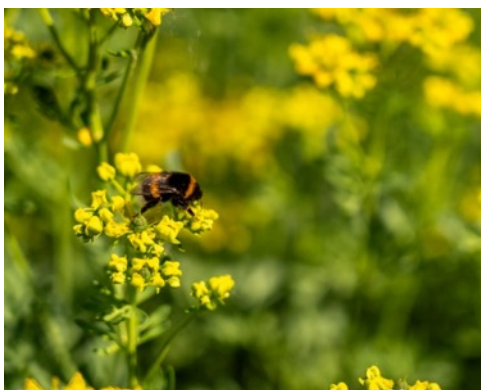


INTERNATIONAL INSTITUTE OF
GASTRONOMY, CULTURE, ARTS AND TOURISM



2023

ANNUAL

REPORT

TABLE OF CONTENTS

ABOUT.....	4
EXPERTS.....	6
AMBASSADORS	12
IGCAT ANNUAL GENERAL MEETING	15
IGCAT STRATEGY PLAN 2022-2032.....	15
FLAG – FUND FOR LOCAL ARTS AND GASTRONOMY.....	16
IGCAT WEBINARS	17
INTERNATIONAL PARTNERSHIPS	19
WEBSITES AND DATABASES.....	21
NEWS, NEWSLETTERS AND UPDATES.....	24
ONLINE PRESS COVERAGE AND SOCIAL MEDIA PERFORMANCE	26
PROPOSED COMMUNICATION STRATEGIES FOR 2024.....	28
WORLD AND EUROPEAN REGIONS OF GASTRONOMY.....	29
ONLINE PRESS COVERAGE 2023 – WORLD/EUROPEAN REGION OF GASTRONOMY.....	36
EUROPEAN YOUNG CHEF AWARD.....	38
ONLINE PRESS COVERAGE 2023 – EUROPEAN YOUNG CHEF AWARD.....	41
SOCIAL MEDIA CAMPAIGN 2023 – EUROPEAN YOUNG CHEF AWARD	42
WORLD FOOD GIFT CHALLENGE.....	44
ONLINE PRESS COVERAGE 2023 – WORLD FOOD GIFT CHALLENGE.....	46
SOCIAL MEDIA CAMPAIGN 2023 – WORLD FOOD GIFT CHALLENGE.....	48
FOOD FILM MENU	49
ONLINE PRESS COVERAGE 2023 – FOOD FILM MENU	54
SOCIAL MEDIA CAMPAIGN 2023 – FOOD FILM MENU	55
TOP WEBSITES FOR FOODIE TRAVELERS.....	56
ONLINE PRESS COVERAGE 2023 – TOP WEBSITES FOR FOODIE TRAVELERS.....	58
SOCIAL MEDIA CAMPAIGN 2023 – TOP WEBSITES FOR FOODIE TRAVELERS.....	58
WORLD BEE DAY AND SLOVENIA'S GOLDEN BEE AWARD.....	60
EUROPEAN PROJECTS.....	61
ON-IT – ONLINE INTERNSHIP IN TOURISM.....	61
NEMOS.....	63
IGCAT'S NEW OFFICE	66
IGCAT GOVERNANCE STRUCTURE.....	67
CONTACT DETAILS.....	68

ANNEXES.....	69
ANNEX I	69
ANNEX II	78
ANNEX III	87
ANNEX IV	92
ANNEX V	94

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 2010, working with regional stakeholder consortiums in the fields of gastronomy, culture, arts and tourism in order to:

- 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.
- Promote balanced and sustainable tourism practices.
- Highlight and support expertise from within rural and urban communities, creating connections and reinforcing circular economies.
- 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's vision is to instil 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 founded the **World/European Region of Gastronomy Award** and is the official secretariat for the **World/European Regions of Gastronomy Platform**. In an effort to give further international visibility to the Regions of Gastronomy, as well as to support the next generation to become ambassadors for their regions, the Institute has also developed the **European Young Chef Award**, the **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 biannual experts meetings, field visits, webinars, quarterly newsletter, 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:

- Monthly updates from IGCAT Secretariat;
- A quarterly newsletter with news and trends from around the world;
- Bespoke training for regions using a service-learning model and approach;
- Keynote speakers and expert moderators available for conferences;
- At least one biannual expert meeting and round table event;
- Facebook – Instagram – LinkedIn – X – YouTube official channels;
- Dedicated website: www.igcat.org.

IGCAT's Global Experts Network in 2023:

AFRICA				AMERICAS				ASIA				EUROPE				MENA			OCEANIA	
WEST	CENTRAL	EAST	SOUTH	NORTH	CARIB BEAN	CENTRAL	SOUTH	CENTRAL	EAST	SOUTH	SOUTH-EAST	EUROPE				NORTH AFRICA	CAUCA SUS	MIDDLE EAST	AUSTRAL ASIA	PACIFIC ISLANDS
AGRIFOOD												       								
					 							             								
	 						  				  	         								
					SUSTAINABILITY							   								
TOURISM											              			 						

At the end of 2023, IGCAT's Global Experts Network counted 114 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
CARIBBEAN	Randie Anderson	Jamaica
	Martyn Bould MBE	Cayman Islands
	Dr. Kris Rampersad	Trinidad and Tobago
SOUTH	Orazio Bellettini	Ecuador
	Luis Cabrera	Peru
	Dr. Valeria Campos	Chile
	Maria Elena Cornejo	Peru
	Laura Rosano	Uruguay
	Marina Simião	Brazil

ASIA		
	NAME	COUNTRY
CAUCASUS	Levan Kharatishvili	Georgia
MIDDLE EAST	Lina Al-Khaled	Jordan
	Dr. Fares Braizat	Jordan
	Dr. Mohammed Hamoud	Saudi Arabia
EAST	Jiao Hui	China
SOUTH	Sonakshi Kanoria	India
	Dr. Fazli Sattar	Pakistan
SOUTH-EAST	Vita Datau	Indonesia
	Indrakarona Ketaren	Indonesia
	Astrid Maharani	Indonesia
	Dr. David Ocón	Singapore
	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
	Sandra Bergsnev	Norway
	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

EUROPE		
	NAME	COUNTRY
	Dr. Marta Crispí	Spain
	Blanca Cros	Spain
	Jacinta Dalton	Ireland
	François Dhalluin	France
	Dr. Diane Dodd	Spain
	Dr. Iulia Dragut	Romania
	Carlos Fernandes	Portugal
	Paula Frade	Portugal
	Dr. Aleš Gacnik	Slovenia
	Davinia Galea	Malta
	Prof. Roberta Garibaldi	Italy
	Dr. Danuta Glondys	Poland
	Jaume Gomila	Spain
	May Britt Hansen	Norway
	Dag Hartman	Sweden
	Anja van Hout	Netherlands
	Antti Iire	Finland
	Ralf Immens	Netherlands
	Dr. Daniela A. Jelincic	Croatia
	Lila Karapostoli	Greece
	Dr. Dezső Kovács	Hungary
	Dr. Peter Kozmus	Slovenia
	Dr. Giuseppe Laquidara	Italy
	Heidi Lazani	Greece
	Dorian Lungu	Romania
	Evarist March	Spain
	José Luís Marques	Portugal
	Stéphane Méjanès	France
	Caius Ovidiu Merşa	Romania
	Prof. Satu Miettinen	Finland
	Mary Miller	Norway
	Daniel Montoya	Spain
	Paul Newman	Scotland
	Cáit Noone	Ireland
	Robert Palmer	Scotland
	Emanuela Panke	Italy / Israel

EUROPE		
	NAME	COUNTRY
	Vasia Papailia	Greece
	Prof. Philippe Poirrier	France
	Dr. László Puczkó	Hungary
	Ariadna Ribas	Spain
	Dr. Ilie Rotariu	Romania
	Johan Rudsby	Sweden
	Prof. Vincenzo Russo	Italy
	Quim Salort	Spain
	Ana Paula Sançana	Portugal
	Joana Santos	Portugal
	Ilona Sares	Finland
	Rosario Scarpato	Italy
	Erik Sejersen	Denmark
	Ramon Sentmartí	Spain
	Sandra Simões	Portugal
	Dr. Joost Smiers	The Netherlands
	Tanja Strugar	Serbia
	Dr. Edith Szivas	Spain
	Dr. Jordi Tresserras	Spain
	Dr. Michele Trimarchi	Italy
	Omar Valdez	Andorra
	Dr. Lidia Varbanova	Bulgaria
	Kirsi Vartia	Finland
	Renata Vincek	Croatia
	Dimitrije Vujadinovic	Serbia
	Barbara Zmrzlikar	Slovenia

OCEANIA AND THE PACIFIC		
	NAME	COUNTRY
AUSTRALASIA	Sarah Gardner	Australia

AMBASSADORS

In order to recognise exceptional commitment and leadership in the protection and promotion of food and cultural diversity, IGCAT created the Ambassador Award. The aim is to thank those that have shared IGCAT's journey and gone above and beyond to support the organisation's values and principles.

IGCAT Ambassadors are growing. By close of 2023 we have:



Joan Roca – Chef, El Celler de Can Roca

European Young Chef Award Ambassador

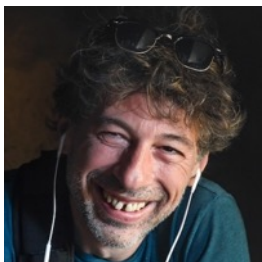
Joan Roca was awarded for his continuous and exceptional support as official ambassador of the European Young Chef Award, nurturing young talents that promote local food and sustainability.



Ana Roš – Chef, Hiša Franko

World Food Gift Challenge Ambassador

Ana Roš was awarded for her support as official ambassador of the World Food Gift Challenge, promoting local and sustainable gastronomy and the work of small-scale producers.



Ljubomir Stefanov – Filmmaker

International Food Film Menu Ambassador

Ljubomir Stefanov was awarded for his support as official ambassador of the Food Film Menu, committing to raise awareness about food and cultural diversity through audio-visual means.



Robert Palmer – Expert consultant in the cultural sector

IGCAT Ambassador

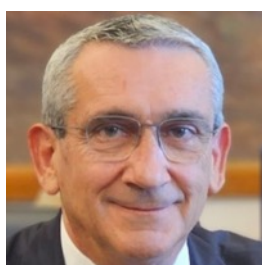
Robert Palmer was awarded for his invaluable contribution to develop and establish IGCAT and the Region of Gastronomy initiative, as well as for promoting IGCAT's values and principles at European level.



Francisco de Calheiros – Executive Coordinator, Consórcio MinhoIn

IGCAT Ambassador in Minho 2016

Francisco de Calheiros was awarded for his pivotal role in the founding of the European Regions of Gastronomy Award and Platform, as well as for advocating for gastronomy as a catalyst of sustainable development in Minho.



George Hatzimarkos - Governor, South Aegean Region

IGCAT Honorary Ambassador in South Aegean 2019

A strong supporter of the World Region of Gastronomy programme since its very beginning, George Hatzimarkos was officially awarded the title of IGCAT Honorary Ambassador for his exceptional efforts to protect and promote the South Aegean's culinary and cultural heritage.



Blanca Cros i Moll - Head of European Programmes and International Relations, Catalan Tourist Board

IGCAT Ambassador in Catalonia 2025

Blanca Cros i Moll was awarded for her leadership and commitment that has led to many successful tourism campaigns in Catalonia, including Som Gastronomia. Her work and that of the Catalan Tourist Board have undoubtedly placed Catalonia on the map as one of the most important destinations for foodie travellers.



Ramon Sentmartí - Managing Director, PRODECA (Government of Catalonia)

IGCAT Ambassador in Catalonia 2025

Ramon Sentmartí was awarded for his leadership and dedication in the agrofood sector. His commitment to listening and finding solutions for the sector, led to the pioneering Gastronomy Plan for Catalonia that is a roadmap to safeguard and promote quality in the food sector.



Lluís Serra - Director, EUHT StPOL

IGCAT Ambassador in Catalonia 2025

Lluís Serra was awarded for being the inspiration behind the European Young Chef Award, the supporter of the first two editions and for leading the way in how to promote sustainable practices in the hospitality industry.

IGCAT ANNUAL GENERAL MEETING

The 10th IGCAT Annual General Meeting was held online on 2 February 2023. At the meeting, IGCAT members approved 2022 accounts and annual report, the budget and calendar for 2023, the provisional calendar for 2024, the updated Guide for Regions Preparing a Bid to the World/European Region of Gastronomy Award and updated Technical Guidelines for awarded regions. The membership also agreed to organise the Annual IGCAT Experts Meeting as a biennial event, and therefore no IGCAT Experts Meeting was held in 2023. Finally, agreement was reiterated with the IGCAT 2022-2032 Strategy Plan that was presented to the membership in 2022.



IGCAT 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) has been 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.

In 2023, Manabí (Ecuador) has been the first region to be granted support through FLAG. The Fund will complement the resources already deployed by Manabí to develop their World Region of Gastronomy candidate 2026 programme, ensuring support particularly in terms of international travel, participation in the Platform meetings and joint projects, as well as developing the relationships between Manabí and the rest of the regions in the Platform.

IGCAT WEBINARS

IGCAT Webinars organised in 2023 to support knowledge-exchange within the World/ European Region of Gastronomy Platform included:

- **NEUROMARKETING FOR REGIONS OF GASTRONOMY**

26 January 2023

Presented by **Prof. Vincenzo Russo**, Professor of Consumer Psychology and Neuromarketing at IULM University - Milan and IGCAT Expert from Sicily, European Region of Gastronomy 2025;

- **PREPARING FOR THE WORLD FOOD GIFT CHALLENGE**

10 February 2023

Presented by **Fabrizia Toccoli**, International Projects Manager at IGCAT;

- **WORKING TOGETHER FOR WORLD BEE DAY**

22 February 2023

Presented by **Dr. Peter Kozmus**, Researcher, Vice-President of APIMONDIA, and IGCAT Expert from Slovenia, European Region of Gastronomy 2021;

- **IGCAT AND SLOW FOOD**

30 March 2023

Presented by **Carolina Modena**, focal point for biodiversity projects at Slow Food International;

- **IGCAT AND NATURALWALKS**

18 April 2023

Presented by **Evarist March**, CEO of NaturalWalks, Gastro-botanist and Consultant for El Celler de Can Roca, Interpret Europe Guide, and IGCAT Expert from Catalonia, World Region of Gastronomy 2025;



Raising the profile of natural honey and preservation of bees

22 February 2023 - IGCAT and the Slovenian Beekeepers' Association (SBA) have teamed up to raise the profile of natural honey and preservation of bees in the World/European Regions of Gastronomy. [Read more](#)



Safeguarding biodiversity in collaboration with Slow Food

30 March 2023 - In support of the UN SDGs, IGCAT's World Regions of Gastronomy are committed to stimulating debate about the production of sufficient and healthy food for everyone. [Read more](#)



Ingredients for unique experiences

3 May 2023 - Acknowledging the relationship between culture and nature, and its key role in transforming the territory in unique gastronomic experiences, was the theme of the webinar held by IGCAT Expert and CEO of NaturalWalks, Evarist March on 18 April 2023. [Read more](#)

INTERNATIONAL PARTNERSHIPS

In 2023, IGCAT secured important new collaborations with several organisations and entities:



SLOVENIAN BEEKEEPERS ASSOCIATION (SBA) - SLOVENIA

A Memorandum of Understanding was signed on 22 February between IGCAT and the Slovenian Beekeepers Association. The two organisations joined forces to support the safeguard of biodiversity, the promotion of food education and the support to the quality of life of local communities and environments.

The Slovenian Beekeeper's Association is a non-profit organisation currently joined by 207 beekeeping societies and 14 regional beekeeping associations, with a total of about 7,500 beekeepers. Some of its main tasks include: education and training of beekeepers; organisation of exhibitions, symposiums, and workshops; raising the public's awareness about the importance of bees in the preservation of the environment; and the promotion of bee products in healthy nutrition, to name a few. Also registered as a research institution, the SBA focuses its research work on providing safe bee products, protecting the Carniolan bee, and developing technologies of beekeeping.

The SBA is the promotor of two outstanding initiatives: **World Bee Day**, officially proclaimed by the United Nations in 2017 and celebrated every 20 May to raise awareness about the importance of bees and other pollinators for food security; and the **Golden Bee Award**, that encourages and supports innovation and excellence of individuals or legal entities that have made a particularly important contribution to the protection and raising awareness of the importance of bees and other pollinators worldwide.

The collaboration with IGCAT encourages participation of stakeholders from the World/European Regions of Gastronomy to the Golden Bee Award, as well as to promote international joint initiatives among the different regions to celebrate World Bee Day.



Ollscoil
Teicneolaíochta
an Atlantaigh

Atlantic
Technological
University

ATLANTIC TECHNOLOGICAL UNIVERSITY (ATU) - IRELAND

Atlantic Technological University is one of the largest multi-campus universities in Ireland, serving a diverse group of learners, staff, communities and organisations from their region and further afield.

They offer a rich combination of academic and research excellence, quality of life and opportunity. Their collaborative approach ensures that they deliver practice-orientated study, and research that seeks to address the major challenges facing society and the world. They are dedicated to enabling sustainable economic, social and cultural development; connected to their region and with a mindset that reaches far beyond it. Formerly known as GMIT, ATU was a key stakeholder in the Galway-West of Ireland, European Region of Gastronomy 2018 programme.

BIA INNOVATOR CAMPUS - IRELAND



BIA
INNOVATOR CAMPUS

BIA Innovator Campus is Ireland's leading food incubation and innovation campus supporting ambitious food businesses through state-of-the-art food production facilities coupled with the

technological and business supports needed to promote innovation and scaling. Located at the Teagasc campus in Athenry, they offer a new generation of food innovation, production and entrepreneurial supports. Start up and scaling food businesses will benefit from pay-per-use production units, long lease "own door" production units, business engagement zone, hot desking, food tourism demonstration auditorium, a buyer showcase room, culinary training unit, a dynamic offering of training, development and acceleration programmes. The BIA Innovator Campus was a legacy project emerging from Galway-West of Ireland, European Region of Gastronomy 2018.



CREATIVE
STRATEGIES LAB

CREATIVE STRATEGIES LAB - GEORGIA

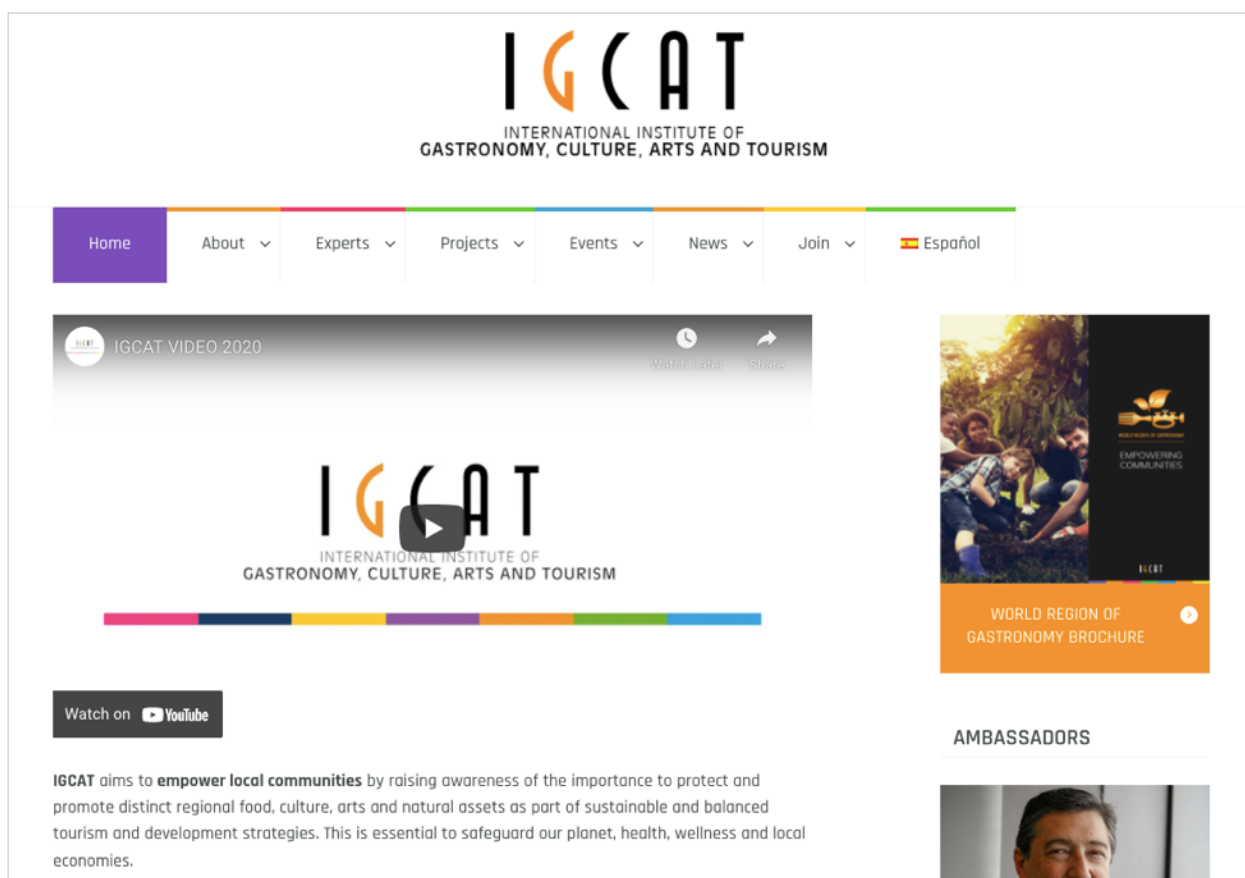
Creative Strategies Lab (CSL) is an international policy design research centre, a creative enterprise that offers both public and

private organizations innovative and knowledge-based solutions in strategic management and project implementation in the areas of culture, creative industries, heritage, and gastronomy. CSL is a part of European consortium of creative strategy consultancies in partnership with Creativity Lab (Estonia) and Culture Venture (Malta). CSL will launch a call for regions in Armenia, Azerbaijan, Georgia, Moldova and Ukraine to join the World Regions of Gastronomy Platform.

WEBSITES AND DATABASES

In 2023, 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 in English, Spanish and French, and includes information about the Institute and its network of experts, as well as administrative information on its projects. The sections IGCAT News and World News are regularly updated by IGCAT staff.

In 2023, IGCAT's website was visited by almost 19,000 users with Spain, UK, Italy, US, Finland, Greece, France, Slovenia, Portugal, and Saudi Arabia as the top 10 countries where users come from.

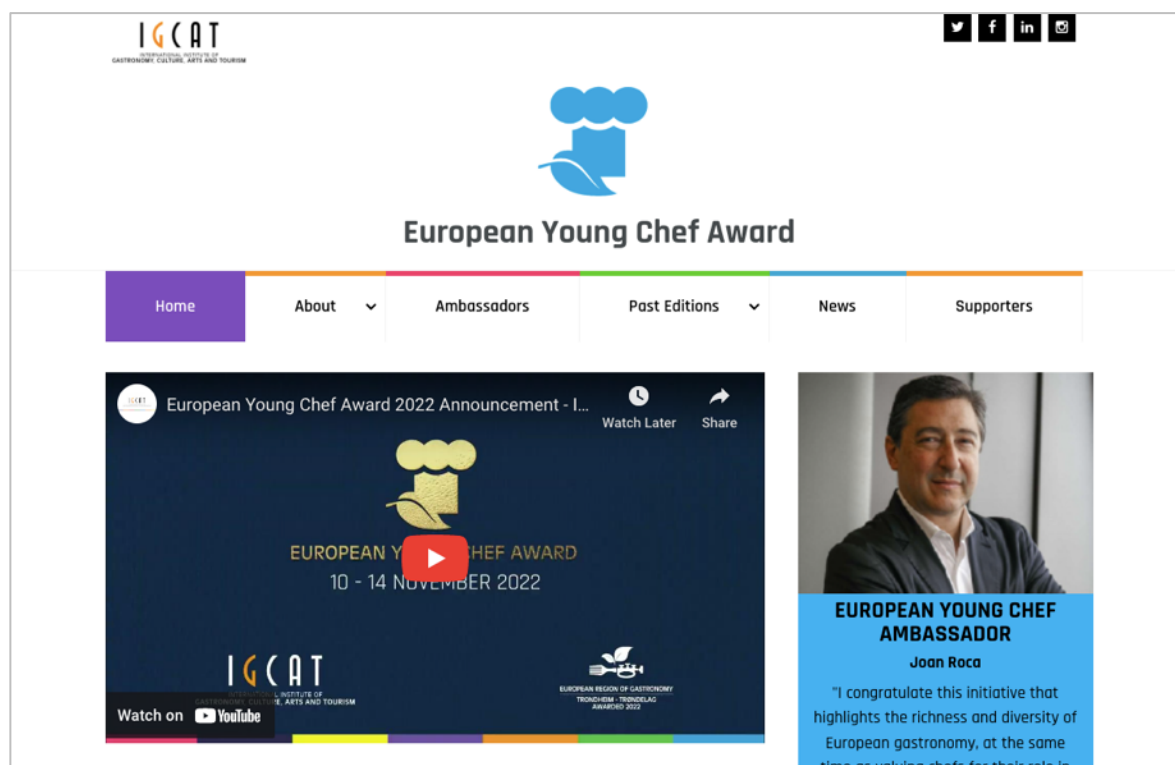
European Region of Gastronomy Website – www.europeanregionofgastronomy.org



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 different webpages are 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; awarded videos/films in IGCAT's Food Film Menu; awarded food and craft gifts in IGCAT's World/European Food Gift Challenge; awarded websites in 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.

In 2023, the website was visited by almost 5,000 users with Finland, Spain, US, Norway, Italy, France, UK, Germany, Romania, and Slovenia as the top 10 countries where users come from. 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.

In 2023, the website was visited by over 2,200 users with US, Spain, Norway, France, Finland, Slovenia, Denmark, UK, Netherlands, and Greece as the top 10 countries where users come from.

Databases

In 2023, 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. With the support of the awarded and candidate regions, IGCAT started compiling a database of international press contacts especially focused on gastronomy and food tourism for the regions to select possible participants to official press trips. IGCAT's collection and use of contacts complies with the GDPR (EU) 2016/679.

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 also 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. At the end of 2023, subscribers to IGCAT Newsletter amounted to 5,589, including people in key positions in intergovernmental agencies and governments world-wide and/or press and 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 2023 IGCAT's Voice has come from:

- **Diana Hounslow**, France, IGCAT Expert, Director of Pas-de-Calais Tourisme, and Official Ambassador of Hauts-de-France - European Region of Gastronomy awarded 2023;
- **Ramon Sentmartí**, Spain, IGCAT Ambassador, Managing Director of PRODECA, Catalonia, World Region of Gastronomy awarded 2025;
- **Mai Damgaard Rasmussen**, Denmark, Chair of the Jury for IGCAT's Food Film Menu 2023, and Founder and Director of FoodFilmFestival - Aarhus;
- **IGCAT's secretariat.**



In 2023, IGCAT sent out four quarterly newsletters including news items about **IGCAT** (10), the **World/European Region of Gastronomy Platform activities** (3) and the **Platform's international joint projects** (20). News items about single World and European Regions of Gastronomy concerned:

- Central Denmark 2017 (1)
- Galway-West of Ireland 2018 (1)
- South Aegean 2019 (2)
- Kuopio 2020-21 (1)
- Slovenia 2021 (2)
- Menorca 2022 (3)
- Trondheim-Trøndelag 2022 (1)
- Hauts-de-France 2023 (3)
- Saimaa 2024 (4)
- Aseer 2024 (2)
- Catalonia 2025 (4)
- Sicily 2025 (3)
- Kvarner candidate 2026 (3)
- Gozo candidate 2026 (2)
- Manabí candidate 2026 (2)
- Crete candidate 2026 (1)

As for World News included in 2023 newsletters, a total of 15 international news items were shared spanning the following topics:

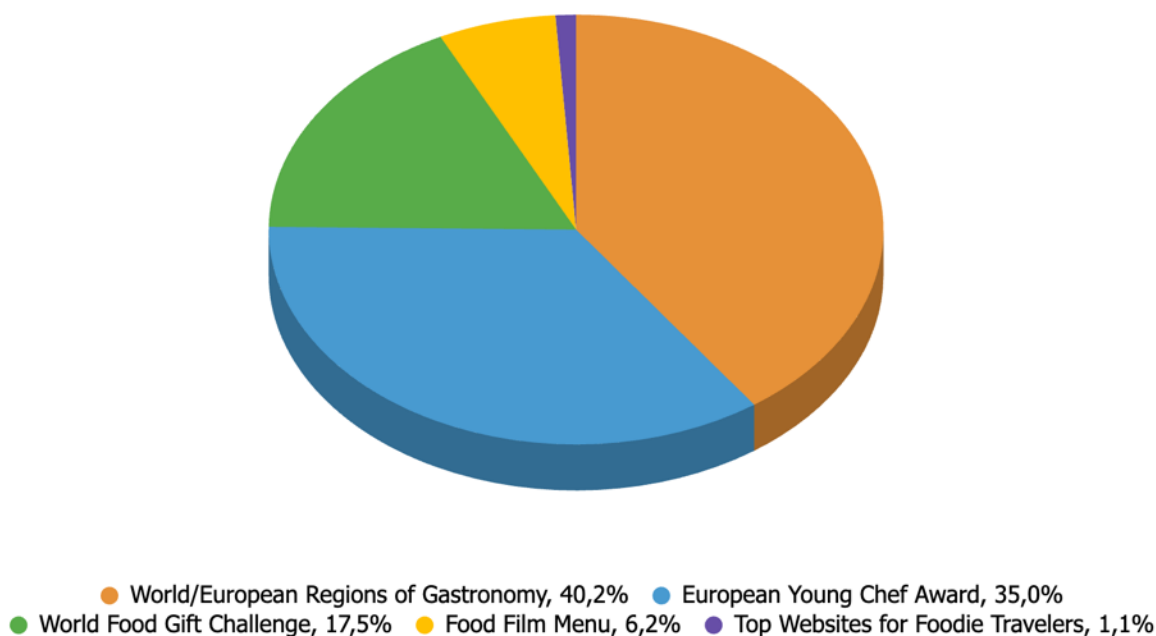
- Sustainable agriculture and food systems
- Culture and creativity
- Sustainable tourism
- Sustainable development
- Biodiversity protection
- Environment and climate change
- Nutrition, health and wellbeing
- Gastronomy
- Education

Moreover, throughout 2023 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.

ONLINE PRESS COVERAGE AND SOCIAL MEDIA PERFORMANCE

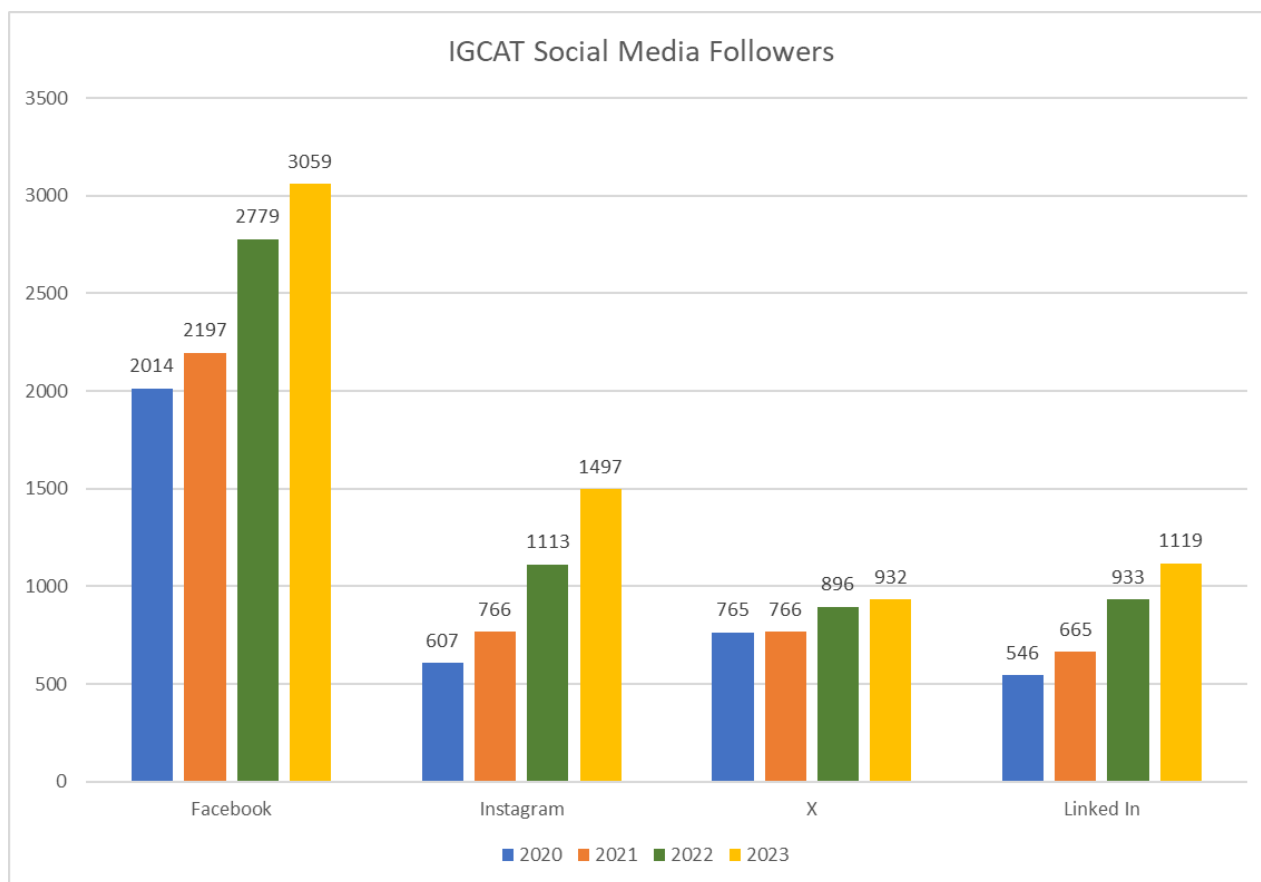
ONLINE PRESS COVERAGE. In 2023, IGCAT and its flagship projects received remarkable online media attention with a total of at least 371 articles published throughout the year in both international and national/regional media outlets from across the globe, about: World/European Regions of Gastronomy (149 articles); European Young Chef Award (130); World Food Gift Challenge (65); Food Film Menu (23); and Top Websites for Foodie Travelers (4).

2023 IGCAT online press coverage, by flagship project



Unfortunately, IGCAT didn't have the means for a thorough monitoring of offline/printed media.

SOCIAL MEDIA PERFORMANCE. In 2023 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, initiatives, and articles on [Facebook](#) (3.059 followers), [Instagram](#) (1.497 followers), [LinkedIn](#) (1.119 followers) and [X](#) (932 followers) where photos and videos were uploaded concerning IGCAT, the World/European Regions of Gastronomy activities and their joint international projects.



In 2023, **more than 228.340 people** have reached IGCAT's social media pages and website, doubling last year's 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 European and World Regions of Gastronomy, particularly encouraged audience engagement and interaction.



More detailed press coverage and social media reports about IGCAT's individual projects are provided in the corresponding sections below.

PROPOSED COMMUNICATION STRATEGIES FOR 2024

Based on the above online press coverage and social media performance, in 2024 IGCAT will focus on enhancing visibility and audience engagement through various platforms. By implementing the following actions, IGCAT will aim to increase its reach, engagement, and impact in the global gastronomy community.

Press Coverage:

- Establishing partnerships with international media channels from awarded World/European Regions of Gastronomy to increase exposure of the Platform.
- Increasing Press presence in jury visits to give international visibility to potential and established Regions of Gastronomy.
- Promoting streaming platforms and offering behind-the-scenes interviews with competitors, chefs, cultural experts, region stakeholders, and jury members.

Social Media:

- Creating more actively engaging content for the audience, including Q&A sessions, consistent posts, relevant news updates, and online stories.
- Highlighting success stories from past competitors, chefs, experts, and awarded Regions to share their experiences and encourage future gastronomy professionals.
- Monitoring and analysing engagement metrics to optimise content strategy.

News/Updates:

- Highlighting international professional experiences and news from IGCAT's Global Experts Network.
- Improving experts' participation by incentivizing active engagement with the various IGCAT communication platforms (e.g. highlighting IGCAT's Voice in the quarterly newsletter).

WORLD AND EUROPEAN REGIONS OF GASTRONOMY

In 2023, Hauts-de-France officially opened its title year as **European Regions of Gastronomy 2023**, under the theme [Explore our Food, Uncover our Hearts](#). The programme for the year was launched at the Salon International de l'Agriculture in Paris, on 28 February 2023.



Celebrating the culinary identity of Hauts-de-France

24 March 2023 - Hauts-de-France announced an exciting programme full of events and initiatives to celebrate its title year as European Region of Gastronomy 2023, at the Salon International de l'Agriculture in Paris on 28 February. [Read more](#)

Based on their bid [Saimaa, Tables Crossing Borders](#), on 12 January 2023, Saimaa was formally handed the **European Region of Gastronomy 2024** title by IGCAT President, Diane Dodd PhD at an award ceremony involving local stakeholders.



Saimaa officially awarded European Region of Gastronomy 2024

12 January 2023 - Saimaa region (Finland) has been officially awarded European Region of Gastronomy 2024 by IGCAT for their commitment to protect and promote local food and culture. [Read more](#)

Catalonia (Spain) and **Sicily** (Italy) were awarded **World Region of Gastronomy** and **European Region of Gastronomy** respectively for 2025.

IGCAT analysed the bid book [Catalonia, the European Mosaic of Gastronomy](#) submitted on 31 January 2023 and supervised a jury visit to the region on 8-12 May 2023, with jury members Barbara Zmrzlikar (Slovenia), Quim Salort (Spain), May Britt Hansen (Norway), Levan Kharatishvili (Georgia), accompanied by IGCAT President, Diane Dodd PhD. Based on the jury recommendation, IGCAT Board approved

Catalonia to be awarded the World Region of Gastronomy 2025 title, and an official hand-over of the certificate took place on 8 November 2023 at the Gastronomic Forum Barcelona.



Catalonia recommended for the World Region of Gastronomy 2025 title

12 May 2023 – An international jury comprising of four experts, accompanied by IGCAT's President, Diane Dodd considered the application of Catalonia for the title World Region of Gastronomy 2025. [Read more](#)



Catalonia officially awarded World Region of Gastronomy 2025

8 November 2023 – Catalonia was officially awarded World Region of Gastronomy 2025 by IGCAT for their commitment to work across sectors to ensure a resilient food future. [Read more](#)

After evaluating the bid book [Sicily, Soul of Mediterranean Gastronomy](#) presented on 31 January 2023, a jury of international IGCAT experts visited the region on 3-9 September 2023. The jury included Dr. Edith Szivas (Vice-President of IGCAT), Jaume Gomila (Spain), Ilona Sares (Finland), Jens Storli (Norway), and was supervised by President of IGCAT, Diane Dodd PhD. The region was considered ready to held the European Region of Gastronomy 2025 title and was officially awarded at a ceremony organised on 15 December 2023, at the Istituto di Incremento Ippico in Catania.



Sicily recommended for the European Region of Gastronomy 2025 title

8 September 2023 – An international jury of four experts, accompanied by IGCAT's President, Diane Dodd considered the application of Sicily for the title European Region of Gastronomy 2025. [Read more](#)



Sicily officially awarded European Region of Gastronomy 2025

16 December 2023 – Sicily was officially awarded European Region of Gastronomy 2025 by IGCAT in recognition of their sustainable approach and commitment to supporting local food. [Read more](#)

Four new regions joined the World Regions of Gastronomy Platform. Bid books for the **European Region of Gastronomy 2026** title were presented by:

- Gozo (Malta) - [The Island of Gozo: An Eclectic Journey](#);
- Kvarner (Croatia) - [Kvarner – Food & Heritage for The Future: Diversity is Beautiful](#);
- Crete (Greece) - [Crete – Experience the Gastronomic Magic of Simplicity](#);

Manabí (Ecuador) submitted their bid book [Manabí: Gastronomy from the Middle of the World](#) for the **World Region of Gastronomy 2026** title. In 2024, four juries of international IGCAT experts will visit the regions, evaluate their bid books and decide whether to recommend them for the 2026 title. The final decision will be taken by the IGCAT Board based on the jury assessment.

From our news section:



Gozo officially joins the World Regions of Gastronomy Platform

29 April 2023 – Strongly committed to sustainably preserve and promote its food and cultural diversities, Gozo officially joined the World Regions of Gastronomy Platform. [Read more](#)



Kvarner joins the World Regions of Gastronomy Platform

15 June 2023 – With a view to develop a long-term strategy to secure a sustainable food future, the Kvarner Region (Croatia) officially joined the World Regions of Gastronomy Platform. [Read more](#)



A growing world movement for a sustainable food future

12 December 2023 – 2023 represented a resounding success for the World Regions of Gastronomy Platform that in the past year welcomed four new members applying for the 2026 title. [Read more](#)

In 2023 IGCAT supported knowledge sharing and best practices exchange between the regions by organising:

- the 26th World/European Region of Gastronomy Platform Meeting, 12-16 June, Hauts-de-France;
- the 4th World Food Gift Challenge, 26-29 April, South Aegean (see: [WORLD FOOD GIFT CHALLENGE](#));
- the 31st, 32nd and 33rd IGCAT Advisory Forums, held online on 2 February, 22 June and 12 December respectively;
- webinars on specific topics of interest for the Platform members (see: [IGCAT WEBINARS](#));
- several individual meetings with the representatives from the regions.



The World Regions of Gastronomy Platform is building sustainable futures

26 June 2023 – IGCAT gathered 21 representatives from 9 World and European Regions of Gastronomy (candidate and awarded) for the 26th IGCAT Platform Meeting (12-16 June). [Read more](#)

IGCAT also launched a new official World Regions of Gastronomy video, available on [IGCAT's website](#) and [YouTube channel](#), to showcase the Platform's effort to support long-term sustainable development:



IGCAT launches new World Region of Gastronomy video

11 October 2023 – Working together to empower communities through the celebration of distinctive food cultures! IGCAT launched a new video about the World Regions of Gastronomy. [Read more](#)

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.

Further news from the World/European Regions of Gastronomy in 2023 included:



Menorca is boosting synergies between agrifood and tourism

12 January 2023 – Ten food producers from Menorca, European Region of Gastronomy 2022 have been selected to receive specialised training and mentoring to develop new visitor experiences. [Read more](#)



Tastes of Saimaa at the Internationale Grüne Woche 2023

9 February 2023 – The unique flavours of Saimaa, European Region of Gastronomy 2024 were presented at the Internationale Grüne Woche (Berlin), one of the world's leading food fairs. [Read more](#)



Promoting Aseer's food and crafts producers

6 March 2023 – Aseer, World Region of Gastronomy 2024 is supporting local food and crafts artisans to innovate their products through sustainability and engaging storytelling. A workshop was organised on 27-28 February and 1 March 2023. [Read more](#)



A common effort to support local food in Kuopio

10 March 2023 – The recently launched Taste Savo network represents a powerful legacy of Kuopio's European Region of Gastronomy 2020-21 title, and reinforces the region's commitment to supporting local quality and sustainable food. [Read more](#)



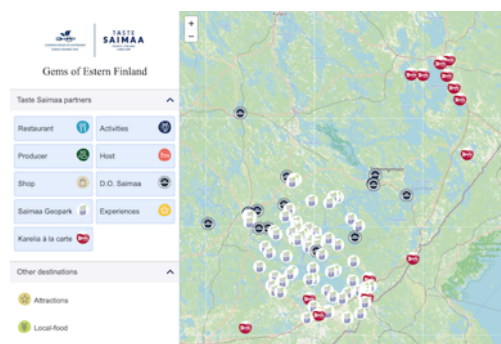
Catalonia commits to a responsible tourism future

23 March 2023 – Envisioning a new tourism model that is environmentally responsible, socially fair, balanced and reconnected with the region's identity has long been the ambition of Catalonia, European Region of Gastronomy awarded 2016. [Read more](#)



Young chefs celebrate local food in Central Denmark 2017

31 May 2023 – Local seasonal products, young talent and passion were the main ingredients of Madmødets Kokkelevbattelle, held in Central Denmark, European Region of Gastronomy 2017. [Read more](#)



The Taste Saimaa network: supporting local food through cooperation

27 June 2023 - Around 50 food and tourism companies have signed up to the Taste Saimaa network with the aim to highlight local and high-quality services, products and experiences. [Read more](#)



The Bite i Mos Awards put the spotlight on Catalan gastronomy

30 June 2023 - Soon after being announced World Region of Gastronomy 2025, Catalonia strengthened its positioning on the international food map through the first edition of the Bite i Mos Awards. [Read more](#)



An outstanding year for Hauts-de-France 2023

12 December 2023 - As its European Region of Gastronomy title year comes to an end, Hauts-de-France takes stock of the powerful dynamic brought about by the Award that raised the region's profile as an international food destination. [Read more](#)



Get ready for the new Saimaa 2024 revolution!

12 December 2023 - Included in National Geographic's Cool List 2024 and Top Destinations by the Wall Street Journal, Saimaa region is definitely the place to be next year, when they will celebrate their title as European Region of Gastronomy 2024! [Read more](#)



Building connections at the Aseer Culinary Arts Symposium

12 December 2023 – A new exciting chapter is opening for Aseer (Saudi Arabia) as the region prepares to celebrate its title year as World Region of Gastronomy 2024! [Read more](#)

ONLINE PRESS COVERAGE 2023 – WORLD/EUROPEAN REGION OF GASTRONOMY

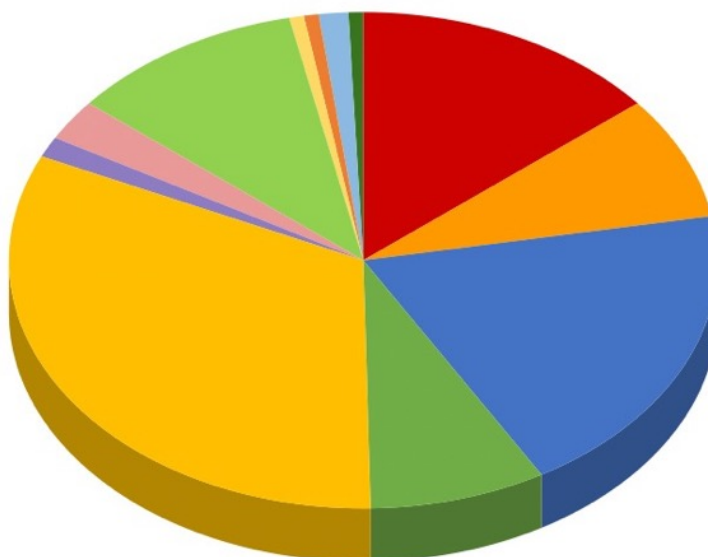
In 2023, the World and European Regions of Gastronomy experienced a significant surge in global visibility, captivating audiences across Europe and reaching a special presence in East Asia, notably in Korea and Japan. The Platform earned substantial attention with at least 149 articles highlighting IGCAT's cause across various media channels. This extensive coverage reached global audiences, with content published in multiple languages including English, Greek, German, Portuguese, Spanish, Polish, Korean, Japanese, French, and Slovak.

Of the total articles, 67% were from international publications, with 56 publications written in English. These international outlets included prestigious names such as The Times, National Geographic, Vogue, The Guardian, The Independent, El País, El Periódico, La Gazette, Michelin Guide, GQ, Condé Nast Traveler, among others. Additionally, 33% of the articles were featured in regional media, emphasising strong local support and interest in IGCAT's initiatives.

A key highlight of the media coverage in 2023, was the recognition of the European Regions of Gastronomy. A remarkable 90% of the articles mentioned these regions, underscoring their pivotal role in shaping Europe's culinary identity and showcasing their unique gastronomic landscapes, traditions, and innovations.

Regional and International online press coverage on European/World Regions of Gastronomy, in 2023

- Saimaa - 14,1%
- Slovenia - 8,1%
- Catalonia - 19,5%
- Sicily - 8,1%
- Hauts-de-France - 32,2%
- Kvarner - 1,3%
- Menorca - 2,7%
- Trondheim-Trøndelag - 10,7%
- Galway-West of Ireland - 0,7%
- Aarhus-Central Denmark - 0,7%
- Gozo - 1,3%
- South Aegean - 8,1%



A list with links to online articles on the World/European Regions of Gastronomy published in 2023, is available in [ANNEX I](#) to this document.

EUROPEAN YOUNG CHEF AWARD

The 7th edition of the European Young Chef Award was successfully celebrated on 20-24 November 2023 at the Lycée Hôtelier du Touquet in Le Touquet, Hauts-de-France, European Region of Gastronomy awarded 2023.

Nine finalists took part in the 2023 edition representing 9 different awarded or candidate World/European Regions of Gastronomy: **Oswaldo Sejas**, from Catalonia 2016, more recently awarded World Region of Gastronomy 2025 (Spain); **Sander Mollerup**, from Central Denmark 2017 (Denmark); **Dimitrios Mavropoulos**, from South Aegean 2019 (Greece); **Boštjan Volk**, from Slovenia 2021; **Cristina Pons**, from Menorca 2022 (Spain); **Oskar Krauss**, from Trondheim-Trøndelag 2022 (Norway); **Louis Barbier**, from Hauts-de-France 2023 (France); **Matias Roisko**, from Saimaa 2024 (Finland); and **Alessia Fisichella**, from Sicily candidate 2025 (Italy).

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 finalists were welcomed by Head of School of the Lycée Hôtelier du Touquet, Laurent Macquet and President of IGCAT, Diane Dodd PhD who gave a presentation on the importance of protecting and promoting food diversity, as well as the crucial role that young chef play to ensure a sustainable food future. They then signed a protocol agreement to become **IGCAT Regional Chef Ambassadors**, committing to proudly and sustainably promote their regions' food and cultural heritage throughout their future professional career.

Afterwards, the finalists shared knowledge about the traditional gastronomy and local food products from their regions by preparing and presenting the chosen traditional recipes. This first cooking round was a warm-up for the young chefs to get familiar with the cooking stations and for the jury to taste the traditional dishes.

On the second day, the finalists presented their innovative dishes to an international jury of experts chaired by Michelin-starred chef Alexandre Gauthier, from La Grenouillere restaurant, and official ambassador of Hauts-de-France, European Region of Gastronomy awarded 2023, aided by first chef at

La Grenouillere, Alix Marquant. The panel included: IGCAT expert Wendy Barrie, cook, director of the Scottish Food Guide & Scottish Cheese Trail, as well as leader of Scotland's Slow Food Ark of Taste and Cooks Alliance (Scotland); chef Amand P. Veranneman, chef and owner of Auberge Chez Amand in Gozo, European Region of Gastronomy candidate 2026 (Malta); chef Tea Vunić, co-owner and pastry chef at restaurant Zijavica, in Mošćenička draga (Kvarner, European Region of Gastronomy candidate 2026 - Croatia); chef Pau Sintes, winner of the European Young Chef Award 2022 and head chef at of Cristine Bedfor Boutique Hotel in Mahon (Menorca, European Region of Gastronomy awarded 2022 - Spain); and IGCAT expert Paula Frade, founder and president of OH - Center for Culture and Tradition (Oliveira do Hospital) and PHD researcher in Food Heritage, Cultures and Identities at the University of Coimbra (European Region of Gastronomy awarded 2021 - Portugal).

The European Young Chef Award 2023 was moderated by President of IGCAT, Diane Dodd PhD and Elizabeth Wautlet, from Clapcom company.

Chef Alexandre Gauthier applauded the high level of the competition noting that the task of creating innovative dishes rooted in the regional gastronomy was not an easy one: "Each one of the finalists came with a part of themselves, a part of their regions, a part of their hearts and shared it with us. Congratulations to all nine of them who were courageous enough to embark on this journey which is much more than cooking; it's about bringing people together."

The winner of the European Young Chef Award 2023 was Boštjan Volk from Slovenia 2023. Cristina Pons from Menorca 2022 won the second prize, while third prize went to Sander Mollerup from Central Denmark 2017.

The award ceremony was held on 22 November at the Grand Hotel in Le Touquet, in the presence of Daniel Fasquelle, Mayor of Le Touquet and Regional Councillor (Région Hauts-de-France); François Dhalluin, Project manager within the Tourism Engineering and Attractiveness Mission (Région Hauts-de-France); Jean-Marie Sani, Delegate for European and international relations and cooperation at the Academic Region Hauts-de-France; Stéphanie Guerin, Operational Director of the Campus des Métiers et des Qualifications d'Excellence, Tourisme et Innovation; Laurent Macquet, Head of School of the Lycée Hôtelier du Touquet; and Pierre Nouchi, President of UMIH.

The European Young Chef Award 2023 was also an opportunity for the finalists to get to know local chefs and producers and learn about the gastronomy of Hauts-de-France. On 22 November, they met pastry chef Sandrine Baumann, Founder of the healthy pastry shop Pâtisserie Santé and author of the book Pâtisserie Santé: Reconciling greed and chronic diseases. An advocate of a healthy pastry-making that is accessible to all, she explained how pastries that contain less sugar and fat can still be delicious, while helping tackle the current global health crisis. On 23 November they visited the Fromagerie des Freres Bernard in Wierre Effroy, and the Brasserie des 2 Caps at the Ferme de Belle Dalle in Tardingenhen.

The European Young Chef Award 2023 was organised by IGCAT with the support of: Région Hauts-de-France; Chambre Régionale d'Agriculture Hauts-de-France; Chambre de Commerce et de l'Industrie Hauts-de-France; Chambre Régionale de Métiers et de l'Artisanat Hauts-de-France; POT Hauts-de-France; Union des Métiers et des Industrie de l'Hôtellerie (UMIH); UniLaSalle; Programme Investissement Avenir, Caisse des dépôts; GIP Forinval Amiens; Campus des Métiers et des Qualifications d'Excellence, Tourisme et Innovation; and Région Académique Hauts de France.

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.

In 2023, conversations have started to hold a Best Young Maitre d' competition alongside the European Young Chef Award, to raise the profile of the front-of-house staff role in the customer experience.

Some news items on the European Young Chef Award 2023:



European Young Chef Award 2023 announced

14 February 2023 - IGCAT has officially announced the 7th edition of the European Young Chef Award that will take place in Hauts-de-France, European Region of Gastronomy 2023, on 20-23 November at the Lycée hôtelier du Touquet. [Read more](#)



Talented young chefs are advocates for sustainability

21 November 2023 – The network of IGCAT's Regional Chef Ambassadors keeps growing, as finalists of the European Young Chef Award 2023 have joined their colleagues from previous editions in the endeavour to support more sustainable food futures. [Read more](#)



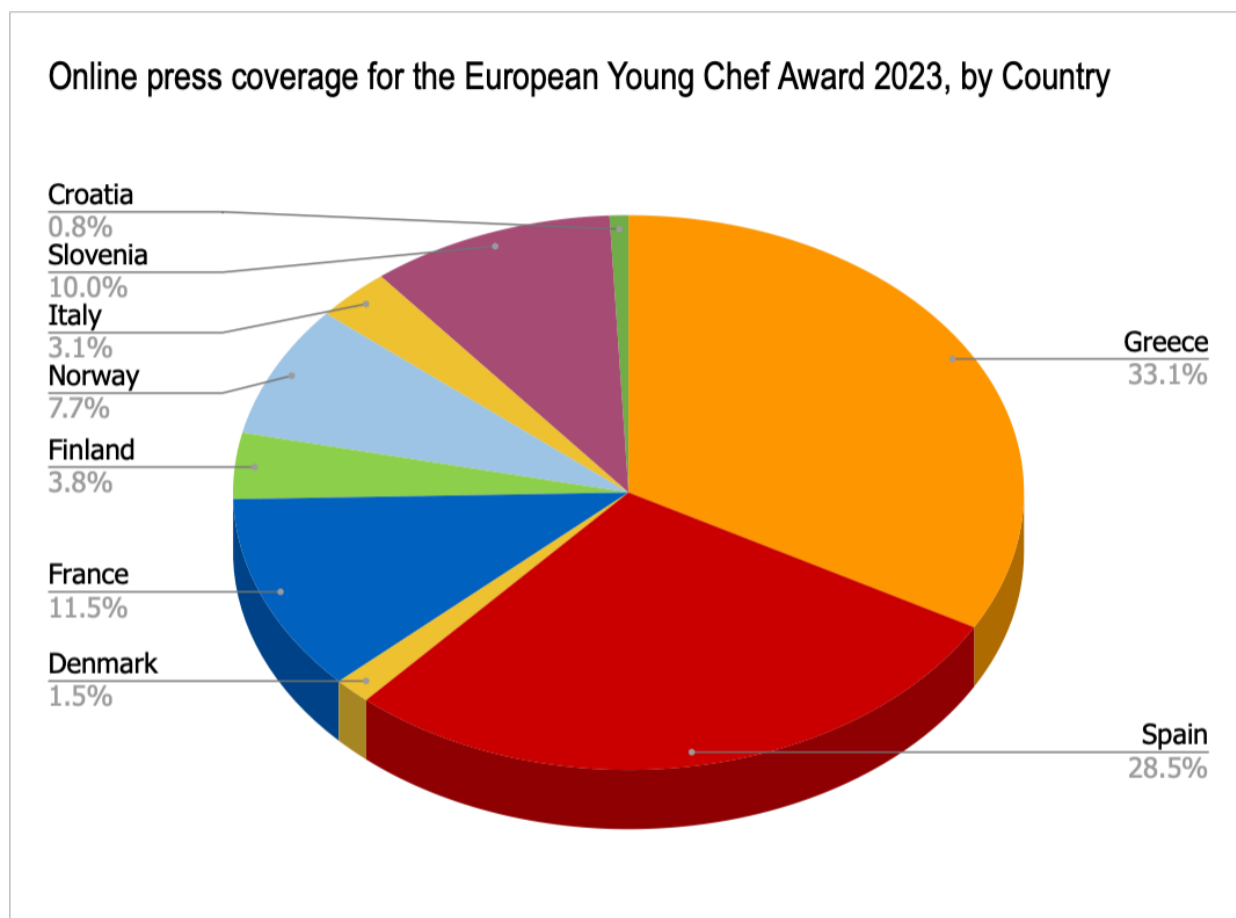
Winner of the European Young Chef Award 2023 announced!

23 November 2023 – Boštjan Volk from Slovenia, European Region of Gastronomy 2021 was announced European Young Chef for 2023 on 22 November, with his dish Honey Hug. [Read more](#)

ONLINE PRESS COVERAGE 2023 – EUROPEAN YOUNG CHEF AWARD

In 2023, the European Young Chef Award illuminated the culinary landscape in Hauts-de-France, European Region of Gastronomy 2023, earning recognition through diverse media channels. The competition, with its international profile, gained significant visibility, highlighted by the participation of Michelin-starred Chef **Alexandre Gauthier**, and his fellow international jury members.

Throughout the year, the European Young Chef Award was the subject of over 130 online articles spanning magazines, blogs, podcasts, and public videos. This extensive coverage traversed Europe, resonating with audiences at both international and national/regional levels. The Award's media presence was particularly pronounced in nine key countries. Greece led the charge with 43 articles, followed closely by Spain with 37. France, Slovenia, Norway, Finland, Italy, Denmark, and Croatia also showcased notable interest, with varying degrees of media representation in each country.



A list with links to online articles on the European Young Chef Award published in 2023, is available in [ANNEX II](#) to this document.

SOCIAL MEDIA CAMPAIGN 2023 – EUROPEAN YOUNG CHEF AWARD

The European Young Chef Award campaign held on 2-24 November 2023, reached over **70,000 people** across all IGCAT's social media profiles, marking a 30% increase in the total audience engaged compared to last year's. The visibility of IGCAT and the European Young Chef Award 2023 grew across all five platforms (Facebook, Instagram, LinkedIn, X, and Youtube), leading to a likely increase in the size of IGCAT's community and its social media interaction in the near future. Some key figures include:

- Facebook accounted for more than 53,000 people of the total audience reached on social media, with over 23,000 people reached during the two days of the competition (21-22 November), marking a 160% increase compared to last year's competition.
- On Instagram, general user interaction increased and more than 7,000 people were reached during the days of the competition.
- LinkedIn is growing as a professional platform for our community with 2,100 new impressions obtained during the event.
- On X, IGCAT's visibility to new audiences is also increasing. Over 2,100 people were reached by tweets from IGCAT and its community during the competition days.
- The three live-streaming videos of the European Young Chef Award 2023 on IGCAT's YouTube channels obtained more than 4,700 views.

Notably, the live streaming videos of the competition and the award ceremony broadcasted on IGCAT's Facebook page and YouTube channel, encouraged the audience to interact and share IGCAT's contents on the different social networks.



IGCAT - European Young Chef Award 2023 - Final Competition
2K views • Streamed 6 months ago



IGCAT - European Young Chef Award 2023
1.7K views • Streamed 6 months ago



IGCAT - European Young Chef Award 2023 Award Ceremony
1.2K views • Streamed 5 months ago



WORLD FOOD GIFT CHALLENGE

In 2023, IGCAT successfully organised the 4th World Food Gift Challenge in collaboration with South Aegean, European Region of Gastronomy awarded 2019. The competition was hosted by Ktima Akrani on Kos island on 26-29 April 2023 and gathered a total of 29 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 – *Illa de Mel (Honey Island)* by Illa de Mel (Menorca 2022);
- 2nd prize – *Nokiakka Jams* by Nokiakka (Saimaa 2024);
- 3rd prize – *Melekouni P.G.I.* by Filema Rodion (South Aegean 2019);

And the following 7 products were awarded as:

- Best Contemporary Interpretation of Traditional Craft, *Per Molts d'Anys (For Many Years Ahead!)* by Núria Deyà (Menorca 2022);
- Best Storytelling, *Masia Packwith 12 Torclum Flavoured Oils* by Torclum (Catalonia 2016);
- Best Promotion of the Region, *Afternoon Tea* by Smaker Fra Øyriket (Trondheim-Trøndelag 2022);
- Best Tasting, *Aseer Taste* by Tahlal / Abdullah Al-Jurashi (Aseer 2024);
- Most Ecological Choice, *An Apple, A Bee and A Tree* by Tjaša Mesinger (Slovenia 2021);
- Most Sustainable Packaging, *Plates of Mette from Norway* by Mette Brasøy (Trondheim-Trøndelag 2022);
- Most Creative Branding, *Table Cannonballs* by Aequo.design for ALL (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 panel included: Wendy Barrie IGCAT Expert and Director of the Scottish Food Guide & Scottish Cheese Trail, Scotland; Dimitris Koullias, executive chef and member of the Chefs' Club of the

Dodecanese and Cyclades, a stakeholder for South Aegean, European Region of Gastronomy awarded 2019; Kirsi Vartia, Tourism specialist at the Eastern Finland Rural Women's Advisory Organization / ProAgria, a leading stakeholder for Kuopio, European Region of Gastronomy awarded 2020-21; Francesco Grech, author, composer, and Cultural Manager at Gozo Regional Council, candidate European Region of Gastronomy for 2026, Malta; Paula Frade, Researcher at the Institute of Traditional Literature Studies, Heritage, Arts and Cultures (IELT), New University of Lisbon; President and Founder of the Oliveira do Hospital Centre of Culture and Tradition (OH-Culture), Portugal; and IGCAT Expert in Coimbra, European Region of Gastronomy awarded 2021-22; and Andrea Iurato, pastry chef, Master Chocolatier, and owner of Casalindolci pastry shop and lab in Modica, from Sicily, candidate European Region of Gastronomy for 2025, Italy.

The winners of the World Food Gift Challenge 2023 were announced at an award ceremony moderated by President of IGCAT, Diane Dodd PhD and Coordinator of South Aegean, European Region of Gastronomy 2019, Vasia Papailia, and held in the presence of the Governor of the South Aegean Region, George Hatzimarkos. The gifts were highlighted in a dedicated section on IGCAT's website ([World Food Gifts 2023](#)) and given prominence through dedicated posts on IGCAT's social media accounts. Their producers received an official certificate from IGCAT.

On occasion of the World Food Gift Challenge 2023, artisans and representatives from the World/European Regions of Gastronomy took part in a three-day programme (26-28 April) where they had the opportunity to present their products to an international audience, discover best practices and visit stakeholders from the South Aegean, as well as exchange knowledge and ideas on how to enhance the visibility of their work.

The World Food Gift Challenge 2023 was organised by IGCAT in collaboration with the Region of South Aegean and with the support of the Chamber of Commerce and Industry of Dodecanese, the Chamber of Commerce of Cyclades, the Municipality of Kos, the Municipal Organisation of Culture, Sports and Nursery Schools of Kos (D.O.P.A.V. KOS), the Historic and Folklore Museum of Kos, Ktima Akrani and Workadu.

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 **3-Michelin-** and **1-Michelin-green-starred** restaurant Hiša Franko and World Best Female Chef in 2017.



All set for IGCAT's World Food Gift Challenge 2023!

30 March 2023 - IGCAT and the World Region of Gastronomy Platform are looking forward to celebrating the 4th World Food Gift Challenge, on 26-29 April 2023 in Kos as a legacy of the South Aegean, European Region of Gastronomy 2019 title. [Read more](#)



World Food Gift Challenge 2023 awards ten products in Kos

27 April 2023 - Unique stories and fine craftsmanship from across the World Regions of Gastronomy Platform took the international stage at IGCAT's 4th World Food Gift Challenge. [Read more](#)

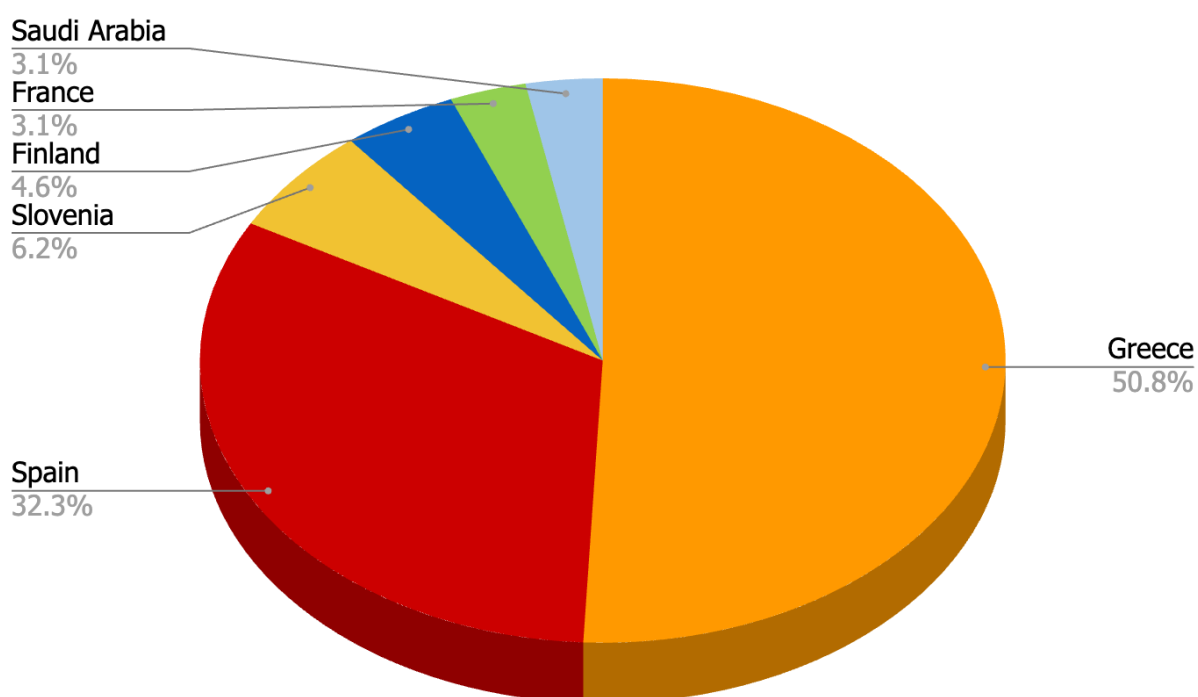
ONLINE PRESS COVERAGE 2023 - WORLD FOOD GIFT CHALLENGE

In 2023, the World Food Gift Challenge captured widespread attention across Europe and beyond, with over 65 online articles published, including coverage in magazines, radio and TV programmes, and public videos. The event garnered notable media coverage in six main countries, with Greece leading with 33 articles. Spain followed closely with 21 articles, while Slovenia and Finland contributed with 4 and 3

articles respectively. Additionally, France and Saudi Arabia were featured in 2 articles, showcasing the diverse geographic reach of the World Food Gift Challenge.

Over 90% of the articles collected were published in the regions' respective national languages. This underscores the engagement and support the event received at the grassroots level within each participating region, reflecting the commitment to promoting food sustainability and community engagement at a local level.

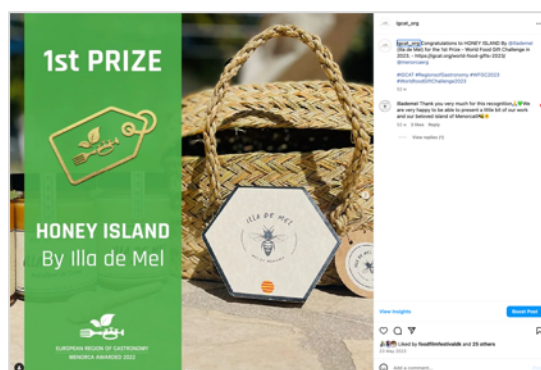
Online press coverage for the World Food Gift Challenge 2023, by Country



A list with links to online articles on the World Food Gift Challenge published in 2023, is available in [ANNEX III](#) to this document.

SOCIAL MEDIA CAMPAIGN 2023 – WORLD FOOD GIFT CHALLENGE

The World Food Gift Challenge 2023 campaign reached **20,442 people**, giving individual visibility to all winning products, and offered engaging content that the regions were willing to share and re-post through their own channels, creating momentum around this initiative.



FOOD FILM MENU

In March, IGCAT officially launched a call for submissions to the Food Film Menu 2023 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 across the globe 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.

51 short films and videos were declared eligible according to the competition's rules and evaluated by an international jury of IGCAT experts who shortlisted the best food films in 11 categories, as well as selected three overall winners among them:

- **Ruta Latitud Iche: A Journey Through the Flavors of Manabí** (Manabí candidate 2026)
Best Food Film showcasing a World Region of Gastronomy
- **A Year Celebrating Galway's Gastronomy** (Galway-West of Ireland 2018)
Best Food Film showcasing a European Region of Gastronomy
- **The Apocalypse of the Aegean** (South Aegean 2019)
Best Food Film featuring a Young Chef Ambassador
- **Gold from the Island kingdom** (Trondheim-Trøndelag 2022)
Best Food Film showcasing Food and craft gifts
- **Slovenia - The land of beekeeping and the Carniolan honey bee** (Slovenia 2021)
Best Food Film in the Feeding the planet category
- **Segones oportunitats / Second chances** (Menorca 2022)
Best Food Film in the Innovation, creativity and job opportunities category
- **Harvesting Memories** (Saimaa 2024)
Best Food Film in the Educating for our future category
- **Visit Via Selinuntina, Sicily, Italy** (Sicily 2025)
Best Food Film in the Balanced and sustainable tourism category
- **It's all about the taste** (Kvarner candidate 2026)
Best Food Film in the Linking urban and rural category
- **Catalonia is appetising** (Catalonia 2025)
Best Food Film in the Health and well-being category
- **An Apple, a Bee and a Tree - Čeberol'ca** (Slovenia 2021)
Best Young Director

The international jury of IGCAT's International Food Film Menu 2023 included: Mai Damgaard Rasmussen (Denmark), Director of the FoodFilmFestival of Aarhus and Chair of the jury; Lluís Valentí, Director of the Girona Film Festival (Spain); Irene Giannakopoulos, Founder and President of Amorgos International Film Festival (Greece); Robert Palmer (Scotland), independent consultant and former Director of Culture, Cultural and Natural Heritage at the Council of Europe; Virginie Brégeon de Saint-Quentin, expert in design, marketing and artistic direction (France); and Raúl Torres Ajiaco, Communications Manager and Digital Content Creator at IGCAT (Colombia).

A people's choice vote was launched on IGCAT's social media (10-10 October) to select the Public's Favourite Film of the Food Film Menu 2023 among all category winners. 1st, 2nd, 3rd Prize and Public's Favourite Film were announced at an award ceremony organised in the framework of the 35th Girona Film Festival, on 11 November 2023 at the Casa de Cultura in Girona, where all category winners were screened:

- **1st Prize – Harvesting Memories** (Saimaa 2024)
- **2nd Prize – Ruta Latitud Iche: A Journey Through the Flavors of Manabí** (Manabí candidate 2026)
- **3rd Prize – Catalonia is appetising** (Catalonia 2025)
- **Public's Favourite Film – The Apocalypse of the Aegean** (South Aegean 2019)

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 2023 (including all 11 category winners) was screened at Amorgos Tourism Film Festival (South Aegean, Greece), on 15 November 2023 and CineCiok (Sicily, Italy) on 10 December 2023.

Moreover, in 2023 IGCAT signed two new collaboration agreements to increase the visibility of the Food Film Menu with Famtástico festival (Canary Islands, Spain) and CineCiok (Sicily, Italy).

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.

From our news section:



Submit your short stories to IGCAT's Food Film Menu 2023!

2 March 2023 – A call for submissions to IGCAT's International Food Film Menu 2023 competition is now open to short food films that showcase the culinary heritage of regions from across the globe. [Read more](#)



Food Film Menu 2023 – Best Food Film showcasing a World Region of Gastronomy

25 September 2023 – The short film Latitude Iche Route from Manabí, World Region of Gastronomy candidate 2026, is the winner of the World Regions of Gastronomy category of IGCAT's Food Film Menu 2023. [Read more](#)



Food Film Menu 2023 – Best Food Film showcasing a European Region of Gastronomy

26 September 2023 – The short film A Year Celebrating Galway's Gastronomy from Galway-West of Ireland 2018, is the winner of the European Regions of Gastronomy category of IGCAT's Food Film Menu 2023. [Read more](#)



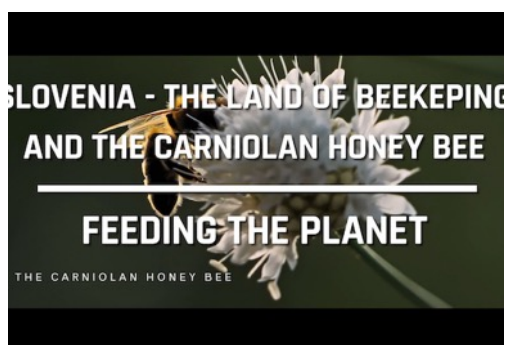
Food Film Menu 2023 – Best Food Film featuring a Young Chef Ambassador

27 September 2023 – The short film The Apocalypse of the Aegean from South Aegean 2019, is the winner of the Young Chef Ambassadors category of IGCAT's Food Film Menu 2023. [Read more](#)



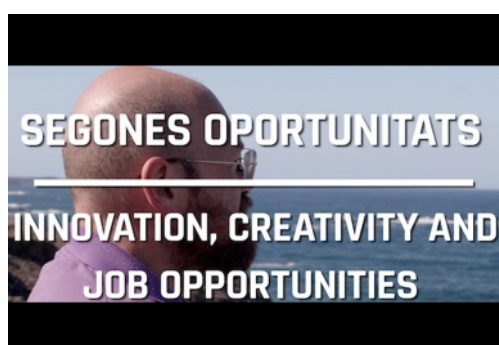
Food Film Menu 2023 – Best Food Film showcasing Food and Craft Gifts

28 September 2023 – The short film Gold from the Island Kingdom from Trondheim-Trøndelag 2022, is the winner of the Food and Craft Gifts category of IGCAT's Food Film Menu 2023. [Read more](#)



Food Film Menu 2023 – Best Food Film in the Feeding the Planet Category

29 September 2023 – The short film Slovenia – The Land of Beekeeping and the Carniolan Honey Bee from Slovenia 2021, is the winner of the Feeding the Planet category of IGCAT's Food Film Menu 2023. [Read more](#)



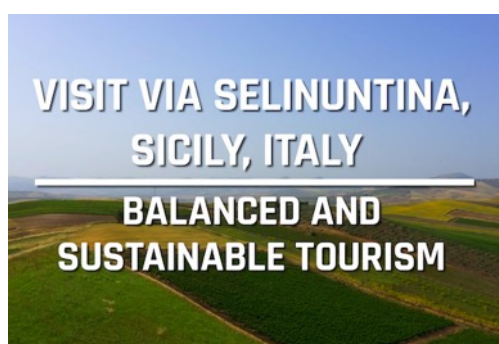
Food Film Menu 2023 – Best Food Film in the Innovation, Creativity and Job Opportunities category

2 October 2023 – The short film Second Chances from Menorca 2022, is the winner of the Innovation, Creativity and Job Opportunities category of IGCAT's Food Film Menu 2023. [Read more](#)



Food Film Menu 2023 – Best Food Film in the Educating for Our Future category

3 October 2023 – The short film Harvesting Memories from Saimaa, European Region of Gastronomy awarded 2024, is the winner of the Educating for Our Future category of IGCAT's Food Film Menu 2023. [Read more](#)



Food Film Menu 2023 – Best Food Film in the Balanced and Sustainable Tourism category

4 October 2023 – The short film Visit Via Selinuntina, Sicily, Italy from Sicily candidate 2025, is the winner of the Balanced and Sustainable Tourism category of IGCAT's Food Film Menu 2023. [Read more](#)



Food Film Menu 2023 – Best Food Film in the Linking Urban and Rural category

5 October 2023 – The short film It's All About the Taste! from Kvarner candidate 2026, is the winner of the Linking Urban and Rural category of IGCAT's International Food Film Menu 2023. [Read more](#)



Food Film Menu 2023 – Best Food Film in the Health and Well-being category

6 October 2023 – The short film Catalonia Is Appetising from Catalonia, World Region of Gastronomy 2025, is the winner of the Health and Well-being category of IGCAT's International Food Film Menu 2023. [Read more](#)



Food Film Menu 2023 – Best Food Film from a Young Director

9 October 2023 – The short film An Apple, a Bee and a Tree – Čeberol'ca from Slovenia 2021, is the winner of the Best Young Director category of IGCAT's International Food Film Menu 2023. [Read more](#)



Winners of the Food Film Menu 2023 revealed

12 November 2023 – Harvesting Memories from Saimaa, European Region of Gastronomy awarded 2024, a short film sharing culinary traditions from the eyes of a child, won the 1st Prize in IGCAT's International Food Film Menu 2023 competition. [Read more](#)

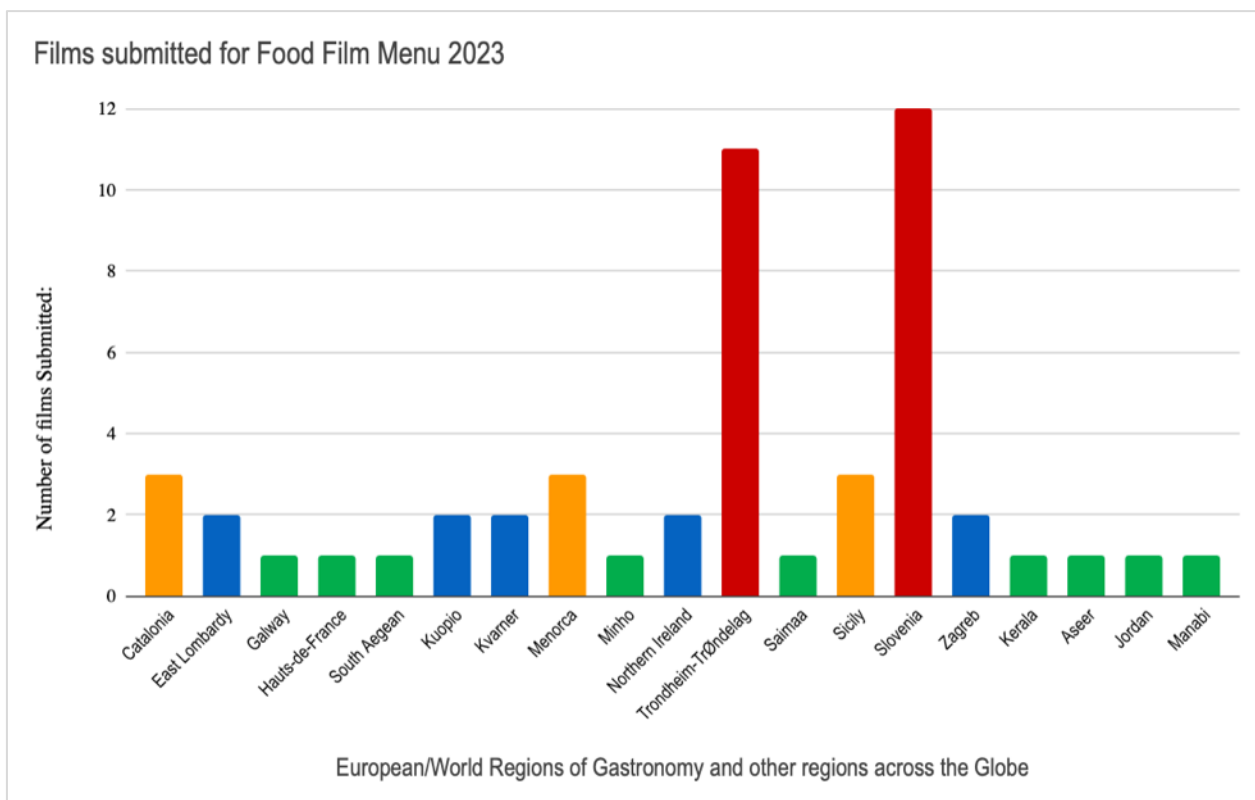
ONLINE PRESS COVERAGE 2023 – FOOD FILM MENU

The Food Film Menu accomplished content publication with a total of 23 articles distributed across online platforms, magazines, and news blogs. Among these, 60% of the articles were published in Spanish, highlighting the gastronomic wonders of regions like Catalonia (World Region of Gastronomy 2025) and Menorca (European Region of Gastronomy 2022). These articles earned significant attention both domestically and internationally, mainly captivating audiences on a national and regional scale.

Additionally, 20% of the articles were tailored specifically for local audiences in the South Aegean Region (European Region of Gastronomy 2019), composed in Greek to resonate with the community. Furthermore, 4 articles were published in Finnish, diversifying the reach of the competition's content.

Overall, Food Film Menu's publications and the Award Ceremony in the Girona Film Festival, showcased culinary excellence, cultural richness and geographical diversity, captivating audiences across borders.

IGCAT received 50 film submissions to the Food Film Menu 2023 from 14 European Regions of Gastronomy, 2 World Regions of Gastronomy and 3 regions from outside the Platform.



A list with links to online articles on the Food Film Menu published in 2023, is available in [ANNEX IV](#) to this document.

SOCIAL MEDIA CAMPAIGN 2023 – FOOD FILM MENU

The campaign organised for the Food Film Menu 2023, featuring a people's choice vote on Facebook, reached around **61,000** people.



TOP WEBSITES FOR FOODIE TRAVELERS

In 2023, IGCAT celebrated the 2nd edition of the Top Websites for Foodie Travelers Award to acknowledge websites that offer unique, creative, cultural and gastronomic experiences from across the globe, opening the competition also to websites from outside of 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 2023 were announced on 14 June, at a gala event held in Hauts-de-France, European Region of Gastronomy awarded 2023, in the framework of the 26th IGCAT Best Practices Platform Meeting:

- **Slovenia.info** (Slovenia, European Region of Gastronomy 2021)
- **Äksyt Ämmät** (Saimaa European Region of Gastronomy 2024)
- **NJOY Catalonia** (Catalonia, World Region of Gastronomy 2025)
- **Norway Food Region** (Trondheim-Trøndelag European Region of Gastronomy 2022)
- **Taste Savo** (Kuopio European Region of Gastronomy 2020-2021)
- **Margarita Studios – Paros Greek Cooking Lessons** (South Aegean European Region of Gastronomy 2019)
- **Gastronomy Hauts-de-France** (Hauts-de-France European Region of Gastronomy 2023)
- **Cómete Menorca** (Menorca European Region of Gastronomy 2022)
- **Sa Cooperativa del Camp de Menorca** (Menorca European Region of Gastronomy 2022)
- **Experience Catalunya** (Catalonia, World Region of Gastronomy 2025)

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, IGCAT Expert and CEO and founder of the Creative Strategies Lab; Marina Simião, IGCAT Expert from Brazil and, Chief of Staff at Emater-Minas Gerais and expert in creative

tourism; Alessandro Piacentini, winemaker, international sommelier, wine communicator and event organiser from Sicily, European Region of Gastronomy awarded 2025; Wendy Barrie, IGCAT Expert from Scotland and Director of the Scottish Food Guide & Scottish Cheese Trail; Dr. Fares A. Braizat, IGCAT Expert from Jordan and Chairman at NAMA Strategic Intelligence Solutions and IGCAT President Dr. Diane Dodd.

The Top 10 Websites for Foodie Travelers 2023 were given international visibility through IGCAT's social media and will be permanently promoted on IGCAT's website ([Top 10 Websites for Foodie Travelers 2023](#)).

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.

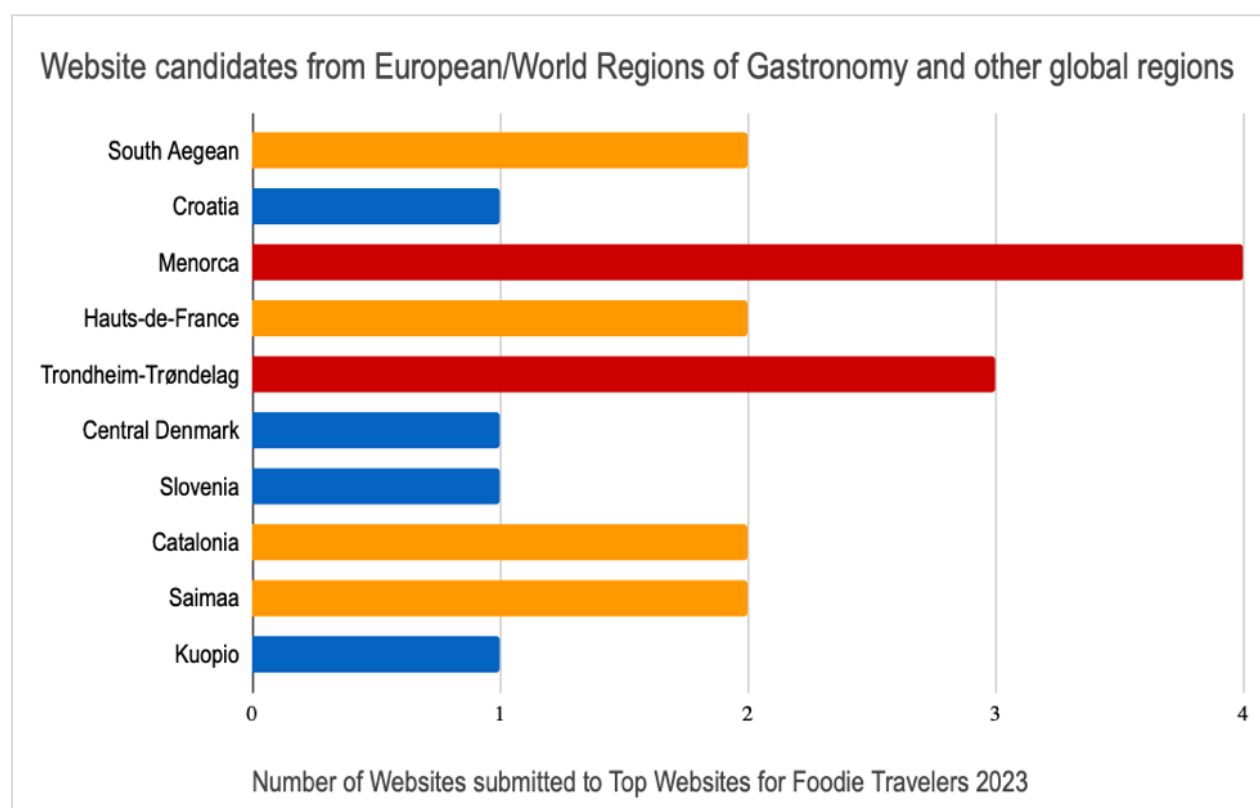


Top 10 Websites for Foodie Travelers 2023 awarded by IGCAT

14 June 2023 – The tastiest list of the year for food experiences lovers has been revealed! IGCAT's Top 10 Websites for Foodie Travelers 2023 were awarded at an event held in Hauts-de-France, on 14 June. [Read more](#)

ONLINE PRESS COVERAGE 2023 – TOP WEBSITES FOR FOODIE TRAVELERS

21 websites from 10 different regions competed for recognition in the Top Websites for Foodie Travelers 2023 that, for the first time, was open to regions from across the globe. Regarding online press coverage, only the regions of Menorca and Slovenia have published articles about the competition throughout the whole year, which is something to address in 2024, expanding IGCAT's visibility in other regions. Nevertheless, this event made a significant impact on social media.

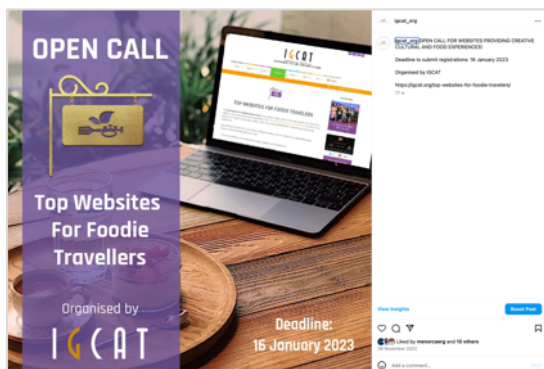


A list with links to online articles on the Top Websites for Foodie Travelers published in 2023, is available in [ANNEX V](#) to this document.

SOCIAL MEDIA CAMPAIGN 2023 – TOP WEBSITES FOR FOODIE TRAVELERS

The Top Websites for Foodie Travelers 2023 social media campaign reached **more than 5000 people** across IGCAT's channels (Facebook, Instagram, X, and LinkedIn). The individual attention given to each awarded website contributed to audience engagement, sparking interest and conversation among

foodie travelers and enthusiasts alike. The page devoted to the Top Websites for Foodie Travelers 2023 on IGCAT's website – that was linked to from the social media posts – was accessed by users from 51 countries across the globe, with the majority of visits coming from Spain, Italy, Greece, Finland, India, Georgia, the United States, Slovenia, France, and the United Kingdom.



WORLD BEE DAY AND SLOVENIA'S GOLDEN BEE AWARD

As a result of the collaboration with the **Slovenia Beekeepers Association** (see [INTERNATIONAL PARTNERSHIPS](#) section above), IGCAT encouraged participation of stakeholders from the World/European Regions of Gastronomy to **Slovenia's Golden Bee Award 2023**, as well as to promote international joint initiatives among the different regions to celebrate **World Bee Day** (20 May 2023).

The Golden Bee Award is organised by the Ministry of Agriculture, Forestry and Food of Slovenia and is "the highest national award for the protection of bees and the recognition of the role of bees and other pollinators in ensuring food security, sustainable agriculture, nature conservation, biodiversity and cultural heritage. The award promotes and supports the innovation and excellence of individuals or legal persons who have made a significantly important contribution to protecting bees and other pollinators and raising awareness of their importance around the globe. The award winner receives a cash prize, a sculpture and a certificate." (source: gov.si).

In 2023, Menorca, European Region of Gastronomy awarded 2022 was particularly active in this field, as Pau Enric Serra Marín, a scientist from the island, received 2nd Prize at the Golden Bee Award for applying artificial intelligence to the safeguard of pollinators. At the same time, in Menorca they celebrated World Bee Day with honey tastings and a huge artistic installation in the city centre of Mahon, all initiatives that help raise awareness of the importance of bees. Following this positive experience, and conscious that many great initiatives related to bees and pollinators are taking place in many of the Regions of Gastronomy, IGCAT will keep encouraging them to apply.



Menorca's scientist wins 2nd prize at the Golden Bee Award 2023

29 May 2023 – Biologist and researcher at the Mediterranean Institute for Advanced Studies, Pau Enric Serra Marín, from Menorca was awarded 2nd prize at the Golden Bee Award 2023. [Read more](#)

Furthermore, in 2023 IGCAT released a [short video](#) to promote World Bee Day – 20 May on social media prepared by IGCAT's Communications Manager, Raul Torres.

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 collaborated as a partner organisation in the project *ON-IT- 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 could be properly tested for further dissemination and implementation outside the consortium.

The project aimed 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 focused on equipping them with the necessary knowledge and skills to face the challenges of digital transformation in the labour market. In particular, IGCAT was in charge of the project's dissemination actions and developed the project's logo, visual identity and website, with the support of Enric Gomez Web Design Studio.

During its lifespan, the ON-IT project achieved some important milestones. Starting from a mapping of existing online internship examples from across Europe and beyond, the ON-IT consortium created a guideline document for all players involved in the internship experience (students, academic supervisors, and company tutors). At the same time, the project partners developed an online course for students to prepare for online and hybrid internship experiences. Both the guidelines and the course were piloted

through real cases of work-based learning, to identify potential critical points before making them available as open resources for further universities to implement. The course is provided in all the different languages of the consortium and includes useful learning and self-assessment tools for students to develop crucial skills for effective online internship experiences.

In 2023, IGCAT attended the 4th and last transnational meeting of the ON-IT project hosted by the Faculty of Economics, Business and Tourism of the University of La Laguna, Tenerife, on 23 May 2023. The meeting followed the ON-IT seminar on *Exploring Remote Work for Professional Development*, held as a hybrid event on 22 May. The project ended on 31 August 2023.

2023 news about ON-IT include:



Remote work as an opportunity for professional development

29 May 2023 – For over two years now, the Erasmus+ co-financed project ON-IT – Online Internship in Tourism has been researching and building tools to develop meaningful online and hybrid 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 website and social media pages.

In 2023, IGCAT attended the 3rd coordination meeting of the project, hosted by Graz University of Technology on 28-29 March and the 4th coordination meeting, hosted by ISARA school in Lyon on 2-3 October. Moreover, the NEMOS seminar on University, Sustainability and Service-learning was organised by the Public University of Navarra (UPNA) in Pamplona on 6 June 2023 and gave the NEMOS partners the opportunity to present some practical cases of how sustainability can be effectively embedded into food degrees curricula.

All the work carried out by the consortium partners and the tools they designed to pilot their model in the food sector, will be collected in the NEMOS Methodological Handbook. This document will serve as a guiding tool for other educational institutions interested in adopting (and adapting) the NEMOS approach in other fields.

The Methodological Handbook and all results of the NEMOS project will be presented at a final conference to be hosted by the Technological University of Dublin (TU Dublin) in March 2024. The project will officially end on 31 March 2024.

2023 news about NEMOS include:



Planning ahead at the 3rd NEMOS Transnational Meeting

30 March 2023 - The NEMOS project's state of play and steps forward were discussed at the 3rd transnational meeting of NEMOS, that took place on 28-29 March 2023 at the Technische Universität Graz (Austria). [Read more](#)



Implementing food sustainability through service learning

9 June 2023 - Developing sustainability related skills has become key for higher-education students to successfully address pressing global challenges such as food waste or climate change in their future. [Read more](#)



The NEMOS partners consolidated goals and tools at their 4th Transnational Meeting

6 October 2023 - The NEMOS partners moved forward in their endeavour to integrate sustainability into food-related degrees at their 4th transnational meeting, at ISARA school in Lyon, on 2-3 October 2023. [Read more](#)



NEMOS: An ambitious and transformative project

27 December 2023 - An educational innovation project, NEMOS - A new educational model for acquisition of sustainability competences through service-learning encourages the adoption of service-learning as a green pedagogy. [Read more](#)

IGCAT'S NEW OFFICE



As of 2023, IGCAT has a new public office located at the premises of **University College of Hospitality Management and Culinary Arts** of Sant Pol de Mar (EUHT StPOL).

The Institute is grateful to IGCAT Ambassador and Director of EUHT StPOL, Lluís Serra for his long-standing collaboration and for providing a new base for the Institute in Sant Pol de Mar, Catalonia - World Region of Gastronomy 2025.

IGCAT's new office address is:

IGCAT

N-2, Km. 664,

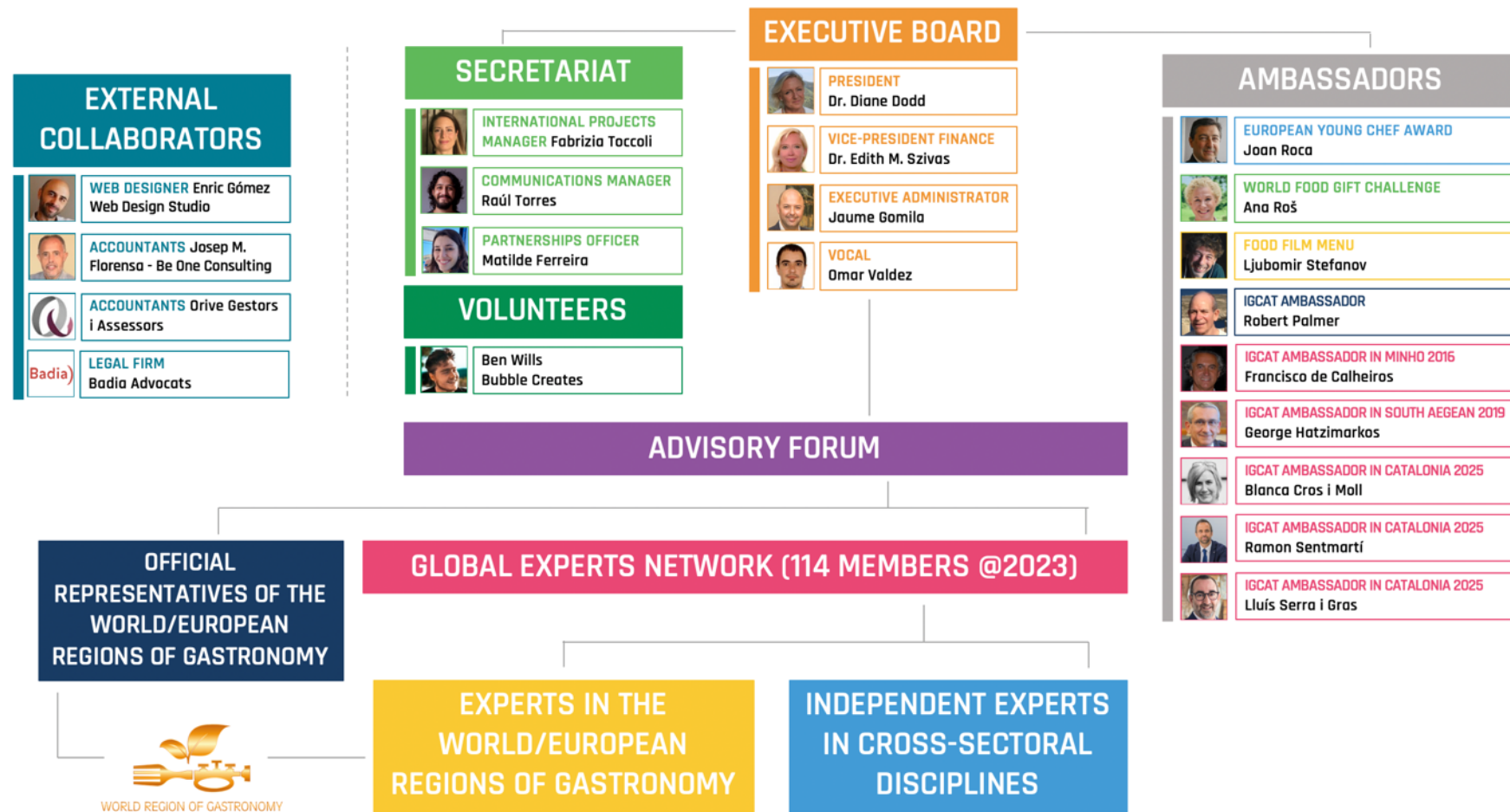
08395 Sant Pol de Mar,

Barcelona,

Spain

IGCAT GOVERNANCE STRUCTURE

The structure of the Institute in 2023 was the following:



CONTACT DETAILS



Registered address:

Carrer Cadí 9B
E-08396, Sant Cebrià de Vallalta
Catalonia
Spain

info@lgcat.org

www.lgcat.org

ANNEXES

ANNEX I

EUROPEAN/WORLD REGION OF GASTRONOMY 2023 ONLINE PRESS COVERAGE – LIST OF ARTICLES

INTERNATIONAL MEDIA (100)		
27-Dec	13 Destinations for the Bold and the Curious in 2024	Observer
18-Dec	The MICHELIN Guide Slovenia: Slovenia's Gastronomic Greenprint	Michelin Guide
18-Dec	What's New in Sustainability in the Nordics	Travel Pulse
15-Dec	United Airlines Launches Direct San Francisco-Barcelona Flights in 2024	FTNnews.com
13-Dec	Finnland für die Bucketlist 2024	Fundscene.com
7-Dec	The Least Expensive MICHELIN Starred Restaurants in France	Michelin Guide
7-Dec	WOW é local de histórias, tradições, boa comida e bons vinhos	Hoje PR
7-Dec	Europe's wine region where bottles cost £3.40 and you can feast like a king	The Times
6-Dec	The best places to travel in 2024	Msn.com
30-Nov	Noruega: conheça a região europeia da gastronomia	Guia da Culinária
27-Nov	Norway: discover the European gastronomy region	Bureau Mundo
26-Nov	Catalonia continues its upward trend with the 'Grand Tour'	Traveldaily.com.kr

24-Nov	Catalonia Tourism Board "Come to 'Catalonia' beyond Barcelona"... 'Roadshow 2023' held with Catalonia tourism delegation	Digitalchosun.dizzo.com
24-Nov	I Slovenien spiser de bjørne	POV International
24-Nov	Catalonia, a collection of gastronomy and art... 2023 Catalonia Tourism Roadshow to promote its charms	TTLnews.com
20-Nov	SICILY Region, European Region of Food and Wine in the world for 2025 debut in Dubai at the Italian Cuisine of the World	Kalkine Media
19-Nov	Catalonia Tourism Board holds 2023 Seoul Roadshow	TTLnews.com
17-Nov	Italy's Sicily Region showcases its cuisine, hospitality to UAE tourism professionals	Gulf Today
17-Nov	Sicily Chooses Dubai To Announce Its Designation To Be European Region Of Gastronomy 2025	Mena fn
16-Nov	Catalonia Tourism Board returns after 4 years... 2023 roadshow held	Gukjenws.com
13-Nov	Οι καλύτεροι προορισμοί για το 2024 από το National Geographic - μέσα η Αλβανία, μεγάλη απούσα η Ελλάδα	Reader
9-Nov	Catalonia officially awarded World Region of Gastronomy 2025	Travel Dally News
9-Nov	Catalonia Officially Nominated World Region of Gastronomy 2025	MiceIndex.com
8-Nov	Catalonia Officially Nominated World Region of Gastronomy 2025	Top25Restaurants.com
8-Nov	Catalonia Officially Nominated World Region of Gastronomy 2025	TravelNewsHub.com
8-Nov	Catalonia Officially Nominated World Region of Gastronomy 2025	ThailandConnect.com
8-Nov	Catalonia Officially Nominated World Region Of Gastronomy 2025	TravelCommunication.net
8-Nov	Catalonia Officially Nominated World Region of Gastronomy 2025	VisitThailand.net
8-Nov	CATALONIA OFFICIALLY NOMINATED WORLD REGION OF GASTRONOMY 2025	TravelFoundation.org

7-Nov	<u>Οι 30 πιο cool προορισμοί για να ταξιδέψεις το 2024</u>	Avant-Garde
31-Oct	<u>The Cool List 2024: the 30 most exciting destinations to visit in 2024</u>	National Geographic
25-Oct	<u>Catalonia: A Leading Tourist Destination with Exciting Updates</u>	Breaking Travel News
1-Oct	<u>How Kent's neighbour draws in foodies with 17 Michelin stars</u>	Kent Online
22-Sep	<u>25 of the world's tastiest autumn food experiences</u>	The Times
22-Sep	<u>A foodie tour of Hauts-de-France – Europe's gastronomy region of 2023</u>	The Standard
19-Sep	<u>Around The World, Coal Towns Are Becoming Ecotourism Destinations</u>	Thrillist.com
19-Sep	<u>Unentdeckte Urlaubsziele: Wohin geht die Reise 2024?</u>	Die Presse
18-Sep	<u>A Promising Taste of Kvarner On Croatia Airlines Flights Until 30th November 2023</u>	Travel Radar
14-Sep	<u>Good Economy: Sicily bets on denominations</u>	EFA News
14-Sep	<u>Top Travel Destination of 2024: This Mediterranean Island Is Flying Under the Radar–For Now</u>	Men's Journal
11-Sep	<u>Sicily recommended for the title of European Region of Gastronomy 2025</u>	Travel Daily News
8-Sep	<u>Freedom to Roam in Finnish Lakeland, Swedish Lapland, and the Norwegian Fjords</u>	Afar.com
8-Sep	<u>Sicily recommended for the "European Region of Gastronomy" 2025 award</u>	Wine News
7-Sep	<u>Sicily candidate for "European Region of Gastronomy 2025"</u>	EFA News
5-Sep	<u>Eat Your Way Down the Coast From Calais to Montreuil-sur-Mer</u>	France Today
28-Aug	<u>Catalunha é nomeada como Região Mundial da Gastronomia 2025</u>	Panrotas
25-Aug	<u>A paradise to explore at your leisure</u>	Sur in English

20-Aug	Guide to the Food of Trondheim and Trøndelag, Norway	The Travel Magazine
18-Aug	Milwaukee welcomes delegation from sister city of Galway, Ireland for Irish Fest	TMJ4
15-Aug	[Catalunya Grand Tour] (1) Not just Barcelona! A fascinating trip to Catalonia	Arukikata
13-Aug	Chutový únik z reality bežných dní: Hauts-de-France 2023	Drive Magazine
11-Aug	Destinos gastronômicos com gosto de quero mais na Europa	Seguro GTA
6-Aug	Europe holidays: Why everyone should visit Slovenia at least once	NZ Herald
23-Jul	Nicht wie in Lappland soll es sein	Taz.de
22-Jul	Los destinos gastronómicos que están de moda en Europa	GQ
21-Jul	8 TOP European Places Where Foodies Are Flocking This Summer	Travelling Lifestyle
19-Jul	Croatia Airlines to serve Kvarner specialties on its flights	Croatia Week
14-Jul	Domov najlepších plodov mora na svete	Drive Magazine
9-Jul	The 8 Most Beautiful Places in the World to Travel This August	Yahoo
20-Jun	7 reasons to visit Trondheim	Wanderlust
17-Jun	The ideal destination for foodies	The Australian
14-Jun	Ποια είναι η Παγκόσμια Περιφέρεια Γαστρονομίας 2025	Tourism Today
14-Jun	Catalonia to be awarded World Region of Gastronomy 2025	Travel Daily News
12-Jun	Catalonia," country with best food and drink", named 2025 World Region of Gastronomy	Catalan News
12-Jun	10 Things To Do In Aarhus: Complete Guide To This Gem On Denmark's Jutland Peninsula	The Travel.com

10-Jun	Norway And Switzerland Offer Solo Travelers Idyllic Vacations	Forbes
5-Jun	Three reasons to book France in 2024 – Impressionist art, remembrance travel and glorious French food	Travel Week.ca
3-Jun	The 8 Most Beautiful Places in the World to Travel This August	Msn.com
3-Jun	Coasting all the way: 10 great sea-worthy hikes in the UK and Europe	The Guardian
1-Jun	The female farmers green-fueling Trondheim's sustainable food scene	Lonely Planet
9-Jun	6 once-in-a-lifetime journeys through culinary tourism	Glow.gr
19-May	Why Hauts-de-France is having a foodie moment	The Independent
19-May	Exploring the Best of Europe in Splendid Croatia and Slovenia	Condé Nast Traveler
12-May	The 8 Most Beautiful Places in the World to Travel This August	Veranda
30-Apr	Gozo submits application for 2026 European Gastronomical Region title	Newsbook
29-Apr	Gozo enters race to be crowned 2026 European Region of Gastronomy	Times of Malta
27-Apr	French tourism makes solid rebound	TTN
11-Apr	La France détrônée, voici la Région européenne de la gastronomie 2024	Le Bonbon
5-Apr	Eye on Europe: Trending Foodie Destinations	Travel Pulse
3-Apr	Atout France brings agents, exhibitors together from around the world for Rendez-Vous en France	Travel Week
21-Mar	5 incredible experiences to have in Norway in 2023	Wanderlust
4-Mar	Norway entices visitors with new places to stay and things to do	Travel Weekly
21-Feb	Région européenne de la gastronomie, ce coin de Finlande est idéal pour déconnecter en pleine nature	Ouest-France

17-Feb	<u>Conventa 2023: Behind the Scenes in Slovenia, a Hidden Gem Meetings Destination</u>	BizBash
10-Feb	<u>20 niedocenianych miejsc w Europie, które warto odwiedzić w 2023 roku</u>	TVN24
7-Feb	<u>Why Slovenia—And Its Dining Scene—Should Be on Your European Bucket List</u>	Vogue
6-Feb	<u>Seven Culinary Cities You Should Visit this Year</u>	Suitcase Mag
30-Jan	<u>Trondheim: The Norwegian City with an Exceptional Culinary Scene</u>	Suitcase Mag
20-Jan	<u>YLE: Finland trails other Nordic countries in tourism recovery</u>	Helsinki Times
19-Jan	<u>Is Norway's Cuisine Really So Bad?</u>	Forbes
18-Jan	<u>Saimaa Officially Awarded European Region of Gastronomy 2024</u>	MiceIndex.com
18-Jan	<u>Saimaa Officially Awarded European Region of Gastronomy 2024</u>	ThailandConnect.com
13-Jan	<u>Saimaa officially awarded European Region of Gastronomy 2024</u>	Travel Daily News
13-Jan	<u>Saimaa Officially Awarded European Region of Gastronomy 2024</u>	Top25Restaurants.com
13-Jan	<u>Saimaa Officially Awarded European Region of Gastronomy 2024</u>	TravelNewsHub.com
13-Jan	<u>Saimaa Officially Awarded European Region of Gastronomy 2024</u>	QatarTourism.org
13-Jan	<u>Saimaa Officially Awarded European Region Of Gastronomy 2024</u>	TravelCommunication.net
13-Jan	<u>Saimaa Officially Awarded European Region of Gastronomy 2024</u>	VisitThailand.net
8-Jan	<u>HOT LIST From Wales to West Africa – we reveal the top ten destinations to hit in 2023</u>	The Irish Sun
6-Jan	<u>The best destinations to travel to in 2023</u>	Independent

SPAIN (9)		
8-Nov	Cataluña elegida Región Mundial de la Gastronomía en 2025	La Razón
8-Nov	Catalunya, Regió Mundial de la Gastronomía el 2025	GENCAT
8-Nov	Cocineros y payeses catalanes se alían para impulsar la Región Mundial de la Gastronomía 2025	El Periodico
11-Aug	Dónde comen los que saben en Menorca	Siete Canibales
13-Jun	Cataluña será la Región Mundial de la Gastronomía 2025	Gastronomía & CIA
12-Jun	Catalunya será la Región Mundial de la Gastronomía en 2025	El Nacional
12-Jun	Catalunya, elegida Región Mundial de la Gastronomía en 2025	El Periodico
12-Jun	Catalunya dedica 9 millones a ser la primera Región Mundial de la Gastronomía, en 2025	El Nacional
12-Jun	Cataluña será Región Mundial de la Gastronomía en 2025	El Economista
FRANCE (32)		
28-Dec	Région européenne de la gastronomie 2023 : les Hauts-de-France se hissent sur la carte	La Voix du Nord
28-Dec	Les Hauts-de-France, terre de gastronomie	La Gazette
24-Dec	À l'heure de Noël, les produits locaux de la région Hauts-de-France s'invitent dans les assiettes	France Tv Info
22-Dec	Maroilles, carbonade flamande, ficelle picarde... un classement des plats préférés des Hauts-de-France pour "révéler l'identité culinaire"	France Tv Info
22-Dec	La ficelle picarde grimpe sur le podium des plats préférés en région Hauts-de-France	France Bleu
22-Dec	Gastronomie : découvrez le palmarès des produits et spécialités les plus emblématiques des Hauts-de-France	France Bleu

22-Dec	Communiqué de presse : quels sont les produits et recettes les plus emblématiques des Hauts-de-France ?	Hauts-de-France
14-Dec	Les fêtes de fin d'année au goût des Hauts-de-France	Hauts-de-France
13-Dec	Sublimeurs, le réseau de la gastronomie des Hauts-de-France	La Gazette
6-Dec	GoSomme, le rendez-vous des professionnels du tourisme à Amiens	La Gazette - Picardi
21-Nov	Un dîner d'exception préparé par huit chefs à l'occasion de Food Amiens	Courrier Picardi
15-Nov	TheFork Awards 2023 : découvrez les lauréats	Hauts-de-France
13-Nov	Dix destinations européennes dont vous devriez entendre parler en 2024	L'Edition du Soir
28-Sep	Les Hauts-de-France ont la frite et le font savoir !	Hauts-de-France
26-Sep	Le Goût des Hauts-de-France : La courgette jaune	BFM LILLE
25-Sep	Retrouvez "Le Goût des Hauts-de-France" sur BFM Grand Lille et BFM Grand Littoral	Hauts-de-France
1-Sep	Braderie de Lille : suivez notre émission en direct !	Hauts-de-France
24-Aug	Ceux qui aiment les Hauts-de-France prendront le train !	Hauts-de-France
23-Aug	Le stade Bollaert se transforme en table d'exception pour un couple chanceux	Le Bonbon
23-Aug	Lille, capitale gastronomique et touristique	Au Coeur du CHR
18-Aug	Avis aux aficionados de fromage : la Foire de La Capelle revient !	Hauts-de-France
9-Aug	L'ail, star de la Foire d'Arleux !	Hauts-de-France
4-Aug	Journées Européennes du Patrimoine : la Région vous ouvre ses portes	Hauts-de-France
17-Jul	Jeu concours : "Mon été en Hauts-de-France"	Hauts-de-France

15-Jun	Comment les Hauts-de-France ont été labellisés «Région européenne de gastronomie»	Courrier Picard
13-Jun	45 chefs et artisans, food court... Un énorme festival gastronomique s'installe au Touquet	ACTU Pas-de-Calais
25-May	Communiqué de presse : la Fête des Voisins 2023 en Hauts-de-France	Hauts-de-France
25-May	Fête des voisins : gagnez des paniers gourmands !	Hauts-de-France
4-May	Maëllie Poynard : «Nous avons tellement de merveilles sur le territoire»	La Gazette
2-May	Les Hauts-de-France à la table des grandes régions gastronomiques	La Gazette
28-Apr	Jeu-concours : partagez vos meilleures recettes régionales	Hauts-de-France
21-Mar	Les Hauts-de-France, riches d'une culture culinaire régionale	Hauts-de-France
ITALY (5)		
23-Dec	La Sicilia eletta Regione europea della gastronomia 2025	Qds.it
15-Dec	A Catania la Sicilia insignita del titolo di Regione europea della gastronomia 2025: «Un premio alle eccellenze dell'Isola»	La Sicilia
13-Dec	Sicilia Regione Europea della Gastronomia 2025 una scommessa vinta, ora si guarda al futuro	All Food Sicily
8-Sep	Sicilia sarà "Regione europea della gastronomia 2025", Schifani: «Riconoscimento al governo»	Regione Siciliana
8-Sep	La Sicilia sarà Regione enogastronomica d'Europa 2025	Il sole 24 ore
GREECE (1)		
14-Jun	Σάρωσαν τα εστιατόρια του Νοτίου Αιγαίου στην απονομή των Βραβείων Ελληνικής Κουζίνας Γευσεα, Νίσυρος, Broadway, Κως	Aegean News

ANNEX II

EUROPEAN YOUNG CHEF AWARD 2023 ONLINE PRESS COVERAGE – LIST OF ARTICLES

INTERNATIONAL MEDIA		
24-Nov	Winner of the European Young Chef Award 2023 announced	Travel Daily News International
GREECE (43)		
2-Dec	European Young Chef Award 2023: With a local dish from a traditional Mykonos festival	Kykladitis
30-Nov	With a local dish from a traditional Mykonos festival, the South Aegean Region was represented at the European Young Chef Award 2023	Money-tourism.gr
30-Nov	European Young Chef Award 2023: PNAi won the impressions with a dish that had the aroma of Mykonos	Naxos Press
29-Nov	With a local dish from a traditional Mykonos festival, the South Aegean Region was represented at the European Young Chef Award 2023	Hellas Post English
29-Nov	With a local dish from a traditional Mykonos festival, the South Aegean Region was represented at the European Young Chef Award 2023	Rodiaki
29-Nov	With a local dish from a traditional Mykonos festival, the South Aegean Region was represented at the European Young Chef Award 2023	Parianos Typos
29-Nov	With a local dish from a traditional Mykonos festival, the South Aegean Region was represented at the European Young Chef Award 2023	Cyclades24
29-Nov	With a local dish from a traditional Mykonos festival, the South Aegean Region was represented at the European Young Chef Award 2023	Syros Press

29-Nov	<u>With a local dish from a traditional Mykonos festival, the South Aegean Region was represented at the European Young Chef Award 2023</u>	News Base.gr
29-Nov	<u>With a local dish from a traditional Mykonos festival, the South Aegean Region was represented at the European Young Chef Award 2023</u>	Syros Today
29-Nov	<u>With a local dish from a traditional Mykonos festival, the South Aegean Region was represented at the European Young Chef Award 2023</u>	Real Voice 99.5
29-Nov	<u>With a local dish from a traditional Mykonos festival, the South Aegean Region was represented at the European Young Chef Award 2023</u>	Kos News 24
29-Nov	<u>With a local dish from a traditional Mykonos festival, the South Aegean Region was represented at the European Young Chef Award 2023</u>	12 Vima
23-Nov	<u>In France, the mission of the South Aegean Region for the "European Young Chef Award 2023" competition</u>	Rhodes.com.gr
21-Nov	<u>In France, the mission of the South Aegean Region for the "European Young Chef Award 2023" competition</u>	12 Nisos Press
21-Nov	<u>In France, The Mission Of The South Aegean Region For The "European Young Chef Award 2023" Competition</u>	Rodos Report
20-Nov	<u>In France, the mission of the South Aegean Region for the "European Young Chef Award 2023" competition</u>	Aigaio News
20-Nov	<u>In France, the South Aegean Region for the "European Young Chef Award 2023" competition</u>	Koini Gnomi
20-Nov	<u>The mission of the South Aegean Region for the "European Young Chef Award 2023" competition is in France</u>	Rodiaki
20-Nov	<u>Dimitris Mavropoulos from Mykonos claims the title of "European Young Chef Award 2023"</u>	Cyclades24
20-Nov	<u>France – PNAi: Mykonian Dimitris Mavropoulos claims the title “European Young Chef Award 2023”</u>	Naxos Press
20-Nov	<u>In France, the mission of the South Aegean Region for the "European Young Chef Award 2023" competition</u>	Money-tourism.gr
20-Nov	<u>In France, the delegation of the South Aegean Region for the competition "European Young Chef Award 2023" - The title is claimed by Dimitris Mavropoulos from Mykonos</u>	Syros Press

20-Nov	In France, the South Aegean Region for the competition "European Young Chef Award 2023" - The title is claimed by Dimitris Mavropoulos from Mykonos	Naxos Times
20-Nov	In France, the mission of the South Aegean Region for the "European Young Chef Award 2023" competition	Real Voice 99.5
20-Nov	European Young Chef Award '23: In France for the competition the representatives of the South Aegean Region	Atlantea.news
20-Nov	The mission of the South Aegean Region for the "European Young Chef Award 2023" competition is in France	Kos News 24
20-Nov	In France, the mission of the South Aegean Region for the "European Young Chef Award 2023" competition	12 Vima
29-Aug	From the Cyclades the representative of the Region in this year's European Young Chef competition	Rodiaki
29-Aug	From Mykonos the representative of the Region in this year's European Young Chef competition	Cyclades24
29-Aug	European Young Chef: Representative of PNAI is Mykonian Chef Dimitris Mavropoulos	Naxos Press
29-Aug	From the Cyclades, the representative of the South Aegean Region in this year's European Young Chef competition	Money-tourism.gr
29-Aug	From the Cyclades the representative of the Region in this year's European Young Chef competition	Syros Press
29-Aug	From the Cyclades the representative of the Region in this year's European Young Chef competition	Syros Today
29-Aug	From the Cyclades the representative of the Region in this year's European Young Chef competition	Real Voice 99.5
29-Aug	From the Cyclades the representative of the Region in this year's European Young Chef competition	Aigaio News
29-Aug	From the Cyclades, the representative of the S. Aegean Region in this year's European Young Chef competition	Atlantea.news
29-Aug	From the Cyclades the representative of the Region in this year's European Young Chef competition	Kos News 24
29-Aug	From the Cyclades the representative of the Region in this year's European Young Chef competition	12 Vima
3-Aug	PNAI – European Young Chef Award 2023: the selection of chefs begins in Mykonos	Naxos Press

3-Aug	South Aegean Region: Selection of a young chef for the European Young Chef Award 2023	Real Voice 99.5
3-Aug	South Aegean Region: Selection of a young chef for the European Young Chef Award 2023	Tornos News
3-Aug	South Aegean Region: Selection of a young chef for the European Young Chef Award 2023	12 Vima
SPAIN [37]		
29-Nov	Cristina Pons Benavides, segon premi com a millor cuinera jove d'Europa	Gastronòmicament
23-Nov	Cristina Pons Benavides obté el segon premi del concurs gastronòmic 'European Young Chef Award'	El Iris
23-Nov	Cristina Pons finaliza subcampeona del concurso gastronómico 'European Young Chef Award'	Onda Cero Radio
23-Nov	Cristina Pons Benavides, segundo premio en el concurso gastronómico "European Young Chef Award"	COPE
22-Nov	Cristina Pons Benavides logra el segundo puesto en el concurso 'European Young Chef Award'	Menorca.info
22-Nov	Cristina Pons Benavides, aspirant a millor xef jove d'Europa	Menorca.info
22-Nov	Menorca exhibe su talento gastronómico en el 'European Young Chef Award'	Onda Cero Radio
22-Nov	Cristina Pons, segunda de Europa	Menorca al día
22-Nov	Cristina Pons Benavides viaja a Le Touquet para participar en el concurso European Young Chef Award	COPE
21-Nov	Cristina Pons Benavides viatja a Le Touquet per a participar en el concurs 'European Young Chef Award'	Consell Insular de Menorca
21-Nov	Cristina Pons Benavides viatja a Le Touquet per a participar en el concurs 'European Young Chef Award'	Foodies on Menorca
21-Nov	La chef Cristina Pons ya muestra su arte culinario en Le Touquet	Menorca al día
20-Nov	La menorquina Cristina Pons Benavides es prepara per la seva participació en el 'European Young Chef Award'	Foodies on Menorca

17-Nov	La menorquina Cristina Pons Benavides es prepara per la seva participació en el 'European Young Chef Award'	Consell Insular de Menorca
17-Nov	'European Young Chef Award', el sueño de Cristina Pons	Menorca al día
17-Nov	Cristina Pons Benavides se prepara para su participación en el 'European Young Chef Award'	COPE
16-Nov	Osvaldo Seejas - European Young Chef Award 2023 - Catalonia	Prodeca
11-Nov	Presentació Final European Young Chef Award 2023	Hostaleria Vedruna Gràcia Barcelona
10-Nov	Presentación de la candidatura de Menorca al European Young Chef Award 2023	Menorca European Region of Gastronomy
9-Nov	Cristina Pons representarà Menorca i els seus productors a l'European Young Chef Award	IB3
17-Jun	El menorquín que se convirtió en mejor chef joven de Europa con una 'berenjena de pobre'	El País
16-May	Osvaldo Sejas wins the Catalan Young Chef Award with his "Tribut als Pèsols Ofegats"	EUHT StPOL
23-Apr	Osvaldo Sejas, proclamat millor cuiner jove de Catalunya 2023	Cuina
19-Apr	Premi absolut del 35è Concurs de Cuina Jove de Catalunya	L'Independent de Gràcia
20-Apr	Osvaldo Sejas se lleva un Concurs de Cuina Jove de Catalunya muy igualado	Eshvedrunagracia
19-Apr	Osvaldo Sejas se lleva un Concurs de Cuina Jove de Catalunya muy igualado	Saber y Sabor
6-Apr	La Jove Xef Cristina Pons apuesta por integrar la tradición y la innovación en la cocina	Menorca Al Día
17-Mar	Lasarte head chef, Paolo Casagrande, will be chairing the Catalan Young Chef Award 2023	EUHT StPOL
12-Mar	Cristina Pons Benavides ha sido escogida Joven Chef Menorquina 2023	COPE
11-Mar	Cristina Pons representará a Menorca en el concurso de joven chef europeo 2023	Menorca al día

11-Mar	Cristina Pons, nueva Joven Chef de Menorca	Menorca.info
3-Mar	José María Borrás y Cristina Pons competirán para ser el Joven Chef de Menorca 2023	Menorca.info
3-Mar	Borrás y Pons Benavides, finalistas aspirantes al título de Joven Chef menorquín 2023	Menorca al día
7-Feb	Comienza la selección del que será el Joven Chef Menorquín 2023	COPE
6-Feb	Canons amb conill': la receta para escoger el Joven Chef Menorquín de 2023	Menorca.info
6-Feb	'Canons amb Conill', la receta del nuevo Joven Chef Menorquín 2023	Menorca al día
11-Jan	Tertulia con Pau Sintès, primer premio de jóvenes cocineros europeos, en Maó	Menorca.info
FRANCE (15)		
30-Nov	L'Hôtellerie Restauration - Boštjan Volk remporte le concours European Young Chef Award	L'Hôtellerie Restauration
28-Nov	Lauréats du Prix européen du jeune chef 2023	Neo Restauration
28-Nov	Le Compiégnois Louis Barbier au pied du podium du concours culinaire européen au Touquet	Oise Hebdo
25-Nov	Boštjan Volk, un Slovène, remporte le titre de jeune chef de l'année au lycée hôtelier du Touquet	La Voix du Nord
24-Nov	Boštjan Volk remporte le concours European Young Chef Award	L'Hôtellerie Restauration
23-Nov	VIDÉO. Le Concours européen des jeunes chefs au Touquet a mis en valeur l'art culinaire des Hauts-de-France grâce au travail de Louis Barbier	Les Échos du Touquet
23-Nov	VIDÉO. Louis Barbier, le candidat des Hauts-de-France qui a brillé au concours européen des jeunes chefs au Touquet	Les Échos du Touquet
22-Nov	Le Compiégnois Louis Barbier, candidat au concours européen de jeunes chefs, a défendu les couleurs de la France	Courrier Picard
21-Nov	TOUQUET: UN JEUNE PICARD REPRÉSENTANT DE LA FRANCE À UN CONCOURS DE JEUNES CHEFS EUROPÉENS	Radio 6

20-Nov	Etudiant dans l'Oise, ce jeune cuisinier représentera la France lors d'un grand concours	Actu Oise
19-Nov	Le Compiégnois Louis Barbier, candidat de la France au concours des jeunes chefs européens	Courrier Picard
16-Nov	Le Compiégnois Louis Barbier représentera la France dans un prestigieux concours culinaire	Oise Hebdo
16-Nov	Oise : avec sa ficelle picarde revisitée, ce jeune cuisinier part à la conquête des papilles européennes	Le Parisien
3-Nov	Alexandre Gauthier, président d'honneur du jury de L'European Young Chef Award 2023	Le Chef.com
2-Nov	European Young Chef Award aura lieu au Touquet du 20 au 24 novembre 2023	Au Cœur du CHR
SLOVENIA (13)		
14-Dec	Podkast TURIZEM #33: Boštjan Volk, Evropski mladi chef 2023	Slovenia.info
14-Dec	S čim je restavracija Sedem mariborske šole zažigala v Los Angelesu?	Vecer
8-Dec	Plešivčan Boštjan Volk: Prvi Slovenec, ki je osvojil naziv evropskega mladega chefa	Vecer
1-Dec	V naslednjem tednu bo v Galeriji Velenje potekal generacijski forum na temo kulture	Velenjčan
27-Nov	Okusna zmaga s Slovenskim medom	Njena
24-Nov	Veleničan Boštjan Volk v evropskem tekmovanju osvojil naziv najboljši mladi chef leta 2023	Visit Saleska
23-Nov	Veleničan Boštjan Volk na prestižnem tekmovanju postal "Evropski mlad chef"	Koroške Novice
23-Nov	Slovenec Boštjan Volk v evropskem tekmovanju osvojil naziv najboljši mladi chef leta 2023	Slovenia.info
22-Nov	Veleničan Boštjan Volk na prestižnem tekmovanju postal "Evropski mlad chef"	Velenjčan
25-Oct	EYCA 2023 I Boštjan Volk I Slovenia	Zamia Productions
23-May	Na EYCA 2023 gre Boštjan Volk	Kariera v Turizmu

17-May	Tim Cetin BIC Ljubljana VSŠ EYCA 2023	Youtube BIC Ljubljana
12-Mar	S to specialiteto iz cvička je na evropskem kuharskem prvenstvu navdušila Slovenka	OnaPlus
NORWAY (10)		
23-Nov	Kjøkkensjef Rainer er stolt av Oskar: - Du er rasende dyktig	Avisa Frøya
21-Nov	Oskar på plass i Frankrike: - Den perfekte kandidaten til å representere øyriket	Avisa Frøya
17-Nov	Oskars siste test før avreise: - Råvarene blir med i kofferten til Frankrike	Hitra-Frøya
9-Nov	European Young Chef Award 2023 - Oskar Krauss from Trøndelag representing Norway	Matriket Midt
31-Oct	Oskar var på innspilling med kokkestjerne	Avisa Frøya
14-Sep	Oskar (17) til finalen - representerer Norge i internasjonal konkurranse	Hitra-Frøya
13-Sep	Oskar er med videre - nå går turen til Frankrike	Avisa Frøya
10-Sep	Kokkelærling Oskar Krauss har planlagt livet: - Drømmen er å bli TV-kokk og drive restauranter jorda rundt	Hitra-Frøya
7-Sep	Oskar er nominert til internasjonal konkurranse	Avisa Frøya
7-Sep	Pressemelding: Tre unge stjernetalenter er nominert til European Young Chef Award 2023	Matriket Midt
FINLAND (5)		
12-Jan-24	European Region of Gastronomy -titteli siirtyi Saimaalle	Savoon Seutu.fi
22-Nov	Savonlinnalainen Matias Roisko kilpaili keskiviikkona nuorten kokkien European Young Chef Award - kilpailun finaaliissa Ranskassa	Itä-Savo
21-Nov	Saimaa Gastronomy by EYCA finalist Matias Roisko	Taste Saimaa

14-Sep	Matias Roisko vei voiton nuorten kokkiopiskelijoiden osakilpailussa Mikkelissä	Samiedu.fi
13-Sep	Savonlinnalainen Matias Roisko kilpaili keskiviikkona nuorten kokkien European Young Chef Award -kilpailun finaalissa Ranskassa	Itä-Savo
ITALY (4)		
24-Nov	Giovani chef, Alessia Fisichella dell'Alberghiero di Centuripe è quarta in Europa	Enna Ora
23-Nov	European young chef Award; prestigioso quarto posto per la centuripina Alessia Fisichella	Enna Press
23-Nov	European young chef Award; prestigioso quarto posto per la centuripina Alessia Fisichella	Virgilio
3-Jul	Chi è Pau Sintes, il ventunenne premiato come miglior giovane chef d'Europa	Reporter Gourmet
DENMARK (2)		
25-May	Madmødets Kokkelevbattle	KultuNaut
2-Apr	Lokale kokketalenter skal konkurrere i områdets råvarer	Vores-Hostelbro.dk
CROATIA (1)		
20-Nov	Tea Vunić iz Zijavice upravo je dobila veliko priznanje: od danas je članica prestižnog žirija European Young Chef Award	Novi List

ANNEX III

WORLD FOOD GIFT CHALLENGE 2023 ONLINE PRESS COVERAGE – LIST OF ARTICLES

INTERNATIONAL MEDIA		
2-May	World Food Gift Challenge 2023 awards ten products in Kos	Travel Daily News
GREECE (33)		
5-May	Η Περιφέρεια Ν. Αιγαίου ευχαριστεί όσους στήριξαν το World Food Gift Challenge	Koinognomi
5-May	Ευχαριστίες της Π.Ν.ΑΙ. για την στήριξη στον 4ο Διεθνή Διαγωνισμό Δώρων Γαστρονομίας «World Food Gift Challenge»	Mykonos post
4-May	Pnai 2023 World Food Gift Challenge	Money-tourism
3-May	Κως: 4ος Διεθνής Διαγωνισμός World Food Gift Challenge	CIBUM
3-May	World Food Gift Challenge: Βραβεύτηκαν στην Κω τα καλύτερα δώρα τροφίμων	NAFTEMPORIKI
2-May	4ος Διεθνής Διαγωνισμός Δώρων Γαστρονομίας World Food Gift Challenge - Τελετή Βράβευσης	Dimokratiki
2-May	Τελετή Βράβευσης του 4ου Διεθνούς Διαγωνισμού Δώρων Γαστρονομίας World Food Gift Challenge	Rodiaki
2-May	4ος Διεθνής Διαγωνισμός Δώρων Γαστρονομίας World Food Gift Challenge Τελετή Απονομής	SyrosPress
2-May	Η τελετή βράβευσης του 4ου Διεθνούς Διαγωνισμού World Food Gift Challenge που πραγματοποιήθηκε στην Κω	KOSNEWS 24

2-May	<u>Πραγματοποιήθηκε στην Κω ο 4ος Διεθνής Διαγωνισμός World Food Gift Challenge</u>	Ekirikas
2-May	<u>Τελετή Βράβευσης 4ου Διεθνούς Διαγωνισμού Δώρων Γαστρονομίας World Food Gift Challenge: Το 3ο βραβείο απονεμήθηκε στο προϊόν από το Ν. Αιγαίο Melekouni P.G.I. (Filema Rodion)</u>	Aegean Islands
2-May	<u>Τελετή Βράβευσης 4ος Διεθνής Διαγωνισμός Δώρων Γαστρονομίας World Food Gift Challenge</u>	Γιώργος Χατζημάρκος - Geroge Hatzimarkkos
2-May	<u>4ΟΣ ΔΙΕΘΝΗΣ ΔΙΑΓΩΝΙΣΜΟΣ ΔΩΡΩΝ ΓΑΣΤΡΟΝΟΜΙΑΣ WORLD FOOD GIFT CHALLENGE ΤΕΛΕΤΗ ΑΠΟΝΟΜΗΣ</u>	Rhodes - online
2-May	<u>Ολοκληρώθηκε ο Διεθνής Διαγωνισμός World Food Gift Challenge - Στην 3η θέση προϊόν από το Ν. Αιγαίο</u>	Atlantea News
2-May	<u>3ο βραβείο για το μελεκούνι ΠΓΕ στο "World Food Gift Challenge" στην Κω</u>	Naxos Time
2-May	<u>Κως: Ολοκληρώθηκε ο 4ος Διεθνής Διαγωνισμός World Food Gift Challenge</u>	EMEA
29-Apr	<u>4ο «World food gift challenge» Ποδηλατική και γαστρονομική διαδρομή στην πόλη της Κω</u>	Kos TV
28-Apr	<u>Επίσημη τελετή απονομής βραβείων στον 4ο διαγωνισμό «World Food Gift Challenge», στο Κτήμα «Ακράνι»</u>	Kos TV
28-Apr	<u>Επίσημη τελετή απονομής βραβείων στον 4ο διαγωνισμό «World Food Gift Challenge», στο Κτήμα «Ακράνι»</u>	AegeaNews
28-Apr	<u>Επίσημη τελετή απονομής βραβείων στον 4ο διαγωνισμό «World Food Gift Challenge», στο Κτήμα «Ακράνι» στην Κω (video)</u>	Real Voice - news
27-Apr	<u>Ενδιαφέρουσα η παρουσίαση των προϊόντων του 4ου «World Food Gift Challenge», στο Χάνι</u>	KOS TV
27-April	<u>Βάσια Παπαηλία στον RV: Στο νησί της Κω στραμμένη η διεθνής γαστρονομία με το 4ο «World Food Gift Challenge 2023»</u>	Real Voice - news
27-Apr	<u>To welcome cocktail dinner του 4ου «World Food Gift Challenge 2023» στο kos aktis</u>	Kos TV

26-Apr	<u>Βάσια Παπαηλία "4th World Food Gift Challenge" στην "Ανοιχτή Γραμμή"</u>	Soundcloud
24-Apr	<u>IGCAT's World Food Gift Challenge 2023! Στην Κω ο Διεθνής Διαγωνισμός Δώρων Γαστρονομίας 4th World Food Gift Challenge</u>	MYK Aegean Islands
24-Apr	<u>Στην Κω ο Διεθνής Διαγωνισμός Δώρων Γαστρονομίας 4th World Food Gift Challenge</u>	Rhodes - online
21-Apr	<u>Διεθνής Διαγωνισμός Δώρων Γαστρονομίας στην Κω - 4th World Food Gift Challenge</u>	ArgiroBarbarigou
21-Apr	<u>Για πρώτη φορά στην Ελλάδα και στην Κω το 4ο «World Food Gift Challenge 2023»</u>	Kos TV
17-Mar	<u>Ha Kose προΐдет 4-й World Food Gift Challenge</u>	Money Tourism
20-Feb	<u>ΔΙΕΘΝΗΣ ΔΙΑΓΩΝΙΣΜΟΣ ΔΩΡΩΝ ΓΑΣΤΡΟΝΟΜΙΑΣ 2023</u>	E-Kyklades
24-Feb	<u>Περιφέρεια Ν. Αιγαίου: μέχρι 3 μαρτίου η υποβολή συμμετοχής στο διαγωνισμό «World Food Gift Challenge»</u>	Cyclades 24
23-Jan	<u>Διεθνής Διαγωνισμός Δώρων Γαστρονομίας - World Food Gift Challenge</u>	Aegean Islands
23-Jan	<u>"World Food Gift Challenge" η ευκαιρία για τους παραγωγούς τοπικών προϊόντων</u>	Andriakipress
SPAIN (21)		
15-May	<u>Torclum, premiada en el World Food Gift Challenge 2023 por narrar con excelencia sus historias</u>	Extra Digital
4-May	<u>Nuestra Masía premiada en el World Food Gift Challenge 2023</u>	Torclum
4-May	<u>Torclum, premiada en el World Food Gift Challenge 2023 por narrar con excelencia sus historias</u>	Murcia.com
4-May	<u>La empresa catalana Torclum, premiada en el World Food Gift Challenge 2023</u>	INDISA
30-Apr	<u>Isla de Miel, ganadora absoluta del World Food Gift Challenge 2023</u>	Thursday Daily Bulletin
28-Apr	<u>L'empresa bisbalenca Torclum ha guanyat el premi Best Storytelling del World Food Gift Challenge</u>	Ajuntament de la Bisbal del Penedes

28-Apr	<u>Illa de Mel, ganadora absoluta del World Food Gift Challenge 2023</u>	COPE
28-Apr	<u>Illa de Mel, primer premio en los World Food Gift Challenge</u>	Menorca.info
28-Apr	<u>Illa de Mel, ganador absoluto del World Food Gift Challenge 2023</u>	Menorca / timeless Flavour
28-Apr	<u>Illa de Mel, guanyadora absoluta del World Food Gift Challenge 2023</u>	Consell Insular de Menorca
28-Apr	<u>Torclum, premi al millor relat als World Food Gift Challenge 2023</u>	Prodeca
17-Marc	<u>Seleccionades tres peces guanyadores en el Local Food Gift Challenge 2023</u>	El IRIS.cat
17-Mar	<u>Els olis de l'empresa bisbalenca Torclum reben un premi internacional</u>	Tarragona Digital
6-Marc	<u>Seleccionadas tres piezas ganadoras en el Local Food Gift Challenge 2023</u>	COPE
5-Mar	<u>Menorca presenta tres productos al 'Local Food Gift Challenge' de 2023</u>	VAdeVI Balnears
3-Mar	<u>Seleccionadas tres piezas ganadoras en el Local Food Gift Challenge 2023</u>	Associació Leader
3-Mar	<u>Seleccionades tres peces guanyadores en el Local Food Gift Challenge 2023</u>	Consell Insular de Menorca
3-Mar	<u>Menorca selecciona las propuestas artesanales para el World Food Gift Challenge</u>	Menorca al dia
4-Mar	<u>Joieria i gastronomia guanyen el Local Food Gift Challenge 2023</u>	Menorca.info
n/a	<u>Descubre los 4 productos de Menorca en el World Food Gift Challenge</u>	Ses Vinyes
n/a	<u><< Per Molts d'Anys >> seleccionado... iiy premiado!!</u>	Núria Deyà

SLOVENIA (4)		
16-May	Naravna, ekološka čeberolca namesto plastične folije	Dnevnik
16-May	FOTO&VIDEO: Mednarodno nagrajeno nadomestilo za živilske ovoje - namesto folij in vrečk	Dolenjskilist
28-Apr	A tree organic beeswax wrap from Slovenia awarded at the World Food Gift Challenge 2023	Slovenia.info
28-Apr	Med najboljšimi svetovnimi prehranskimi spominki in kulinaričnimi pripomočki slovenska čeberol'ca	Slovenia.info
FINLAND (3)		
20-Jul	World Food Gift Challenge 2023 Kirsi Vartiä MKN Ltd-Suomi	ProAgria
n/a	Vielä ehtiä osallistua - ruoka- ja designyrittäjille avoin Local Food Gift Challenge etsii Saimaan alueen parhaita ruokalahjoja	Taste Saimaa
n/a	Saimaalaiset tuotteet mukana kansainvälisessä World Food Gift Challenge 2023 -kisassa Kosilla - Pohjoiskarjalaiset juureshillot hurmasivat tuomariston	Taste Saimaa
FRANCE (2)		
17-May	Un produit des Hauts-de-France récompensé au World Food Gift Challenge à Kos le 27 avril	Gastronomie Hauts-de-France
n/a	Un produit des Hauts-de-France récompensé dans le cadre du World Food Gift Challenge, concours organisé dans le cadre de la dynamique des Régions européennes de la gastronomie	Chambres D'Agriculture Hauts-de-franc
SAUDI ARABIA (2)		
16-May	Sweet victory for Saudi Arabia's Asir region	Arab News
16-May	"World Food Gift Challenge 2023" الرابع "أفضل مذاق" في تحدي الهدايا الغذائية العالمي منطقة عسير للفوز بجائزة	نابض - Nabd

ANNEX IV

FOOD FILM MENU 2023

ONLINE PRESS COVERAGE – LIST OF ARTICLES

INTERNATIONAL MEDIA		
13-Nov	Winners of the Food Film Menu 2023 revealed	Travel Daily News
SPAIN (11)		
6-Oct	"Segones oportunitats", guanyador d'un premi del Food Film Menu 2023	SER 100
5-Oct	"Segones oportunitats" se alza con un premio en el Food Film Menu 2023	Menorca al Dia
5-Oct	"Segones oportunitats", ganador de un premio del Food Film Menu 2023	COPE
5-Oct	"Segones oportunitats", guanyador d'un premi del Food Film Menu 2023	Foodies on Menorca
5-Oct	Un documental sobre el centre de Ca n'Aguedet guanya un dels premis Food Film	Menorca.info
26-Aug	Menorca compite con tres audiovisuales en el 'Food Film Menu 2023'	VAdeVi Balears
25-Aug	Tres propuestas menorquinas se presentan al 'Food Film Menu 2023'	THURSDAY Daily Bulletin
24-Aug	Tres propostes menorquines es presenten al 'Food Film Menu 2023'	El Iris.cat
24-Aug	Tres propostes de Menorca al Food Film Menu 2023	Menorca.info
23-Aug	Tres propuestas menorquinas se presentan al 'Food Film Menu 2023'	Menorca al Dia
4-Jul	Se buscan historias gastronómicas, está abierta la convocatoria de Food Film Menú 2023	Gastronomia&Cia

GREECE (5)		
18-Nov	Food Film Menu 2023 - The winner is the film "The Revelation of the Aegean" starring Patmia chef Aikaterini Gonidaki	Aegean News
18-Nov	Food Film Menu 2023 - Νικήτρια η ταινία "Η Αποκάλυψη του Αιγαίου" με πρωταγωνίστρια την Πάτμια σεφ Αικατερίνη Γονιδάκη	Rodiaki
18-Nov	Food Film Menu 2023 - Νικήτρια η ταινία «Η Αποκάλυψη του Αιγαίου» με πρωταγωνίστρια την Πάτμια σεφ Αικατερίνη Γονιδάκη	Aegean News
17-Nov	Food Film Menu 2023 - Νικήτρια η ταινία Η ΑΠΟΚΑΛΥΨΗ ΤΟΥ ΑΙΓΑΙΟΥ με πρωταγωνίστρια την Πάτμια σεφ Αικατερίνη Γονιδάκη	PatMostimes
7-Jul	FOOD FILM MENU 2023 - Προθεσμία κατάθεσης υποψηφιοτήτων: 18 Αυγούστου 2023	EBED
FINLAND (3)		
13-Nov	Pohjoiskarjalainen lyhytelokuva voitti kansainvälisen Food Film Menu -elokuvakilpailun pääpalkinnon Espanjassa	Yle
12-Nov	Pohjoiskarjalainen lyhytelokuva voitti kansainvälisen Food Film Menu -elokuvakilpailun pääpalkinnon	VisitKarelia
n/a	Food Film Menu -elokuvakilpailun voittaja Harvesting Memories tekee Saimaan ruokaperinnettä näkyväksi	Taste Saimaa
SLOVENIA (1)		
11-Oct	Dva slovenska filma zmagovalca na mednarodnem tekmovanju Film Food Menu	Slovenia.info
ECUADOR (1)		
18-Nov	Ceviche, corviche, viche y proliche, los platos de Manabí (Ecuador) que son de película	Yahoo! vida e Estilo
MEXICO (1)		
n/a	Food Film Menú 2023 - Blog Gastronómico	Cuisinart México

ANNEX V

TOP WEBSITES FOR FOODIE TRAVELERS 2023

ONLINE PRESS COVERAGE – LIST OF ARTICLES

INTERNATIONAL MEDIA		
16-Jun	Top 10 websites for Foodie Travelers 2023 awarded by IGCAT	Travel Daily News
SLOVENIA (2)		
15-Jun	Slovenia.info with "Slovenia Unique Experiences" among Top 10 Websites for Foodie Travelers	Slovenia.info
15-Jun	Slovenia.info z vsebino »Slovenia Unique Experiences« med top 10 najboljših spletnih mest za kulinarične popotnike v letu 2023	Slovenia.info
SPAIN (1)		
15-Jun	Cómete Menorca y Sa Cooperativa del Camp de Menorca, de nuevo entre las mejores webs gastronómicas	Menorca al día

