Jutamas Wisangsing	Thailand

EUROPE		
	NAME	COUNTRY
	Pelle Andersen	Denmark
	Dr. Mihaela Antofie	Romania
	Dr. Anagnostis Argiriou	Greece
	Peter Astrup	Denmark
	Ana Maria Barata	Portugal
	Wendy Barrie	Scotland
	Jorge Bernárdez	Spain
	Loïc Bienassis	France
	Prof. Janez Bogataj	Slovenia
	Virginie Brégeon	France
	Cristina Calheiros	Portugal
	Dr. Eva Canaleta	Spain
	Alessio Cavicchi	Italy
	Jesper Christensen	Denmark
	Katerina Christodoulou	Cyprus
	Caroline Couret	Spain
	Dr. Marta Crispí	Spain
	Blanca Cros	Spain
	Jacinta Dalton	Ireland
	Dr. Diane Dodd	Spain


EUROPE		
	NAME	COUNTRY
	Dr. Iulia Dragut	Romania
	Carlos Fernandes	Portugal
	Paula Frade	Portugal
	Dr. Aleš Gacnik	Slovenia
	Dr. Aleš Gacnik	Slovenia
	Davinia Galea	Malta
	Prof. Roberta Garibaldi	Italy
	Dr. Danuta Glondys	Poland
	Jaume Gomila	Spain
	Fia Gulliksson	Sweden
	Dag Hartman	Sweden
	Anja van Hout	Netherlands
	Antti Ilie	Finland
	Dr. Daniela A. Jelincic	Croatia
	Lila Karapostoli	Greece
	Monique Knapen	The Netherlands
	Dr. Dezső Kovács	Hungary
	Dr. Peter Kozmus	Slovenia
	Dr. Giuseppe Laquidara	Italy
	Heidi Lazani	Greece
	Dorian Lungu	Romania
	José Luis Marques	Portugal
	Ulla-Alexandra Mattl	France
	Prof. Satu Miettinen	Finland
	Mary Miller	Norway
	Joana Nogueira	Portugal
	Cáit Noone	Ireland
	Robert Palmer	United Kingdom
	Emanuela Panke	Italy / Israel
	Vasia Papailla	Greece
	Prof. Philippe Poirrier	France
	Dr. László Puczkó	Hungary
	Ariadna Ribas	Spain
	Dr. Ilie Rotariu	Romania
	Prof. Vincenzo Russo	Italy
	Joana Santos	Portugal
	Ilona Sares	Finland

EUROPE		
	NAME	COUNTRY
	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
	Omar Valdez	Andorra
	Dr. Lidia Varbanova	Bulgaria
	Dimitrije Vujadinovic	Serbia
	Barbara Zmrzlikar	Slovenia

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

Experts' Publications:


IGCAT experts author reports on a range of subjects and 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 FUTURE OF ARTS EDUCATION

by D. Paul Schafer


D. Paul Schafer makes the case for a renovated and stronger role of the arts in contemporary education systems and encourages collaboration and mutual support between the arts and sciences, as the only possible solution to tackle current global challenges effectively.



THE S PLAN

by Dr. Diane Dodd

The S Plan warns about the risks of losing our biodiversity and the century-long traditions and practices related to it. While highlighting the urgency to capitalise on our unique food and cultural resources, Dr. Diane Dodd suggests how innovative and creative tourism experiences can contribute to local sustainable and



THE AGE OF CULTURE - WHY, WHAT, AND HOW?

by D. Paul Schafer

In this article, IGCAT expert Paul Schafer explains how entering a cultural age is imperative if humanity is to come to grips with the complex and difficult problems encountered in the present age of economics. The key to dealing with these and other problems lies in adopting a holistic perception of culture and cultures ...

The following articles have been published on IGCAT website:

- **THE FUTURE OF ARTS EDUCATION** by D. Paul Schafer
- **THE S-PLAN** by Dr. Diane Dodd
- **THE AGE OF CULTURE – WHY, WHAT, AND HOW?** by D. Paul Schafer
- **LOCAL FOOD GIFT CHALLENGE – FRAMEWORK AND AIMS** by Fabrizia Toccoli
- **YOUNG CHEF AWARD – ENHANCING SUSTAINABILITY** by Fabrizia Toccoli
- **WESTERN & INDONESIAN GASTRONOMIC DIFFERENCES** by Indrakarona Ketaren
- **TRUMP IS NOT THE ONLY PROBLEM, SOLUTIONS FOR AN UNFAIR WORLD** by Dr. Joost Smiers
- **THE CASE FOR CULTURE** by D. Paul Schafer
- **CATERING FOR THRILL-SEEKERS: NEW TRAVEL TRENDS** by Dr. Diane Dodd
- **NATIONAL IDENTITIES, NATIONAL EXCLUSIONS. THE CHILEAN CUISINE** by Dr. Valeria Campos
- **ETHICAL, CREATIVE AND FOOD TOURISM – A SUSTAINABLE FUTURE?** By Dr. Diane Dodd
- **FEASTING ON CULTURES TO SOLVE OUR PROBLEMS AND ENRICH OUR LIVES** by D. Paul Schafer
- **INNOVATIONS AS THE KEY OF SOLUTIONS DECREASING MALNUTRITION IN AFRICA** by Uwase Larissa
- **ART OF FOOD: TOURISM WITH THAINESS AND MULTI-STAKEHOLDER** by Dr. Jutamas Wisansing
- **REGIONAL SUPPORT SYSTEMS FOR ARTS ENTREPRENEURSHIP** by Dr. Lidia Varbanova
- **CONCERN FOR DIVERSITY IN A FREE-TRADE ZONE** by Dr. Diane Dodd and George Chatzinakos
- **FOOD, ART AND TOURISM AS A BOOST FOR INNOVATION – SUCCESSFUL EXPERIENCES FROM ITALY** by Prof. Roberta Garibaldi
- **SOCIAL INNOVATIONS- SIGN OF THE TIMES** by Dr. Daniela Angelina Jelinčić
- **THE LONG-TERM LEGACY OF THE EUROPEAN REGIONS OF GASTRONOMY** by Jordi Vegas and Dr. Diane Dodd
- **SUSTAINABLE TOURISM AND THE CIRCULAR ECONOMY** by Claire Brightley
- **SUPPORTING LOCAL FARMS – SUPPORTING OUR FUTURE** by Dr. Diane Dodd
- **A GENERAL OUT LINE OF THE ROLE OF GASTRONOMY IN COLOMBIAN DEVELOPMENT** by Laura Hernández Espinosa
- **GLOBALIZATION AND DIVERSITY – THE HEALTH RISKS** by Dr. Diane Dodd
- **CONGOLESE GASTRONOMY AND SUSTAINABLE DEVELOPMENT** by Louis-Marie Pandzou
- **THE ARTS KEY TO A FULL AND FULFILLING CULTURAL LIFE** by D. Paul Schafer
- **A CITY AND A REGION DEVELOP CULINARY AND CULTURAL DIVERSITY - THE CASE OF LJUBLJANA AND CENTRAL SLOVENIA** by Prof. Janez Bogataj, PhD
- **EASTERN GASTRODIPLOMATIC EFFORTS: CUISINE IN CULTURAL DIPLOMACY** by Tanja Strugar

IGCAT ANNUAL GENERAL MEETING

The 9th IGCAT Annual General Meeting was held online on 10 June 2022. At the meeting, IGCAT members approved 2021 accounts and annual report, the budget and calendar for 2022, the provisional calendar for 2023 and the updated IGCAT 2022-2032 Strategy Plan.

STRATEGY PLAN 2022-2032



In 2022, the IGCAT assembly approved the updated strategy plan for 2022-2032. The document summarises the most important achievements of IGCAT and the World/European Region of Gastronomy Platform to date, and integrates the learning shared and developed over the past years into IGCAT's future action plan.

In particular, the strategy document focuses on: additions to the World Region of Gastronomy Official Guidelines to ensure that they include the main learning points and experiences compiled in 7 years of the project running; revised selection criteria for IGCAT Experts to guarantee an appropriate and balanced representation of different knowledge fields and geographical areas in the Global Experts Network; proposed topics for future Annual Expert Meetings, with a special emphasis on less explored knowledge areas; stricter minimum evaluation requirements for the World/European Region of Gastronomy programme; opportunities for international visibility offered by the Platform joint international projects (European Young Chef Award, World Food Gift Challenge, Food Film Menu, and Top Websites for Foodie Travelers); possibilities for external funding (e.g. donations, sponsorships); and a new proposal for IGCAT Chapters across the globe.

FLAG – FUND FOR LOCAL ARTS AND GASTRONOMY



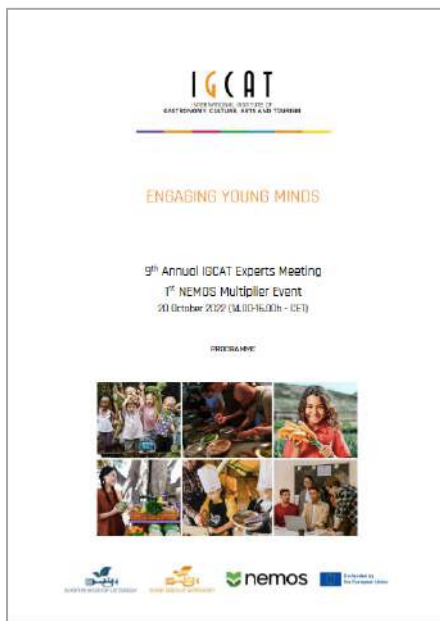
IGCAT strongly believes that we need to support cultural and food diversity to empower communities and ensure a sustainable future for the planet. However, the Institute has come across regions that would like to work to full capacity but are lacking the resources to fully engage in our community. Therefore, IGCAT aims to recognize lesser-economically developed regions across the globe that share the Institute's philosophy.

IGCAT's Fund for Local Arts and Gastronomy (FLAG) will be set to ensure that selected regions around the world can participate in IGCAT's international competitions by offering grants. With this initiative, IGCAT hopes to contribute to a more equitable world where visibility of unique gastronomic cultures is the key to sustainable development.

In order to support international projects from lesser-economically developed regions, IGCAT will approach sponsors, patrons and be open to donations. Collected funds will be used to take projects to another level in terms of communication, cover prize money to encourage participation and provide grants.

The FLAG initiative has already raised 3,000 euros thanks to the contributions of IGCAT Experts **Ilona Sares** and **Jaume Gomila**, who waived their fees for work conducted on behalf of IGCAT in favour of starting the Fund. IGCAT is currently working on establishing clear criteria to select the beneficiaries.

ANNUAL IGCAT EXPERTS MEETING



ENGAGING YOUNG MINDS Webinar

Activating young talent to build a more sustainable future

9TH ANNUAL IGCAT EXPERTS MEETING

1ST NEMOS MULTIPLIER EVENT

The 9th Annual IGCAT Experts Meeting was organised as a webinar on 20 October 2022, with a special focus on Education. The event was virtually joined by over 150 participants from 35 countries across the globe including: IGCAT experts; stakeholders in food, education, culture, agriculture, arts, hospitality, tourism and many

other sectors from the World and European Regions of Gastronomy; IGCAT partner institutions; and the general public.

The webinar highlighted good practices and pioneering projects involving young people in the awarded World/European Regions of Gastronomy and beyond, inviting cross-sectoral perspectives on how to engage and activate young talent in the quest to build a more sustainable future. The event was testament to the remarkable work that the World/European Region of Gastronomy Platform is carrying on to empower and engage the younger generations.

Chaired by President of IGCAT, **Diane Dodd PhD**, the webinar represented also the 1st multiplier event of the Erasmus+ funded project *NEMOS - A new educational model for acquisition of sustainability competences through service learning* (see: [NEMOS](#)), the first results of which were presented by Dr. Maria J. Cantalejo (Public University of Navarra) in the initial part of the webinar.

Attendees split then into eight smaller breakout sessions on specific topics related to education: **Social Integration and Food Diversity**; **Building Pride in Food Heritage**; **Integrating Sustainability Competences in Education**; **Building Criteria for Food Sustainability**; **Empowering Young Minds**; **Preserving Bees and pollinators**; **Food for the Future**.

Each session included short presentations of good practices by various contributors, followed by a group discussion aimed at providing recommendations on how IGCAT and the World/European Regions of Gastronomy Platform can push the education agenda further and generate better opportunities for young people through sustainable and creative initiatives.

The Engaging Young Minds webinar produced a total of 28 recommendations that will be integrated into the IGCAT guidelines for the World and European Regions of Gastronomy.

The webinar concluded with the announcement of the winners of the Food Film Menu 2022 Public Vote (see: [FOOD FILM MENU](#)).



Engaging young minds for a sustainable future

6 October 2022 – Engaging Young Minds will be the theme of the 9th Annual IGCAT Experts Meeting and first multiplier event of the NEMOS project that will be held online on 20 October 2022, 14:00h-16:00h CET.

[Read more](#)



Activating young talent to build a better future

21 October 2022 – IGCAT experts and stakeholders from the World/European Regions of Gastronomy took part in the Engaging Young Minds webinar on 20 October 2022, attended by over 150 participants from 35 countries across the globe. [Read more](#)

IGCAT WEBINARS

2022 IGCAT Webinars organised to support knowledge-exchange within the World/ European Region of Gastronomy Platform included:

- **WELCOME ADVISORY FORUM MEETING – INTRODUCTION FOR NEW REGIONS**

Presented by **Diane Dodd PhD**, President of IGCAT;

- **JAMAICA 2025 OR 2026?**

Presented by **Diane Dodd PhD**, President of IGCAT;

- **CONSTRUCTING BUDGETS FOR NEW REGIONS**

Presented by **Diane Dodd PhD**, President of IGCAT;

- **TOP WEBSITES FOR FOODIE TRAVELERS - JURY FEEDBACK**

Presented by **Dr. Edith Szivas**, Vice-President of IGCAT, expert in sustainable tourism and Chair of the Jury for the Top Websites for Foodie Travelers 2022;

- **POSITIONING OF AN ENO-GASTRONOMIC REGION**

Presented by **Damià Serrano**, Director of Marketing at the Catalan Tourist Board; and **Ariadna Ribas**, Wine & Food Tourism Brand Manager, at the Catalan Tourist Board, Catalonia European Region of Gastronomy 2016;

- **ENGAGING YOUNG MINDS WEBINAR**

Organised in the framework of the **9th Annual IGCAT Expert meeting** (see below: [ANNUAL IGCAT EXPERTS MEETING](#)). With interventions by IGCAT Experts, as well as representatives and stakeholders from the World/European Regions of Gastronomy.

INTERNATIONAL PARTNERSHIPS



In 2022, IGCAT secured an important collaboration with Slow Food International and a Memorandum of Understanding was signed on 15 December between President of IGCAT, Diane Dodd PhD and Director General of Slow Food, Paolo Di Croce. The two organisations joined forces to support the safeguard and promotion of culture, food and biodiversity and ensure sustainable food futures through a general framework of cooperation.

Slow Food is a global, grassroots organisation, founded in 1989 to prevent the disappearance of local food cultures and traditions, counteract the rise of fast life and combat people's dwindling interest in the food they eat, where it comes from and how our food choices affect the world around us. Since its beginnings, Slow Food has grown into a global network of volunteer activists in over 160 countries, and closely collaborates with other associations and institutions to ensure everyone has access to good, clean and fair food.



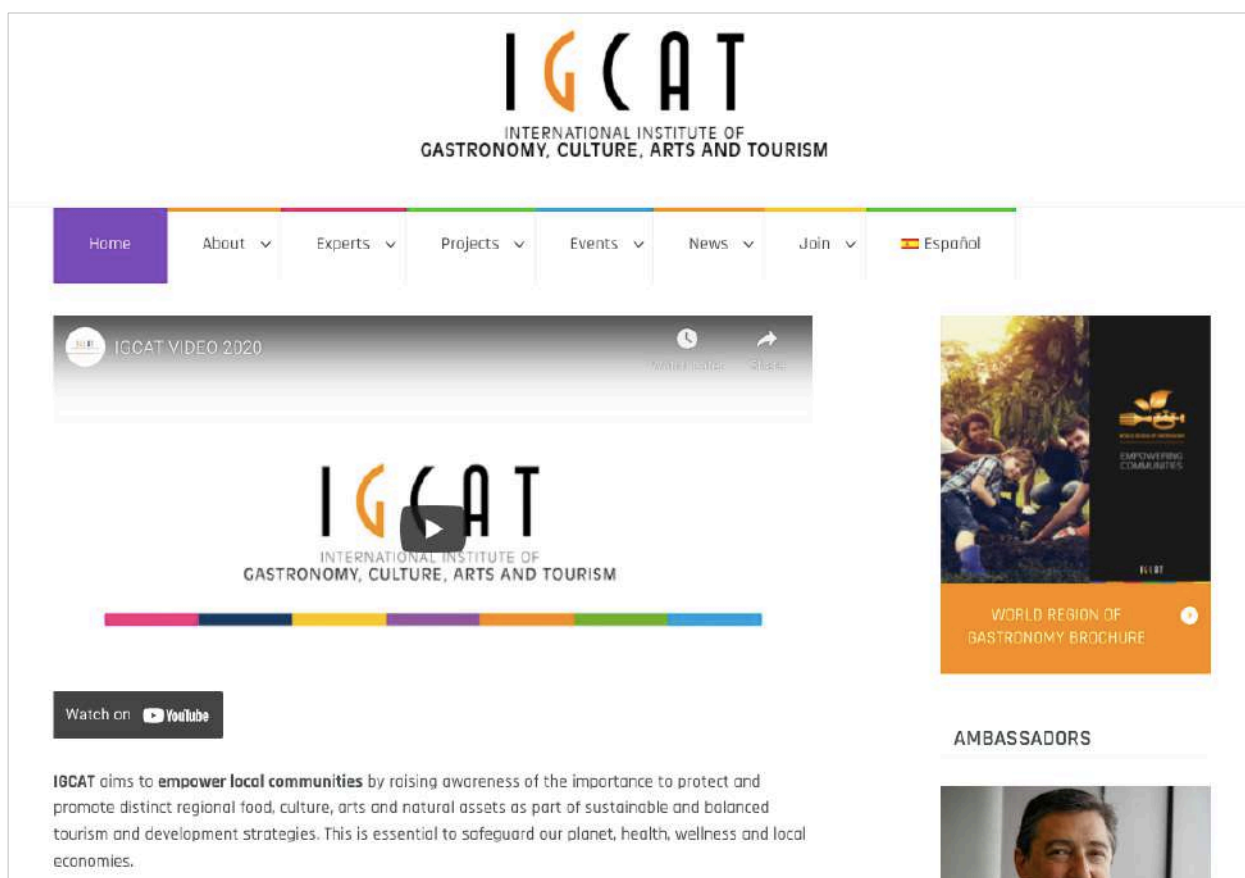
IGCAT and Slow Food join forces to support sustainable food futures

16 December 2022 - IGCAT and Slow Food joined forces to safeguard and promote culture, food and biodiversity. This new collaboration was formalised on 15 December 2022. [Read more](#)

WEBSITES AND DATABASE

In 2022, 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



IGCAT's website is available both in English and Spanish and 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.

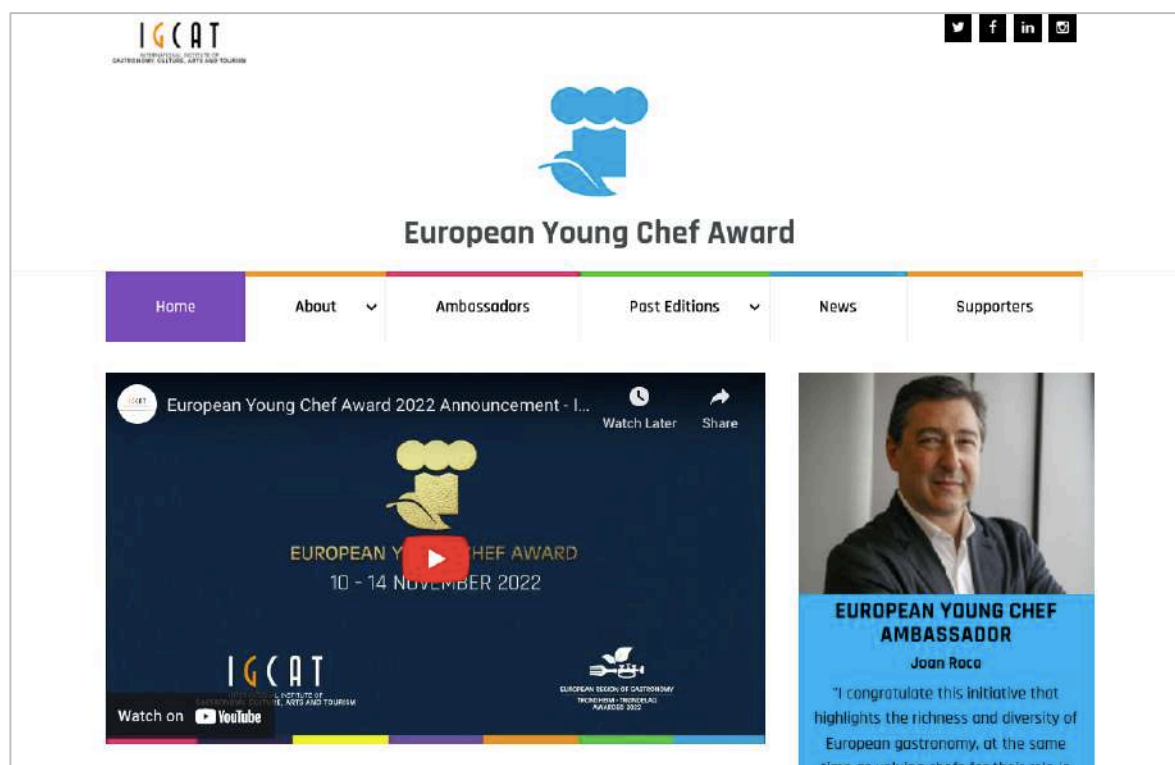
European Region of Gastronomy Website – www.europeanregionofgastronomy.org



The website collates information about the European Region of Gastronomy Platform and its members, their achievements, Joint Projects, as well as news from the Regions. The website works as a useful tool for potential new regions by underlining the benefits of the Award and the procedure to join the Platform, complemented by a FAQs section.

The website has webpages devoted to the individual awarded regions to highlight information about them and their achievements, including: the official videos as European Regions of Gastronomy and short descriptions of the regions; links to the regions' official European Region of Gastronomy websites and social media pages; the regions' bid books; the official European Region of Gastronomy ambassadors and IGCAT's Regional Chef Ambassadors (previous finalists to the European Young Chef Award); awarded videos/films in the different editions of IGCAT's Food Film Menu; awarded food and craft gifts in the different editions of IGCAT's World/European Food Gift Challenge; awarded websites in the different editions of IGCAT's Top Websites for Foodie Travelers; additional documents related to outstanding projects and initiatives developed in the framework of the European Region of Gastronomy title; latest news from the regions. IGCAT keeps working to increase the attractiveness of the website and include updated content.

European Young Chef Award Website – 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; 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.

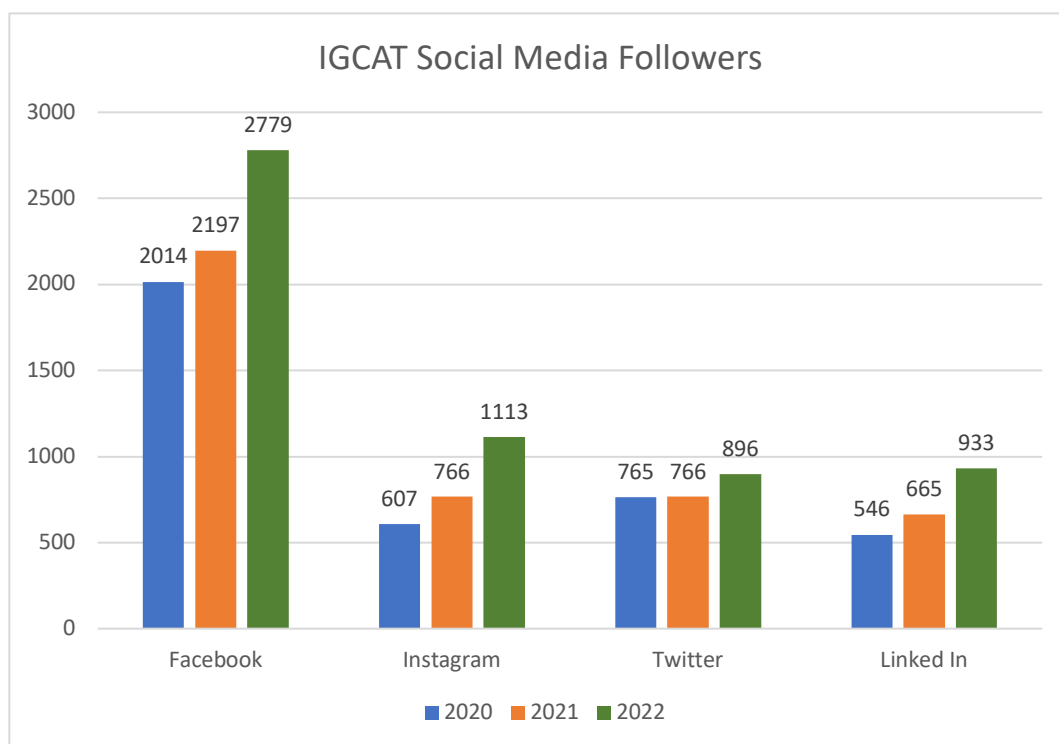
Database

In 2022, IGCAT kept updating its database of contacts and created several mailing lists of relevant contacts for specific projects and events on IGCAT's Gmail account info@igcat.org. IGCAT's collection and use of contacts complies with the GDPR (EU) 2016/679.

SOCIAL MEDIA

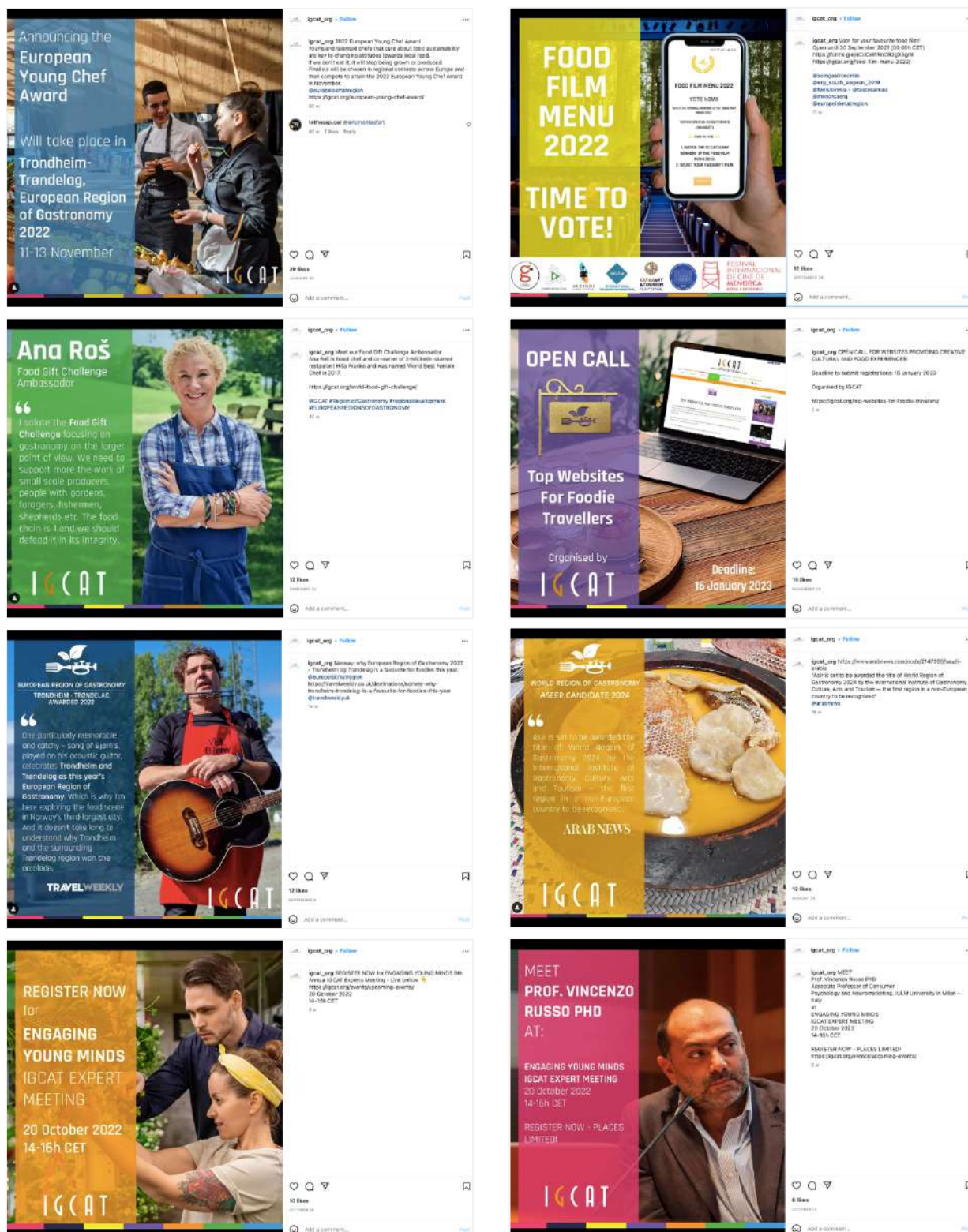
In 2022, IGCAT fine-tuned its social media strategy in order to reach a wider and more targeted audience, as well as strengthen its presence worldwide by giving enhanced visibility to its core values and flagship projects.

IGCAT regularly disseminated ideas, values, projects and articles on **Facebook** (2,779 followers), **Twitter** (896 followers), **LinkedIn** (933 followers) and **Instagram** (1113 followers) where photos and videos are uploaded concerning IGCAT and the World/European Regions of Gastronomy activities.



According to IGCAT's latest social media report, in 2022 **more than 214.200 people** have reached IGCAT's social media pages and website, doubling last year results, also thanks to the commitment of the regions in the World/European Region of Gastronomy Platform that shared and engaged with the published content.

Social media campaigns focused on IGCAT's international competitions involving the World/European Regions of Gastronomy particularly encouraged audience engagement and interaction.



NEWS, NEWSLETTERS AND UPDATES

IGCAT publishes on its website news about IGCAT and the awarded and candidate World/European 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 5,726 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 2022 IGCAT's Voice has come from:

- **Levan Kharatishvili**, Georgia, IGCAT Expert, CEO and Founder of Creative Strategies Lab;
- **Robert Ngoun**, Cameroon/France, IGCAT Expert, CEO of Beutara – France, Manager at Restaurants Consulting and Author;
- **Prof. Vincenzo Russo**, Italy, Associate Professor of Consumer Psychology and Neuromarketing - IULM University, Milan;
- **IGCAT's secretariat.**



In 2022, IGCAT sent out four quarterly newsletters including news items about **IGCAT** (6), the **World/European Region of Gastronomy Platform** (3) and **international joint projects** (13). News items about single World and European Regions of Gastronomy concerned:

- South Aegean 2019 (2)
- Kuopio 2020-21 (2)
- Slovenia 2021 (2)
- Menorca 2022 (3)
- Trondheim-Trøndelag 2022 (2)
- Hauts-de-France 2023 (2)
- Saimaa 2024 (2)
- Aseer 2024 (3)
- Sicily candidate 2025 (1)

As for World News included in 2022 newsletters, a total of 17 international news items were shared about the following topics:

- Sustainable agriculture and food systems
- Culture and creativity
- Sustainable tourism
- Sustainable development
- Biodiversity protection
- Environment and climate change
- Nutrition, health and wellbeing
- Gastronomy
- Education

Moreover, throughout 2022 IGCAT secretariat sent out 12 monthly updates to the Experts and the representatives of the World/European Region of Gastronomy Platform with reminders of upcoming projects, events and activities organised by IGCAT and/or the stakeholders in the regions.

WORLD AND EUROPEAN REGIONS OF GASTRONOMY

In 2022, **Menorca** and **Trondheim-Trøndelag** officially opened their title year as **European Regions of Gastronomy 2022**, under the theme *Menorca – Timeless Flavour* and *Thriving Together towards New Horizons* respectively. Menorca held an official ceremony on 15 January 2022, where the programme for the year was presented in the presence of local stakeholders, authorities and IGCAT. Trondheim-Trøndelag also kicked-off their year, with a culinary train journey in February 2022 as one of its main events.

Coimbra Region continued its celebrations as **European Region of Gastronomy awarded 2021-2022** and officially closed its title year.



Menorca 2022 proud to open its title year

2 February 2021 – Menorca officially kicked-off its title year as European Region of Gastronomy 2022 awarded by IGCAT at an opening ceremony full of excitement and emotion on 15 January 2022, with local stakeholders and authorities. [Read more](#)



A culinary train journey through Trondheim-Trøndelag 2022

14 February 2022 – As one of the main events opening its title year as European Region of Gastronomy 2022, Trondheim-Trøndelag organised a culinary train journey through the region. [Read more](#)

On 10 October 2022, **Hauts-de-France** was formally handed the **European Region of Gastronomy 2023** title by IGCAT President of IGCAT, Diane Dodd at an award ceremony involving local stakeholders.



Hauts-de-France: 2023 is just the beginning!

28 September 2021 - The first French region to receive this important accolade, Hauts-de-France was officially handed the European Region of Gastronomy 2023 title by the President of IGCAT on 10 October 2022. [Read more](#)

IGCAT analysed the bid book of **Saimaa** region (Finland) for the **European Region of Gastronomy 2024** title and supervised a jury visit to the region on 19-23 June 2022, with jury members Omar Valdez (Andorra), Morana Polovič (Slovenia), Jaume Gomila (Spain), Diana Hounslow (France), supervised by Diane Dodd PhD (IGCAT). Based on the jury recommendation, the IGCAT Board approved Saimaa to be awarded the European Region of Gastronomy 2024 title. An official award ceremony and hand-over of the certificate will take place in January 2023.



Saimaa recommended for European Region of Gastronomy 2024 title

22 June 2022 - A jury of four international experts, accompanied by IGCAT's President, Diane Dodd PhD considered the application of Saimaa for the title European Region of Gastronomy 2024. [Read more](#)

Aseer (Saudi Arabia) was awarded **World Region of Gastronomy 2024**, the first region outside Europe to earn this title. After evaluating the bid book *Marhaban Alf - Aseer the Region of a 1000 Welcomes* presented on 31 December 2021, a jury of international IGCAT experts visited the region on 27 February-1 March 2022. The jury included Dr. Edith Szivas (Vice-President of IGCAT), Omar Valdez (Board member of IGCAT), Jaume Gomila (Secretary of IGCAT), Fabrizia Toccoli (International Projects Manager at IGCAT), and was accompanied by Diane Dodd PhD (President of IGCAT). The region was considered ready to held

the World Region of Gastronomy 2024 title and was officially awarded at a ceremony organised on 24 September 2022 at Terra Madre – Salone del Gusto, in Turin.



Aseer recommended for World Region of Gastronomy 2024 title

3 March 2022 – An international jury comprising of four experts accompanied by IGCAT's President, Diane Dodd PhD considered the application of Aseer for the title World Region of Gastronomy 2024. [Read more](#)



Aseer 2024 is the first World Region of Gastronomy

26 September 2022 – The Aseer region (Saudi Arabia) has been officially awarded the title of World Region of Gastronomy 2024 by the International Institute of Gastronomy, Culture, Arts and Tourism (IGCAT). [Read more](#)

Two new regions joined the World/European Region of Gastronomy Platform. **Sicily** (Italy) presented a bid for the **European Region of Gastronomy 2025** award. A jury of international IGCAT experts will visit the region and evaluate their bid book in the first part of 2023 and decide whether to recommend Sicily for the 2025 title. The final decision will be taken by the IGCAT Board based on the jury assessment.

From our news section:



Sicily officially joined the Regions of Gastronomy Platform

30 June 2022 – Strongly committed to preserve and promote its food and cultural diversity, Sicily has officially joined the European Regions of Gastronomy Platform hoping for the 2025 title. [Read more](#)

The region of **Attica** (Greece) also signed a Memorandum of Understanding with IGCAT to become a member of the Platform and present a bid for the **European Region of Gastronomy 2027** title.

In 2022 IGCAT supported brainstorming exercises, knowledge sharing and best practices exchange between the regions by organising:

- two Platform meetings:
 - **24th World/European Region of Gastronomy Platform Meeting**, 4-7 April, Menorca;
 - **25th World/European Region of Gastronomy Platform Meeting**, 25-28 July, Trondheim-Trøndelag;
- one online conference:
 - **Engaging Young Minds**, 9th Annual IGCAT Experts Meeting, 20 October (see: [ANNUAL IGCAT EXPERTS MEETING](#));
- webinars on specific topics of interest for the Platform members;
- several individual meetings with representatives from the regions.



World/European Regions of Gastronomy shared best practices in Menorca

11 April 2022 - The 24th IGCAT Best Practices Platform Meeting was successfully held in Menorca, awarded European Region of Gastronomy 2022 by IGCAT, on 4-7 April 2022. [Read more](#)



Promoting best practises from Trondheim-Trøndelag 2022

2 August 2022 - World/European Regions of Gastronomy representatives joined the 25th IGCAT Best Practices Platform Meeting, hosted by Trondheim-Trøndelag 2022, on 25-28 July. [Read more](#)

IGCAT aims to push the sustainability agenda by growing a movement of awarded World Regions of Gastronomy that want to make a positive difference by celebrating their rich food and cultural diversity. Therefore, the World Region of Gastronomy information brochure is now available in **English, Spanish and French**, and IGCAT is hoping to provide a translation of the brochure in Arabic soon, so that more potential regions around the world and their communities can be reached. Currently, conversations are open with several regions from all over the globe that expressed a strong interest in bidding for the World Region of Gastronomy title and being part of a knowledge-sharing Platform. These include regions from: Europe; Brazil; Chile; Canada; the United States; Trinidad and Tobago; Jamaica; Azerbaijan; Georgia; Indonesia; China; Vietnam; Jordan; Namibia; Tunisia; Thailand; and Cameroon.

Finally, in 2022 IGCAT issued an open call to host an **IGCAT European Region of Gastronomy Visitor Centre** in an exemplary Awarded European Region of Gastronomy. The Visitor Centre will provide information and study visits for potential World/European Regions of Gastronomy and will be ideally opened during 2023.

Further news from the World/European Regions of Gastronomy included:



Kuopio 2020-21 is a finalist at the EMBLA Nordic Food Awards

20 January 2022 - Kuopio, awarded European Region of Gastronomy 2020-21 by IGCAT, is a finalist in the EMBLA Nordic Food Awards in the Food Tourism Destination category. [Read more](#)



Baleària joins Menorca 2022 endeavour

21 January 2022 - The shipping company Baleària officially signed up as a supporter of Menorca, European Region of Gastronomy 2022 committing to endorse the project's principles and promote the local gastronomy, culture and sustainability. [Read more](#)



Menorca's contest to preserve autochthonous breed

21 January 2022 - Menorca, European Region of Gastronomy awarded 2022 announced the 1st National Contest for Cooking the *Vaca Vermella* (endangered red cattle breed typical from the island) at FITUR, on 19 January. [Read more](#)



Food lovers can now visit Menorca 2022's official website

1 February 2022 - Menorca, European Region of Gastronomy awarded 2022 has launched its official website which available in four languages (English, Catalan, Spanish and French). [Read more](#)



South Aegean is a laboratory for sustainable tourism

7 February 2022 - The innovative Rhodes Co-Lab project has been launched in the South Aegean, awarded European Region of Gastronomy 2019 by IGCAT, for Rhodes to become a leader in sustainable tourism and destination management. [Read more](#)



Norwegian announces new flights to Trondheim-Trøndelag

11 February 2022 - The air company Norwegian has announced new direct flights between Manchester and Trondheim for more people to discover Trondheim-Trøndelag 2022. [Read more](#)



Beatriz Coelho is the Best Young Chef in Minho

23 February 2022 – Beatriz Coelho was elected Best Young Chef in Minho, European Region of Gastronomy awarded 2016 and will represent the region at IGCAT's European Young Chef Award 2022, to be held in Trondheim (Norway) next November. [Read more](#)



Menorca's best local food gifts for 2022 awarded

23 February 2022 – The four best food and craft gifts of Menorca, European Region of Gastronomy awarded 2022 were selected to represent the region at IGCAT's World Food Gift Challenge 2022, to be held on the island on 7 April. [Read more](#)



Michelin guide highlights Slovenia's young talent Leon Pintarič

7 March 2022 – Michelin guide released a video starring chef Leon Pintarič, who represented Slovenia, European Region of Gastronomy 2021, at the European Young Chef Award 2016. [Read more](#)



Food and creativity: a winning combination for Menorca 2022

11 March 2022 – Over 70 representatives from the food and tourism sector participated in *Cómete Menorca's Súper Lunes* held in Menorca, awarded European Region of Gastronomy 2022 by IGCAT. [Read more](#)



A new young chef ambassador for Menorca 2022

14 March 2022 - Pau Sintes Juanico was selected Menorcan Young Chef for 2022 and will represent Menorca, European Region of Gastronomy awarded 2022 at the 6th European Young Chef Award, to be held in Trondheim next November. [Read more](#)



Trondheim-Trøndelag to host Bocuse d'Or Europe 2024

29 March 2022 - Trondheim-Trøndelag awarded European Region of Gastronomy 2022 by IGCAT was chosen to host the Bocuse d'Or Europe 2024 competition. [Read more](#)



Catalonia awards young culinary talent

9 May 2022 - Raül Gisbert from EUHT StPOL culinary school will represent Catalonia, European Region of Gastronomy awarded 2016 at the 6th European Young Chef Award, to be held in Trondheim (Norway), on 10-13 November 2022. [Read more](#)



An important legacy for Kuopio 2020-21

20 May 2022 - Kuopio, awarded by IGCAT European Region of Gastronomy 2020-21, secured a significant legacy of its title year by granting an extension of the project and further financial support throughout 2022. [Read more](#)



Nordic Taste Dinner in Trondheim-Trøndelag

3 August 2022 - Christopher Davidsen of Speilsalen and Britannia Hotel invited Trondheim guests and the very best of Nordic chefs to a historic and unforgettable evening with Nordic Taste Dinner, in Trondheim-Trøndelag 2022. [Read more](#)



Why Trondheim-Trøndelag is a European Region of Gastronomy

15 August 2022 - Norwegian food blogger, Helle Valebrokk explains how Trondheim-Trøndelag, European Region of Gastronomy 2022 has grown into an international gastronomic destination. [Read more](#)



Menorca 2022 advocates for fair gastronomic criticism

7 September 2022 - With the aim to drive gastronomic criticism based on fairness and respect for diversity, Menorca, European Region of Gastronomy 2022 will host the 1st Congress of Gastronomic Journalism, on 7-9 October. [Read more](#)



Slovenia's chef of the future

15 September 2022 - 2022 has been a year full of achievements for chef Filip Matjaž, who represented Slovenia, European Region of Gastronomy 2021 and earned 3rd Prize at IGCAT's European Young Chef Award 2017. [Read more](#)



Saimaa 2024 supports local artisanal producers

19 September 2022 – Saimaa, European Region of Gastronomy 2024 has taken on the challenge to help its artisanal producers advance the local offer of top-quality food and craft gifts by opening its first call for food and food-related handicraft products. [Read more](#)



The common vision of Hauts-de-France 2023's chefs

30 September 2022 – The European Region of Gastronomy 2023 award of Hauts-de-France shines on the 2022 edition of the regional magazine Esprit Hauts-de-France, that annually highlights the best that the region has to offer. [Read more](#)



Menorca's pledge to ethical and responsible food writing

10 October 2022 – Reflection and self-criticism were at the centre of the 1st Congress of Gastronomic Journalists, that was held on 7-9 October in Menorca, European Region of Gastronomy 2022. [Read more](#)



Menorca 2022 celebrates a successful title year

7 December 2022 – A unique combination of arts, music, dance and local food, the *Made in Menorca: Insòlit* event celebrated the successful title year of Menorca European Region of Gastronomy 2022 with a trip across the island's gastronomy. [Read more](#)

EUROPEAN YOUNG CHEF AWARD

The 6th edition of the European Young Chef Award was successfully celebrated on 10-13 November 2022 in Trondheim-Trøndelag, European Region of Gastronomy awarded 2022. Organised by IGCAT in collaboration with Trondheim Municipality, Trøndelag County Authority, and Innovation Norway, the competition was held at Strinda High School in Trondheim.

Nine finalists took part in the 2022 edition representing 9 different European Regions of Gastronomy: **Raúl Gisbert**, from Catalonia 2016 (Spain); **Beatriz Coelho**, from Minho 2016 (Portugal); **Oliver Sørensen**, from Aarhus-Central Denmark 2017 (Denmark); **Aikaterini Gonidaki**, from South Aegean 2019 (Greece); **Špela Kuhel**, from Slovenia 2021; **Rúben Lima**, from Coimbra Region 2021-22 (Portugal); **Pau Sintes**, from Menorca 2022 (Spain); **Ivar Follinglo Moe**, from Trondheim-Trøndelag 2022 (Norway); and **Pauline Place**, from Hauts-de-France 2023 (France).

The competition was organised on two consecutive days under the theme **Innovation on Tradition**, whereby finalists were asked to innovate traditional recipes from their regions by using local seasonal products. On the first day, the young chefs were welcomed and wished well by the Minister of Agriculture and Food of Norway, Sandra Borch and attended a presentation by President of IGCAT, Diane Dodd PhD on the importance of protecting and promoting food diversity. They then 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 to adopt sustainable practices in their future careers. Afterwards, they prepared and presented the chosen traditional recipes to be tasted by the jury. This first round was important for the young chefs to share knowledge about regional gastronomies and products.

To conclude the day, finalists were hosted by one-Michelin-starred restaurant Credo – the first in Norway to receive a Michelin Green Star for gastronomy and sustainability – where chef and owner, Heidi Bjerkan offered an introduction on how to run a Michelin-starred restaurant according to the 17 UN's Sustainable Goals. They also visited The Farm Society which explores and develops solutions for urban and controlled-environment agriculture and participated in a city tour of Trondheim.

On the second day, the European Young Chef Award 2022 competition took place, with finalists presenting their innovative dishes to an international jury of experts chaired by winner of the European Young Chef Award 2021, Espen Laumann, from Le Bistro (Trondheim, Norway) and including: chef Paul Newman, from Thyme Deli & Bistro (Perthshire, Scotland); chef Sonakshi Kanoria, from Credo restaurant (Trondheim, Norway); chef Johan Rudsby, from Nästgårds and Bua restaurants (Jämtland, Sweden); chef Gaetano Verde, from Charleston restaurant (Sicily, Italy); and Diane Dodd PhD, President of IGCAT.

The winner of the European Young Chef Award 2022 was Pau Sintes from Menorca 2022. Špela Kuhel from Slovenia 2021 won the second prize, while third prize went to Ivar Follinglo Moe from Trondheim-Trøndelag 2022. The award ceremony was held on 12 November at K.U.K (Kjøpmannsgata ung kunst - Kjøpmannsgata Young Art Center) in Trondheim, in the presence of the Head of the Main Committee for Industry of Trøndelag County Authority, Per Olav Skurdal Hopsø.

On the third day, an excursion to the Island of Hitra/Frøya was organised where finalists had the chance to visit Lerøy salmon farm and Hotel Frøya, learn about the local production of fish, seafood and seaweed, and meet each other in a relaxed environment.

IGCAT's European Young Chef Award keeps counting on the support of its official ambassador **Michelin-starred chef Joan Roca** (El Celler de Can Roca), who has endorsed the project since its first edition in 2016.

Some news items on the European Young Chef Award 2022:



European Young Chef Award 2022 officially announced

24 January 2022 - IGCAT officially announced the 6th edition of the European Young Chef Award that will take place in Trondheim-Trøndelag, European Region of Gastronomy awarded 2022, on 10-13 November 2022.

[Read more](#)



The future ambassadors of regional food and cultural diversity

12 November 2022 – Finalists to the European Young Chef Award 2022 officially committed to supporting more environmentally, ethically, socially, culturally and economically sustainable food practices. [Read more](#)



Winner of the European Young Chef Award 2022 announced!

12 November 2022 – Pau Sintes Juanico from Menorca, European Region of Gastronomy awarded 2022 has been announced European Young Chef for 2022 with his dish Menorca-style Aubergines. [Read more](#)

EUROPEAN YOUNG CHEF AWARD 2022 PRESS COVERAGE AND SOCIAL MEDIA

The European Young Chef Award 2022 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 and social media platforms.

PRESS COVERAGE. Overall, in Europe a total of 97 online articles and news blogs, 4 radio programmes and 4 TV appearances related to the European Young Chef Award 2022 have been published before and after the event. The highest levels of media attention were reached in Spain, Slovenia, and Greece. The following table shows the geographical distribution of media attention:

INTERNATIONAL MEDIA (3)		
17/11/22	Young 'chef' from Cerveira took the "meias luas de Viana" to Norway	Portugal Posts English
15/11/22	Young Sicilian chef judge at the European Young Chef Award 2022	Italy24.press news
14/11/22	Winner of the European Young Chef Award 2022 announced	TravelDailyNews.com
SPAIN (51)		
30/11/22	Berenjenas, ética y un oficio digno	La Vanguardia
30/11/22	Pau Sintes presenta les aubergínies plenes amb les que va ser elegit millor Chef Jove Europeu	Comete Menorca
25/11/22	Va de vi. Capítol 12. Gastronomia de tardor	Radio Estel (radio programme)
23/11/22	Raúl Gisbert, finalista del European Young Chef Award	Prodeca
18/11/22	Tot es Mou i Ruscaldeda respon, amb el millor cuiner jove d'Europa	TV3 (TV programme)
17/11/22	Reconocimiento en Menorca a Pau Sintes, 'Joven Chef Europeo 2022'	Menorca al día.com
17/11/22	Acto de reconocimiento a Pau Sintes Juanico, proclamado Joven Chef Europeo 2022	Cope.es
17/11/22	Alaior acull d'acte de reconeixement a Pau Sintes, nou Jove Xef Europeu 2022	Foodiesonmenorca.com
17/11/22	Alaior acull d'acte de reconeixement a Pau Sintes, nou Jove Xef Europeu 2022	El Iris.cat
17/11/22	Alaior acull d'acte de reconeixement a Pau Sintes, nou Jove Xef Europeu 2022	CIME.es
17/11/22	Alaior fa un homenatge a Pau Sintes, el millor cuiner jove d'Europa	IB3 Notícies (TV programme)

15/11/22	Pau Sintes, el millor cuiner jove europeu: "El plat amb què valg guanyar no costava més d'un euro"	Vilaweb.cat
15/11/22	EUHT StPOL a la final de l'European Young Chef Award 2022	EUHT St Pol
15/11/22	Joven chef siciliano juez en el European Young Chef Award 2022	Italy24.press Spanish
15/11/22	El menorquí Pau Sintes Juanico, millor cuiner jove d'Europa	Gastronomicament.cat
14/11/22	El millor cuiner jove d'Europa és menorquí	La República.cat
14/11/22	Pau Sintes guanya l'«European Young Chef Award» amb dues versions d'albergínies plenes	Fora Vila.net
14/11/22	El menorquí Pau Sintes es proclama millor xef jove d'Europa	dBalears
14/11/22	Pau Sintes se proclama ganador del "European Young Chef Award"	Cope.es
14/11/22	Más de Uno Illes Balears	Ondacero.es (radio programme)
14/11/22	Más de Uno Menorca	Ondacero.es (radio programme)
14/11/22	El alumni del CETT-UB Pau Sintes, mejor chef joven de Europa 2022	CETT.es
13/11/22	El menorquí Pau Sintes, millor xef jove d'Europa	Vilaweb.cat
13/11/22	Pau Sintes Juanico, elegit Jove Xef Europeu a Noruega	Va de Vi Balears
12/11/22	Pau Sintes se proclama ganador del "European Young Chef Award"	Menorca region gastronomia.com
12/11/22	Pau Sintes Juanico, elegit nou Jove Xef Europeu a Noruega	El Iris.cat
12/11/22	Pau Sintes, el millor cuiner jove d'Europa, és de Menorca	Diari Ara
12/11/22	El menorquí Pau Sintes consigue el primer premio del 'European Young Chef'	Menorca al día.com
12/11/22	Pau Sintes, el mejor chef joven europeo del año	Menorca.info
12/11/22	Pau Sintes aconsegueix el premi Jove Xef Europeu 2022	Cadena Ser.com

10/11/22	Pau Sintes ja és a Norega	El Iris.cat
9/11/22	Pau Sintes representa a Menorca en el "European Young Chef Award"	Cope.es
8/11/22	Pau Sintes, viatja a Trondheim-Trondelag, Noruega, per representar l'illa a la prova final de la competició "European Young Chef Award"	El Iris.cat
8/11/22	Berenjenas rellenas, el plato que el joven chef menorquín Pau Sintes lleva a Europa	Menorca al día.com
8/11/22	Este es el plato que representará a Menorca en el concurso del Joven Chef Europeo 2022	Menorca.info
8/11/22	El menorquí Pau Sintes competeix a Noruega a la prova final per ser Jove Xef Europeu 2022	CIME.es
6/11/22	Pau Sintes, 'Jove Xef menorquí', participa la próxima semana en 'European Young Chef 2022'	Menorca al día.com
5/6/22	El futuro de la alta cocina es la sostenibilidad	Gastronomia.com España
4/6/22	Pau Sintes: «El futuro de la alta cocina pasará por la sostenibilidad»	Menorca.info
23/5/22	Raúl Gispert representará Catalunya en el European Young Chef Award	Prodeca
29/4/22	Tres bocados de vermut bien valen el título de Chef Joven de Catalunya	Saber y Sabor.com
30/3/22	"Ganar el Premio Joven Chef de Menorca es una recompensa al esfuerzo dedicado al Grado de Ciencias Culinarias y Gastronómicas"	CETT.es
16/3/22	PAU SINTES JUANICO SE PROCLAMA JOVEN CHEF MENORQUÍN 2022	Ashome
13/3/22	Pau Sintes es el 'Jove Xef' 2022	Menorca.info
13/3/22	Pau Sintes Juanico es proclama Jove Xef Menorquí 2022	Va de Vi Balears
12/3/22	Pau Sintes Juanico, guanya el concurs Jove Xef Menorca 2022	El Iris.cat

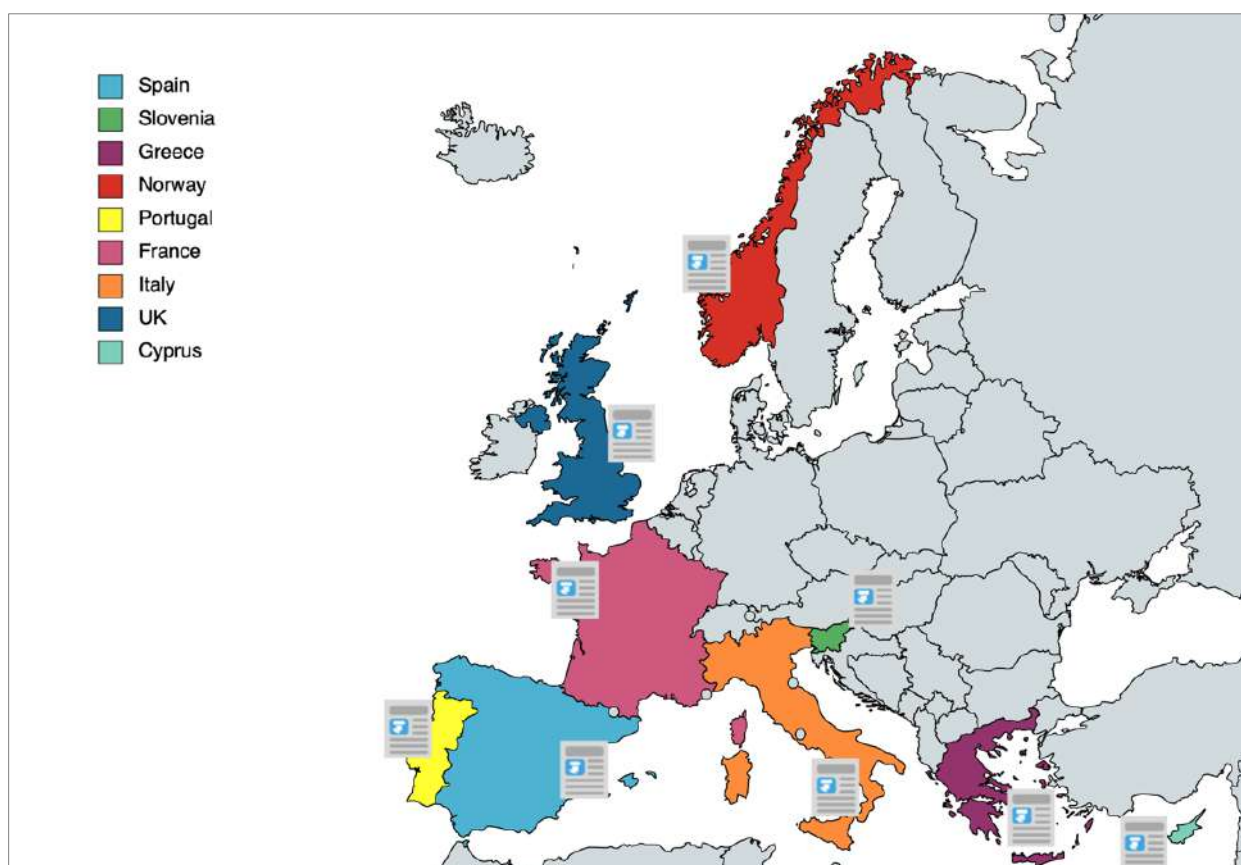
12/3/22	Pau Sintes se proclama Joven Chef menorquí 2022	Menorca al día.com
12/3/22	Pau Sintes Juanico, guanya el concurs Jove Xef Menorca 2022	Foodiesonmenorca.com
10/3/22	Cinc candidats per ser el Jove Xef a Noruega	Menorca.info
9/3/22	Seleccionats els cinc finalistes que aspiren al títol de Jove Xef Menorquí 2022	CIME.es
5/2/22	Menorca elige a su representante en el concurso europeo de cocineros jóvenes	Menorca.info
SLOVENIA [14]		
9/12/22	DL: Špela Kuhel navdušila s cvičkovo obaro	Lokalno.si
30/11/22	Drugo mesto na European young chef award	RTV SLO.si (radio programme)
27/11/22	(INTERVJU) Kuharska mojstrica Špela Kuhel: Ljubi dolenjsko kuhinjo in osvaja nagrade	Večer.com
20/11/22	Cvičkova obara, ki je navdušila Evropo	Odprta Kuhinja
18/11/22	Obara brez polha, a s cvičkom	Slovenske Novice.si
17/11/22	FROM 24 HOURS IN THE EVENING: IS SLOVENIA ALREADY GETTING A NEW ANA ROŠ? THE SUCCESS OF OUR STUDENT ŠPELA KUHTEL AT EYCA 2022	BIC Ljubljana
17/11/22	Špela Kuhel je na tekmovanju mladih evropskih kuharskih mojstrov – EYCA 2022 na Norveškem osvojila drugo mesto s cvičkovo obaro	Slovenia.info (STB)
15/11/22	Mlada kuharska mojstrica	Dnevnik
15/11/22	Ali Slovenija že dobiva novo Ano Roš?	24 UR & POP TV (TV programme)
14/11/22	Mlada perspektivna kuharska mojstrica na Norveškem prepričala s cvičkovo obaro	RTV SLO.si
14/11/22	Slovenija ima novo perspektivno kuharsko mojstrico	Siol.net
13/11/22	Slovenke so mojstrice v kuhinji	Morel.si
17/10/22	Špela Kuhel bo s cvičkovo obaro na Norveškem zastopala Dolenjsko in Slovenijo	Lokalno.si

8/6/22	VSGT Maribor dobila nova ambasadorja	Slovenia.info (STB)
GREECE (14)		
21/11/22	Νέος European Young Chef	Hotel&Restaurant Daily.gr
16/11/22	Ποιος είναι ο νικητής του φετινού European Young Chef Award	tourismtoday.gr
16/11/22	Ποιος είναι ο νικητής του φετινού European Young Chef Award	Tourism-Travel News 24.gr
4/11/22	Διεθνής διαγωνισμός μαγειρικής: Τα νησιά μας πάνε για βραβείο...	kykladitis.gr
17/9/22	ΠΝΑ: Στρατηγική της Περιφερειακής Αρχής η επένδυση στην Γαστρονομία	Otavoice.gr
16/9/22	Η Σεφ Αικατερίνη Γονιδάκη θα εκπροσωπήσει την Περιφέρεια Νοτίου Αιγαίου στο Διαγωνισμό «Young European Chef Award» στη Νορβηγία	kostoday.gr
16/9/22	Στη διεκδίκηση τίτλου στον Πανευρωπαϊκό διαγωνισμό μαγειρικής «Young European Chef Award» στοχεύει η περιφέρεια	radiaki.gr
16/9/22	Young European Chef Award: Συμμετοχή του Νοτίου Αιγαίου με τη σεφ Αικατερίνη Γονιδάκη	naxostimes.gr
16/9/22	ΠΝΑΙ: Συμμετοχή στο Young European Chef Award με το "πιάτο της Αποκάλυψης"	naxospressgr
16/9/22	Στρατηγική της Περιφερειακής Αρχής η επένδυση στην Γαστρονομία	parianostypus.gr
15/9/22	ΦΩΤΟ & BINTEO Η παρουσίαση της Σεφ Αικατερίνης Γονιδάκη που θα εκπροσωπήσει την Περιφέρεια στο «Young European Chef Award» στη Νορβηγία	aegeannews.gr
15/9/22	Η Σεφ Κατερίνα Γονιδάκη θα Εκπροσωπήσει Το Ν. Αιγαίο Στον Διαγωνισμό «Young European Chef Award» Στη Νορβηγία	radioproto.gr
15/9/22	Στο επαρχείο Κω, η παρουσίαση της Σεφ που θα εκπροσωπήσει την Περιφέρεια ΝΑ, στο Διαγωνισμό για την ανάδειξη «Young European Chef»	Kos TV
15/9/22	Στο Επαρχείο Κω, η παρουσίαση της Σεφ που θα εκπροσωπήσει την ΠΝΑΙ, στο Διαγωνισμό για την ανάδειξη «Young European Chef» (video)	12Vima.gr
NORWAY (11)		
18/11/22	Ivars to mäter å lage fârikål på	Adressa.no
14/11/22	Ømsvermet aullvinner	Adressa.no

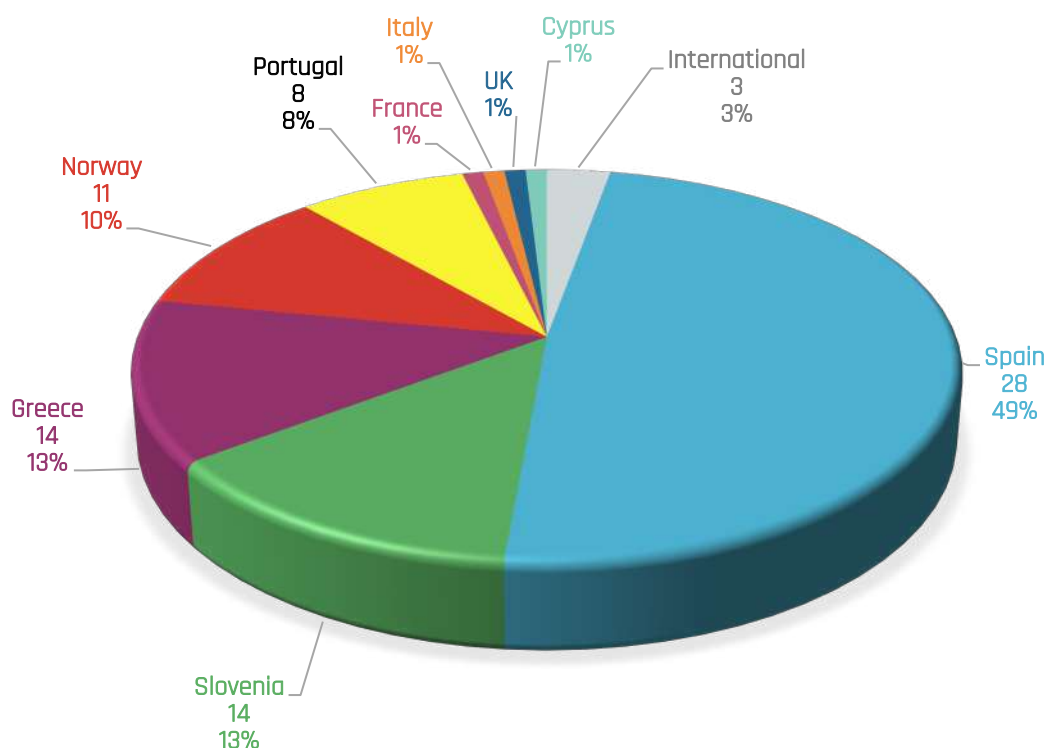
14/11/22	Moe på pallen i kokkekamp	Adresseavisen
12/11/22	Ivar satser på at får ikål gjør susen	Adressa.no
10/11/22	Slik har du aldri sett en tallerken med får ikål	TV2.no
8/11/22	European Young Chef Award 2022	Strinda videregående skole
4/8/22	Bærekraft og historiefortelling - European Young Chef 2022	Geitmyra.no
16/6/22	Nå er Ivar finalist i europeisk kokkekongkurranse	Nea Radio
7/3/22	En av disse skal representere Frøya i europeisk kokkekongkurranse	Frøya.no
10/2/22	Geitmyra Credo og European Young Chef Award	Geitmyra.no
5/2/22	Kokkekamp med håp om europeisk finale	Trønderbladet
PORTUGAL (8)		
17/11/22	Jovem 'chef' de Cerveira levou as "meias luas de Viana" até à Noruega	O Minho.pt
17/11/22	Cerveira: Beatriz Coelho brilhou na Noruega	Rádio Vale do Minho.com
25/7/22	A Nossa Tarde (TV Programme) - Rúben Lima	RTP.pt
15/6/22	Ruben Lima com passaporte para o European Young Chef Award	Diário de Coimbra
5/3/22	Beatriz Coelho venceu 4ª edição do Myca I Altominho TV	Alto Minho TV (TV programme)
9/2/22	Final do MYCA 21 - Minho Young Chef Award é amanhã no Multiusos de Guimarães	Guimarães Digital.pt
8/2/22	MYCA com número recorde de participantes em Guimarães	Rum.pt
4/2/22	MYCA: à procura de um "chef" jovem na gastronomia minhota	Guimaraes Agora
FRANCE (1)		
20/10/22	PAULINE PLACE, CANDIDATE POUR L'EUROPEAN YOUNG CHEF AWARD 2022	campustourismeinnovation.fr
ITALY (1)		

15/11/22	Giovane chef siciliano giudice all'European Young Chef Award 2022	Allfoodsicily.com
UK (1)		
2/11/22	Paul Newman will be on the Judging Jury of the European Young Chef Award	Scottish Food Guide
CYPRUS (1)		
21/11/22	Νέος European Young Chef, ο Pau Sintes Juanico από τη Μενόρκα	Boussias News

EYCA 2022 press coverage geographical distribution.



Online press coverage of the EYCA 2022.



SOCIAL MEDIA. The social media campaign of the European Young Chef Award 2022 generated a remarkable engagement on IGCAT's pages, with **over 50.500 people reached** from 24 October to 14 November across all platforms (Facebook, Instagram, LinkedIn, Twitter, YouTube). On IGCAT's website the number of new users increase up to 50% compared to last year's competition. The live streaming of the two competition days and the award ceremony on Facebook and YouTube especially encouraged the audience to interact and share IGCAT's content.



IGCAT - European Young Chef Award 2022 Award Ceremony
203 views · 2 weeks ago



IGCAT - European Young Chef Award 2022 Final Competition
737 views · 6 days ago



IGCAT - European Young Chef Award 2022
343 views · 2 weeks ago

WORLD FOOD GIFT CHALLENGE

In 2022, IGCAT successfully organised the 3rd World Food Gift Challenge in collaboration with Menorca, European Region of Gastronomy awarded 2022. The competition was hosted by the Centre Artesanal de Menorca on 7 April 2022 and gathered a total of 33 locally-produced, high-quality food and food-related crafts products from different World and European Regions of Gastronomy. Three overall winners were selected:

- **1st prize** - *This is Coimbra – Food Stories* by Cordel Maneirista (Coimbra Region 2021-22);
- **2nd prize** - *Saffron Island Gin* by iSafrà (Menorca 2022);
- **3rd prize** - *Luomus Koivu Plate* by Ville Naumanen (Saimaa 2024);

And the following 7 products were awarded as:

- **Most Creative Branding**, FINNA Cloudberry by Lignell & Piispanen (Kuopio 2020-21);
- **Most Sustainable Packaging**, Ilmatar Midsummer Honey by Ilmatar Natural (Kuopio 2020-21);
- **Best Storytelling**, FAMiLY BEEZ – Organic Wildflower honey in gift box by THE FAMiLY BEEZ – Rotas Son & Daughter (South Aegean 2019);
- **Best Tasting**, Gold from The Island Kingdom by Smaker fra Øyriket (Trondheim-Trøndelag 2022);
- **Best Promotion of the Region**, O. Saimaa Delicacy Gift Box by Kenkävero, Vavesaari, Heikkilä, Järvi-Suomen Kalatuote and Kalakontti (Saimaa 2024);
- **Best Innovation on Traditional Design**, Rosette – Svarica – The Flower of Life by Andreja Aljančič Povirk (Slovenia 2021);
- **Best Contemporary Interpretation of Traditional Craft**, Chicory soap by Antheya (Hauts-de-France 2023).

The competing products were evaluated by an international jury of experts from IGCAT and the Regions of Gastronomy. Besides the sensorial appraisal of the products, including taste, touch and usefulness, the panel assessed their compliance with criteria such as sustainability of product and package, storytelling, uniqueness, innovation on tradition and connection with the region.

The jury was chaired by Omar Valdez (Executive Board member of IGCAT) and included international members Diane Dodd PhD (President of IGCAT); Dr. Edith M. Szivas (Vice-President of IGCAT); Ariadna Ribas (Wine & Food Tourism Brand Manager at the Catalan Tourist Board); Davide Bruno (Director of the Marine Protected Area of Ustica Island); and Inès Olympe Mercadal (Paris-based designer and official ambassador of Menorca, European Region of Gastronomy 2022).

Winning products were announced at a gala event held on 7 April 2022 at Aqua Marítim Restaurant in Mahon and attended by representatives of the candidate and awarded World and European Regions of Gastronomy, who gathered in Menorca to celebrate the 24th IGCAT Best Practices Platform Meeting (4-7 April 2022). The gifts were highlighted in a dedicated section on IGCAT's website ([World Food Gifts 2022](#)) and given prominence through dedicated posts on IGCAT's social media accounts. Their producers received an official certificate from IGCAT.

Moreover, in 2022 IGCAT announced the 4th World Food Gift Challenge, to be held on 26-29 April 2023 on Kos island as an important legacy of the South Aegean, European Region of Gastronomy 2019 title.

The World Food Gift Challenge celebrates the food and cultural uniqueness of the World and European Regions of Gastronomy by supporting and giving international visibility to local craftsmanship related to food; promoting innovation on local artisanal products; stimulating collaborations between local producers, entrepreneurs, designers and craftspeople; and imbedding regional narratives in local food gifts. IGCAT's World Food Gift Challenge is supported by official ambassador **Ana Roš**, head chef and co-owner of **2-Michelin-** and **1-Michelin-green-starred** restaurant Hiša Franko and World Best Female Chef in 2017.



IGCAT launches the World Food Gift Challenge 2022

13 January 2022 – After two successful European editions, IGCAT launched the first World Food Gift Challenge to be celebrated on 7 April 2022 in Menorca, European Region of Gastronomy awarded 2022. [Read more](#)



Winners of the World Food Gift Challenge 2022 awarded!

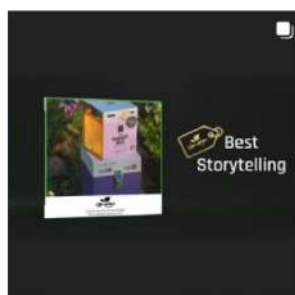
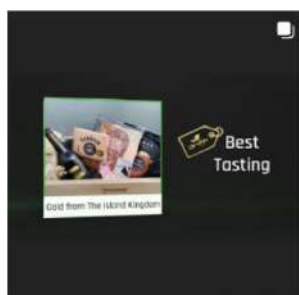
8 April 2022 – The best food and food-related gifts from the World and European Regions of Gastronomy were awarded at IGCAT's World Food Gift Challenge 2022, on 7 April at the Centre Artesanal in Menorca. [Read more](#)



South Aegean to host the World Food Gift Challenge 2023

30 June 2022 – Kos island will be the background of IGCAT's 4th World Food Gift Challenge, to be held on 26-29 April 2023 as a legacy of the South Aegean, European Region of Gastronomy 2019 title. [Read more](#)

SOCIAL MEDIA. IGCAT's World Food Gift Challenge campaign on social media created momentum around the initiative by giving individual visibility to all winning products and offering engaging content that the World/European Regions of Gastronomy were willing to share and re-post through their own channels. In total, the campaign reached **over 11,000 people** on social media.



FOOD FILM MENU

In January, IGCAT officially launched a call for submissions to the Food Film Menu 2022 to encourage high-quality audio-visual content highlighting regional food and cultural diversity. Under the theme **Food Stories**, the competition collected short films and videos from potential, candidate and awarded European and World Regions of Gastronomy that sought to promote local food products, recipes, food producers, chefs, food traditions, food innovations, sustainable food techniques and practises, food landscapes and/or built heritage related to regional gastronomy.

55 short films and videos were declared eligible according to the competition's rules and evaluated by an international jury of IGCAT experts who selected the best food films in each of the 10 categories of the Food Film Menu 2022:

- **Home of Nordic Flavours** (Trondheim-Trøndelag 2022)
Best Food Film showcasing the European Regions of Gastronomy;
- **Lakani** (South Aegean 2019)
Best Food Film showcasing the European Young Chefs;
- **Welcome to the Farm / Les Cabres d'en Peyu** (Catalonia 2016)
Best Food Film on Food-related Visitor Experiences from the Regions of Gastronomy;
- **A Million Food Stories – Honey** (Coimbra Region 2021-22)
Best Food Film on Food Gifts from the Regions of Gastronomy;
- **The Wild Farmer** (Trondheim-Trøndelag 2022)
Best Food Film showcasing New Food Trends;
- **Little Green Secrets of the Locals** (Slovenia 2021)
Best Food Film showcasing Environment, Sustainability and Food;
- **Sa Caseta de Vorera** (Menorca 2022)
Best Food Film showing Young Farmers and Fishermen – NEW CATEGORY FOR 2022;
- **Saimaa European Region of Gastronomy Candidate 2024 – Jury Visit – Part 2** (Saimaa 2024)
Best Food Film showcasing a Nominated or Candidate World Region of Gastronomy – EUROPE
- **Let's Go to Aseer** (Aseer 2024)
Best Food Film showcasing a Nominated or Candidate World Region of Gastronomy – MENA REGION
- **The Kingdom of Milk and the Sun** (Zugdidi-Samegrelo, nominated World Region of Gastronomy for 2025)
Best Food Film showcasing a Nominated or Candidate World Region of Gastronomy – CAUCASUS

The international jury was chaired by Mai Damgaard Rasmussen (Denmark), Director of Aarhus's FoodFilmFestival and included: Lluís Valentí (Spain), Director of the Girona Film Festival; Diane Dodd PhD (UK), President of IGCAT; Robert Ngoun, IGCAT Expert, Performing Arts expert and CEO of Beutara (Cameroon/France); Lina Al-Khaled, IGCAT Expert and Tourism expert (Jordan); and Raúl Torres, Communications Manager and Digital Content Creator at IGCAT (Colombia).

A people's choice vote was then launched on IGCAT's social media to select the Public's Favourites Films of the Food Film Menu 2022 among those shortlisted by the jury:

- **PUBLIC'S FAVOURITE EUROPEAN FILMS:**
 - 1st Prize – **Welcome to the Farm / Les Cabres d'en Peyu** (Catalonia 2016)
 - 2nd Prize – **Lakani** (South Aegean 2019)
 - 3rd Prize – **A Million Food Stories – Honey** (Coimbra Region 2021-22)
- **PUBLIC'S FAVOURITE WORLD FILMS:**
 - 1st Prize – **Let's Go to Aseer** (Aseer 2024)
 - 2nd Prize – **The Kingdom of Milk and the Sun** (Zugdidi-Samegrelo, nominated World Region of Gastronomy for 2025)
 - 3rd Prize – **Saimaa European Region of Gastronomy Candidate 2024 – Jury Visit – Part 2** (Saimaa 2024)

The announcement of the Food Film Menu 2022 Public's Favourites Films took place at the 9th Annual IGCAT Experts Meeting (see: [ANNUAL IGCAT EXPERTS MEETING](#)) on Engaging Young Minds held on 20 October 2022. In the following weeks, all category winners received an official certificate from IGCAT.

Besides being permanently showcased on [IGCAT's website](#), the Food Film Menu 2022 (including all 10 category winners) was screened at Girona International Film Festival (Catalonia), on 8 November 2022.

Moreover, in 2022 IGCAT signed two new collaboration agreements to increase the visibility of the Food Film Menu with Menorca International Film Festival and the NNLE Youth Palace of Zugdidi Municipality in Georgia.

Through the Food Film Menu, IGCAT and the World/European Regions of Gastronomy recognise the audio-visual sector as a powerful tool to safeguard and showcase regional food cultures, currently endangered by globalisation, climate change, as well as the loss of biodiversity and traditional know-how.

IGCAT's Food Film Menu is endorsed by official ambassador **Ljubomir Stefanov**, renowned filmmaker with expertise in environmentalism and ecology and co-director of the 2019 documentary Honeyland.



Call open for the Food Film Menu 2022!

19 January 2022 – A call for submissions to IGCAT'S Food Film Menu 2022 competition is now open to collect short food films that showcase awarded and candidate World / European Regions of Gastronomy and their culinary heritage. [Read more](#)



Menorca's Cooking Films endorse IGCAT's Food Film Menu

20 May 2022 – The Menorca International Film Festival – Social & Sustainable joined the network of international cinematographic events that support IGCAT's Food Film Menu initiative. [Read more](#)



International support for IGCAT's Food Film Menu increases

4 August 2022 – IGCAT's Food Film Menu gained further international support upon signing a new collaboration agreement with the NNLE Youth Palace of Zugdidi Municipality in Georgia. [Read more](#)



Category winners of the Food Film Menu 2022 announced!

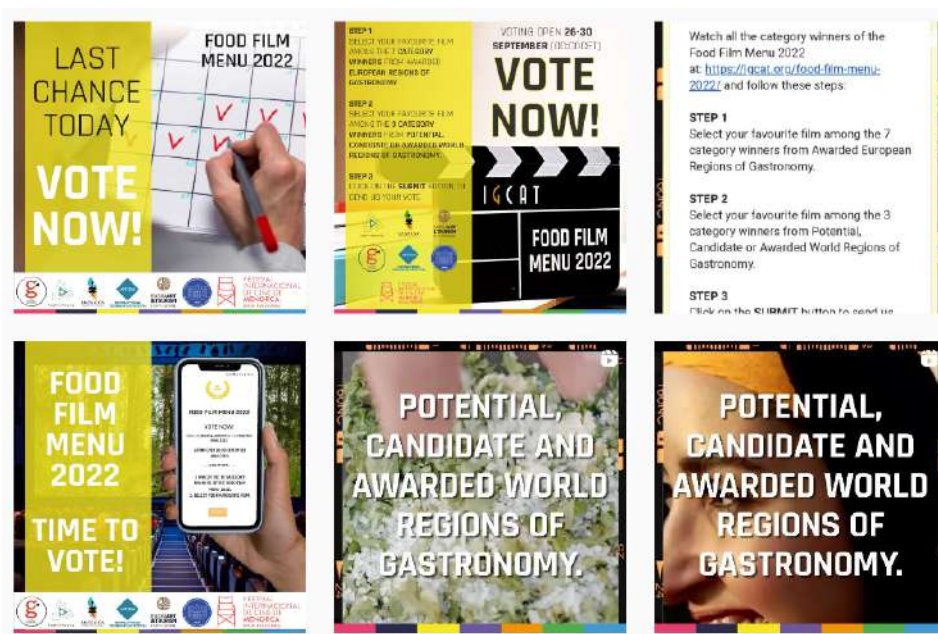
30 September 2022 – A mouth-watering journey across the awarded, candidate and nominated World / European Regions of Gastronomy, IGCAT's Food Film Menu 2022 has been officially announced! [Read more](#)



Public's Favourites of the Food Film Menu 2022 revealed

21 October 2022 – The short films Welcome to the Farm – Les Cabres d'en Peyu from Catalonia 2016, and Let's Go to Aseer from Aseer 2024 were selected as Public's Favourite Films in the framework of the International Food Film Menu 2022, organised by IGCAT. [Read more](#)

SOCIAL MEDIA. IGCAT's Food Film Menu social media campaign was key to give visibility to the initiative and the winning films. Especially thanks to the people's choice vote organised on Facebook to select the Public's Favourite European Films and the Public's Favourite World Films, **over 55.000 people** were reached by content related to the Food Film Menu 2022 on social media.



TOP WEBSITES FOR FOODIE TRAVELERS

In 2022 IGCAT launched the 1st edition of the Top Websites for Foodie Travelers Award to acknowledge websites that offer unique, creative, cultural and gastronomic experiences in the World and European Regions of Gastronomy. Experiences include, but are not limited to: food and wine tastings; farm or factory visits; cookery classes; craft-related experience; food and/or wine route; food and/or wine markets or fairs; museums/heritage sites related to food.

IGCAT's Top 10 Websites for Foodie Travelers 2022 were announced on 5 April, at a gala event held in Menorca, European Region of Gastronomy awarded 2022:

- **Prize for Cross-Sectoral Experiences Involving Multiple Stakeholders**
NJOY Catalonia (Catalonia, European Regions of Gastronomy awarded 2016)
- **Prize for Supporting Mini-Enterprises in Providing Quality Experiences**
Experience Catalonia (Catalonia awarded 2016)
- **Prize for Accessibility to International Travellers**
Food Walk (Aarhus-Central Denmark awarded 2017)
- **Prize for Captivating Interface**
RhodeTrip (South Aegean awarded 2019)
- **Prize for Promoting the European Region of Gastronomy Award**
Taste Savo (Kuopio awarded 2020-2021)
- **Prize for Contribution to Sustainability**
Taste Slovenia (Slovenia awarded 2021)
- **Prize for Promoting Local Food Products**
Taste Coimbra Region (Coimbra Region awarded 2021-2022)
- **Prize for Educational, Inclusive, and/or Family-Friendly Experiences**
Sa Cooperativa del Camp de Menorca (Menorca awarded 2022)
- **Prize for User-Friendliness**
Cómete Menorca (Menorca awarded 2022)
- **Prize for Quality Information, Images, and Photos**
Visit Trondheim (Trondheim-Trøndelag awarded 2022)

The websites were evaluated by an international jury of experts from IGCAT and the Regions of Gastronomy who assessed them according to a series of criteria such as usability, sustainability and creativity of the experiences offered, as well as their connection with the regions they promote.

The jury was chaired by Vice-President of IGCAT and expert in sustainable tourism, Dr. Edith M. Szivas and included: Levan Kharatishvili (CEO and founder of the Creative Strategies Lab); Emanuela Panke (General Manager of the Iter Vitis Les Chemins de la Vigne en Europe - Cultural Route of the Council of Europe); Sultan Alsaleh (Director of the Saudi Heritage Preservation Society and Executive Manager of Aseer, World Region of Gastronomy candidate 2024); Renata Vincek (Head of Projects Management at Kvarner Region Tourist Board); and Baptiste Resse (Executive Manager of Hauts-de-France, European Region of Gastronomy awarded 2023).

The Top 10 Websites for Foodie Travelers 2022 were given international visibility through IGCAT's social media and will be permanently promoted on IGCAT's website ([Top 10 Websites for Foodie Travelers 2022](#)).

By publishing an annual list of Top Websites for Foodie Travelers, IGCAT aims to: increase international visitors access to quality food and cultural experiences; give international visibility to niche food and culture experiences; and reward portals and apps that support micro-businesses and contribute to sustainable territorial development. In doing so, IGCAT hopes to encourage the development of new and unique food experiences initiatives or start-ups, and provide inspiration to build innovative, creative and positive food experiences.



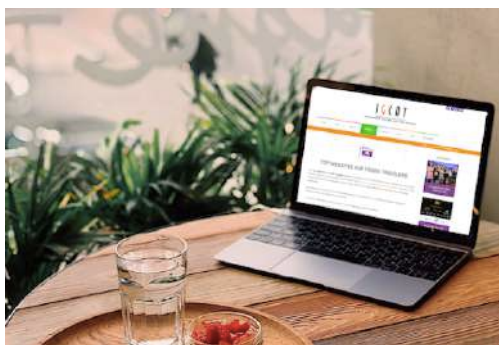
Call released for the Top Websites for Foodie Travelers 2022

18 January 2022 - IGCAT launched the 1st edition of the Top Websites for Foodie Travelers Award to acknowledge websites that offer unique cultural and gastronomic experiences in the Regions of Gastronomy. [Read more](#)



Top 10 Websites for Foodie Travelers 2022 announced!

20 May 2022 – For the delight of good food and fine gastronomic experiences lovers, IGCAT's Top 10 Websites for Foodie Travelers 2022 were announced on 5 April, at a gala event held in Menorca, European Region of Gastronomy awarded 2022. [Read more](#)



Call open for IGCAT's Top Websites for Foodie Travelers 2023

22 November 2022 – IGCAT launched an open call for the Top Websites for Foodie Travelers Award 2023 to acknowledge websites that offer unique cultural and gastronomic experiences. [Read more](#)

EUROPEAN PROJECTS

ON-IT – ONLINE INTERNSHIP IN TOURISM



Co-funded by the
Erasmus+ Programme
of the European Union

Within the framework of the Erasmus+ programme funding, IGCAT collaborates as a partner organisation in the ON-IT project – *Online Internship in Tourism*, led by the University of Macerata (Italy) and engaging other five European partners: the University of La Laguna (Spain); JAMK University of Applied Sciences (Finland); the Faculty of Tourism and Hospitality Management of the University of Rijeka (Croatia); Montpellier Business School (France); the Mediterranean Universities Union – UNIMED (Italy).

The ON-IT project kicked off in March 2021 with an original duration of 24 months. In December 2022, an extension until 31 August 2023 was approved to ensure that the project's results can be properly tested for further dissemination and implementation outside the consortium.

The project aims to develop a guidance framework and practical tools to design and implement quality online tourism internships in higher education. By actively engaging all actors involved in the internship experience, the ON-IT project focuses on equipping them with the necessary knowledge and skills to face the challenges of digital transformation in the labour market. In particular, IGCAT is in charge of the project's dissemination actions and has developed the project's logo, visual identity and website, with the support of Enric Gomez Web Design Studio. IGCAT will also lead ON-IT's final event to disseminate the project's results and encourage use of the ON-IT resources and tools.

In 2022, IGCAT remotely attended the 3rd coordination meeting of the ON-IT project hosted as a hybrid event by the University of Macerata on 21 April. At the meeting the consortium approved the ON-IT Guidelines that were published soon after on Zenodo and the project's website.

Based on the Guidelines, the consortium developed the ON-IT protocol for online and hybrid internships in universities that was presented at the ON-IT webinar on *The Challenge of Remote Working in Tourism: Reflections for Virtual Internships in Higher Education*, organised by the University of La Laguna on 13 October 2022 in the framework of the annual celebration of the Erasmus Days.

The protocol, which is currently being tested through actual remote or hybrid internships in tourism, covers the three main phases of the internship experience: preparation, implementation and evaluation. For each of them it provides useful tools and procedures for students, company supervisors and university tutors to ensure a proper monitoring and successful outcome of the internship experience.

At the same time, as part of its learning resources, the ON-IT partners started to develop an online course to support university students in succeeding in their online internships. The course will be provided in all the different languages of the consortium and will include useful learning and self-assessment tools for students to develop crucial skills for effective online internships.

2022 news about ON-IT include:



The challenge of remote working in tourism webinar

27 September 2022 - The Erasmus+ project ON-IT - Online Internship in Tourism in which IGCAT is a consortium partner, will organise a free webinar on 'The challenge of remote working in tourism: reflections for virtual internships in Higher Education.' [Read more](#)



ON-IT 2022 year-in-review: looking back, moving forward

21 December 2022 - A successful second year concluded for the ON-IT project that has taken important further steps in the definition of a framework for quality virtual internships. [Read more](#)

NEMOS



Co-funded by
the European Union

NEMOS: A new educational model for acquisition of sustainability competences through service-learning

In December 2021, the NEMOS project proposal, in which IGCAT is a partner organisation, was approved in the framework of the Erasmus+ programme funding. The 26-month project officially started in February 2022 with the first online meeting of the consortium.

Led by the Public University of Navarra (Spain), NEMOS involves IGCAT and other four European partners: the Technological University of Dublin (Ireland); the University of Pisa (Italy); Graz University of Technology (Austria); and the ISARA-University of Lyon (France).

The NEMOS project aims to define a new educational model to integrate sustainability competences in the curricula of food-related degrees through service learning. The project focuses on providing a methodology and tools, as well as a first round of validated practices and learning resources in the field. This process will be initially piloted in food-related university degrees, though aiming to make it transferrable to other degree programmes, disciplines, and fields of education and training. In particular, IGCAT is in charge of the project's dissemination actions, including the management of the NEMOS social media pages.

In 2022, IGCAT attended the 1st coordination meeting of the project, hosted by the Public University of Navarra on 11-12 April and the 2nd coordination meeting, hosted by the University of Pisa on 12-13 September.

Moreover, IGCAT was in charge of organising the 1st multiplier event of the NEMOS project, that was successfully held on 20 October in the framework of the 9th Annual IGCAT Experts Meeting on *Engaging Young Minds* (see: [ANNUAL IGCAT EXPERTS MEETING](#)). Under the title Integrating Sustainability

Competences in Education through Service-Learning, the webinar session focused on the opportunities offered by experiential and service-learning for students to acquire sustainability-related skills. The webinar stimulated debate on the challenges of effectively integrating those skills into students' curricula and served to present the initial results of the NEMOS project that will support the development of a Student Sustainability Profile (FSP).

In order to gather useful data to define the FSP, in the summer of 2022 IGCAT collaborated in the dissemination of the NEMOS survey for stakeholders in the labour market (food businesses, public institutions, etc.) among the World Regions of Gastronomy.



NEMOS – Sustainability competences in higher education

31 May 2022 - IGCAT is a consortium partner in the Erasmus+ project NEMOS – A new educational model for acquisition of sustainability competences through service learning. [Read more](#)

IGCAT GOVERNANCE STRUCTURE

The structure of the Institute in 2022 was:



CONTACT DETAILS



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