

INTERNATIONAL INSTITUTE OF
GASTRONOMY, CULTURE, ARTS AND TOURISM



2024
ANNUAL
REPORT

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ABOUT

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

IGCAT is a non-profit institute established in 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 play a crucial role in sharing knowledge, identifying emerging trends, and promoting good practices across disciplines. In light of pressing global challenges such as climate change, biodiversity loss, economic inequality, and public health and nutrition concerns, fostering inter-sectoral dialogue is more important than ever. To support their work and facilitate collaboration, IGCAT provides its experts with a range of communication tools and engagement opportunities, including:

- 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 – YouTube official channels;
- Dedicated website: www.igcat.org.

At the end of **2024**, IGCAT's Global Experts Network counted with 139 members from across the world with expertise in different fields:

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	
AGRI FOOD												       				 					
					 						 	             									

AFRICA		
	NAME	COUNTRY
NORTH AFRICA	Bilel Aboudi	Tunisia
	Lamia Temimi	Tunisia
WEST AFRICA	Oscar Ekponimo	Nigeria
	Joyce Gyebi	Ghana
	Yasmine Fofana	Côte d'Ivoire
	Moussa Thior	Senegal
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
	Klaus Mager	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 Alcívar	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
	Maia Sidamonidze	Georgia
MIDDLE EAST	Lina Al-Khaled	Jordan
	Dr. Fares Braizat	Jordan
	Dr. Mohammed Hamoud	Saudi Arabia
	Emanuela Panke	Israel / Italy
EAST	Jiao Hui	China
	Yukako Saito	Japan
SOUTH	Sonakshi Kanoria	India
	Dr. Fazli Sattar	Pakistan

SOUTH-EAST	Indrakarona Ketaren	Indonesia
	Astrid Maharani	Indonesia
	Dr. David Ocón	Singapore
	Le Minh Tuan	Vietnam
	Dr. Jutamas Wisangsing	Thailand
	Rotanak Ros	Cambodia

OCEANIA AND THE PACIFIC		
	NAME	COUNTRY
AUSTRALASIA	Sarah Gardner	Australia
	Pepe Fassos	Australia
	Prof. Justin O'Connor	Australia
	Luke Verstraten	Australia
	Robert Oliver	New Zealand/ Pacific Islands
PACIFIC	Kirifi Pouono	Pacific Islands, Samoa
	Dr. Cherise Addinsall	Pacific Islands, Australia
	Jerry Spooner	Vanuatu

EUROPE		
	NAME	COUNTRY
	Omar Valdez	Andorra
	Dr. Lidia Varbanova	Bulgaria
	Dr. Daniela Angelina Jelincic	Croatia
	Renata Vincek	Croatia
	Dora Smolčić Jurdana, PhD	Croatia
	Katerina Christodoulou	Cyprus
	Pelle Andersen	Denmark
	Peter Astrup	Denmark
	Jesper Borg Christensen	Denmark
	Antti Iire	Finland
	Prof. Satu Miettinen	Finland
	Ilona Sares	Finland
	Sari Kaasinen	Finland
	Kirsi Vartia	Finland
	Anu-Anette Varho	Finland
	François Dhalluin	France
	Loïc Bienassis	France
	Ulla-Alexandra Mattl	France
	Prof. Philippe Poirrier	France
	Virginie Brégeon	France
	Stéphane Méjanès	France
	Dr. Anagnostis Argiriou	Greece

EUROPE		
	NAME	COUNTRY
	Lila Karapostoli	Greece
	Heidi Lazani	Greece
	Vasia Papailia	Greece
	Dr. George Papamichail	Greece
	Amalia Tzikou	Greece
	Dr. László Puczkó	Hungary
	Dr. Dezső Kovács	Hungary
	Ilona Miklós PhD	Hungary/ Albania
	Cáit Noone	Ireland
	Jacinta Dalton	Ireland
	Dr. Alessio Cavicchi	Italy
	Prof. Roberta Garibaldi	Italy
	Dr. Giuseppe Laquidara	Italy
	Rosario Scarpato	Italy
	Vincenzo Russo PhD	Italy
	Dr. Michele Trimarchi	Italy
	Davinia Galea	Malta
	Naomi Galea	Malta
	Anja van Hout	Netherlands
	Dr. Joost Smiers	Netherlands
	Ralf Immens	Netherlands
	Jens Storli	Norway
	Mary Miller	Norway
	May Britt Hansen	Norway
	Sandra Bergsnev	Norway
	Per Theodor Tørrissen	Norway
	Dr. Danuta Glondys	Poland
	Magdalena Tomaszewska	Poland
	Ana Maria Barata	Portugal
	Ana Paula Sançana	Portugal
	Cristina Calheiros	Portugal
	Carlos Fernandes, PhD	Portugal
	Joana Santos	Portugal
	José Luís Marques	Portugal
	Paula de Fátima Frade	Portugal
	Sandra Simões	Portugal
	Caius Ovidiu Merşa	Romania
	Dr. Mihaela Antofie	Romania
	Dr. Iulia Dragut	Romania
	Dorian Lungu	Romania
	Dr. Ilie Rotariu	Romania

EUROPE		
	NAME	COUNTRY
	Károly Szabó	Romania
	Wendy Barrie	Scotland
	Paul Newman	Scotland
	Tanja Strugar	Serbia
	Dimitrije Vujadinovic	Serbia
	Dr. Aleš Gacnik	Slovenia
	Dr. Peter Kozmus	Slovenia
	Prof. Janez Bogataj	Slovenia
	Barbara Zmrlikar	Slovenia
	Morana Polovič	Slovenia
	Dr. Diane Dodd	Spain
	Dr. Eva Canaleta Safont	Spain
	Ariadna Ribas	Spain
	Dr. Edith M. Szivas	Spain/UK
	Jorge Bernárdez	Spain
	Caroline Couret	Spain
	Dr. Marta Crispí I Canton	Spain
	Toni Massanés	Spain
	Daniel Montoya	Spain
	Evarist March Sarlat	Spain
	Blanca Cros i Moll	Spain
	Quim Salort Galmés	Spain
	Silvia Anglada	Spain
	Ramon Sentmartí	Spain
	Dr. Jordi Tresserras	Spain
	Fia Gulliksson	Sweden
	Dag Hartman	Sweden
	Johan Rudsby	Sweden
	Robert Palmer	United Kingdom
	Mike Keen	United Kingdom

In 2024, IGCAT celebrated an impressive array of contributions from its global network of Experts, sharing over 30 news/achievements and milestones throughout the year, spanning fields such as gastronomy, cultural heritage, sustainability, education, and the creative industries.

From the launch of new books and research to the establishment of academies, the organisation of international conferences and festivals, these achievements not only reflect the Experts' dedication to promoting culture and gastronomy as tools for sustainable development, but also reinforce IGCAT's mission of building a more resilient and creative future through collaboration, innovation, and local empowerment.

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 2024 we have:



Joan Roca - Chef, El Celler de Can Roca

European Young Chef Award Ambassador

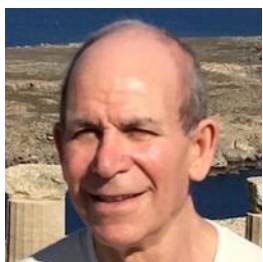
Joan Roca was awarded for his continuous and exceptional support as official ambassador of the European Young Chef Award, nurturing young talents that promote local food and sustainability.



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.



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 Minho

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

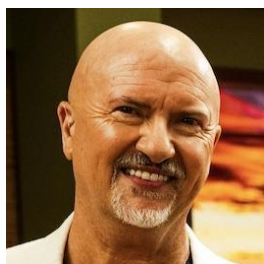
Ramon Sentmartí was awarded for his leadership and dedication in the agrofood sector. His commitment to listening and finding solutions for the sector, led to the pioneering Gastronomy Plan for Catalonia that is a roadmap to safeguard and promote quality in the food sector.



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.



Robert Oliver - Executive Director & Board Chair of Pacific Island Food Revolution

International Food Film Menu Ambassador

Robert Oliver was awarded for his commitment to promoting Pacific cuisine and sustainable food systems. Through storytelling and media, he has empowered communities across the Pacific and celebrated the use of local, traditional ingredients.



Votausi Mackenzie-Reur - Managing Director at Lapita Café Limited and Lapita Lodge

IGCAT Honorary Ambassador in Vanuatu 2027

Votausi Mackenzie-Reur was awarded for her pioneering work in food tourism and nutrition in Vanuatu. She has empowered communities for over 30 years through the promotion of traditional food knowledge and sustainable nutrition practices.

IGCAT ANNUAL GENERAL MEETING

The 11th IGCAT Annual General Meeting was held online on 4 July 2024. At the meeting, IGCAT members approved 2023 accounts and annual report, the budget and calendar for 2024, the provisional calendar for 2025, 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 2024. 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) was 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. In 2024, Vanuatu joined the initiative as the second region to benefit from FLAG and the first region from the Pacific, setting the groundwork for its journey as World Region of Gastronomy 2027.

IGCAT WEBINARS

IGCAT Webinars organised in 2024 to support knowledge-exchange within the World/ European Region of Gastronomy Platform included:

- **WORLD REGIONS OF GASTRONOMY EVALUATION I ORIENTATION SESSION**
20 January 2024
Presented by **Fabrizia Toccoli**, International Projects Manager at IGCAT;

INTERNATIONAL PARTNERSHIPS

In 2024, IGCAT secured important new collaborations with several organisations and entities:



ASSOCIAZIONE ITALIANA TURISMO ENOGASTRONOMICO - ITALY

A Memorandum of Understanding was signed on 11 October between IGCAT and the Associazione Italiana Turismo Enogastronomico, marking a shared commitment to the protection of biodiversity, the promotion of food education, and the enhancement of quality of life for local communities and environments. The

Associazione Italiana Turismo Enogastronomico is a non-profit organization dedicated to advancing knowledge and awareness of gastronomic and wine tourism. It promotes the sector's potential through research, innovation, and professional development initiatives, including specialized courses, internships, and scholarships aimed at young professionals. One of its flagship contributions is the annual publication of the *Report on Gastronomy Tourism in Italy*, the country's most comprehensive and authoritative analysis of the sector and its future trends.

ESCOLA DE HOTELARIA E TURISMO DE COIMBRA - PORTUGAL

The School of Hospitality and Tourism of Coimbra) is a prominent educational institution in Portugal, specializing in training and professional development within the hospitality, tourism, and culinary arts sectors. Located in Coimbra, a city known for its rich history and vibrant academic environment, the school offers a variety of programs that combine theoretical knowledge with hands-on practice in real-world



settings. With a focus on innovation, quality, and sustainability, it prepares students for successful careers in hospitality and tourism, providing them with skills in areas such as hotel management, culinary arts, event planning, and customer service. The school is part of Turismo de Portugal's network, aiming to elevate Portugal's reputation as a world-class tourism destination. The school was a lead stakeholder in Coimbra, European Region of Gastronomy 2021.



ASOCIACIÓN ESPAÑOLA DE EXPERTOS CIENTÍFICOS EN TURISMO (AECIT) - SPAIN

The AECIT is a distinguished research and professional association that brings together university professors, academic researchers, and renowned professionals from across Spain's tourism ecosystem—including businesses, universities, institutions, and consulting firms. Through its collaboration with IGCAT, AECIT contributes to promoting innovative and sustainable approaches in tourism development, with a special focus on the cultural and gastronomic sectors. The

partnership seeks to foster knowledge exchange, interdisciplinary research, and the professionalization of tourism linked to local food systems, cultural identity, and regional sustainability.

CROP TRUST - INTERNATIONAL

The Crop Trust is an independent international organization headquartered in Bonn, Germany, established under its own legal framework through an international agreement and constitution. It leads global efforts to ensure the conservation and availability of crop diversity to safeguard food security for current and future generations. The Crop Trust promotes an efficient, goal-oriented, economically viable, and sustainable global system of *ex situ* conservation, in alignment with the International Treaty on Plant Genetic Resources for Food and Agriculture and the Global Plan of Action. Through its collaboration with IGCAT, the Crop Trust supports shared goals in preserving biodiversity, promoting sustainable food systems, and raising awareness on the critical importance of plant genetic resources in strengthening regional and global food resilience.



INSTITUTO POLITÉCNICO DE VIANA DO CASTELO - PORTUGAL

The Polytechnic Institute of Viana do Castelo is a public higher education institution in Portugal, located in the northern coastal city of Viana do Castelo. Known for its strong emphasis on applied sciences and practical training, the institute offers a variety of undergraduate and graduate programs across multiple fields, including engineering, health sciences, management, education, and tourism. It aims to prepare students with hands-on skills and technical knowledge to meet the demands of the job market, while also promoting regional development and innovation. The institute is committed to fostering research, community engagement, and partnerships with industry. The institute was a lead stakeholder in Minho, European Region of Gastronomy 2016

GASTRONOMY CLUB OF EPIRUS - GREECE (Individual membership)

Gastronomy Club of Epirus is a non-profit organization dedicated to celebrating and promoting the rich culinary heritage and traditions of Epirus, Greece. Established to bridge the fields of gastronomy, culture, arts, and tourism, GCoE aims to empower local communities by showcasing the region's unique food culture and sustainable practices. Through its network of experts and partnerships, GCoE fosters innovation while preserving traditional culinary arts and local ingredients. The club organizes cultural festivals, workshops, and storytelling sessions, blending gastronomy with arts and client psychology to create immersive experiences. As a recognized leader in gastronomy-driven tourism,



GCoE has developed initiatives like the Byzantine Dining Experience, the Revival of Traditional Cooking Techniques, and the Sustainable Gastronomy Training Program.

TERRES TRAVEL FESTIVAL - SPAIN

Terres Travel Festival – Films & Creativity is an international film festival dedicated to showcasing audiovisual works focused on sustainable development, natural tourism, and the transformative power of travel. Through its *terres LAB* initiative, the festival explores innovative approaches to representing the travel experience in contemporary audiovisual media.

Held annually in Tortosa, the festival is a celebration of creativity, sustainability, and regional identity. IGCAT collaborates with Terres Travel Festival through the *Food Film Menu* joint project, encouraging cross-sector dialogue between food, culture, sustainability, and the creative industries.



CHANIA FILM FESTIVAL - GREECE

The Chania Film Festival (CFF), based in Crete, Greece, is a dynamic regional cultural institution that operates year-round at the intersection of cinema, education, and culture. CFF is renowned for its innovative, youth-focused programming and long-term educational initiatives that leave a meaningful and lasting impact on the local community. CFF hosts its flagship event—a vibrant international celebration of film, music, exhibitions, and creative dialogue every October. Throughout the year, CFF curates screenings and educational projects that engage children and community members with themes of local culture, culinary heritage, oral history, traditional practices, and sustainable tourism. Now in its twelfth year, CFF continues to expand its reach, welcoming thousands of attendees across Crete and beyond.

TOURIST & ETHNO FILM FESTIVAL (TEF) - CROATIA

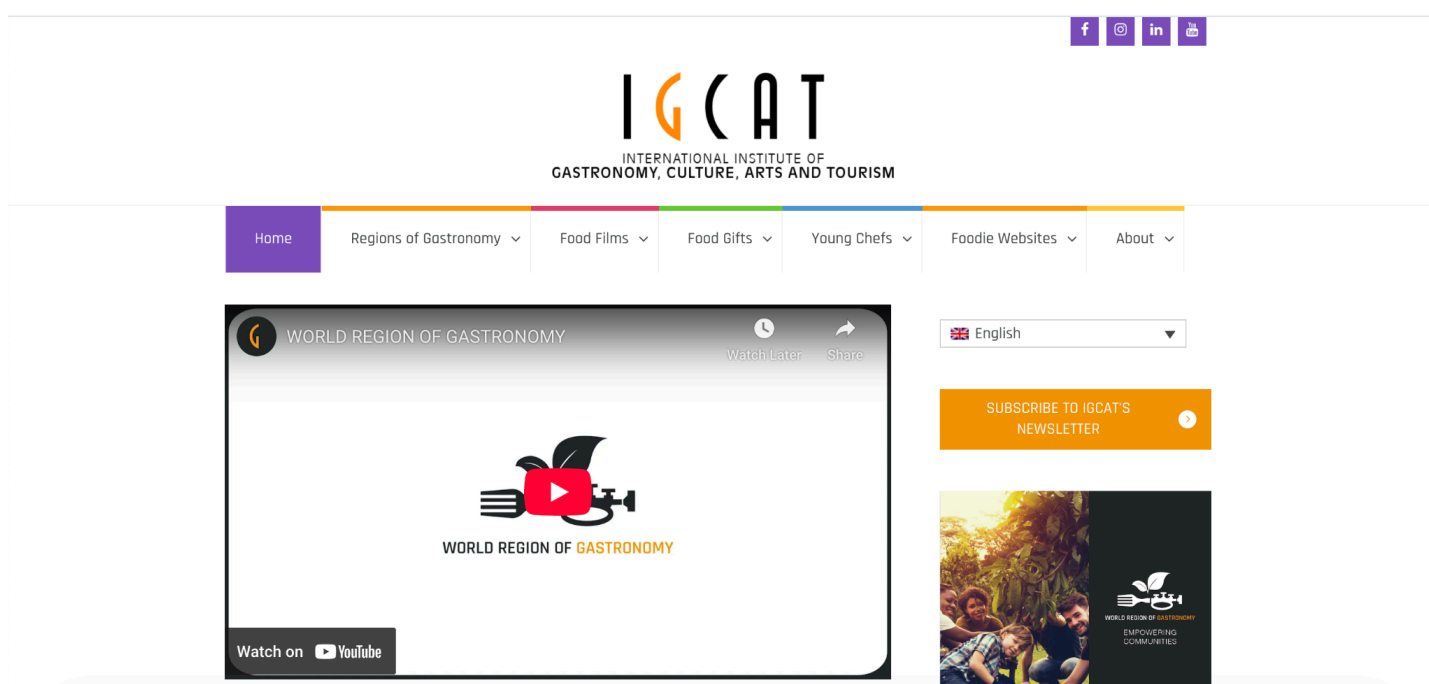
The Tourist and Ethno Film Festival (TEF Krk) is a cultural organization based in the Kvarner region of Croatia, dedicated to promoting tourism and the preservation of intangible cultural heritage through film. TEF brings together filmmakers, cultural experts, and tourism professionals to explore the intersections of audiovisual storytelling, traditional heritage, and sustainable tourism development. TEF organizes an annual festival in the historic town of Krk, featuring screenings, workshops, and expert panels. The organization fosters cultural dialogue, supports emerging talent, and highlights the role of cinema in celebrating and safeguarding regional identity. Through its inclusive programming and educational focus, TEF Krk actively contributes to the cultural vitality of the Kvarner region and beyond.



WEBSITES AND DATABASES

In 2024, 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, offering information about the Institute, its experts network, and project administration. The IGCAT News and World News sections are updated regularly by staff. In 2025, the team plans to add Portuguese to the website's language options.

In 2024, IGCAT's website attracted nearly **28,000 active users**, and around **64,000 page visitors**, displaying a 48% and 8,3% increase respectively, compared to 2023. The majority of visitors originated from Spain, the UK, and Ecuador, which ranked as the top three countries. Other countries contributing to the top ten visitor sources included Italy, the US, Finland, Greece, France, Slovenia, Portugal, and Saudi Arabia.

European Region of Gastronomy Website – www.europeanregionofgastronomy.org

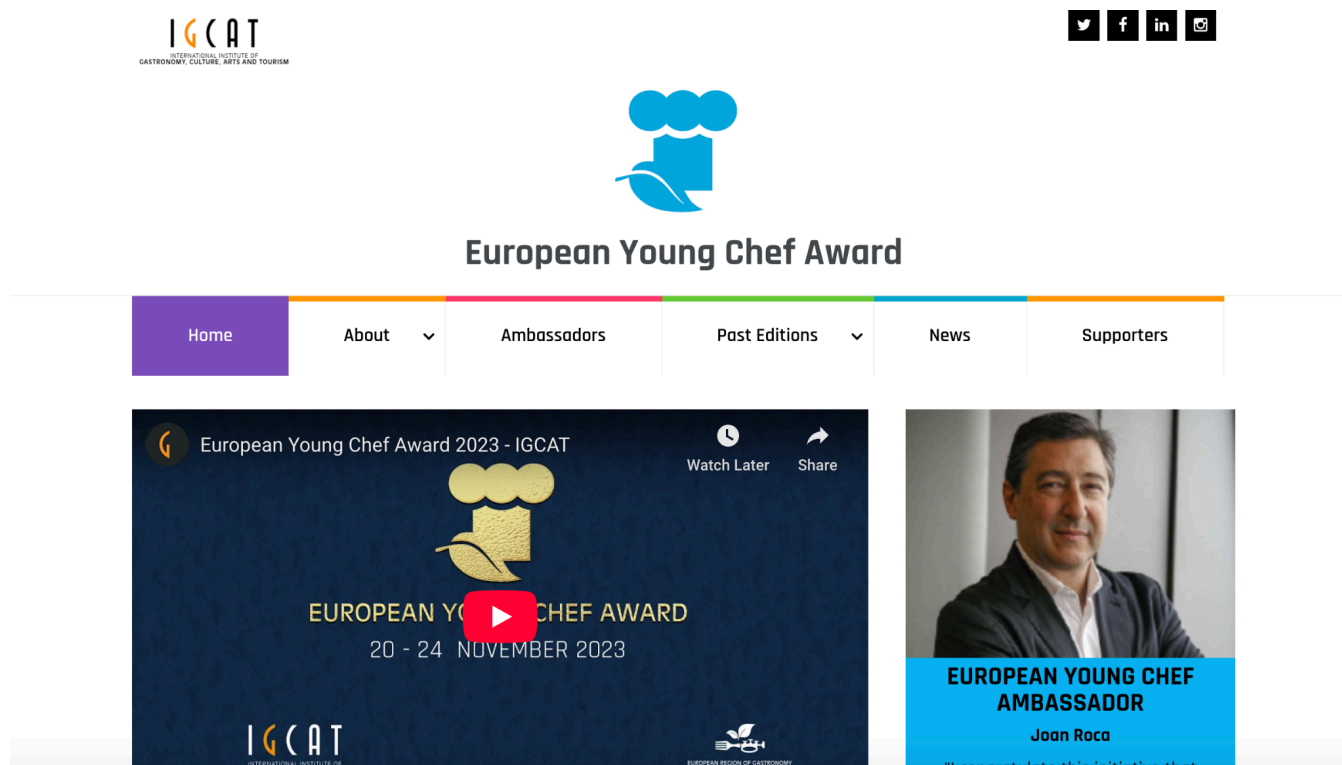


The website collates information about the European Region of Gastronomy Platform and its members, their achievements, Joint Projects, as well as news from the Regions. The website works as a useful tool for potential new regions by underlining the benefits of the Award and the procedure to join the 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 films in IGCAT's Food Film Menu; awarded food and craft gifts in IGCAT's World 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 2024, the website was visited by almost **4,300 users** and around **14,000 page visitors**, with US, Finland and Spain ranking as the top three countries. Other countries contributing to the top ten visitor sources included 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 2024, the website was visited by over **6,600 visitors** with US, Finland and Spain ranking as the top three countries. Other countries contributing to the top ten visitor sources included 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.

Databases

In 2024, 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 2024, subscribers to IGCAT Newsletter amounted to 5,927, 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 2024 IGCAT's Voice has come from:

- **Sari Kaasinen**, Finland, IGCAT Expert, Singer, Project Manager - Saimaa, European Region of Gastronomy 2024;
- **Votausi Mackenzie-Reur**, Vanuatu, IGCAT Honorary Ambassador, Chairlady, Regenerative Vanua, Stakeholder for Vanuatu, World Region of Gastronomy candidate 2027;
- **Orazio Bellettini Cedeño**, Ecuador, IGCAT Expert, Co-founder and Executive Director, FUEGOS, Stakeholder for Manabi, World Region of Gastronomy candidate 2026;
- **IGCAT's secretariat.**



IGCAT Voice



Saimaa, our wonderful and unique lake district has the pleasure to host the European Region of Gastronomy title this year. Preparing for the title year has brought us together in a whole new way. We have succeeded in bringing both protected and cultural knowledge, but the focus has been on the wide network of cooperation, competence, association, educational institutions, and development projects in our region. These processes and new ideas are also included in evidence. We want to hold the title for gastronomy as a low as possible. Gastronomy is welcome to be our common future and a more attractive and experiential landscape region.

Our better year of food and cultural tourism is left to an active state. There are 100 events have already been called to our event calendar. In the beginning of the year the events started from winter festival to traditional pie-baking workshops. As summer approaches, the whole region will be filled with a fantastic range of events combining food and culture. We welcome the summer by celebrating the whole region to open their doors to our visitors. There is certainly to have an idea during the summer that is full of events from sports festival to food events. The cities in our region offer high quality experiences. Nature will also be at its best, inviting everyone to come and experience the excellent landscape and other nature's beauty in a place where nature serves. Our visitors in a treasure house. It really is worth visiting Saimaa more than once to experience the diversity of our visitors.

So, let me lead you to a summer in the Saimaa and present region in the happiest land of the world. We are celebrating Saimaa and ancient landscapes. Share the food and the growing and the growing waters. For us, gastronomy is an everyday luxury as our forests and lakes serve as the perfect food in the world. People living in this area are known for their generosity and hospitality. There is always open for guests at the table and food is a matter of honor for eastern Finnish hosts. The largest lake in Finland is loved by many, several million guests with the Saimaa region annually. We are warmly welcome to experience Saimaa with all our senses, we are waiting.

Sari Kaasinen
Project Manager - Saimaa, European Region of Gastronomy 2024



IGCAT Newsletter Second Quarter 2024

IGCAT VOICE



Having dedicated much of my life to advocating for the protection of our food supply and preserving the traditions of our local food culture in contemporary diets, I am thrilled to support Vanuatu's nomination for World Region of Gastronomy 2027. Our journey has not been easy, with global foods becoming increasingly prevalent in daily life in Vanuatu. However, we received a significant boost when Robert Omer invited me to co-host the Pacific Islands Food Festival. The TV show propelled our beautiful nation of islands into the spotlight, and I am immensely proud of our team that won the first season.

This month, I was honored to receive IGCAT's Ambassador Award, which, to me, recognizes the efforts of our ancestors, dedicated colleagues, and my supportive family who stand by me even when others doubted the value of investing in local food.

Today, our small family enterprise employs over 40 people and supports local farms. I sleep well at night knowing we are making a positive impact on people's lives and health without harming the planet. Our humble approach demonstrates that it is possible, and now we are part of Regenerative Vanua, a movement in the Pacific committed to restoring our lands to the ways of our ancestors and honoring Vanuatu's rich traditional heritage. I eagerly look forward to welcoming you to Vanuatu in 2027.

Votausi Mackenzie-Reur
Chairlady, Regenerative Vanua



IGCAT Newsletter Third Quarter 2024

IGCAT VOICE



Food is a key sector to transform crisis into opportunity. In the Ecuadorian province of Manabí, candidate for the World Region of Gastronomy 2026 award, gastronomy is a source of identity, pride, and regenerative tourism and as such, it has been declared intangible cultural heritage by the Ministry of Culture.

Following the earthquake that struck the region in 2016, the pandemic of 2020 and rising violence throughout the country, the World Region of Gastronomy Award offers a valuable opportunity not only to capitalize on its food richness, but also to unify different sectors and local actors towards a common goal.

The prestigious title that we hope to obtain, bestowed by the International Institute of Gastronomy, Culture, Arts and Tourism (IGCAT), provides the tools to build a strong shared vision for a better future in Manabí.

The Lettuce Juice Gastronomy Route (first of its kind in Ecuador) has already played a pivotal role in uniting local governments, academia, civil society, and the private sector to present Manabí's candidacy for World Region of Gastronomy 2026. The result of a shared, cross-sectoral work, the candidacy has sparked a wave of enthusiastic energy that will allow us to build a more just, innovative, inclusive and cohesive society.

We look forward to welcoming IGCAT's jury to Manabí in October, to showcase the work we have accomplished so far and to weave new, exciting collaborations with the World Region of Gastronomy. Perhaps as you will be able to join us soon in Manabí and explore in the streets of the food houses.

Read the full book: 'Manabí: Gastronomy from the Middle of the World'

Orazio Bellettini Cedeño
IGCAT Expert
Co-founder and Executive Director, FUEGOS



IGCAT Newsletter Fourth Quarter 2024

IGCAT VOICE



IGCAT has had an extraordinary year, starting with Saimaa, Finland, as it opened its doors as the European Region of Gastronomy 2024. This winter wonderful welcomed us with a seminar designed to explore the local community by sharing knowledge from previously awarded regions, and it was the honor to release the Top 10 Foodie Websites for 2024 that provide culinary tourism inspiration. We returned in the summer for a transformed landscape of lush forests and pristine lakes, where Saimaa's unique combination of arts, culture, and gastronomy was on full display. Over the year, Saimaa hosted an impressive 450+ events, garnering international press attention valued at over 14 million euros. Congratulations to Saimaa for an outstanding year of achievement!

In a historic first, the Aseer region in the Middle East was designated as a World Region of Gastronomy 2024, joining IGCAT's Experts Meeting and the 2024 World Food Gift Challenge. These events celebrated sustainable and innovative food products rooted in regional heritage, showcasing local craftsmanship and environmental awareness.

The International Food Film Menu 2024 Awards hosted by Catalonia World Region of Gastronomy 2025, this year presented 24 specially curated short films that connect gastronomy, sustainability, and culture. The powerful visual storytelling emphasizes food traditions as an important part of building an environmentally smart future. The films were then screened at prominent festivals worldwide, including Slow Food's Terra Madre, setting the stage for deeper collaboration based on our shared values.

The year concluded with the 2024 European Young Chef Award in Sicily, European Region of Gastronomy 2025. In its 8th edition, culinary talents were given a stage to shine. This event fostered creativity and highlighted sustainable approaches to preserving and innovating local food traditions.

As our movement of World and European Region of Gastronomy grows, these milestones underscore IGCAT's commitment to promoting sustainable, culturally enriched gastronomy worldwide.

Stay tuned for much more in 2025 and if you haven't already, please join us on our road to a more

In 2024, IGCAT sent out four quarterly newsletters including news items about **IGCAT** (19), the **World/European Region of Gastronomy Platform activities** (13) and the **Platform's international joint projects** (11). News items about single World and European Regions of Gastronomy concerned

- Central Denmark 2017 (1)
- South Aegean 2019 (2)
- Slovenia 2021 (1)
- Menorca 2022 (4)
- Trondheim-Trøndelag 2022 (3)
- Hauts-de-France 2023 (2)
- Saimaa 2024 (5)
- Aseer 2024 (4)
- Catalonia 2025 (4)
- Sicily 2025 (4)
- Kvarner candidate 2026 (2)
- Gozo awarded 2026 (3)
- Manabí candidate 2026 (1)
- Crete candidate 2026 (3)
- Harghita candidate 2027 (2)
- Vanuatu candidate 2027 (1)
- Nordland candidate 2028 (1)
- Guadeloupe candidate 2028 (1)

As for **World News** included in 2024 newsletters, a total of 11 international news items were shared spanning the following topics: **Culture and creativity; Sustainable tourism; Sustainable development; Biodiversity protection; Environment and climate change; Nutrition, health and wellbeing; Gastronomy and food systems; Education.**



Hot Kitchens with Cool Chefs
By Wendy Barrie

4 March 2024 - IGCAT Expert, Wendy Barrie vividly recalls her experience as a jury member of the European Young Chef Award 2023: "It was with great pleasure that I accepted an invitation to be on the Judging Panel for the IGCAT European Young Chef 2023 last autumn, hosted by Euro ... [Read more](#)



Open-source, interactive database for farmers and foresters goes online
By CORDIS - EC

11 March 2024 - The EU-FarmBook Project has launched an online platform to facilitate knowledge sharing among farmers, foresters, and rural actors in the agriculture and forestry sectors. The platform aims to sup ... [Read more](#)

UN Tourism Barometer
By UNWTO

31 January 2024 - The UN Tourism World Tourism Barometer provides ongoing analysis of short-term tourism trends to inform global tourism stakeholders. Published quarterly, it assesses inbound and outbound tourism data and includes a Confidence Index based on expert ... [Read more](#)



International Day of Potato | 30 May
By FAO

12 March 2024 - The potato, a crop of immense global significance, contributes to key Sustainable Development Goals (SDGs) such as zero hunger, sustainable agriculture, and economic growth. Celebrated on May 30th, the International Day of Potato recognizes its vital role in ... [Read more](#)



NEMOS officially launches its methodological handbook for sustainability
By NEMOS Project

28 March 2024 - The result of a two-year collaborative process within the Erasmus+ co-funded project NEMOS - A new educational model for acquisition of sustainability competences through service-learning ... [Read more](#)



Tackling food loss and waste from the farm to the table and beyond

By FAO

27 September 2024 - On the occasion of the fifth International Day of Awareness of Food Loss and Waste, FAO Director-General QU Dongyu emphasized the urgent need to tack ... [Read more](#)



Climate Challenge Conference Addresses Sustainability in Tourism, Urban Areas, and Education

By Argophila

4 December 2024 - The Greek Society for the Protection of Nature (EEP) hosted the "Climate Challenge" conference on November ... [Read more](#)



Showcasing Seeds: The Aesthetic of Diversity

By CROP TRUST

4 October 2024 - Swiss author, landscape architect, and photographer Jonas Frei unveils the hidden beauty of seeds through his striking photography. His work bridges art and conservation, revealing the immense ... [Read more](#)



Harmony in the Pacific: tourism, peace, and sustainability come together

By Travel and Tour World

30 September 2024 - Tourism in the Pacific is playing a major role in promoting peace, preserving culture, and supporting sustainable growth. As part of World Tourism D ... [Read more](#)



UN Tourism Hosts First Regional Forum on Gastronomy Tourism for Africa at Victoria Falls

By UN Tourism

11 June 2024 - UN Tourism is to host its first Regional Forum on Gastronomy Tourism for Africa, advancing its work to make gastronomy tourism a pillar for sustainable and inclusive g ... [Read more](#)



EU approves first-of-its-kind law that could bring back biodiversity

By Angela Symons - Euro News

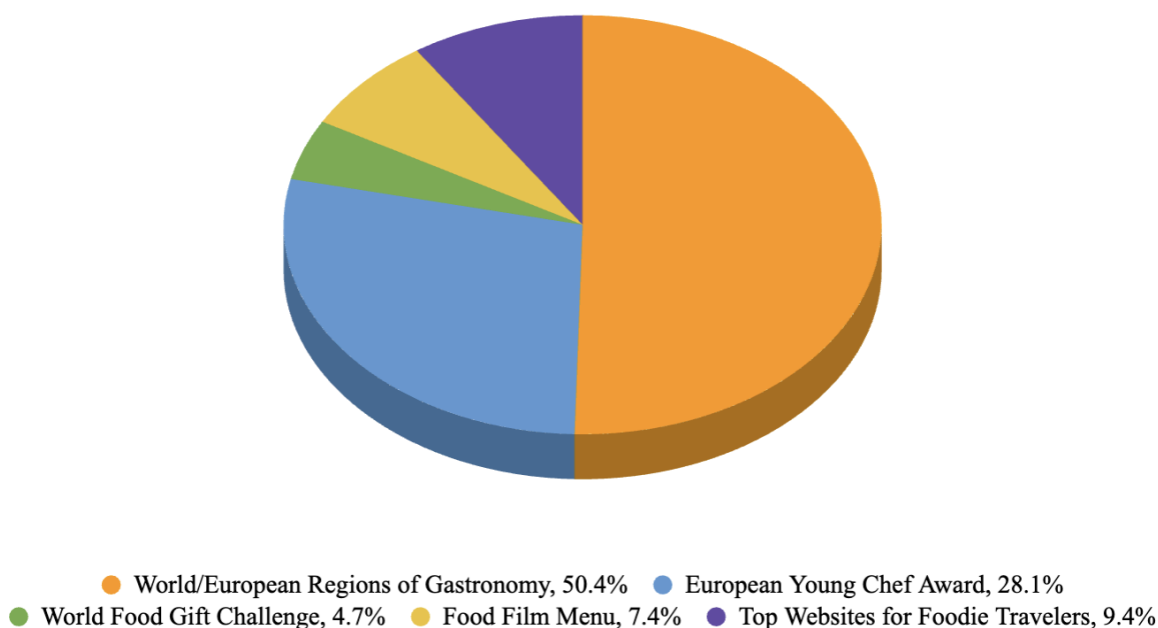
19 June 2024 - The EU's Nature Restoration Law, a landmark regulation, has been approved after extensive deliberations. This first-of-its-kind law aims to restore Europe's damaged ... [Read more](#)

Moreover, throughout 2024, 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

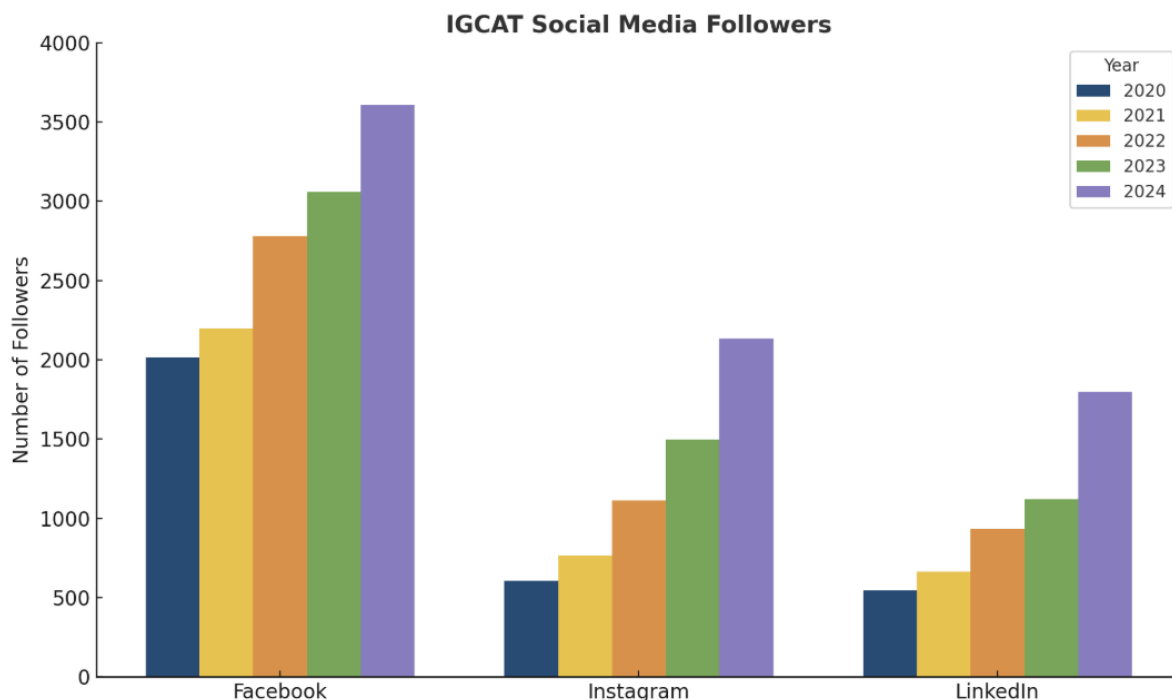
In 2024, IGCAT and its flagship projects received remarkable online media attention with a total of at least **470 articles** published throughout the year in both international and national/regional media outlets from across the globe, about: **World/European Regions of Gastronomy** (237 articles); **European Young Chef Award** (132); **World Food Gift Challenge** (22); **Food Film Menu** (35); and **Top Websites for Foodie Travelers** (44).

2024 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 2024 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](#) (3.607 followers), [Instagram](#) (2.135 followers), [LinkedIn](#) (1.800 followers) and [YouTube](#) (390 followers) where photos and videos were uploaded concerning IGCAT, the World/European Regions of Gastronomy activities, their joint international projects and relevant news from the Experts' Network and Institutional Partners.



IGCAT's social media presence has shown steady and impressive growth between 2020 and 2024, entirely through organic reach, without any paid advertisements. From 2020 to 2024, **Facebook** followers increased by **79%**, **Instagram** followers rose by **252%**, while **LinkedIn** recorded the highest relative growth at **229%**, rising from 546 to 1,800 in 2024. This strong upward trend across all platforms reflects the growing interest in IGCAT's work and the effectiveness of its content and communication strategy in engaging an international audience. Additionally, **more than 339,440 people** have reached IGCAT's social media channels and websites, representing a 48.65% increase from 2023, also due to the commitment of the regions in the World/European Region of Gastronomy Platform that shared and engaged with the published content throughout the year.



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

WORLD AND EUROPEAN REGIONS OF GASTRONOMY

In 2024, **Saimaa** officially opened its title year as **European Region of Gastronomy 2024**, with the message: ***"Foodies of the world sit up and take note: the Saimaa region in Finland will be 2024's must-visit and must-taste!"***. The programme for the year was launched on 2 February with a seminar held at Kehruuhuone, in Lappeenranta, inviting perspectives from both Finnish and international experts, including representatives from other awarded and candidate Regions of Gastronomy.



Saimaa region is 2024's must-taste!

5 February 2024 - Foodies of the world sit up and take note: the Saimaa region in Finland will be 2024's must-visit and must-taste! With a perfect take-off, Saimaa's programme as European Region of Gastronomy 2024 awarded by IGCAT, officially spread its wings on 2-4 February with... [Read more](#)



Enjoy Saimaa 2024 with all your senses!

27 June 2024 - Around 330 events have already been announced for this summer in Saimaa, European Region of Gastronomy 2024 to celebrate the local unique food and culture. Whether it is fine dining you are looking for or traditional food, markets or food... [Read more](#)



Saimaa 2024 successfully hosts Regions of Gastronomy Platform Meeting

13 September 2024 - The scenic Saimaa region, recognised as the European Region of Gastronomy 2024, recently welcomed over 30 representatives from the International Institute of Gastronomy, Culture, Arts, and Tourism... [Read more](#)

In a historic first, the **Aseer region** in the Middle East, was designated as a **World Region of Gastronomy 2024**, and hosted the **IGCAT's Experts Meeting**, and the **2024 World Food Gift Challenge**. These events celebrated the knowledge exchange between Regions, sharing best practices related to sustainable and innovative food products rooted in regional heritage, providing key moments for, networking, and completing the Platform Meeting with the 5th World Food Gift Challenge, showcasing local craftsmanship and environmental awareness through the Food and Craft products.



World Regions of Gastronomy build stronger connections at their 27th meeting

8 May 2024 - 14 international guests from 11 awarded and candidate regions gathered in Aseer, World Region of Gastronomy awarded 2024 to celebrate the 27th World Regions of Gastronomy Platform meeting (22-25 April), exchanging best practices and... [Read more](#)



IGCAT's World Food Gift Challenge awards 10 top products in Aseer

26 April 2024 - In celebration of food and cultural diversity, IGCAT's 5th World Food Gift Challenge awarded 10 unique food and food-related craft products, selected by an international jury of experts. Hosted by Aseer, World Region... [Read more](#)



Boosting the power of co-creation at the 10th IGCAT Experts Meeting

7 May 2024 - Gastronomy as a key to local development, cross-sectoral collaboration, engaging local communities, the importance of education and life-long learning to secure a sustainable future, were among the topics discussed at... [Read more](#)

Catalonia (Spain) and **Sicily** (Italy) were awarded **World Region of Gastronomy** and **European Region of Gastronomy**, respectively, for 2025. Both regions have demonstrated a deep commitment to preserving their unique food traditions, promoting local products, and fostering culinary excellence. Their successful bids for these esteemed titles serve as a testament to the richness and diversity of their gastronomic landscapes, promising a year filled with exciting culinary events, initiatives, and collaborations on both a global and European scale.



Catalonia 2025 shines at Alimentaria international fair

25 March 2024 - Over 25 cooking demonstrations, talks and presentations about the local culinary and gastronomic landscape took place at the Catalonia, World Region of Gastronomy awarded 2025 main space, organised by Prodeca within... [Read more](#)



Spotlight on Catalan gastronomy at the Bite and Mos Awards

27 May 2024 - Catalonia, World Region of Gastronomy awarded 2025 celebrated the 2nd edition of the Bite and Mos Awards to recognise the fundamental role played by creators of food and wine digital content in promoting this... [Read more](#)



Catalonia 2025 to shine on the International Gastronomy map

16 December 2024 - Catalonia officially launched its action plan as World Region of Gastronomy 2025. With over 50 actions to be implemented across the region and internationally over the... [Read more](#)



Sicily's delicacies presented to an international audience in Rome

30 May 2024 - Local delights from Sicily, European Region of Gastronomy awarded 2025 were promoted in Rome in occasion of the IACS Community Exchange (ICE) Conference 2024 (28-30 May), an international annual meeting dedicat... [Read more](#)



Sicily 2025 stars at G7 Agriculture and Fisheries Meeting

30 September 2024 - The project Sicily, European Region of Gastronomy 2025 was presented at the G7 Ministerial meeting on Agriculture and Fisheries (Siracusa, Sicily, 26-28 September), that recently gathered trade associations... [Read more](#)

IGCAT analysed the bid book [*The Island of Gozo: An Eclectic Journey*](#), submitted on 14 December 2023, and supervised a jury visit to the region from 12-14 February 2024. The international jury included four experts: Diana Hounslow (France), Jaume Gomila (Spain), Levan Kharatishvili (Georgia), and Emanuela Panke (Italy), accompanied by IGCAT President, Diane Dodd PhD. Based on the jury's evaluation and recommendation, the IGCAT Board approved **Gozo** to be awarded the title of **European Region of Gastronomy 2026**. An official hand-over of the Title was also organised, where Gozo was officially awarded the title by IGCAT on 28 September 2024, presented by IGCAT Board Member, Jaume Gomila.



Gozo recommended for the title of European Region of Gastronomy 2026

15 February 2024 - An international jury comprising of four international experts, accompanied by IGCAT's President, Diane Dodd PhD considered the application of Gozo region for the title European Region of Gastronomy 2026. After reviewing the... [Read more](#)



Gozo officially awarded European Region of Gastronomy 2026

28 September 2024 - Gozo was officially awarded the title of European Region of Gastronomy 2026 by the International Institute of Gastronomy, Culture, Arts and Tourism (IGCAT) for their exceptional food and hospitality, the quality of local ... [Read more](#)

After evaluating the bid book *[Food and Heritage for the Future: Diversity is Beautiful](#)* submitted on 5 December 2023, an international jury of IGCAT experts visited the **Kvarner** region from 13 to 17 May 2024. The jury included Barbara Zmrzlikar (Slovenia), Jaume Gomila (Spain), Jens Storli (Norway), and Sari Kaasinen (Finland), and was accompanied by IGCAT President, Diane Dodd PhD. Based on the jury's recommendation, the region has been put forward for the title of **European Region of Gastronomy 2026**. The region was officially awarded the title by IGCAT Board Member Jaume Gomila at a ceremony held in Rijeka on 12 December 2024.



Kvarner recommended for the title of European Region of Gastronomy 2026

17 May 2024 - An international jury comprising of four international experts, accompanied by IGCAT's President, Diane Dodd PhD considered the application of Kvarner region for the title European Region of Gastronomy 2026... [Read more](#)



Kvarner recommended for the title of European Region of Gastronomy 2026

18 December 2024 - Kvarner was officially awarded the title of European Region of Gastronomy 2026 by the International Institute of Gastronomy, Culture, Arts and Tourism (IGCAT) recognizing the region's exceptional commitment to local... [Read more](#)

After evaluating the bid book [*Crete: Experience the Gastronomic Magic of Simplicity*](#) submitted on 5 December 2023, an international jury of IGCAT experts visited the **Crete** region from 27 to 31 May 2024. The jury included Dr. Edith M. Szivas (UK), Davinia Galea (Malta), Ramon Sentmartí (Spain), and Jaume Gomila (Spain), and was accompanied by IGCAT President, Diane Dodd PhD. Based on the jury's recommendation, the region has been put forward for the title of **European Region of Gastronomy 2026**. The region was officially awarded the title by IGCAT Expert and Chair of the Jury delegation, Davinia Galea, at a ceremony held in Crete on 9 October 2024.



Crete recommended for the title of European Region of Gastronomy 2026

31 May 2024 - An international jury comprising four experts, accompanied by IGCAT's President, Diane Dodd, PhD, evaluated the application of the Crete region for the title of European Region... [Read more](#)



Crete officially awarded European Region of Gastronomy 2026

16 October 2024 - Crete was officially awarded the title of European Region of Gastronomy 2026 by the International Institute of Gastronomy, Culture, Arts and Tourism (IGCAT) recognizing Crete's... [Read more](#)

After evaluating the bid book [*Manabí: Gastronomy from the Middle of the World*](#) submitted on 30 December 2023, an international jury of IGCAT experts visited the **Manabí** region from 20 to 26 October 2024. The jury included Ramon Sentmartí (Spain), Jerry Spooner (Vanuatu), Jaume Gomila (Spain), and was accompanied by IGCAT President, Diane Dodd PhD. Based on the jury's recommendation, the region has been put forward for the title of **World Region of Gastronomy 2026**.



Manabí Recommended for the Title of World Region of Gastronomy 2026

26 October 2024 - An international jury, led by IGCAT President, reviewed Manabí's bid for World Region of Gastronomy 2026, praising its comprehensive proposal. Having the opportunity to speak with over 116... [Read more](#)

Three new regions joined the World Regions of Gastronomy Platform. Bid books for the **European Region of Gastronomy 2027** title were presented by:

- **Harghita** (Romania) - [Harghita](#);
- **Central Dalmatia** (Croatia) - [Central Dalmatia](#);



Harghita Recommended for the Title of European Region of Gastronomy 2027

11 October 2024 - Four international experts, accompanied by IGCAT's President, considered the application of Harghita region for the title European Region of Gastronomy 2027. After reviewing the bid book, the jury visited the region on... [Read more](#)

Bid books for the **World Region of Gastronomy 2027** title were presented by:

- **Vanuatu** (Pacific Islands) - Bid Book will be submitted in early 2025.

Further news from IGCAT and the World/European Regions of Gastronomy in 2024 included:



Trondheim-Trøndelag's food celebrated at Bocuse d'Or Europe

27 March 2024 - The prestigious Bocuse d'Or Europe 2024 was an opportunity for Trondheim-Trøndelag, European Region of Gastronomy awarded 2022 to steal the limelight once again on the international gastronomy scene. The city of Trond... [Read more](#)



The culinary essence of Hauts-de-France 2023

27 March 2024 - A celebration of the culinary identity of Hauts-de-France, European Region of Gastronomy 2023, the 3rd edition of Sirha Omnivore fair took place in Le Touquet on 23-25 March 2024. An opportunity to gather high quality local... [Read more](#)



Cooking shows across Menorca support local young talent

26 February 2024 - In quest of the Menorcan Young Chef 2024 who will represent the island at IGCAT's 8th European Young Chef Award, Menorca European Region of Gastronomy awarded 2022 celebrated nine travelling cooking... [Read more](#)



Guadeloupe nominated to be the first Caribbean World Region of Gastronomy

28 February 2024 - Guadeloupe, and its islands, was proposed by Hauts-de-France, European Region of Gastronomy 2023 as the best territory from the Caribbean to be a future World Region of Gastronomy. After a first contact with... [Read more](#)



IGCAT officially accepted as an Affiliate Member of UN Tourism

11 June 2024 - By obtaining the status of UN Tourism Affiliate Member, IGCAT has recently joined a network of 500 members spanning from companies to educational and research institutions, destinations and NGOs from all over... [Read more](#)



Get ready to celebrate Trøndelag Food Festival 2024!

27 June 2024 - Over 200 local food producers are expected to take part in Trøndelag Food Festival and Trondheim Brewery Festival, to be held on 1-3 August 2024 for visitors and locals to enjoy the culinary wonders of Trondheim-Trønd... [Read more](#)



Menorca's restaurants commit to local and sustainable cuisine

28 June 2024 – During seventeen days, Menorca's restaurants will highlight the gastronomic potential of the island – awarded European Region of Gastronomy 2022 – by offering traditional and innovative recipes made with local and... [Read more](#)



The South Aegean shines at the Greek Cuisine Awards 2024

21 May 2024 – 32 out of the 85 restaurants awarded at the Greek Cuisine Awards 2024 are located in the South Aegean – European Region of Gastronomy 2019, making it the most decorated region in the competition and test... [Read more](#)

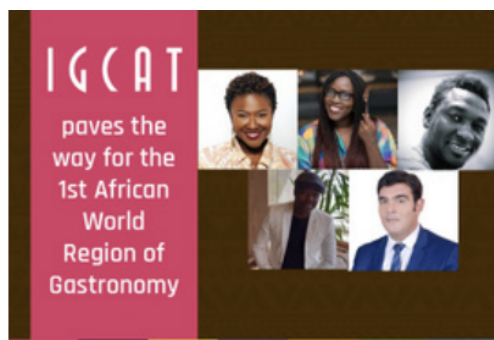


Nordland joins European Region of Gastronomy Platform as candidate for the Award

16 September 2024 – In a significant step towards promoting its rich culinary heritage, Nordland officially signed a Protocol Agreement on 15 September, marking its entry as a candidate for the prestigious European Region of... [Read more](#)

In 2024 IGCAT supported knowledge sharing and best practices exchange between the regions by organising:

- the **27th World/European Regions of Gastronomy Platform Meeting**, 22-25 April, Aseer;
- the **5th World Food Gift Challenge**, 26 April, Aseer (see: [WORLD FOOD GIFT CHALLENGE](#));
- the **34th and 35th IGCAT Advisory Forums**, held online on 4 July and 10 December respectively;
- webinars on specific topics of interest for the Platform members (see: [IGCAT WEBINARS](#));
- meetings with continental experts aimed at strengthening heritage preservation and promoting local culture through the framework of the Regions of Gastronomy Platform;
- several individual meetings with the representatives from the regions.



African experts from IGCAT pave the way for the 1st African World Region of Gastronomy

8 March 2024 - Community empowerment, cultural preservation, and sustainable development were just some of the key subjects to be addressed on 25 March 2024, in a 1st meeting of African experts from the IGCAT Global Expert Network... [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.

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. In 2024, there was a special focus on new Regions from the African and Asian continents.



Vanuatu signs protocol for World Region of Gastronomy 2027 candidacy

14 June 2024 - In a landmark moment for Vanuatu, the Global Regenerative Agritourism Symposium saw the signing of a protocol to support Vanuatu's candidacy for the World Region of Gastronomy Award in 2027. This significant event was part of... [Read more](#)

ONLINE PRESS COVERAGE 2024 - WORLD/EUROPEAN REGION OF GASTRONOMY

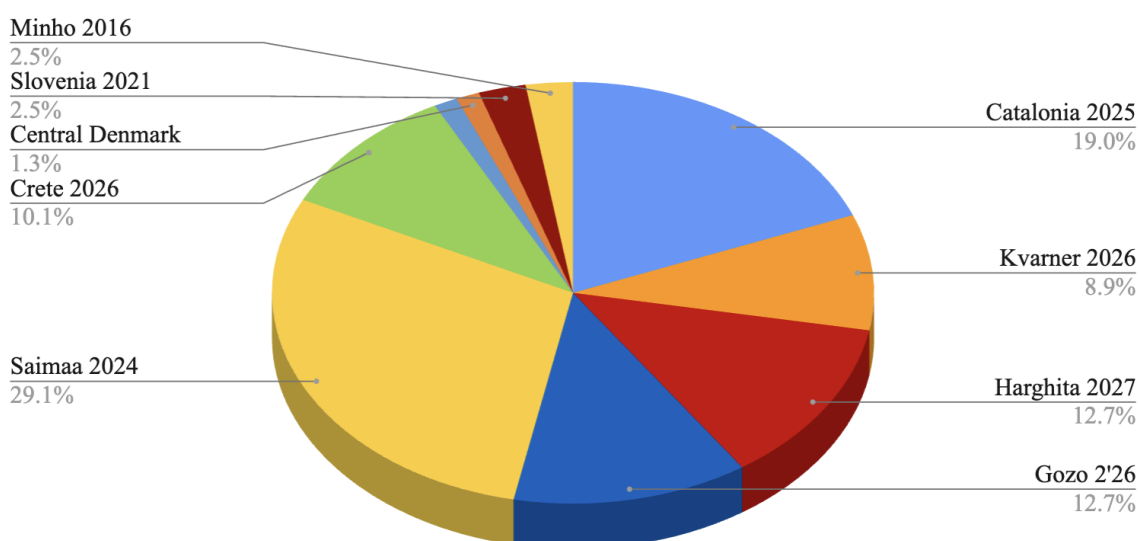
In 2024, the World and European Regions of Gastronomy saw a significant rise in global visibility, with strong media interest across Europe and East Asia, particularly Japan. A total of **237 articles**, 122 international and 115 regional, highlighted IGCAT's mission in 15 languages, including English, Greek, German, Portuguese, Spanish, Catalan, Hungarian, Romanian, Arabic, Italian, French, Japanese, Norwegian, Finnish and Swedish.

Of the international coverage, 67% appeared in high-profile outlets, with English making up 79% of this segment. Prestigious media such as *The Times*, *National Geographic*, *Vogue*, *The Guardian*, *The Independent*, *El País*, *Michelin Guide*, *Condé Nast Traveler*, and *GQ* featured IGCAT's work. The remaining 33% came from regional sources, showing strong local engagement. Notably, 90% of international articles mentioned the European Regions of Gastronomy.

Regional press added value, with 26 articles from Harghita 2027, 18 from Saimaa 2024, and 17 each from Crete 2026 and Aseer 2024. Other active regions included Catalonia, Menorca, Sicily, South Aegean, Hauts-de-France, Coimbra, Galway-West of Ireland, Sibiu, Banat, Trondheim-Trøndelag, and Nordland.

This broad coverage reflects IGCAT's growing global relevance and the Regions of Gastronomy's impact as cultural and sustainable food leaders.

2024 International online coverage for European/World Regions of Gastronomy



A list with the World/European Regions of Gastronomy online articles published in 2024, is available in **ANNEX I** to this document.

EUROPEAN YOUNG CHEF AWARD

The 8th edition of the European Young Chef Award was successfully held on 27-29 November 2024 at IPSSEOA "Giovanni Falcone" hospitality school in Giarre (Catania), in the heart of **Sicily, European Region of Gastronomy awarded 2025**.



The European Young Chef Award 2024 to be held in Sicily 2025

8 March 2024 - IGCAT has officially announced the 8th edition of the European Young Chef Award that will be hosted in Sicily, European Region of Gastronomy awarded 2025, on 27-30 November 2024 at the Istituto Professionale... [Read more](#)

Eight talented finalists took part in the 2024 edition, each representing an awarded or candidate European Region of Gastronomy, competed under the theme *Innovation on Tradition*, which challenges participants to reimagine a traditional dish from their region using local and seasonal ingredients. The 2024 finalists included: **Marta Minoves** from Catalonia 2016, more recently awarded World Region of Gastronomy 2025 (Spain); **Polina Nazarova** from South Aegean 2019 (Greece); **Kaja Naveršnik** from Slovenia 2021; **Óscar Roca** from Menorca 2022 (Spain); **Jasmin Kärkkäinen** from Saimaa 2024 (Finland); **Rosaria Grasso** from Sicily 2025 (Italy); **Giulia Casano** from Gozo 2026 (Malta); **Kincső Szász** from Harghita 2027 (Romania).

As part of the programme, all finalists became IGCAT Regional Chef Ambassadors by signing a protocol agreement to sustainably promote their region's food/ cultural heritage in their professional careers.



Skilled young chefs lead the way to Sustainability

29 November 2024 - The European Young Chef Award 2024 finalists have joined the ranks of IGCAT Regional Chef Ambassadors, pledging to champion local food, celebrate culinary diversity, and promote sustainability. This growing network, for... [Read more](#)

The jury evaluated not only the technical quality and creativity of the dishes, but also the chefs' commitment to sustainability, minimising food waste, reducing single-use plastics, and showcasing local products and stories.

On the second day, the finalists' innovative creations were judged by a distinguished international panel chaired by Michelin-starred chef **Martina Caruso** (Sicily), and included Chef **Boštjan Volk** (Slovenia 2021), winner of the 2023 edition; Pastry chef **Frida Jensen** (Central Denmark 2017), 3rd Prize at the European Young Chef Award 2021 and owner of Façon; **José Luis Marques** (Coimbra 2021), IGCAT Expert and Director of Coimbra's Hospitality School; **Dr. Iulia Drăguț** (Sibiu 2019), IGCAT Expert and President of the Cultural Association Euro East Alternative; and **Chef Per T. Tørrissen** (Nordland 2028), and Manager of the Northern Norway Competence Center for Food.

The jury unanimously awarded the 2024 title to **Marta Minoves** from Catalonia for her dish *Fonda Tor*, praised for its exceptional balance of flavours, elegant presentation, and deep connection to Catalan culinary heritage. Second prize was awarded to **Jasmin Kärkkäinen** (Saimaa) for her dish *Saimaa Gamekeeper's New Autumn Classic*, while **Rosaria Grasso** (Sicily) received third prize for *Flavours of Home and Sea*.



Winner of the European Young Chef Award 2024 Announced!

1 December 2024 - Marta Minoves from Catalonia, World Region of Gastronomy 2025, was crowned European Young Chef 2024 on 29 November for her dish *Fonda Tor*, which wowed the jury, chaired by Michelin-starred chef Martina Caruso... [Read more](#)

The **Award Ceremony** was held on 29 November at the Monastero dei Benedettini in Catania, attended by **Salvatore Barbagallo**, Councillor for Agriculture of the Sicilian Region. In his speech, he celebrated Sicily's hospitality and culinary wealth, and commended the young chefs for building a sustainable food future.

The ceremony was moderated by **Liliana Rosano**, with **Diane Dodd** and **Prof. Vincenzo Russo** (Sicily 2025 Committee, IULM University) co-hosting the livestream. The programme concluded on 30 November with field visits to local producers in the province of Catania, allowing finalists to deepen their understanding of Sicilian gastronomy and sustainable practices.

The European Young Chef Award 2024 was organised by IGCAT, hosted by Sicily, European Region of Gastronomy awarded 2025 at IPSSEOA "Giovanni Falcone" – Giarre hospitality school; and supported by Regione Siciliana; Consorzio DOS Sicilia (Consortium for the promotion and enhancement of Sicilian Designation of Origin products); Consorzio Tutela Vini DOC Sicilia (Consortium for the Protection of Sicilian DOC Wines); Modica Chocolate Museum; La Sicilia di Ulisse; IPSSEOA "Giovanni Falcone" – Giarre hospitality school; Principi de Grimaldi Vocational School of Modica; and the School of Culinary Arts and Hospitality I.P.S.S.E.O.A. "Pietro Piazza" of Palermo.

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.



Marta Minoves

Catalonia, World Region
of Gastronomy 2025



Óscar Roca

Menorca, European Region
of Gastronomy 2022



Jasmin Kärkkäinen

Saimaa, European Region
of Gastronomy 2024



Kaja Naveršnik

Slovenia, European Region
of Gastronomy 2021



Giulia Casano

Gozo, European Region
of Gastronomy 2026



Polina Nazarova

South Aegean, European
Region of Gastronomy 2019



Kincső Szász

Harghita, European Region
of Gastronomy 2027



Rosaria Grasso

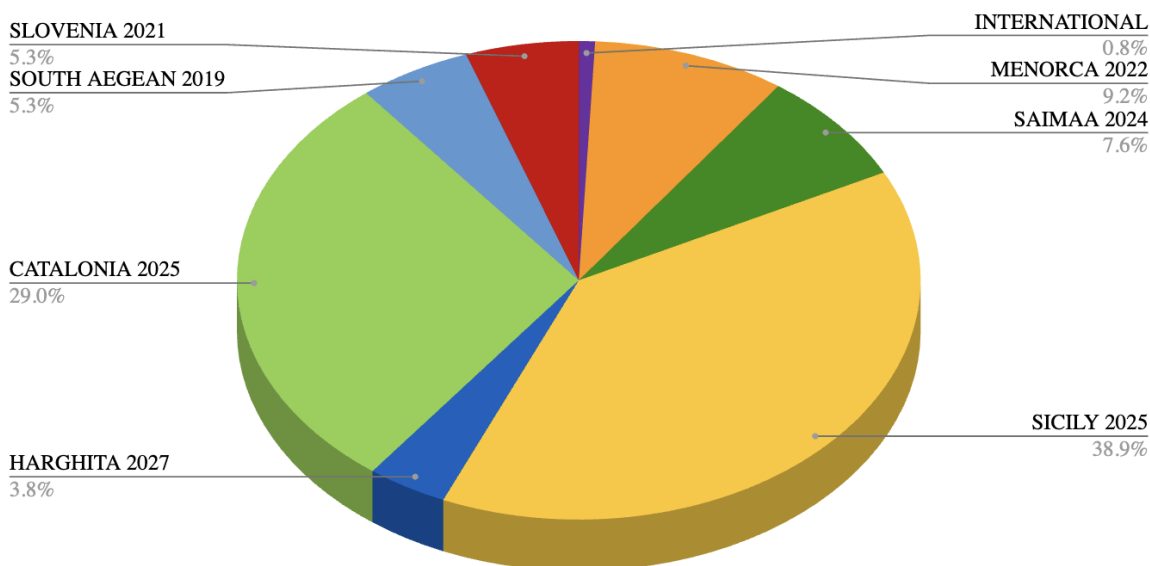
Sicily, European Region
of Gastronomy 2025

ONLINE PRESS COVERAGE 2024 - EUROPEAN YOUNG CHEF AWARD

In 2024, the European Young Chef Award cast a spotlight on **Sicily, European Region of Gastronomy 2025**, capturing widespread attention across diverse media platforms. The competition, held in Giarre, Catania, benefitted from high international visibility, reinforced by the participation of Michelin-starred **Chef Martina Caruso**, jury chair and ambassador of the Sicily programme, alongside a panel of esteemed international IGCAT experts and EYCA Ambassadors.

Throughout the year, the European Young Chef Award was the subject of over 132 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 7 key Regions. Sicily led the charge with 51 articles, followed closely by Catalonia with 38, Menorca with 12 and Saimaa with 10 articles. South-Aegean, Slovenia and Harghita also showcased notable interest, with varying degrees of media representation in each country.

Online Press Coverage for the European Young Chef Award 2024



A list with links to online articles on the European Young Chef Award published in 2024, is available in **ANNEX II** to this document.

SOCIAL MEDIA CAMPAIGN 2024 - EUROPEAN YOUNG CHEF AWARD

The European Young Chef Award campaign held on 27-29 November 2024, reached over **120,000 views** across all IGCAT's social media profiles, marking over 70% increase in the total audience engaged compared to last year's. The visibility of IGCAT and the European Young Chef Award 2024 grew across all five platforms (Facebook, Instagram, LinkedIn, 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 64,000 people of the total audience reached on social media, with over 20,000 people reached during the two days of the competition (28-29 November), marking a 20% increase compared to last year's competition.
- On **Instagram**, general user interaction increased and more than 47,000 people were reached during the days of the competition.
- **LinkedIn** is growing as a professional platform for our community with 4,000 new impressions obtained during the event.
- The two live-streaming videos of the European Young Chef Award 2024 on IGCAT's **YouTube** channels obtained more than 3,900 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.



WORLD FOOD GIFT CHALLENGE

In 2024, IGCAT successfully organised the **5th World Food Gift Challenge** in collaboration with **Aseer, World Region of Gastronomy awarded 2024**. Hosted at the world-class King Khalid University campus in Abha on 25 April 2024, the competition celebrated food and cultural diversity by putting the international spotlight on local producers who craft fine, one-of-a-kind items rooted in the culinary traditions of World and European Regions of Gastronomy.

A total of 25 food and food-related craft products from eight awarded and candidate Regions of Gastronomy were evaluated by an international jury of experts. Participating regions included: **South Aegean** (awarded 2019), **Menorca** (awarded 2022), **Aseer** (awarded 2024), **Catalonia** (awarded 2025), **Sicily** (awarded 2025), **Gozo** (candidate 2026), **Kvarner** (awarded 2026), and **Manabí** (awarded 2026). Three overall winners were selected:

- **1st prize – *Saudi Coffee Bean Pouch*** by Zainab Al Kulib (Aseer 2024);
- **2nd prize – *Flavours of Latitude Iche*** by Latitude Iche Route (Manabi 2026);
- **3rd prize – *Dry-stone Hut*** by Marc Marcet (Menorca 2022);

And the following 7 products were awarded as:

- **Best Luxury Item, *Saudi Khawlani coffee collection*** by Morooj AlShatery (Aseer 2024);
- **Best Tasting, *Organic Balsamic Aromatic Vinegars*** by Masia Still (Catalonia 2025);
- **Best Promotion of the Region, *AlSuwaiqah Basket Set*** by Hanan Issa Al-Qahtani (Aseer 2024);
- **Best Innovation on Tradition, *Crocantessa – The Krokant of Lošinj*** by Moby Dick Gelateria & Pasticceria (Kvarner 2026);
- **Best Contemporary Interpretation and Design, *Date Bowl*** by Abdulrahman Ibrahim Al-Aboudi (Aseer 2024);
- **Best Use of Local Materials, *Tray with Ace of Clubs*** by Folk – Magda Masano (Menorca 2022);
- **Most Sustainable Packaging, *Extra Virgin Olive Oil (PGI)*** by Natura Rodos (South-Aegean 2019).

The competing products were evaluated by an international jury of experts from IGCAT Experts. In recognition of excellence, the jury selected 10 outstanding gastronomic gifts. 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 for the World Food Gift Challenge 2024 included: **Omar Valdez**, IGCAT Board Member and Chair of the jury (Andorra); **Dr. Reham Mashat**, Dean of the College of Tourism and Hospitality at King

Khalid University (Saudi Arabia); **José Luís Marques**, IGCAT Expert and Director of Coimbra School of Hospitality and Tourism (Portugal); **Dr. Edith Szivas**, Vice-President of IGCAT and sustainable development specialist (Spain/UK); **Dr. Iulia Dragut**, IGCAT Expert and President of the Cultural Association Euro East Alternative (Romania); and **Károly Szabó**, IGCAT Expert and Executive Director of ADI Harghita (Romania).

The winners of the World Food Gift Challenge 2024 were officially announced during a prestigious award ceremony hosted at King Khalid University. The event was attended by local and international guests from awarded and candidate Regions of Gastronomy, who had gathered in Aseer to celebrate the 10th IGCAT Experts Meeting and the 27th World Regions of Gastronomy Platform meeting (22-25 April 2024). The gifts were highlighted in a dedicated section on IGCAT's website ([World Food Gifts 2024](#)) and given prominence through dedicated posts on IGCAT's social media accounts.

The ceremony was an occasion to celebrate and recognise the work of multiple local stakeholders who have contributed to developing the title. **Dr. Mohammed Hamoud**, Executive Manager of Aseer, World Region of Gastronomy 2024 and **Ir. Majed Almuhanha** from the Culinary Arts Commission of the Ministry of Culture of Saudi Arabia presented the trophies in recognition of the work and contributions of King Khalid University, Aseer Development Authority, Bunyan and many other NGOs and visitor experiences that opened their doors to the intentional guests during their stay in Aseer. These trophies also aimed to acknowledge the stakeholder's pivotal role in the region's success.



Aseer 2024 to host the 5th World Food Gift Challenge

22 March 2024 - Aimed at rewarding the most unique food and food-related craft gifts from the World and European Regions of Gastronomy, the 5th edition of IGCAT's World Food Gift Challenge will take place in Aseer, World Region of Gastronomy aw... [Read more](#)



IGCAT's World Food Gift Challenge awards 10 top products in Aseer

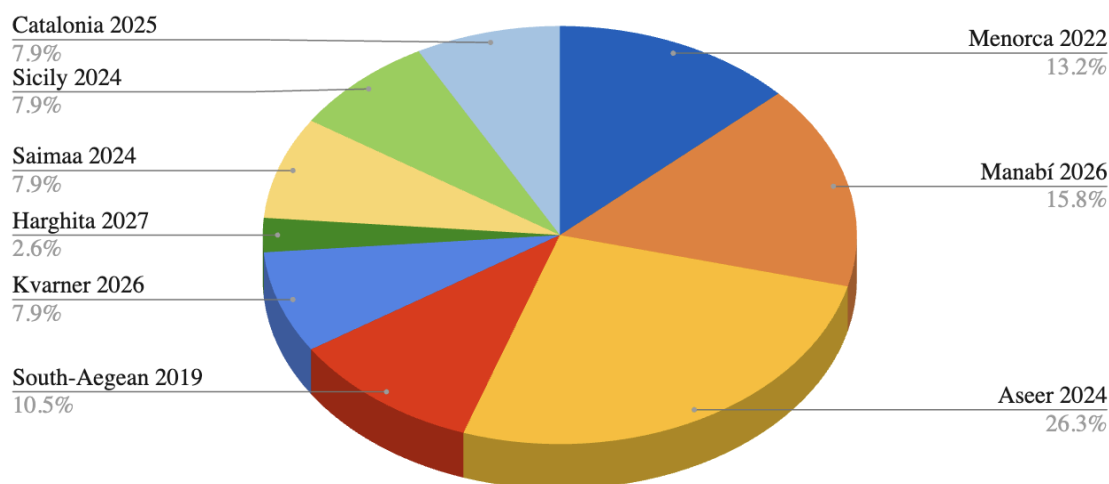
26 April 2024 - In celebration of food and cultural diversity, IGCAT's 5th World Food Gift Challenge awarded 10 unique food and food-related craft products, selected by an international jury of experts. Hosted by Aseer, World Region of Gastro... [Read more](#)

ONLINE PRESS COVERAGE 2024 - WORLD FOOD GIFT CHALLENGE

In 2024, the **World Food Gift Challenge** captured widespread attention across Europe and beyond, with over 22 online articles across a variety of platforms, including regional news outlets, official websites, and social channels. The event received attention in at least eight participating regions, spanning Europe, the Middle East, and Latin America, demonstrating its growing global resonance. **Manabí** (2026) and **Aseer** (2024) led the way in media visibility, with strong representation in Spanish and Arabic media, respectively. Coverage highlighted the regions' award-winning products and their cultural and sustainable value. **Menorca** (2022) received enthusiastic recognition, spotlighting local chefs and artisans. Additional visibility came from **Kvarner** (2026), **South Aegean** (2019), and **Saimaa** (2024), showcasing the diverse geographic scope and impact of the competition.

Over 90% of the coverage appeared in the regions' native languages, reaffirming the deep local engagement and pride surrounding the initiative. This support reflects the Challenge's mission to promote food sustainability, cultural heritage, and community innovation through meaningful recognition and international exposure. A list with links to online articles on the World Food Gift Challenge 2024, is available in [ANNEX III](#).

Online press coverage for World Food Gift Challenge 2024, by Regions mentioned



SOCIAL MEDIA CAMPAIGN 2024 - WORLD FOOD GIFT CHALLENGE

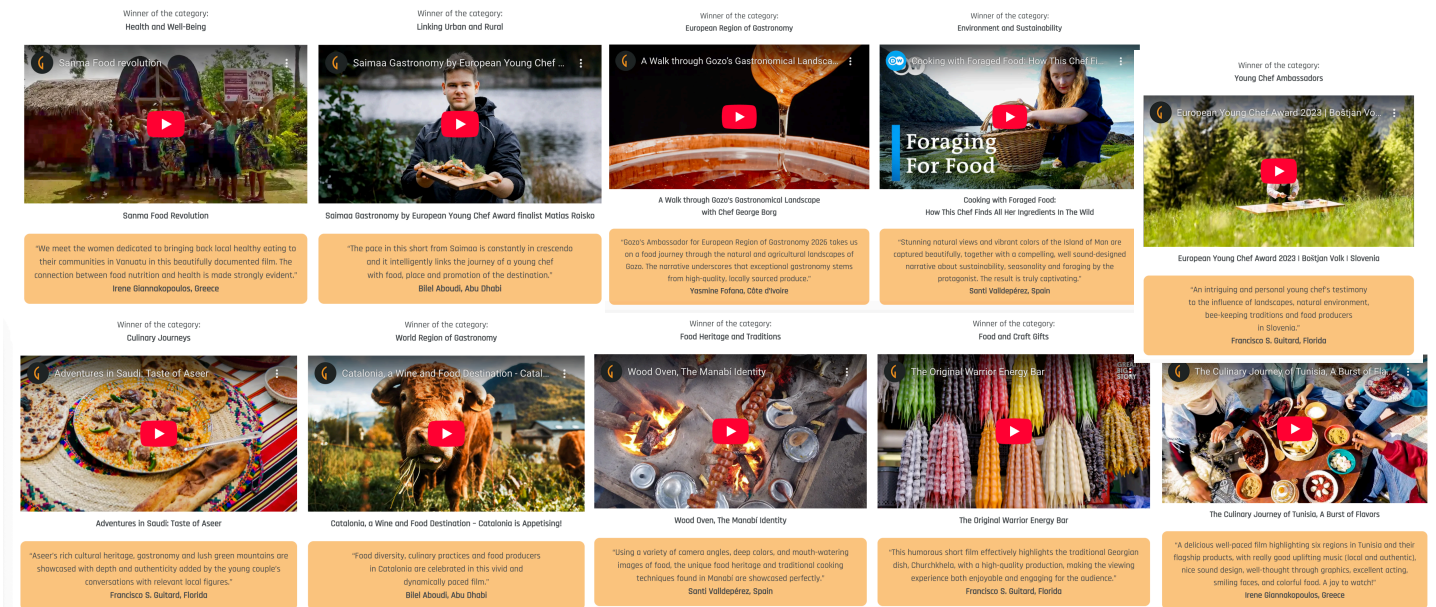
The World Food Gift Challenge 2024 campaign reached over **38,000** views, giving individual visibility to all winning products, and offered engaging content that the regions were willing to share and re-post through their own channels, creating momentum around this initiative.

FOOD FILM MENU

IGCAT officially launched a call for submissions to the **Food Film Menu 2024** 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/innovations, sustainable food techniques and practices, food landscapes and/or built heritage related to regional gastronomy. **62 short films** 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 **14 categories**, as well as selected three overall winners among them:

- **Catalonia, A Wine And Food Destination - Catalonia Is Appetising!** (Catalonia 2025)
Best Food Film showcasing a World Region of Gastronomy
- **A Walk Through Gozo's Gastronomical Landscape With Chef George Borg** (Gozo 2026)
Best Food Film showcasing a European Region of Gastronomy
- **European Young Chef Award 2023 | Boštjan Volk | Slovenia** (Slovenia 2021)
Best Food Film featuring a Young Chef Ambassador
- **Adventures In Saudi: Taste Of Aseer** (Aseer 2024)
Best Food Film in the Culinary Journeys category
- **The Culinary Journey Of Tunisia, A Burst Of Flavors** (Tunisia)
Best Food Film in the Balanced and Sustainable Tourism category
- **Origin** (Menorca 2022)
Best Food Film in the Innovation, Creativity and Entrepreneurship category
- **Crete, sense the authentic taste** (Crete 2026)
Best Food Film in the Educating for our future category
- **Cooking With Foraged Food: How This Chef Finds All Her Ingredients In The Wild** (Isle of Man)
Best Food Film in the Environment and Sustainability category
- **Saimaa Gastronomy By European Young Chef Award Finalist Matias Roisko** (Saimaa 2024)
Best Food Film in the Linking Urban and Rural category
- **Sanma Food Revolution** (Vanuatu candidate 2027)
Best Food Film in the Health and Well-being category
- **An Ode To West Jutland - Sander Mollerup** (Central Denmark 2017)
Best Food Film showcasing a Young Director
- **Discover The Magic Of Thai Flavours** (Thailand)
Best Food Film in the Feeding the Planet category
- **Wood Oven, The Manabí Identity** (Manabí candidate 2026)
Best Food Film in the Food Heritage and Tradition category
- **The original Warrior Energy Bar** (Georgia/ UK)
Best Food Film in the Food and Craft Gift category

The international jury included: **Mai Damgaard Rasmussen**, Director of the FoodFilmFestival of Aarhus and Chair of the jury (Denmark); **Santi Valldepérez**, Director of the Terres Travel Festival (Spain); **Irene Giannakopoulos**, Founder and President of Amorgos International Film Festival (Greece); **Bilel Aboudi** (Abu Dhabi), international expert and specialist in cultural policies for development, especially for MENA region; **Yasmine Fofana**, culinary content creator and founder of AfroFoodie (Côte d'Ivoire); and **Francisco S. Guitard**, audiovisual producer and innovative entrepreneur (Florida).



A people's choice vote was launched on IGCAT's channels (7-14 September) to select the Public's Favourite Film among all category winners. 1st, 2nd, 3rd Prizes and Public's Favourite, were announced at the award ceremony organised by **Catalonia, World Region of Gastronomy 2025**, in the framework of the **8th Terres Travel Film Festival**, on 19 September 2024, at the Cripta de la Reparació in Tortosa, where all category winners were screened:

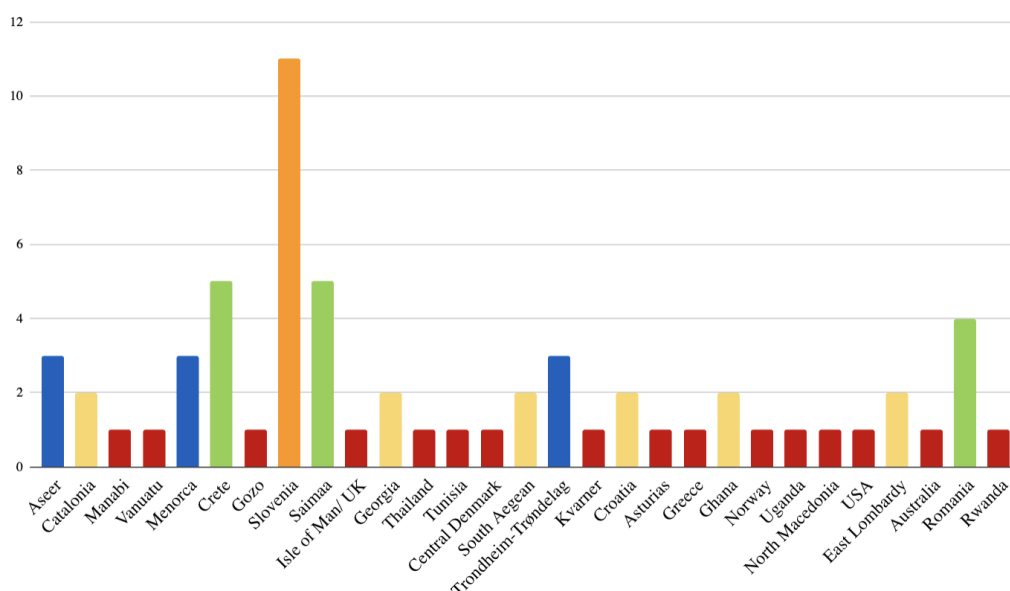
- **1st Prize - Crete, sense the authentic taste** (Crete 2026)
- **2nd Prize -An Ode To West Jutland - Sander Mollerup** (Central Denmark 2017)
- **3rd Prize - Discover The Magic Of Thai Flavours** (Thailand)
- **Public's Favourite Film - Origin** (Menorca 2022)



In the following weeks, all category winners received an official certificate from IGCAT. Besides being permanently showcased on [IGCAT's website](#), the Food Film Menu 2024 (including all 14 category winners) was screened at **CineCiok** (Sicily, Italy) on 7 December, **Fantàstic Festival** (Catalonia, Spain) on 4 October, **Terra Madre Festival** (Torino, Italy) on 28 September, and **Chania Film Festival** (Crete, Greece) on 18 October.

Moreover, in 2024 IGCAT signed three new collaboration agreements to increase the visibility of the Food Film Menu with **Terres Travel Film Festival** (Catalonia, Spain), **Chania Film Festival** (Crete, Greece), **TEF Festival** (Kvarner, Croatia). 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.

Films submitted for the Food Film Menu 2024, by Region/Country



IGCAT's Food Film Menu is endorsed by official ambassador **Robert Oliver**, Executive Director & Board Chair of Pacific Island Food Revolution, committed to empowering communities and celebrating the use of local, traditional ingredients.



Unveiling the winners of the Food Film Menu 2024

19 September 2024 - Crete - Sense the Authentic Taste, a short film that captures the aspirations of a young, innovative chef through the proud eyes of her mother, won the 1st Prize in IGCAT's International Food Film Menu 2024 competition. The winner from Crete Region... [Read more](#)

ONLINE PRESS COVERAGE 2024 - FOOD FILM MENU

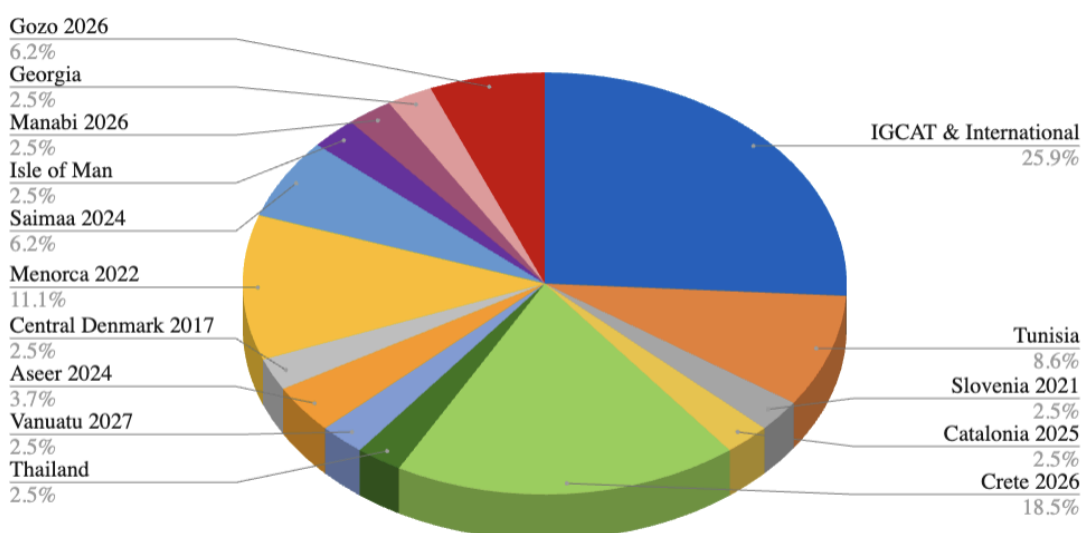
The Food Film Menu 2024 achieved online visibility with 35 articles published across digital platforms, including magazines, news blogs, and institutional websites. These articles appeared in eight languages, extending the initiative's reach across diverse regions. English dominated the coverage, ensuring broad international exposure, while Greek articles—mainly focused on Crete—helped engage local audiences. Coverage in Spanish and Catalan highlighted Menorca and Catalonia, reinforcing their leadership within the Region of Gastronomy platform. Additional articles in Finnish, French, and Portuguese further diversified the media impact, with the spotlighting IGCAT's global initiatives.

This multilingual coverage amplified the Food Film Menu's message of connecting local food cultures through audiovisual storytelling. The Award Ceremony at the Terres Travel Film Festival celebrated not only culinary excellence but also cultural and geographical diversity, drawing global attention.

In total, 62 film submissions were received for the 2024 edition, representing 10 European Regions of Gastronomy, 4 World Regions of Gastronomy, and 13 regions from outside the Platform, underlining the growing international relevance of IGCAT's initiatives.

A list with the Food Film Menu articles published in 2024, is available in [ANNEX IV](#) to this document.

Online press coverage for the Food Film Menu 2024, by Region/Country mentioned



SOCIAL MEDIA CAMPAIGN 2024 - FOOD FILM MENU

The campaign organised for the Food Film Menu 2024, including the open-call and people's choice vote periods, on Facebook, Instagram, LinkedIn and Youtube reached over **56,000 views**.

TOP WEBSITES FOR FOODIE TRAVELERS

In 2024, IGCAT celebrated the 3rd 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 2024 were announced on 2 February, at a gala event held in Lappeeranta (Saimaa, European Region of Gastronomy 2024):

- **NJOY Catalonia** (Catalonia, World Region of Gastronomy awarded 2025);
- **Äksyt Ämmät** (Saimaa, European Region of Gastronomy awarded 2024);
- **RhodeTrip** (South Aegean, European Region of Gastronomy awarded 2019);
- **Slovenia.info** (Slovenia, European Region of Gastronomy awarded 2021);
- **Sawa Taste of Tunisia** (Tunisia);
- **Winery Tasting Sicily** (Sicily, European Region of Gastronomy awarded 2025);
- **Kos Locally Grown** (South Aegean, European Region of Gastronomy awarded 2019);
- **Norway Food Region** (Trondheim-Trøndelag, European Region of Gastronomy awarded 2022);
- **D.O. Saimaa** (Saimaa, European Region of Gastronomy awarded 2024);
- **Cómete Menorca** (Menorca, European Region of Gastronomy awarded 2022).

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

The jury was chaired by Vice-President of IGCAT and expert in sustainable tourism, **Dr. Edith M. Szivas** and included: **Levan Kharatishvili** (Georgia), CEO and founder of the Creative Strategies Lab, and expert in cultural strategies, cultural heritage, and creative industries; **Dr. Lidia Varbanova** (Bulgaria/Canada), senior consultant, lecturer and researcher in arts, culture and the creative industries; **Prof. Dezső Kovács** (Hungary), expert and researcher in rural tourism development, world heritage, wine tourism and beekeeping; **Marina Simião** (Brazil), Chief of Staff at Emater-Minas Gerais and expert in creative tourism; and **Jorge Bernárdez** (Spain), lecturer at EU Business School and expert in business, arts and tourism management, food and gastronomic networks.

The Top 10 Websites for Foodie Travelers were given international visibility through IGCAT's social media and will be permanently promoted on IGCAT's website ([Top 10 Websites for Foodie Travelers 2024](#)).

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



RhodeTrip

South Aegean, European Region of Gastronomy, Awarded 2019

The jury highlighted that the website's commitment against over-tourism is admirable, providing an excellent sustainable alternative that offers fantastic, enjoyable tours while imparting great local knowledge to tourists. The website excels in providing a user-friendly booking process that is intuitive, efficient, and inclusive. It promises enriching experiences that spotlight the local community, support regional producers, and offers a range of educational, family-friendly options. The site's accessibility and well-structured content, along with clear and captivating images, contributes to an overall exceptional user experience.



Slovenia.info

Slovenia, European Region of Gastronomy, Awarded 2021

The jury felt that this website paints a comprehensive and detailed picture of the country's tourism and gastronomy landscape. Each detail is presented clearly within a visually pleasing design and organised layout, ensuring easy navigation. The expertly written content not only adds value but also caters perfectly to the target audience. With a user-friendly navigation menu, the site becomes even more accessible. Offering multi-experiences, mobile-friendly features, diverse language options, and a plethora of versatile activities, complemented by captivating images, this website stands as a beacon of choice and quality for travellers.



Åksyt Ämmät

Saimaa, European Region of Gastronomy, Awarded 2024

The jury complimented this site for offering an intuitive, efficient booking process aimed at providing enriching experiences while supporting local communities and regional products. The visually appealing design with a well-organized layout makes navigation simple, complemented by expertly written content valuable to its audience. The site beautifully encapsulates the local spirit, showcasing fantastic tourist offers and experiences, making it a tough choice between the exceptional Finnish offers, which really underline that Saimaa deserves the European Region of Gastronomy 2024 title. With its beautiful imagery and carefully designed tours, it was truly one of the best websites in the competition!



Sawa Taste of Tunisia

Tunisia

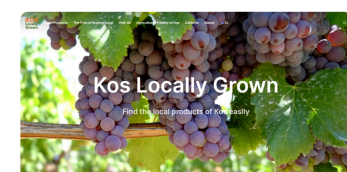
The jury complimented this site for introducing Tunisian culture and gastronomy, which adds an exciting dimension to the offer, reflected in the captivating itineraries and the emphasis on local products and faces showcased through excellent-quality photos. It provides enriching experiences with a focus on education and family-friendliness, while the user-friendly booking process ensures efficiency and clarity. Highlighting the local community and supporting regional producers and products further enhances the appeal. The site's simplicity, easy navigation, quality images, and overall execution deserve commendation!



Winery Tasting Sicily

Sicily, European Region of Gastronomy, Awarded 2025

The jury complimented this site for offering a comprehensive introduction to Sicilian wines and wineries, meticulously selecting locations and providing ample tasting opportunities. Additionally, it extends beyond wine, providing insightful advice on what to explore in Sicily overall. The site prides itself on sustainable experiences across social, environmental, and economic aspects year-round. These inclusive, educational, and family-friendly experiences engage various stakeholders while championing local producers and products, fostering strong connections to the regional terrain. Its effective internal search engine, well-structured CMS with metatags, and ease of finding and booking experiences further contribute to its appeal.



Kos Locally Grown

South Aegean, European Region of Gastronomy, Awarded 2019

The jury adored the origin story of this website, born from a campaign promoting locally grown food and evolving over time. It is truly commendable that the entire initiative stems from local civic cooperation, beautifully showcasing producers and their products. Visually appealing design coupled with a meticulously organised layout enables effortless navigation. The content, concise and expertly tailored to the intended audience, stands out as a highlight. Moreover, the user-friendly navigation menu adds to the seamless experience. This platform not only presents local producers but also establishes connections with them, spotlighting a delightful array of local vegetables and fruits and underscores that the South Aegean deserves the title European Region of Gastronomy 2019.



Norway Food Region

Trondheim-Trøndelag, European Region of Gastronomy, Awarded 2022

This website was selected by the jury because it strongly emphasizes the use of local produce and introduces various local stakeholders, capturing the genuine smiles and happiness of the people involved. The site is dedicated to offering enriching and inclusive experiences that highlight the local community while supporting regional producers and products. It stands out as a 'human' platform, presenting the individuals behind the food, providing easy navigation, and clear understanding, accompanied by stunning visual content that truly enhances the experience.



D.O. Saimaa

Saimaa, European Region of Gastronomy, Awarded 2024

The jury complimented this site for brilliantly showcasing a rich gastronomy stemming from locally produced goods under a protected label, providing special foods and detailed recipes, alongside engaging elements like demonstration cooking — an aspect that truly captivates users and reinforces that Saimaa deserves the title European Region of Gastronomy 2024. Its well-structured, clear, and understandable interface contributes to an overall exceptional user experience, making it undoubtedly one of the best websites in its niche!



Còmete Menorca

Menorca, European Region of Gastronomy, Awarded 2022

The jury found that this site excels in offering a wide array of food experiences and cooking courses, presenting a great variety for users and reinforcing that Menorca deserves the title European Region of Gastronomy 2022. The recent addition of videos enhances the experience, especially the excellent quality of the short films. Its user-friendly booking process, intuitive and efficient, promises enriching and welcoming experiences highlighting the local community, supporting regional producers, and providing a diverse range of educational, inclusive, and family-friendly options. The cooking courses on the websites are very well presented.



NJOY Catalonia

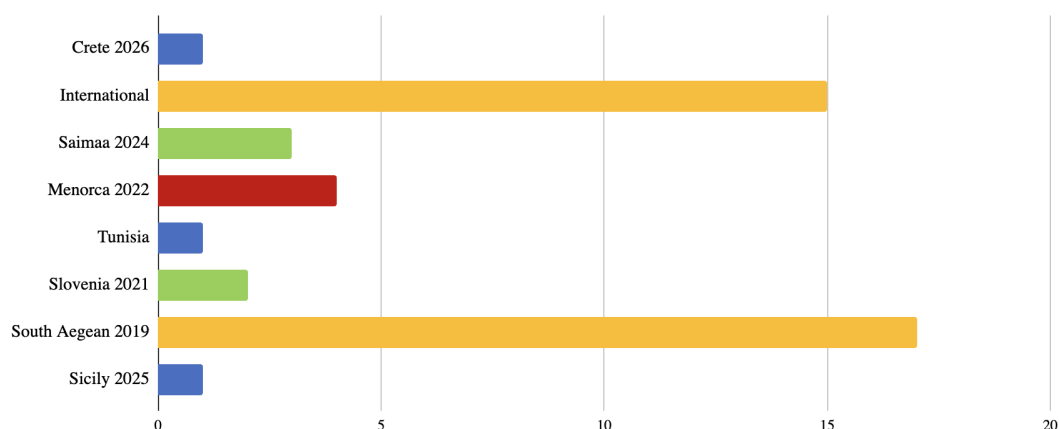
Catalonia, World Region of Gastronomy awarded 2025

The jury complimented the site for the inclusion of great photos and comprehensive information. The introduction to Catalonia is excellent, delineating clear target groups and a sustainable programme offer with a focus on heritage and reasonable pricing, even including tree planting after each customer's visit. Its fast-loading speed and user-friendly interface make navigating this aesthetically pleasing site a delight. The well-structured layout, comfortable colour scheme, and well-written, relevant content, along with emphasized important information, ensure easy accessibility. Despite hosting a wealth of information, it's relatively well-structured with links to social media, enhancing its overall appeal.

ONLINE PRESS COVERAGE 2024 - TOP WEBSITES FOR FOODIE TRAVELERS

The 2024 competition featured 44 online articles published in seven languages, offering valuable visibility for IGCAT and the participating regions. A total of **20 websites from 9 different regions** were selected for evaluation, showcasing outstanding examples of digital storytelling in the promotion of local food cultures. The regions most frequently highlighted in media coverage included South Aegean, with extensive press attention in Greek, followed by Menorca (Spanish and Catalan), Slovenia (Slovenian), and Saimaa (Finnish). Various articles also presented the competition from an international perspective, emphasizing its global relevance and appeal. A list with the Top Websites for Foodie Travelers online articles published in 2024, is available in [ANNEX V](#) to this document.

Online press coverage for the Top Websites for Foodie Travelers 2024, by Region/Country mentioned



SOCIAL MEDIA CAMPAIGN 2024 - TOP WEBSITES FOR FOODIE TRAVELERS

The Top Websites for Foodie Travelers 2024 social media campaign reached **more than 8.500 people** across IGCAT's channels (Facebook, Instagram and LinkedIn). The individual attention given to each awarded website contributed to audience engagement, sparking interest and conversation among foodie travelers and enthusiasts alike.



Want a tasty adventure? See IGCAT's Top 10 Websites for Foodie Travelers for 2024

2 February 2024 - Hungry for an exceptionally tasty adventure across borders? IGCAT has just announced the Top 10 Websites for Foodie Travelers 2024 so that you can be tempted to embark on a unique journey and discover fascinating food... [Read more](#)

EUROPEAN PROJECTS - 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 involved 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 aimed to define a new educational model to integrate sustainability competences in the curricula of food-related degrees through service learning. The project focused on providing a methodology and tools, as well as a first round of validated practices and learning resources in the field. This process was 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 was in charge of the project's dissemination actions, including the management of the NEMOS website and social media pages.

In 2024, IGCAT attended the 5th and final transnational meeting of the project, hosted by TU Dublin on 13-15 March and the final NEMOS event on **Education for Sustainability and the European GreenComp Framework**, organised on 14 March 2024 by the Technological University of Dublin's Sustainability Education Unit and Faculty of Sciences and Health Sustainability committee, in collaboration with the NEMOS consortium. The event offered the opportunity to the partners to share their experiences with service-learning, as well as get involved in one of the first Scaffold workshop led by the University of Pisa with lecturers and students of TU Dublin.

All the work carried out by the consortium partners and the tools they designed to pilot their model in the food sector, have been collected in the **NEMOS Methodological Handbook in Sustainability through Service-learning**, the main output of the project that was published in March 2024. This document will serve as a guiding tool for other educational institutions interested in adopting (and adapting) the

NEMOS approach in other fields and can be downloaded freely in the five languages of the consortium: [English](#), [French](#), [German](#), [Italian](#), [Spanish](#).

The NEMOS project officially ended on 31 March 2024, although IGCAT kept offering support in its dissemination until October 2024. News from the NEMOS website include:



Final stages of the NEMOS project discussed at the final Transnational Meeting

22 March 2024 - At the 5th Transnational Meeting of the Erasmus+ project NEMOS, hosted by TU Dublin, on 13-15 March 2024, the NEMOS consortium embarked on the final stages of the initiative. [Read more](#)



NEMOS's final event on Education for Sustainability and EU GreenComp Framework was a great success!

25 March 2024 - Education for Sustainability and the European GreenComp Framework was the theme of the closing event of the NEMOS project. [Read more](#)



The University of Pisa leads one of the first Scaffold workshops in the framework of the NEMOS project

25 March 2024 - The NEMOS consortium was involved in one of the first international workshops for Higher Education Institutions on the Scaffold cards, at TU Dublin (Ireland). [Read more](#)

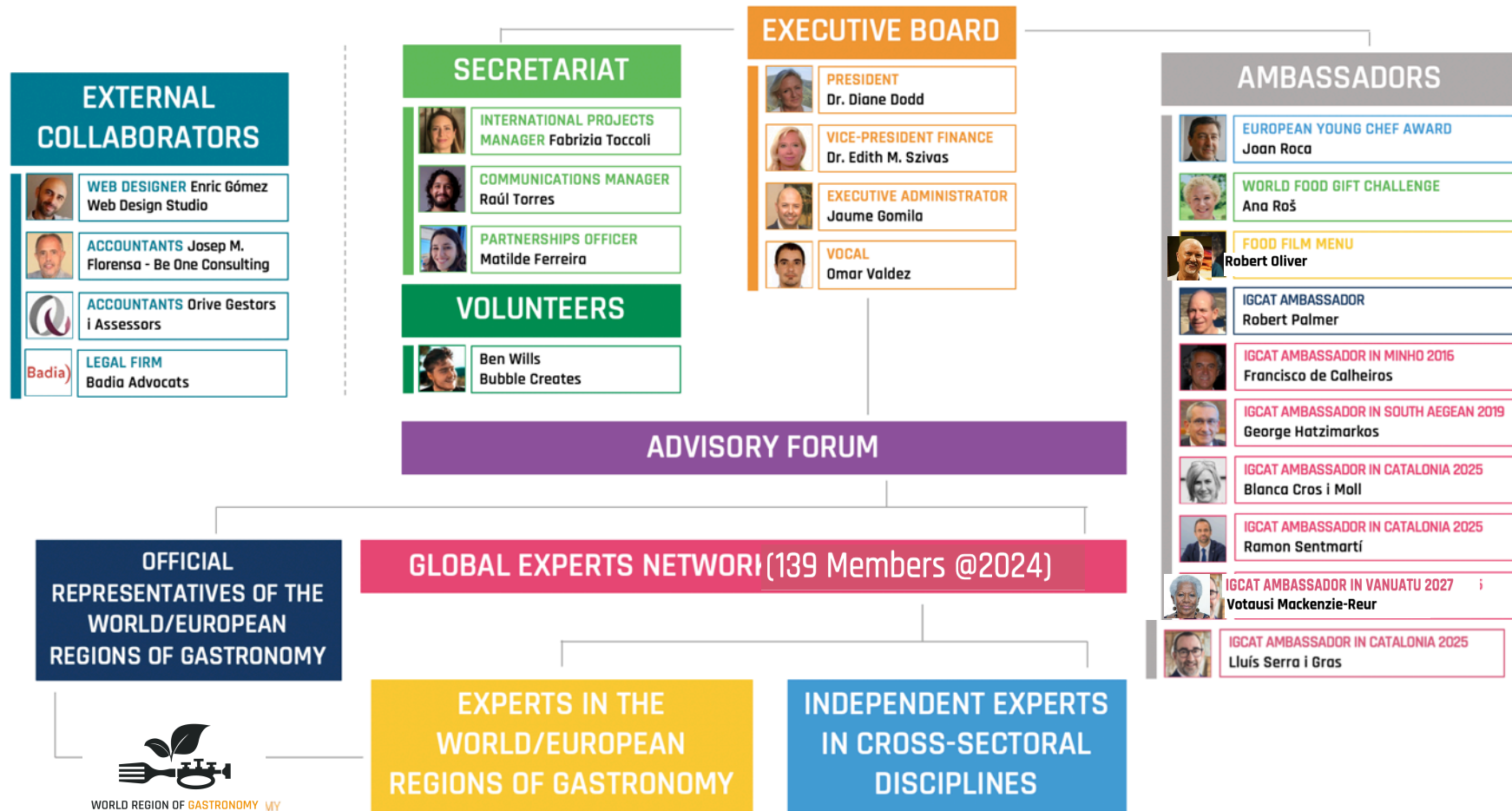
Methodological Handbook in Food Sustainability through Service-learning

NEMOS's Methodological Handbook in Food Sustainability through Service-learning

28 March 2024 - The NEMOS consortium launched its Methodological Handbook in Food Sustainability through Service-learning, the result of a two-year collaboration within the NEMOS project. [Read more](#)

IGCAT GOVERNANCE STRUCTURE

The structure of the Institute in 2024 was the following:



CONTACT DETAILS



Registered address:

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Spain

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ANNEXES

ANNEX I

EUROPEAN/WORLD REGION OF GASTRONOMY 2024 ONLINE PRESS COVERAGE - LIST OF ARTICLES

INTERNATIONAL MEDIA (122)		
27-Dec	<u>Don't miss: Harghita county named European Region of Gastronomy 2027</u>	Business Review Magazine
24-Dec	<u>CATALONIA DESIGNATED FIRST EVER WORLD REGION OF GASTRONOMY</u>	Social News Room
18-Dec	<u>Tastes from sea to mountains on Kvarner's tourism day</u>	Gault & Millau
16-Dec	<u>Kvarner Wins European Gastronomic Destination Title</u>	Total Croatia News
13-Dec	<u>CATALONIA DESIGNATED THE FIRST EVER WORLD REGION OF GASTRONOMY FOR 2025</u>	Breaking Travel News
13-Dec	<u>CATALONIA DESIGNATED THE FIRST EVER WORLD REGION OF GASTRONOMY FOR 2025</u>	Trav Media
11-Dec	<u>PRESS RELEASE: Harghita County will be the European Region of Gastronomy in 2027</u>	ADI Harghita
11-Dec	<u>Harghita County will be Europe's Gastronomic Region in 2027!</u>	CEPLI
11-Dec	<u>The county in Romania that will become a Gastronomic Region of Europe (Video)</u>	SpotMedia
11-Dec	<u>Harghita County awarded title of European Region of Gastronomy in 2027 by IGCAT</u>	Stiripesurse
11-Dec	<u>Harghita County awarded title of European Region of Gastronomy in 2027 by IGCAT</u>	Day News 24
11-Dec	<u>Harghita County awarded title of European Region of Gastronomy in 2027 by IGCAT</u>	Ziarul PROFIT

11-Dec	<u>Harghita County will be the European Gastronomic Region in 2027</u>	Trade Magazin
9-Dec	<u>Barcelona & Captivating Catalonia, Spain</u>	Joanne Weir
29-Nov	<u>Discover Spain's Best Regional Dishes</u>	Go Connect
25-Nov	<u>Gozo awarded title of European Region of Gastronomy 2026</u>	TVM News
19-Nov	<u>Catalonia World Region of Gastronomy 2025</u>	Meatxperience
18-Nov	<u>Summer highlights of Finnish Lakeland</u> <u>Summer highlights of Finnish Lakeland</u>	Visit Finland
18-Nov	<u>Culinary gems from Saimaa region</u>	Visit Finland
11-Nov	<u>This epic road trip offers the ultimate opportunity to discover Catalan cuisine</u>	National Geographic
7-Nov	<u>Gozo: European Region of Gastronomy 2026</u>	Youtube - Reġjun Għawdex
6-Nov	<u>The 2nd Gastronomy Forum "Kvarner - European Region of Gastronomy 2026" was held</u>	FTHM
4-Nov	<u>Francesco Grech named Chair within MEIA's Literature Advisory Committee</u>	Whos Who
31-Oct	<u>Can Nentia I Catalunya regió mundial de la gastronomia 2025</u>	Can Nentia
25-Oct	<u>Karelia à la carte -vuosikello 2025 on julkaistu</u>	Karelia À la Carte
14-Oct	<u>Catalan Cuisine at Berlin Food Week</u>	Fundació Alicia
14-Oct	<u>Harghita, Romania's Unique Blend of Tradition and Modern Sustainability Efforts Commended by Global Jury in Pursuit of 2027 European Region of Gastronomy</u>	Travel And Tour World
14-Oct	<u>Harghita recommended for the title of European Region of Gastronomy 2027</u>	Travel Daily News
11-Oct	<u>Harghita County vying for the title of European Region of Gastronomy 2027</u>	National Press Agency AGERPRES

11-Oct	<u>Crete Announced European Gastronomy Region 2026 by IGCAT</u>	I-Greece
11-Oct	<u>Crete Announced European Gastronomy Region 2026 by IGCAT</u>	Greek Travel Pages
7-Oct	<u>Region of Crete to be named a European Gastronomy Region 2026</u>	News Bomb
4-Oct	<u>Kvarner conquers the world - in film</u>	Gault & Millau
1-Oct	<u>Rantasalmi: Explore nature and cultural heritage along the lakes of Eastern Finland</u>	Scan Magazine
1-Oct	<u>Gozo awarded title of European Region of Gastronomy 2026</u>	Times of Malta
Oct	<u>Gozo as the European Gastronomic region of 2026</u>	Food and Design
30-Sep	<u>What an honour! Gozo has been awarded the title of European Region of Gastronomy 2026</u>	Guide me Malta
29-Sep	<u>Gozo Region awarded European Region of Gastronomy</u>	Gozo News
29-Sep	<u>Region of Gozo awarded title of European Region of Gastronomy 2026</u>	Savour Gozo
29-Sep	<u>Region of Gozo awarded title of European Region of Gastronomy 2026</u>	News Book Malta
Sep	<u>Gozo Gastronomy 2026</u>	Ponder & Pitch
24-Sep	<u>Menorca European Region of Gastronomy 2022 has been present at the 28th World Platform Meeting held in the region of Saimaa (Finland).</u>	Menorca Region Gastronomica
21-Sep	<u>Prêmio e Reconhecimento, mais do que uma celebração!</u>	Correio Braziliense
16-Sep	<u>IGCAT - Finnország 2024</u>	ADI Harghita
8-Sep	<u>Catalonia, World Region of Gastronomy</u>	Catalonia Today
6-Sep	<u>This Spanish region has seven Michelin star restaurants</u>	Gourmet Traveller

1-Sep	<u>This Hidden Gem in Europe Has 120 Stunning Blue Lakes and 14,000 Islands – and It's Loved by Locals</u>	Travel & Leisure
30-Aug	<u>Crete is the European gastronomic region for 2026?</u>	Crete Trip
29-Aug	<u>ARC Managing Director joins International Jury to evaluate Crete for European Region of Gastronomy</u>	ARC Research & Consultancy
20-Aug	<u>Gault&Millau Croatia and Kvarner - European Region of Gastronomy 2026 at the Sarajevo Film Festival: Chefs Michael Gollenz and Deni Srdoč cooked for the protagonists of the best TV series</u>	Turistickprice
19-Aug	<u>Gault&Millau Croatia and Kvarner - the European Region of Gastronomy 2026 - at the Sarajevo Film Festival: chefs Michael Gollenz and Deni Srdoč cooked for the protagonists of the best TV series</u>	Gault & Millau
19-Aug	<u>Awarded Hearts of Sarajevo for TV Series: Best Drama Series "I Know Your Soul"; Best Comedy "Smashing It"</u>	Sarajevo Times
16-Aug	<u>Why Asturias could be Spain's next big foodie destination</u>	Travel Weekly
14-Aug	<u>Crete Selected as Gastronomic Region of Europe for 2026</u>	Argophilia
6-Aug	<u>Catalonia is appetising</u>	Catalunya
1-Aug	<u>Experience the Next-Generation Farm-to-Table Gastronomy in the Nordics</u>	Travel Pulse
1-Aug	<u>The best places to travel in 2024</u>	MSN
1-Aug	<u>Where to travel in August</u>	National Geographic
25-Jul	<u>Catalunha: a próxima Região Mundial da Gastronomia</u>	Prime Tour
22-Jul	<u>Finnland für Feinschmecker: Genuss am unendlichen See</u>	GEO
22-Jul	<u>Finnland für Feinschmecker: Genuss am unendlichen See</u>	Mindener Tageblatt
22-Jul	<u>Finnland für Feinschmecker: Genuss am unendlichen See</u>	Handelsblatt
21-Jul	<u>Finnland für Feinschmecker: Genuss am unendlichen See</u>	Freie Presse

15-Jul	<u>North Karelian food attracts top Japanese chef</u>	ProAgria
12-Jul	<u>Visit south Crete to find your unrecognized self</u>	Travel Daily News
4-Jul	<u>13 of Scandinavia's most tempting trips for summer</u>	The Times
3-Jul	<u>Lakeland Collection</u>	Fine by Nature
1-Jul	<u>SAIMAA: LA SORPRENDEnte REGIÓN GASTRONÓMICA DE EUROPA 2024 ESTÁ EN FINLANDIA</u>	National Geographic
29-Jun	<u>Slovenia's culinary surge: a journey of Michelin stars and sustainable gastronomy</u>	The National - Somaliland
27-Jun	<u>Just back from: Lake Saimaa. Finland</u>	Best Served Scandinavia
20-Jun	<u>Finlandia, idee per un long week end tra natura e gastronomia</u>	Vanity Fair IT
20-Jun	<u>The best places to go in Europe in August, the first recommendation Albanian Riviera</u>	Vox News
19-Jun	<u>Culinary gems from Saimaa region</u>	Visit Finland
17-Jun	<u>Slovenia's hidden gastronomic gems</u>	Food Inspiration
15-Jun	<u>Midsummer parties and rare seals: How to experience the magic of Finnish Lakeland by e-bike</u>	Yahoo news
15-Jun	<u>Wind your way around Finland's largest lake on an e-bike adventure in Saimaa</u>	Euronews
14-Jun	<u>Summer Fam trip to Lake Saimaa</u>	Nordic Marketing
13-Jun	<u>The best places to go in Europe in August</u>	Lonely Planet
5-Jun	<u>The official 'Trophy Tour' of the Louis Vuitton 37th America's Cup will take the America's Cup to seven Catalan cities</u>	Marine Business News
4-Jun	<u>Will Crete Become the European Region of Gastronomy 2026?</u>	Argophilia

4-Jun	<u>Crete recommended for the title of European Region of Gastronomy 2026</u>	Travel Daily News
31-May	<u>Visit Lake Saimaa, European Region of Gastronomy</u>	Best Served Scandinavia
31-May	<u>Hier isst man die vielleicht besten Teigtaschen der Welt</u>	Basler Zeitung
31-May	<u>THE OFFICIAL 'TROPHY TOUR' OF THE LOUIS VUITTON 37TH AMERICA'S CUP WILL TAKE THE AMERICA'S CUP TO SEVEN CATALAN CITIES</u>	Americascup.com
30-May	<u>Visit of the IGCAT Jury to FORTH</u>	Science & Technology Park of Crete
30-May	<u>What's it like to cycle the Slovenia Green Gourmet Route?</u>	National Geographic
28-May	<u>Food & beverage, the principal economy sector in Catalonia</u>	Catalonia
27-May	<u>A practical guide to cycling Slovenia Green Routes</u>	National Geographic
20-May	<u>Kvarner Gulf Is the European Region of Gastronomy 2026</u>	Argophilia
20-May	<u>Kvarner recommended for the title of European Region of Gastronomy 2026</u>	Travel Daily News
19-May	<u>Kvarner the European region of gastronomy in 2026</u>	Livcam Croatia
16-May	<u>Greek Cuisine Awards 2024: 32 out of 85 award-winning restaurants are located in the South Aegean</u>	Money-Tourism
7-May	<u>This is the European Region of Gastronomy 2024 (and no, it's not France)</u>	En Vols
1-May	<u>Manabí, nominada a Región Mundial de la Gastronomía 2026</u>	Primicias
30-Apr	<u>Awarded Hearts of Sarajevo for TV Series: Best Drama Series "I Know Your Soul"; Best Comedy "Smashing It"</u>	Sff.ba
28-Apr	<u>Four sensational Scandinavian escapes</u>	Financial Times
20-Apr	<u>Γαστρονομικός τουρισμός: Τα 5+1 γευστικά ταξίδια που πρέπει να κάνετε μία φορά στη ζωή σας</u>	Creta24.gr

16-Apr	<u>Why Catalonia can't be beaten for fine food</u>	The Times
9-Apr	<u>6 oupptäckta städer i Europa för en lyckad weekend</u>	Vagabond.se
9-Apr	<u>Catalonia drought: irrigation, regeneration and classification</u>	The Drinks Business
9-Apr	<u>Cataluña apuesta por la Región Mundial de la Gastronomía como transformador turístico</u>	Agent Travel
9-Apr	<u>Cataluña pone en marcha la campaña de adhesiones para impulsar la Región Mundial de la Gastronomía 2025</u>	Info Negocios Barcelona
2-Apr	<u>Et la destination gastronome de l'année 2024 est...</u>	Geo
20-Mar	<u>VIAGEM PARA A ÍSTRIA E SUAS EXPERIÊNCIAS GASTRONÔMICAS</u>	Donato Viagens
13-Mar	<u>世界中の食いしん坊が集う 美食の州 カタルーニャの食文化を知り、体験し、味わう『カタルーニャ・フード・ギャラリー』開催</u>	PR Times
14-Mar	<u>スペインの美食の州・カタルーニャの食文化を知り、体験し、味わう！代官山で開催する2日限りのイベント</u>	Ignite.jp
14-Mar	<u>3 places to go for a rail adventure this summer</u>	Travel Weekly
27-Feb	<u>Catalogna: arrivi record nel 2023. E quest'anno si punta su outdoor e cultura</u>	Travel Quotidiano
19-Feb	<u>Gozo recommended for the title of European Region of Gastronomy 2026</u>	Travel Daily News
18-Feb	<u>Pssst ... Slovenia is all set to become Europe's next big thing. Here's why</u>	Sunday Times
17-Feb	<u>Gozo recommended for title of European Region of Gastronomy 2026</u>	TVM News
16-Feb	<u>Gozo's bid to be 2026 European Region of Gastronomy gets a major boost</u>	Times of Malta
8-Feb	<u>Why This Iconic Region Of Spain Is Surging In Popularity With Travelers Right Now</u>	Travel Off Path
30-Jan	<u>These 21 culinary gems are worth a trip in 2024</u>	National Geographic

29-Jan	<u>THE COOL LIST: Estos son los mejores destinos para visitar en Europa durante 2024</u>	National Geographic
26-Jan	<u>Gozo bid submitted for European Region of Gastronomy 2026</u>	Gozo News
26-Jan	<u>Gozo submits bid book to be European Region of Gastronomy 2026</u>	Times of Malta
28-Jan	<u>From Iceland To Denmark: Discover 7 Sustainable Nordic Escapes In 2024</u>	Forbes
24-Jan	<u>Gozo Regional Council submits and publishes Bid Book for European Region of Gastronomy 2026</u>	Reġjun Għawdex Kunsill Reġjonali Għawdex
22-Jan	<u>This stunning part of Finland is like a Nordic Lake District</u>	City A.M.
5-Jan	<u>Kvarner Region Tourist Board - partner of Gault&Millau Croatia 2024 guide and award gala dinner</u>	Gault & Millau
4-Jan	<u>Discover 9 Exciting Finland Experiences For 2024</u>	Forbes

SPAIN (11)		
19-Dec	<u>Catalunya Regió Mundial de la Gastronomia 2025</u>	Som Gastronomia
12-Dec	<u>Pla d'accions per impulsar la Regió Mundial de la Gastronomia 2025</u>	Gencat
31-Oct	<u>Can Nentia I Catalunya regió mundial de la gastronomia 2025</u>	Can Nentia
31-Jul	<u>Catalunya, Regió Mundial de la Gastronomia 2025</u>	Catalunya
5-Jul	<u>Barcelona Culinary Hub se Adhiere a la Iniciativa de Cataluña como Región Mundial de la Gastronomía 2025</u>	Barcelona Culinary Hub
29-Jun	<u>Tres cortos menorquines, en el 'Food Film Menu 2024'</u>	Menorca.info
7-Jun	<u>Cataluña es Región Mundial de la Gastronomía 2025</u>	Barcelona Culinary Hub
17-May	<u>La declaración de Son Vell: La promesa gastronómica de Menorca</u>	Mallorca Diario
16-May	<u>Declaración de Son Vell: llega el tiempo de la promesa gastronómica</u>	Menorca.info
5-Feb	<u>Menorca elige a su mejor joven cocinero</u>	MENORCA Info
29-Jan	<u>La gastronomía de Menorca se promociona en la feria Madrid Fusión</u>	Menorca Info
NORWAY (6)		
31-May	<u>Løfter fram arktisk mat under Bodø2024: - Vi ser stadig flere interessante spisekonsepter i nord</u>	High North News
4-May	<u>Bevilger 600.000 til stort prosjekt: - Nordnorsk mat er gull, vi behandler den som gråstein</u>	Helgelendingen
22-Apr	<u>Slik forklarer geologene Trøndelags suksess som matregion</u>	Forskning.no
12-Apr	<u>- Nordnorsk mat er gull - vi behandler den som gråstein!</u>	Nordland Fylskekommune

25-Mar	<u>Flyttet fra byen: Fra sykepleier til kafégründer</u>	VG.no
13-Mar	<u>Hun blir ny daglig leder i Trondheim Tech Port</u>	MN24.no
ITALY (5)		
30-May	<u>World young chef award 2024: al via selezione dei giovani talenti siciliani</u>	Oro Gastronomico
20-Mar	<u>I Cuochi FIC protagonisti a Expocook 2024</u>	egnews.it
13-Mar	<u>Enogastronomia, Schifani riceve Farinetti: «Sicilia attrattiva per investimenti»</u>	Regione Siciliana
9-Mar	<u>A Palermo il Consiglio nazionale della Federazione italiana cuochi</u>	Italia a Tavola
6-Mar	<u>Gli studenti del "Prealpi" di Saronno volano a Palermo dagli chef Euro-Toques</u>	Italia a Tavola
GREECE (18)		
11-Nov	<u>Διαγωνισμός ιστοσελίδων πολιτισμικών & γαστρονομικών εμπειριών</u>	Cretan Business
29-Oct	<u>Δυναμική Προβολή στον Ευρωπαϊκό Τουριστικό Χάρτη</u>	Cretan Business
20-Oct	<u>Ελαιοτουρισμός στην Κρήτη: Εναλλακτικές μορφές τουρισμού η απάντηση στον υπερτουρισμό</u>	E-Masara
10-Oct	<u>Απονεμήθηκε στην Περιφέρεια το Διεθνές βραβείο γαστρονομίας «Ευρωπαϊκή Περιφέρεια Γαστρονομίας 2026»</u>	CNA
9-Oct	<u>Στ. Αρναουτάκης: Η γαστρονομία είναι επένδυση που κάνουμε ως Περιφέρεια για το μέλλον μαζί με όλους τους φορείς της Κρήτης</u>	Maleviziotis
9-Oct	<u>Διεθνές βραβείο γαστρονομίας στην Περιφέρεια Κρήτης</u>	Maleviziotis
9-Oct	<u>Ευρωπαϊκή Περιφέρεια Γαστρονομίας: Σπουδαία μέρα για την Κρητική διατροφή!</u>	Cretalive
14-Aug	<u>Η Κρήτη, Γαστρονομική Περιφέρεια της Ευρώπης για το 2026</u>	CNA

13-Aug	Η Κρήτη Γαστρονομική Περιφέρεια της Ευρώπης	Youtube - Cretan Business - ΚΡΗΤΩΝ ΕΠΙΧΕΙΡΕΙΝ
13-Aug	Η Κρήτη Γαστρονομική Περιφέρεια της Ευρώπης	Cretan Business
13-Aug	Η Κρήτη, Γαστρονομική Περιφέρεια της Ευρώπης για το 2026 (βίντεο)	Creta Voice
13-Aug	Η Κρήτη, Γαστρονομική Περιφέρεια της Ευρώπης για το 2026	Cretalive
12-Aug	Δήλωση Στ. Αρναουτάκη για γαστρονομική Περιφέρεια της Ευρώπης	Youtube - Περιφέρεια Κρήτης (Crete Region)
1-Jun	Η Περιφέρεια της Κρήτης πληροί τις προϋποθέσεις για τον τίτλο της «Ευρωπαϊκής Περιφέρειας Γαστρονομίας» +Video	CNA
31-May	Η Περιφέρεια Κρήτης πληροί τις προϋποθέσεις για τον τίτλο της Ευρωπαϊκής Περιφέρειας Γαστρονομίας	Youtube - Περιφέρεια Κρήτης (Crete Region)
31-May	Η Περιφέρεια της Κρήτης πληροί τις προϋποθέσεις για τον τίτλο της «Ευρωπαϊκής Περιφέρειας Γαστρονομίας»	Maleviziotis
31-May	Γαστρονομική Περιφέρεια Ευρώπης 2026	Cretan Business
20-Feb	Ανοικτή πρόσκληση σε παραγωγούς του Νοτίου Αιγαίου για συμμετοχή τους στον Διεθνή Διαγωνισμό Δώρων Γαστρονομίας 2024	Rodiaki
FINLAND (18)		
9-Oct	World Regions of Gastronomy -verkosto tutustui Saimaan toimijoihin ja matkailu kärkiin	Taste Saimaa
3-Oct	Saimaalaisen nuoren kokin video voittajana kansainvälisessä Food Film Menu -elokuvakilpailussa Espanjassa	Taste Saimaa
16-Aug	Saimaa on Euroopan gastronominen alue 2024 - tässä parhaat herkutteluvinkit	Moottori
21-Jul	Saimi Hoyer korosti lähiruuan merkitystä matkailuelämyksenä - Itä-Savo selvitti, tehdäänkö Savonlinnan seudun ravintoloissa ruokaa oman alueen raaka-aineista	Itä-Savo

3-Jun	Mediakutsu: Luonto, matkailu ja kulttuuri teemoina valtakunnallisessa saaristoseminaarissa Kolilla 11.-12.6.2024	ePressi.com
31-May	Ravintoloita, ruokaa ja juomaa taiteen muodossa - kurkkaa nämä näyttelyt Lappeenrannassa ja Helsingissä	Avec Media
30-May	Saimaa alkaa Lappeenrannasta: Hiekkalinna avautuu yleisölle 1.6.2024	ePressi.com
12-Apr	Taste Saimaa -juhlavuoden tapahtumien sisältökokeilujen avoimet haut käynnissä	Savonlinna.fi
2-Apr	Ensi kesänä lautasella maistuvat paikalliset raaka-aineet ja oopperatarinat	ePressi.com
27-Mar	Taste Saimaan brändikirja ja uudet verkkosivut kertovat maukasta tarinaa Saimaan seudusta	Kixit
19-Mar	Taipalsaarella puhutaan Karjalan piirakkaperinteestä - Avoimessa seminaarissa ruokakulttuuria valottaa myös hiliattain elämäntyöstään palkittu Ulla Liukkonen	Länsi-Saimaan
14-Mar	Miten pyörii leipojan piirakkapulikka - karjalanpiirakkakisa Lappeenrannassa	ePressi.com
8-Mar	Hotelli- ja ravintolahistoriaa esittelevä Palveluksessanne! -näyttely Etelä-Karjalan museossa	ePressi.com
4-Mar	Ruokamatkailu ansaitusti kansainvälisessä valokeilassa	Itä-Savo
19-Feb	Saimaan ruoka- ja kulttuurimatkailun juhlavuosi avattiin onnistuneesti Lappeenrannassa	Taste Saimaa
16-Feb	Opetuskeittiöstä juhlaillallisille - Sampon ravintola- ja catering-ala loihti herkkuja Raatihuoneella järjestetyssä gaalassa	Taste Saimaa
29-Jan	Taste Lappeenranta 2.-4.2.2024 nostaa esiin keskustan herkullisimmat kohteet	Taste Saimaa
21-Jan	European Region of Gastronomy 2024 -juhlavuoden päättäjäisiä vietetään juhlakahveilla Mikkeliissä 31. tammikuuta	Mikkeli
ROMANIA (32)		
Dec	Visit Hargita sajtótájékoztató	Ugron Castle
23-Dec	Brunchozó ázsiai módra Kulturális izkavalkáddal hódít az új belvárosi brunchozó	Magyar Hirlap
14-Dec	Hargita megye lesz Európa Gasztronómiai Régiója 2027-ben	Oldalas Magazine
13-Dec	Hargita megye neves gasztronómiai címet kap	Kultura

13-Dec	<u>Județul Harghita va fi Regiune Gastronomică a Europei</u>	Ziarul Lumina
13-Dec	<u>ROMÂNIA Harghita va fi Regiune Gastronomică a Europei, în 2027</u>	Daily Escape
13-Dec	<u>Județul Harghita a fost desemnat Regiune Gastronomică a Europei în 2027</u>	Informatia Harghitei
13-Dec	<u>Harghita încoronată cu titlul de Regiune Gastronomică a Europei în 2027</u>	Transilvania Business
13-Dec	<u>Simona Neumann a preluat conducerea Asociației pentru Promovarea și Dezvoltarea Județului Timis. VEZI obiectivul îndraznet pe care și l-a propus</u>	Impact Press
12-Dec	<u>Județul care va purta titlul de Regiune Gastronomică a Europei din 2027. Preparatele tradiționale au vrăjit jurații</u>	Observator News
12-Dec	<u>Hargita megye viseli majd 2027-ben az Európa Gasztronómiai Régiója címet</u>	MBTT
12-Dec	<u>Un județ din Transilvania va primi titlul de Regiune Gastronomică Europeană în 2027</u>	Click!
12-Dec	<u>Județul Harghita va fi Regiune Gastronomică a Europei în 2027!</u>	Judetul harghita
11-Dec	<u>Hargita megye lesz Európa Gasztronómiai Régiója</u>	Harghita Nepe
11-Dec	<u>Hargita megye lesz Európa Gasztronómiai Régiója 2027-ben-</u>	Maszol
11-Dec	<u>Hargita megye lesz Európa Gasztronómiai Régiója 2027-ben</u>	Ziar Harghita
11-Dec	<u>SAJTÓKÖZLEMÉNY: Hargita megye lesz Európa Gasztronómiai Régiója 2027-ben</u>	ADI Harghita
11-Dec	<u>Székelyföldi megye lesz Európa Gasztronómiai Régiója 2027-ben</u>	Turizmus
11-Dec	<u>Harghita va fi Regiune Gastronomică a Europei în anul 2027, a hotărât Institutului Internațional de Gastronomie, Cultură, Arte și Turism/ „Visit Harghita” a început deja planificarea programelor și evenimentelor gastronomice/</u>	G4 Food
11-Dec	<u>Un județ din Transilvania va deveni Regiune Gastronomică Europeană în 2027</u>	BizBrasov
11-Dec	<u>Județul din România care va deveni Regiune Gastronomică a Europei (Video)</u>	Spotmedia
9-Dec	<u>Banatul se pregătește pentru titlul de Regiune Gastronomică Europeană în 2028</u>	Express de Banat
9-Dec	<u>Banatul se pregătește să devină Regiune Gastronomică Europeană 2028</u>	Ghidul Banatului

28-Oct	<u>Harghita, parcul natural de distracții al României, regiune gastronomică europeană</u>	A list Magazine
13-Oct	<u>VIDEO. Harghita, regiune gastronomică europeană în 2027</u>	TVR Moldova
11-Oct	<u>SAJTÓKÖZLEMÉNY: Hargita megye lehet Európa Gasztronómiai Régiója 2027-ben</u>	ADI Harghita
11-Oct	<u>Județul Harghita, în cursa pentru titlul de Regiune Gastronomică Europeană în 2027</u>	Stiri infomures
15-Sep	<u>Harghita, Regiune Gastronomică a Europei în anul 2027. Încă un ingredient în turismul cultural al zonei „vedeta” locală din programul România Atractivă</u>	Ceasca Cultura
3-Jun	<u>IGCAT bemutatók 2024-ben</u>	ADI Harghita
22-May	<u>Gala Destinația Anului 2024 a premiat cele mai atractive destinații turistice din România</u>	Profit
10-May	<u>Banatul se pregătește să devină regiune gastronomică europeană în 2028</u>	Vest Online
9-May	<u>Județul Timiș sau Banatul va fi regiune gastronomică europeană?</u>	Eco Gastronomia
PORTUGAL (2)		
9-Feb	<u>XII Festival Gastronómico da Chanfana</u>	Camara Municipal Lousã
18-Jan	<u>CONVITE FUTUR - UMA VIAGEM GASTRONÓMICA PELO CENTRO DE PORTUGAL</u>	Turismo do Centro
FRANCE (4)		
21-Mar	<u>Guide Michelin 2024 : 17 étoiles en Hauts-de-France</u>	Region Hauts-de-France
1-Mar	<u>Les Hauts-de-France battent un nouveau record touristique</u>	Hauts-de-France
8-Jan	<u>Quiz : êtes-vous incollable sur la gastronomie du Nord et du Pas-de-Calais ?</u>	La Voix du Nord
4-Jan	<u>Région européenne de la gastronomie : l'aventure continue !</u>	Terres et Territoires
IRELAND (2)		
3-Apr	<u>Discover the new food innovation hub in Athenry, Co Galway</u>	Irish Farmers Journal
21-Mar	<u>Former Mayor Larkin to run for Independent Ireland in local elections</u>	Galway Advertiser

SAUDI ARABIA (17)		
27-Dec	"ثقافي / هيئة فنون الطهي تنظم ورشة عمل "مشروع تفعيل جائزة عسير منطقة طهي عالمية 2024"	Saudi Press Agency
26-Dec	الحريش يؤثر في السياسة والاقتصاد معا	Alriyadh
2-Dec	"ابتكار نال الإعجاب.. الشيف "مها" تكسر بروتوكول "الحنيذ" وتقدمه في "برجر وساندويتش"	Sabaq
5-Nov	هيئة تطوير عسير " تروج السياحة بسوق السفر العالمي في لندن"	Asharq Business
1-Oct	الأكلات الشعبية في منطقة عسير	Saudipedia
24-Jul	صيف في السعودية... تراها أجمل! اكتشف الوجهات والمغامرات التي لا تنسى	Wego
16-Jul	سياحة وترفيه / عسير.. وجهة للسياحة العالمية بطبيعتها الخلابة ومجتمعها المترابط واقتصادها المزدهر	Saudi Press Agency
21-Jun	ندوة عسير منطقة طهي عالمية 2024	Events Details
4-Jun	أول منطقة من خارج أوروبا.. عسير تفوز بلقب منطقة فنون الطهي العالمية 2024	Trgovina
2-May	عن عسير مرحباً ألف في قمم تتلأأ بطبيعتها الخلابة	Discover Aseer
1-May	إبداعات تراثية عسيرية تحصد جوائز عالمية	Hia magazine
23-Apr	"جامعة الملك خالد تستضيف ندوة "عسير منطقة الطهي العالمية"	Sabaq
23-Apr	ما هي المنطقة السعودية الفائزة بلقب منطقة فنون الطهي العالمية 2024م؟	Saudipedia
22-Apr	ندوة عسير منطقة طهي عالمية 2024	Ksa Event
17-Apr	هيئة فنون الطهي السعودية تنظم ندوة "عسير.. منطقة طهي عالمية 2024" بمشاركة عالمية	Seyyaha
26-Mar	رئيس هيئة تطوير عسير: نعمل على مضاعفة الاستثمار السياحي والاستفادة من المقومات الطبيعية والتراثية	Al Madina
26-Mar	رمضان / الرئيس التنفيذي لهيئة تطوير عسير: نعمل على مضاعفة الاستثمار السياحي والاستفادة من المقومات الطبيعية والتراثية	Saudi Press Agency

ANNEX II

EUROPEAN YOUNG CHEF AWARD 2024 ONLINE PRESS COVERAGE - LIST OF ARTICLES

INTERNATIONAL MEDIA		
2-Dec	IGCAT: Winner of the European Young Chef Award 2024 announced	Travel Daily News International
GREECE (7)		
28-Nov	Η Καινοτομία	Noble
28-Nov	Η Περιφέρεια Νοτίου Αιγαίου στα European Young Chef Award 2024	Γιώργος Χατζημάρκος
27-Nov	Η Περιφέρεια Νοτίου Αιγαίου στα European Young Chef Award 2024	Mykonos247
27-Nov	Η Περιφέρεια Νοτίου Αιγαίου στα European Young Chef Award 2024	ΚΥΚΛΑΔΙΚΗ
27-Nov	Η Περιφέρεια Νοτίου Αιγαίου στα European Young Chef Award 2024	Money-Tourism
27-Nov	με ροδίτικη γεύση η Περιφέρεια Ν. Αιγαίου στον διαγωνισμό European Young Chef Award 2024	Atlantea
16-May	Greek Cuisine Awards 2024: 32 out of 85 award-winning restaurants are located in the South Aegean	Money-Tourism
SLOVENIA (7)		
15-Dec	Kdo je študentka s Šmartnega na Pohorju, ki je na tekmovanju na Siciliji prepričala z gobovo juho?	Vecer
12-Dec	Kaja Naveršnik, mlada ambasadorica pohorske kulinarike	Novice
31-Dec	Študentka Kaja Naveršnik med osmimi najboljšimi mladimi kuharji Evrope	RTV 365
6-Dec	Kaja Naveršnik z novimi izkušnjami z evropskega tekmovanja mladih kuharjev	Bistrice
28-Nov	Šmarčanka Kaja Naveršnik na tekmovanju mladih chefov Evrope	Bistrice

18-Aug	<u>Kaja Naveršnik: mladenka, ki se s pohorskimi gobami podaja na evropsko tekmovanje</u>	Odprta Kuhinja
29-May	<u>KAJA NAVERŠNIK BO ZASTOPALA SLOVENIJO NA EYCA TEKMOVANJU</u>	VSGT
SPAIN (50)		
31-Dec	<u>Esta es la receta campeona de la mejor cocinera joven de Europa con la que acabar o recibir el año</u>	el Periódico
29-Dec	<u>La cocinera catalana Marta Minoves gana el European Young Chef Award 2024</u>	Gencat
29-Dec	<u>Acaba la ruta de 'showcooking' para elegir al mejor joven chef menorquín</u>	Menorca al Dia
24-Dec	<u>Marta Minoves: «El Berguedà té molt potencial gastronòmic, però no s'acaba de saber»</u>	Nació
10-Dec	<u>La catalana Marta Minoves, mejor cocinera joven de Europa (y otras noticias gastro)</u>	El Periodico
10-Dec	<u>ÓSCAR ROCA LLEVA LA ESENCIA DE MENORCA A LA FINAL DEL EUROPEAN YOUNG CHEF AWARD 2024</u>	Hofmann
4-Dec	<u>La cuinera catalana Marta Minoves guanya l'European Young Chef Award 2024</u>	Rural Cat
4-Dec	<u>Marta Minoves la millor cuinera jove d'Europa amb una recepta de patates emmascarades</u>	3Cat
3-Dec	<u>Marta Minoves, la mejor cocinera joven de Europa y su plato que gustará a Carles Porta</u>	Catalunya X
2-Dec	<u>La alumni Marta Minoves, mejor cocinera de Europa en el Young Chef Award</u>	CETT
2-Dec	<u>La cuinera catalana Marta Minoves guanya l'European Young Chef Award 2024</u>	Tastant Catalunya
1-Dec	<u>La catalana Marta Minoves gana el premio European Young Chef Award</u>	La Voz de Galicia
1-Dec	<u>Catalan chef Marta Minoves wins 2024 European Young Chef Award</u>	Catalan News
1-Dec	<u>La cuinera catalana Marta Minoves guanya l'European Young Chef Award 2024</u>	Exterior
30-Nov	<u>El menorquín Óscar Roca no puede coronarse como el mejor chef de Europa</u>	Menorca Info

30-Nov	<u>La catalana Marta Minoves, escollida la millor cuinera jove d'Europa</u>	3Cat
30-Nov	<u>La cocinera catalana Marta Minoves, mejor chef joven de Europa: "He querido trasladar al jurado a una masía"</u>	Crónica
30-Nov	<u>La catalana Marta Minoves es nombrada la mejor chef joven de Europa</u>	Tentu
30-Nov	<u>La catalana Marta Minoves es nombrada la mejor chef joven de Europa</u>	20 Minutos
30-Nov	<u>La nueva Mejor Cocinera Joven de Europa se llama Marta Minoves y es de Berga</u>	La Vanguardia
30-Nov	<u>La cuinera catalana Marta Minoves guanya l'European Young Chef Award 2024</u>	Govern.cat
30-Nov	<u>La cuinera catalana Marta Minoves guanya l'European Young Chef Award 2024</u>	Aldia
30-Nov	<u>La catalana Marta Minoves, es mejor chef joven de Europa</u>	Diari de Tarragona
30-Nov	<u>La cuinera catalana Marta Minoves guanya l'European Young Chef Award 2024</u>	El Punt Avui
30-Nov	<u>La cuinera catalana Marta Minoves guanya l'European Young Chef Award 2024</u>	Viure als Pirineus
30-Nov	<u>La cuinera catalana Marta Minoves guanya l'European Young Chef Award 2024</u>	La República
30-Nov	<u>Marta Minoves recibe el premio a la mejor joven chef europea</u>	Marca
30-Nov	<u>La mejor cocinera joven de Europa del 2024 es catalana y este es su plato campeón</u>	El Nacional
30-Nov	<u>La xef catalana Marta Minoves triomfa a l'European Young Chef Award 2024</u>	Prodeca
30-Nov	<u>La cuinera catalana Marta Minoves guanya l'European Young Chef Award 2024</u>	Catalunya Press
30-Nov	<u>La cocinera catalana Marta Minoves gana el premio gastronómico European Young Chef Award</u>	Infobae
30-Nov	<u>La cocinera catalana Marta Minoves gana el European Young Chef Award 2024</u>	Europa Press
30-Nov	<u>La cocinera catalana Marta Minoves gana el European Young Chef Award 2024</u>	Diari més

29-Nov	<u>La xef berguedana Marta Minoves guanya un concurs europeu reinterpretant les patates emmascarades de l'àvia</u>	Regio 7
28-Nov	<u>Marta Minoves competirà representando a Cataluña en el European Young Chef Award 2024</u>	Tastant Catalunya
27-Nov	<u>La berguedana Marta Minoves representa Catalunya al 8è European Young Chef Award</u>	La Ciutat
27-Nov	<u>Catalan Chef Marta Minoves Wins the European Young Chef Award 2024</u>	Catalan Food
27-Nov	<u>Marta Minoves competirà representant Catalunya a l'European Young Chef Award 2024</u>	Gov Clipping
27-Nov	<u>Marta Minoves competirà representant Catalunya a l'european Young Chef Award 2024</u>	Govern.cat
24-Nov	<u>La cuina atrevida d'Óscar Roca, Jove Xef Menorquí 2024</u>	Foodies on Menorca
22-Nov	<u>Óscar Roca ultima los detalles de su 'panadera de be' para el European Young Chef Award</u>	Menorca al Dia
22-Nov	<u>Marta Minoves representará Catalunya a l'European Young Chef Award 2024</u>	Prodeca
21-Nov	<u>Óscar Roca ultima els detalls de la seva 'panadera de be' per al European Young Chef Award</u>	Foodies on Menorca
21-Nov	<u>Óscar Roca ultima els detalls de la seva 'panadera de be' per a l'European Young Chef Award</u>	Consell Insular de Menorca
21-Nov	<u>Menorca, Òscar Roca- European Young Chef Award 2024</u>	Youtube - Menorca European Region of Gastronomy
8-Nov	<u>Cinco sabores de Menorca en Gastronomic Forum Barcelona</u>	Menorca Info
7-Nov	<u>El Consell Insular de Menorca participa en el Gastronomic Forum de Barcelona</u>	Fibwi Diario
7-Nov	<u>El departament d'Economia del Consell Insular participa en el Gastronomic Forum de Barcelona</u>	Consell Insular de Menorca
18-Oct	<u>Marta Minoves - European Young Chef Award 2024 - Catalonia</u>	Youtube - Prodeca
16-Jul	<u>Menorca already knows its representative for the European Young Chef Award 2024 competition</u>	Menorca Region Gastronomica

FINLAND (10)		
3-Dec	<u>Samiedun opiskelija Jasmin Kärkkäinen toiselle sijalle European Young Chef Award -kilpailussa Sisiliassa</u>	ePressi
3-Dec	<u>Savonlinnalainen Jasmin Kärkkäinen toiseksi kansainvälisessä nuorten kokkien kisassa</u>	Taste Saimaa
2-Dec	<u>Näyttävä ja omaperäinen hirviannos siivitti Jasmin Kärkkäisen toiseksi kansainvälisessä kokkikisassa</u>	AVEC
2-Dec	<u>Opiskelijamme Jasmin Kärkkäinen voitti hopeaa European Young Chef Award -kilpailussa Sisiliassa</u>	SAMIEDU
1-Dec	<u>Oppisopimuskoulutus on investointi tulevaisuuteen - koulutusmuodon jatkuvuus on varmistettava</u>	ePressi 10
30-Nov	<u>Savonlinnalainen Jasmin Kärkkäinen. 19. tuli toiseksi nuorten kokkien European Young Chef Award-kilpailussa</u>	ITA SAVO
19-Sep	<u>Jasmin Kärkkäisen. 19. makumuisto lapsuudesta vie hänet edustamaan Saimaata kansainväliseen kokkikisaan</u>	AVEC
19-Sep	<u>Savonlinnalainen Jasmin Kärkkäinen nuorten kokkien Euroopan-finaaliin Sisiliaan</u>	Visit Tähteä
18-Sep	<u>Jasmin Kärkkäinen vei voiton Saimaan alueen kokkiopiskelijoiden kilpailussa Joensuussa</u>	Taste Saimaa
19-Feb	<u>Saimaan ruoka- ja kulttuurimatkailun juhluvuosi avattiin onnistuneesti Lappeenrannassa</u>	Taste Saimaa
ITALY (51)		
16-Dec	<u>Marta Minoves: ha solo 22 anni la miglior giovane chef d'Europa 2024. Ecco chi è</u>	Reporter Gourmet
5-Dec	<u>Giovani chef crescono "battezzati" dalla Sicilia</u>	La Sicilia - Buon Gusto
3-Dec	<u>EUROPEAN YOUNG CHEF AWARD 2024: VINCE MARTA MINOVES DELLA CATALOGNA, TERZO POSTO PER LA SICILIANA ROSARIA GRASSO</u>	La Sicilia
2-Dec	<u>Sicilia protagonista dell'European young chef award:trionfe la Catalogna, terzo posto per la siciliana Rosaria Grasso</u>	TERRA

2-Dec	<u>European Young Chef Award 2024, sul podio la siciliana Rosaria Grasso</u>	All Food Sicily
2-Dec	<u>European Young Chef Award 2024: vince Marta Minoves, terzo posto per la siciliana Rosaria Grasso</u>	Sicilia Magazine
2-Dec	<u>TERZO POSTO PER LA SICILIANA ROSARIA GRASSO ALL'EUROPEAN YOUNG CHEF AWARD 2024. VINCE LA RAPPRESENTANTE DELLA CATALOGNA MARTA MINOVES</u>	Bronte118
2-Dec	<u>Terzo posto per la siciliana Rosaria Grasso all'European Young Chef Award 2024. Vince la rappresentante della Catalogna Marta Minoves</u>	Wine in Sicily
1-Dec	<u>All'Alberguiero vanno in scena i futuri chef europei</u>	La Sicilia
30-Nov	<u>La catalana Marta Minoves vince il premio di migliore chef europea giovane, terza Rosaria Grasso di Mascali</u>	Giornale di Sicilia
30-Nov	<u>Le foto dell'European Young Chef Award</u>	Giornale di Sicilia
30-Nov	<u>Terzo posto per la siciliana Rosaria Grasso all'European Young Chef Award 2024. Vince la rappresentante della Catalogna Marta Minoves</u>	Gazzetta del Sud
30-Nov	<u>La catalana Marta Minoves vince il premio di migliore chef europea giovane, terza Rosaria Grasso</u>	Cook Magazine
30-Nov	<u>All'Alberguiero di Giarre l'European Young Chef Award. La scuola di via Veneto vera "eccellenza"</u>	Prima Tv
30-Nov	<u>Chef Award 2024 Terzo posto per la Siciliana Rosaria Grasso</u>	Il Sicilia
30-Nov	<u>Marta Minoves vince l'European Young Chef Award 2024</u>	Catania Oggi
30-Nov	<u>European Young Chef Award 2024: vince Marta Minoves, 3° posto per la siciliana Rosaria Grasso</u>	Sicilia fan.it
30-Nov	<u>European Young Chef Award 2024: vince Marta Minoves della Catalogna</u>	Catania Today
30-Nov	<u>European Young Chef Award 2024: vince Marta Minoves, terzo posto per la siciliana Rosaria Grasso</u>	Sikania Network
30-Nov	<u>Marta Minoves vince l'European Young Chef Award 2024, terza la siciliana Rosaria Grasso</u>	Sicilia Report
30-Nov	<u>European Young Chef Award 2024: sul podio la siciliana Rosaria Grasso</u>	Sikelian

30-Nov	<u>European Young Chef Award 2024: vince Marta Minoves, terzo posto per la siciliana Rosaria Grasso</u>	Ragusa Oggi
30-Nov	<u>COSA E' L' EUROPEAN YOUNG CHEF AWARD</u>	IPSSEOA "Giovanni Falcone
30-Nov	<u>EUROPEAN YOUNG CHEF AWARD 2024: VINCE MARTA MINOVES DELLA CATALOGNA, TERZO POSTO PER LA SICILIANA ROSARIA GRASSO</u>	Strada Mangiando
30-Nov	<u>European Young Chef Award 2024</u>	Youtube - Sicilia Live
29-Nov	<u>La Sicilia, Regione Europea della Gastronomi 2025, ospita dal 27 al 30 novembre l'European Young Chef Award 2024</u>	Loft Cultura Rivista Culturale
28-Nov	<u>Sicilia ospita l'European Young Chef Award 2024</u>	Sicilia Live
28-Nov	<u>European Young Chef Award, la Sicilia protagonista della gastronomia europea</u>	All Food Sicily
27-Nov	<u>European Young Chef Award 2024 a Catania: otto i finalisti di varie regioni gastronomiche</u>	Giornale di Sicilia
27-Nov	<u>European Young Chef Award 2024, la Sicilia ospita la gara internazionale tra giovani chef</u>	Quotidiano di Sicilia
27-Nov	<u>Giovani cuochi da tutta Europa in gara in Sicilia: l'isola ospita l'European Young Chef Award 2024</u>	Giornale di Sicilia
27-Nov	<u>L'European Young Chef Award 2024 sceglie la Sicilia</u>	Etnamare Reporter
27-Nov	<u>Gastronomia, innovazione e tradizione: in Sicilia l'European young chef award</u>	Live Siciilia
27-Nov	<u>Dal 27 al 30 novembre l'European Young Chef Award 2024: la premiazione ai Benedettini</u>	Catania Today
27-Nov	<u>European Young Chef Award 2024 a Catania: otto i finalisti di varie regioni gastronomiche</u>	Cook Magazine
27-Nov	<u>A Giarre in gara giovani chef da tutta Europa</u>	La Sicilia web
27-Nov	<u>La Sicilia ospita dal 27 a 30 novembre l'European Young Chef Award 2024: un evento internazionale tra innovazione e tradizione</u>	Blog Sicilia
27-Nov	<u>In Sicilia, l'European Young Chef Award 2024: evento internazionale che vede in gara 8 giovani chef di 8 Regioni Europee</u>	l'eco del Sud

27-Nov	<u>La Sicilia ospita dal 27 a 30 novembre l'European Young Chef Award 2024</u>	Notizie Sicilia
27-Nov	<u>Catania, Monastero dei Benedettini: dal 27 al 30 novembre l'European Young Chef Award 2024</u>	Sicilia Report
27-Nov	<u>La Sicilia ospita dal 27 al 30 novembre l'European Young Chef Award 2024</u>	Zero Uno Tv
27-Nov	<u>La Sicilia ospita dal 27 al 30 novembre l'European Young Chef Award 2024: un evento internazionale tra innovazione e tradizione</u>	Etna Life
27-Nov	<u>European Young Chef Award, la Sicilia al centro della gastronomia europea</u>	Sicilia fan.it
27-Nov	<u>European Young Chef Award 2024: in Sicilia 8 giovani talenti da tutta Europa tra innovazione e tradizione</u>	La Gazzetta Jonica
27-Nov	<u>L'European Young Chef Award 2024 dal 27 al 30 novembre all'Ipsseoa Falcone di Giarre</u>	La Voce dell'Jonio
27-Nov	<u>Giarre, in gara dal 27 al 30 i migliori giovani chef di tutta Europa per esaltare le tradizioni</u>	Corriere Etneo
27-Nov	<u>Al via l'European Young Chef Award 2024 in Sicilia</u>	Sicilia Magazine
27-Nov	<u>La Sicilia ospita dal 27 al 30 novembre l'European Young Chef Award 2024: un evento internazionale tra innovazione e tradizione</u>	Enna Press
27-Nov	<u>La Sicilia ospita l'European Young Chef Award 2024</u>	Sikelian
30-May	<u>Concorso Giovani Chef</u>	IPS "Principi Grimaldi"
30-May	<u>World young chef award 2024: al via selezione dei giovani talenti siciliani</u>	Oro Gastronomico
GREECE (7)		
28-Nov	<u>Η Καινοτομία</u>	Noble
28-Nov	<u>Η Περιφέρεια Νοτίου Αιγαίου στα European Young Chef Award 2024</u>	Γιώργος Χατζημάρκος
27-Nov	<u>Η Περιφέρεια Νοτίου Αιγαίου στα European Young Chef Award 2024</u>	Mykonos247

27-Nov	<u>Η Περιφέρεια Νοτίου Αιγαίου στα European Young Chef Award 2024</u>	ΚΥΚΛΑΔΙΚΗ
27-Nov	<u>Η Περιφέρεια Νοτίου Αιγαίου στα European Young Chef Award 2024</u>	Money-Tourism
27-Nov	<u>με ροδίτικη γεύση η Περιφέρεια Ν. Αιγαίου στον διαγωνισμό European Young Chef Award 2024</u>	Atlantea
16-May	<u>Greek Cuisine Awards 2024: 32 out of 85 award-winning restaurants are located in the South Aegean</u>	Money-Tourism
ROMANIA (5)		
29-Dec	<u>Szász Kincső képviselte Hargita megyét a European Young Chef Award 2024-en!</u>	Pont Maros
29-Dec	<u>A sportban és a konyhaművészetben is a legjobbra törekszik a csíkszeredai Szász Kincső- a Maszol.ro portálról</u>	Maszol
4-Dec	<u>A Kárpátok erdeinek íze</u>	Harghita Nepe
2-Dec	<u>IGCAT Young Chef Award 2024</u>	ADI HArghita
30-Nov	<u>Szász Kincső a reprezentat Harghita la competiția gastronomică European Young Chef 2024</u>	Punctul

ANNEX III

WORLD FOOD GIFT CHALLENGE 2024 ONLINE PRESS COVERAGE - LIST OF ARTICLES

INTERNATIONAL MEDIA		
30-Apr	IGCAT's World Food Gift Challenge awards 10 top products in Aseer	Travel Daily News
GREECE (3)		
29-Apr	World Food Gift Challenge 2024: Βραβείο “Best Sustainable Packaging” για το λάδι “Early Harvest Extra Virgin Oil Natura Rodos”	Naxos Times
29-Apr	Ακόμα ένα βραβείο γαστρονομίας στο Νότιο Αιγαίο	Γιώργος Χατζημάρκος
20-Feb	Ανοικτή πρόσκληση σε παραγωγούς του Νοτίου Αιγαίου για συμμετοχή τους στον Διεθνή Διαγωνισμό Δώρων Γαστρονομίας 2024	Rodiaki.gr
SPAIN (3)		
26-Sep	Tres plats i tres xèfs per a una cuina artesana	Menorca.info
16-Jul	The World Food Gift Challenge 2024 also rewards the Menorcan representation	Menorca Region Gastronomica
27-Apr	El Ministeri de Cultura d'Aràbia Saudita abraça quatre artesans de Menorca i premia el ceramista Marc Marcet	Consell Insular de Menorca
ECUADOR (5)		
22-Jun	La gastronomía de Manabí da otro paso para su reconocimiento mundial.	Threads
10-May	¿La comida manabita nominada en el World Food Gift Challenge 2024?	Instagram - 365 flights

2-May	<u>Productos manabitas son reconocidos en Arabia Saudita en el World Food Gift Challenge</u>	Ekos Negocios
2-May	<u>World Food Gift Challenge 2024: Productos ecuatorianos de Manabí son reconocidos por su calidad, cultura y sostenibilidad</u>	Revista Zona Libre
1-May	<u>Los productos de Manabí son reconocidos en Arabia Saudita</u>	Expreso
SAUDI ARABIA (4)		
1-May	<u>Saudi Artisanal Company Victorious at World Food Gift Challenge</u>	Gov SPA
8-May	<u>العسل في عسير</u>	Discover Aseer
Apr	<u>Aseer World Region of Gastronomy 2024 - Celebrating Heritage and Innovation</u>	Discover Aseer
29-Apr	<u>"حرف" تفوز بجائزتين في مسابقة تحدي الهدايا الغذائية العالمي</u>	Al Madina
CROATIA (2)		
29-Apr	<u>Lošinjski Krokant Crocantessa osvojio prvo mjesto na World Food Gift Challenge 2024</u>	Novilist
29-Apr	<u>Lošinjski Krokant Crocantessa osvojio prvo mjesto na natjecanju World Food Gift Challenge 2024</u>	Torpedo Media
ROMANIA (1)		
21-Apr	<u>10. IGCAT Szakértői Találkozó</u>	ADI Harghita
FINLAND (3)		
19-Feb	<u>Saimaan ruoka- ja kulttuurimatkailun juhluvuosi avattiin onnistuneesti Lappeenrannassa</u>	Taste Saimaa
1-Feb	<u>Food Souvenir from Saimaa - journey to internationalization</u>	Taste Saimaa
1-Feb	<u>Food Souvenir from Saimaa - Matkalla kansainvälistymiseen</u>	XAMK

ANNEX IV

FOOD FILM MENU 2024

ONLINE PRESS COVERAGE - LIST OF ARTICLES

INTERNATIONAL MEDIA		
26-Oct	Chania Film Festival programme	Chania Film Festival
Oct	Food Film Menu 2024 - Portfolio	Chania Film Festival
21-Sep	Prêmio e Reconhecimento, mais do que uma celebração!	Correio Braziliense
SPAIN (7)		
29-Aug	Food Film Menu 2024- CRISTINA PONS, JOVA XEF 2023	Youtube - Menorca Tourism
29-Aug	Food Film Menu 2024- ATEMPORAL	Youtube - Menorca Tourism
29-Aug	Food Film Menu 2024- ORIGIN	Youtube - Menorca Tourism
29-Aug	The film «Origin» wins in one of the categories of the 'Food Film Menu 2024'	Menorca Region Gastronomica
16-Jul	Menorcan participation in the Food Film Menu 2024	Menorca Region Gastronomica
29-Jun	Tres cortos menorquines, en el 'Food Film Menu 2024'	Menorca.info
27-Apr	El Ministeri de Cultura d'Aràbia Saudita abraça quatre artesans de Menorca i premia el ceramista Marc Marcet	Consell Insular de Menorca
GREECE (13)		
24-Sep	Βραβείο στην Περιφέρεια Κρήτης για την προβολή της κρητικής διατροφής (βίντεο)	Creta Voice
24-Sep	1ο βραβείο στην Περιφέρεια Κρήτης για την προβολή της κρητικής διατροφής	Today Press

23-Sep	1ο βραβείο στην Περιφέρεια Κρήτης για την προβολή της κρητικής διατροφής	Maleviziotis
23-Sep	1ο βραβείο στην Περιφέρεια Κρήτης για την προβολή της κρητικής διατροφής	E-Masara
23-Sep	1ο βραβείο στην Περιφέρεια Κρήτης για την προβολή της κρητικής διατροφής	Candia Doc
23-Sep	1ο βραβείο στην Περιφέρεια Κρήτης για την προβολή της κρητικής διατροφής	Rethnea
23-Sep	1ο βραβείο στην Περιφέρεια Κρήτης για την προβολή της κρητικής διατροφής	CNA
23-Sep	1ο βραβείο στην Περιφέρεια Κρήτης για την προβολή της κρητικής διατροφής	Region of Crete
23-Sep	1ο βραβείο στην Περιφέρεια Κρήτης για την προβολή της κρητικής διατροφής ! +Video	CNA
23-Sep	Πρώτο διεθνές βραβείο στην Περιφέρεια Κρήτης για την προβολή της κρητικής διατροφής	Tornos News
23-Sep	1ο βραβείο στην Περιφέρεια Κρήτης για την προβολή της κρητικής διατροφής	Politica
23-Sep	Βραβείο προβολής κρητικής διατροφής	Cretan Business
23-Sep	1ο βραβείο ταινίας «Crete, Sense The Authentic Taste»	Youtube - Cretan Business - KPHΤΩΝ ΕΠΙΧΕΙΠΕΙΝ
TUNISIA (5)		
24-Oct	Le film de la Route Culinaire de Tunisie gagne le prix du meilleur film pour promouvoir le tourisme durable !	Atlas - Drama
14-Sep	Le film de la Route Culinaire de Tunisie gagne le prix du meilleur film pour promouvoir le tourisme durable !	La Route Culinaire de Tunisie
9-Sep	Food Film Menu 2024 "Tunisia's Culinary Road" Among the Winners	Trovit
7-Sep	Food Film Menu 2024: « La Route Culinaire de Tunisie » parmi les gagnants	Managers
6-Sep	Projet Tourisme durable en Tunisie - La Route Culinaire	Youtube - GIZ Tunisie
MALTA (3)		

20-Dec	<u>Oh My Malta</u>	ISSUU
25-Sep	<u>A Rural Escape in Gozo</u>	Visit Gozo
2-Sep	<u>Gozo Wins Prestigious International Food Film Award</u>	Malta Daily
SAUDI ARABIA (1)		
5-Sep	<u>Film exploring culinary heritage of Saudi Arabia's Asir region wins award</u>	Arab News
FINLAND (3)		
3-Oct	<u>Saimaalaisen nuoren kokin video voittajana kansainvälisessä Food Film Menu -elokuvakilpailussa Espanjassa</u>	Taste Saimaa
12-Jun	<u>Kansainvälinen ruokavideoiden kilpailu on jälleen käynnissä!</u>	Taste Saimaa
19-Feb	<u>Saimaan ruoka- ja kulttuurimatkailun juhluvuosi avattiin onnistuneesti Lappeenrannassa</u>	Taste Saimaa

ANNEX V

TOP WEBSITES FOR FOODIE TRAVELERS 2024

ONLINE PRESS COVERAGE - LIST OF ARTICLES

INTERNATIONAL MEDIA		
13-Feb	<u>INTERNATIONAL INSTITUTE OF GASTRONOMY, CULTURE, ARTS AND TOURISM</u>	VMSIHE
7-Feb	<u>IGCAT's Top 10 Foodie Travel Websites for 2025</u>	Travel Daily News
GREECE (6)		
21-Feb	<u>In the "Top 10 Websites for Foodie Travelers for 2025"!</u>	Gastronomy Tours
21-Feb	<u>International Recognition for the Innovative Greek Platform Gastronomy Tours</u>	Greece Is
10-Feb	<u>Cretan Gastronomy Platforms Among Best Foodie Websites for 2025</u>	Greek Travel Pages
9-Feb	<u>Τρεις ιστοσελίδες της Κρήτης βραβεύθηκαν στο διεθνή διαγωνισμό «Top Websites for Foodie Travelers 2025»</u>	CNA
7-Feb	<u>Τρεις ιστοσελίδες της Κρήτης βραβεύθηκαν στο διεθνή διαγωνισμό "Top Websites for Foodie Travelers 2025". Η Κρήτη συμμετείχε ως «Ευρωπαϊκή Περιφέρεια Γαστρονομίας 2025»</u>	Crete Gov
2-Jan	<u>Veggera Named a Top 10 Foodie Website for 2025</u>	Vegegra
SLOVENIA (1)		
13-Feb	<u>Slovenia.info Recognized Again as One of the Top 10 Best Websites for Foodie Travelers in 2025</u>	I Feel Slovenia
TUNISIA (1)		
12-Feb	<u>La Tunisie continue de rayonner sur la scène gastronomique internationale !</u>	Tunisie
ROMANIA (3)		

7-Feb	<u>Romania's Harghita County receives European Region of Gastronomy 2027 title</u>	Romania Insider
6-Feb	<u>Județul Harghita a primit titlul de Regiune Gastronomică a Europei pentru anul 2027</u>	Agerpres
6-Feb	<u>Harghita County - European Region of Gastronomy</u>	Harghita County