



GEPARKS GASTRONOMY

UNESCO Global Geoparks are single, unified geographical areas where sites and landscapes of international geological significance are managed with a holistic concept of protection, education, and sustainable development. By integrating its geological heritage with the natural and cultural heritage of the area, a UNESCO Global Geopark aims to promote consciousness and comprehension of crucial societal challenges. These challenges include the sustainable utilization of our planet's resources, the mitigation of climate change impacts, and the reduction of risks associated with natural hazards.

UNESCO Global Geoparks empower local communities by fostering partnerships focused on promoting the area's significant geological features, cultural values and wonders, outstanding natural beauty and gastronomy.

Gastronomy plays a crucial role in Geoparks for several reasons. Primarily, food is an integral part of culture and identity, reflecting the traditions, history, and values of a particular region. In Geoparks, where the conservation of local heritage is paramount, gastronomy serves as a means of celebrating and safeguarding traditional culinary practices, recipes, and food products. By displaying the unique flavors and culinary heritage of a Geopark, local communities can strengthen their cultural identity and promote a sense of pride and belonging among residents and visitors alike.

Furthermore, gastronomy contributes to the overall visitor experience in Geoparks. Food and dining experiences are an essential aspect of travel and tourism, and Geoparks can leverage their gastronomic offerings to attract and retain visitors. Whether through traditional food festivals, farm-to-table dining experiences, or culinary workshops, Geoparks can engage visitors in immersive and authentic gastronomic experiences that create lasting memories and foster a deeper connection to the destination.

Moreover, in many UNESCO Global Geoparks, the economic activity is based on primary sector, such as agriculture, farming, and fishing, which also is deeply linked with their cultural identity.

In addition to cultural and experiential benefits, gastronomy also plays a role in promoting sustainable development in Geoparks. By emphasizing local and seasonal ingredients, traditional farming and fishing practices, traditional recipes, and culinary quality, Geoparks can support sustainable food systems and contribute to the conservation of biodiversity and traditional knowledge. Moreover, the promotion of local gastronomy can stimulate economic development by creating opportunities for local producers, artisans, and food entrepreneurs, thus contributing to the overall vitality of the Geopark community.

DEFINITION

The Geopark Gastronomy Working Group has customized the UNWTO definition of "gastronomy tourism" to fit the specific requirements of Geoparks, following the already existing collaboration between the World Tourism Organization (UNWTO) and the Global Geoparks Network (GGN). The Geopark Gastronomy Working Group has tailored the UNWTO definition to cater to the distinct characteristics of Geoparks as new tourism destinations.

The World Tourism Organization (UNWTO) defines gastronomy tourism as “a type of tourism activity which is characterized by the visitor’s experience linked with food and related products and activities while traveling, along with authentic, traditional, and/or innovative culinary experiences. Gastronomy Tourism may also involve other related activities such as visiting the local producers, participating in food festivals, and attending cooking classes”.

The Geopark Gastronomy Working Group defines “Geoparks Gastronomy” as the collection of all activities within UNESCO Global Geoparks that offer visitors an experience centered around food and its related products and activities while they explore. Along with authentic, traditional, and/or innovative culinary and farming experiences. Geoparks Gastronomy may also involve other related activities such as visiting the local producers, participating in food festivals, attending cooking classes, involving with the local community’s intangible heritage. All of these activities are aimed at contributing to the sustainable development of the Geopark and its local community.

Geopark gastronomy is beyond the food and includes all sectors of a Geoparks’ culinary and tourism chain – producers (agriculture, fishing, etc.), processing sector (dairies, olive mills, canning and drying food, wineries, jams, pickles, etc.), the tourism and hospitality sector (restaurants, specialized accommodation, gastronomic activity firms, etc.), the retail sector, the commerce sector (sale of products) and even the knowledge sector.

Geopark gastronomy is based on the concept of knowing and learning, eating, tasting, and enjoying the gastronomic culture that is identified within a Geopark territory.

GEPARK GASTRONOMY CATEGORIES

Gastronomy holds significant importance in Geoparks, contributing to cultural conservation, visitor experience, and sustainable development. By adhering to criteria that emphasize cultural authenticity, sustainability, community involvement, education, collaboration, and quality, Geoparks can integrate gastronomy in a way that honors local heritage and enriches the overall Geopark experience. As Geoparks continue to evolve as destinations that celebrate the harmonious interaction between people and the Earth, the integration of gastronomy will undoubtedly play a vital role in shaping the identity and success of these unique territories. Geopark Gastronomy can be placed in these categories:

1. Geopark Gastronomy Heritage

Geopark Gastronomy Heritage is a unique and valuable aspect of our cultural heritage that deserves to be preserved and celebrated. The food and culinary traditions of a region are not just about sustenance, but also about identity, ancestral technic, local

knowledge, history, and community. Geoparks around the world are known for their rich gastronomic heritage, which reflects the geological features, climate, and biodiversity of the area.

By promoting and preserving Geopark Gastronomy Heritage, we can ensure that future generations will be able to enjoy and appreciate the unique flavors and traditions that have been passed down through the ages. From traditional recipes to local ingredients, Geopark Gastronomy Heritage offers a window into the past while also providing opportunities for innovation and creativity in the present.

Geopark Gastronomy Heritage include:

Gastronomic routes and itineraries, traditional recipes and dish designs, typical dishes/desserts, local knowledge on providing food ingredients, gastronomy traditional trading roots, etc.

2. Geopark Gastronomy Products, Producers and Food industries

Geopark gastronomy products, producers, and food industries play a crucial role in promoting local cuisine and conserving cultural heritage. These entities are not only responsible for creating delicious and unique food products but also for supporting local economies and communities.

Geopark gastronomy initiative should support local producers, stimulate the creation of innovative products, and encourage settlement in rural areas, aligning with SDGs, encourage local consumption, encourage the establishment of short marketing circuits to minimize food wastage and ensure food security.

The Geopark environment provides a rich source of ingredients that are used to create traditional dishes/desserts that have been passed down through generations. Furthermore, the food industry in Geoparks plays a significant role in attracting tourists and displaying the region's culinary delights. Visitors can sample local delicacies, learn about the production process, and support small businesses within the community.

Geoparks Gastronomy Products, Producers, and Food Industries include:

Any eatable products and by-products from the sea, the land, breeding, etc., their production areas and associated tourism and leisure activities, farm tourism, wine yards, etc.

3. Geopark Gastronomy Food Service Provider

The Geopark Gastronomy Food Service Provider is an integral part of the overall geotourism experience, offering visitors a memorable stay filled with delectable dishes and warm hospitality. Restaurants, bars, and accommodation establishments within the Geopark offer visitors a taste of local flavors and hospitality.

From cozy bed and breakfasts to upscale hotels, the accommodation options in the Geopark cater to a wide range of preferences. Guests can enjoy comfortable stays

while indulging in delicious meals prepared with locally sourced ingredients at restaurants and bars.

The hospitality sector in Geopark not only provides a place for visitors to relax and unwind but also serves as a platform for promoting local cuisine. By supporting local businesses and preserving traditional recipes, these establishments contribute to the conservation of cultural and indigenous heritage.

Geopark Gastronomy Food Service Provider include:

Gastronomy establishments (haute cuisine and signature cuisine, traditional cuisine, popular cuisine, tapas bars, gastro bars, etc.), restaurants, bars, accommodations facilities which offers food, local corporative offering food services, tasting activities cooking workshops as well as farming workshops.

4. Geopark Gastronomic Events and Activities

4.1 Temporary Events

Geoparks are not only known for their stunning landscapes and geological wonders but also for their unique gastronomic events and activities that display the local culture and cuisine. These events provide visitors with a taste of the region's culinary delights, allowing them to experience the flavors and traditions that have been passed down through generations.

From food festivals featuring traditional dishes made with locally sourced ingredients to cooking classes where participants can learn how to prepare authentic dishes, Geoparks offer a wide range of gastronomic experiences for visitors to enjoy. These events not only highlight the importance of sustainable food practices and support local producers but also create opportunities for cultural exchange and community engagement.

Geopark Gastronomic Temporary Events and Activities include:

Thanksgiving and harvesting ceremonies, food festivals, traditional markets, firms providing gastronomic activities, street markets, local products, delicatessens, wine cellars, trade fairs and markets offering produce from agriculture, fishing and farming, gastronomic events, gastronomic activity firms, TV shows and gastronomy competition, etc. It is important to highlight that in these events, the use of sustainable methods and strategies must be actively considered, such as the use of recyclable/reusable materials, as well as correct waste management and avoiding waste.

4.2 Permanent Food Tasting Event

These events, hosted by shops and local producers, provide visitors with the opportunity to sample a variety of local delicacies and specialties, giving them a taste of the region's culinary culture.

One of the most appealing aspects of these permanent food-tasting events is the chance to try new and unique dishes that may not be readily available elsewhere and

then buy them from locals. From artisanal cheeses and cured meats to freshly baked pastries and decadent desserts, there is something for every palate to enjoy.

Geopark Gastronomic Permanent Events and Activities include:

Farms, wine yards, food factories, dairies and etc. offering permanent samples and tasting events, local cooperatives.

5. Geopark Gastronomy Products Shops

Geopark Gastronomy Products Shops offer a unique shopping experience for food enthusiasts and travelers alike. These shops are not just places to buy local products and delicacies but also serve as cultural hubs where visitors can learn about the history and traditions of the region through its products and/or cuisine.

From artisanal cheeses to homemade jams, Geopark Gastronomy Products Shops highlight the best of local produce and traditional recipes. Visitors can sample a wide variety of products (from fresh to transformed), each with its own story and significance in the local culinary landscape.

These shops are more than just places to buy food – they are gateways to understanding the rich heritage of the Geopark region. By supporting these small businesses, visitors can contribute to conserving and promoting traditional gastronomic practices that have been passed down through generations.

Geopark Gastronomy Products Shops include:

Shops selling gastronomy products (It could either be a shop that only sells gastronomy products or a shop dedicated a section or stand to Geopark gastronomy products).

6. Geopark Gastronomy Women Cooperative

The Geopark Gastronomy Women Cooperative is a shining example of women empowerment and entrepreneurship in the culinary world. Founded by a group of passionate and skilled women, this cooperative aims to promote local gastronomy while supporting female chefs and food producers in the Geopark region.

Through their dedication and hard work, these women have created a network of food providing and production that celebrates the unique flavors and traditions of the area. By working together, they are able to share resources, knowledge, and experiences to create delicious dishes that display the best of local ingredients.

Not only does the Geopark Gastronomy Women Cooperative provide economic opportunities for its members, but it also promotes community development and cultural conservation. By conserving traditional recipes and cooking techniques, these women are ensuring that future generations will be able to enjoy the rich culinary heritage of their region.

Geopark Gastronomy Women Cooperative Include:

Places offer food raw materials and by-products (such as jam, oil, dried fruit, pickled vegetables, etc.), catering, tasting events, local food training workshops, etc.

7. Geopark Gastronomy Interpretation Centers

Geopark Gastronomy Interpretation Centers and Food Museums play a crucial role in preserving and promoting the culinary heritage of a region. These centers serve as educational hubs where visitors can learn about the history, culture, and traditions behind local cuisine. By showcasing traditional recipes, cooking techniques, and ingredients, these establishments help to keep age-old culinary practices alive.

Moreover, Geopark Gastronomy Interpretation Centers and Food Museums provide a platform for local chefs and artisans to display their skills and creativity. Visitors have the opportunity to taste authentic dishes made with locally sourced ingredients, creating a unique gastronomic experience.

In addition to conserving culinary traditions, these centers also contribute to the economic development of the region by attracting tourists interested in food tourism.

Geopark Gastronomy Interpretation Centers include:

Museums and wine and food interpretation centers (It could be either a center that only displays Geopark gastronomy, products, ingredients, etc., or a dedicated place or section to Geopark gastronomy in a museum or visitor center).

8. Geopark Gastronomy Research and Training Centers

These centers serve as hubs for studying traditional recipes, ingredients, and/or cooking techniques that have been passed down through generations. By conducting research on local gastronomy, these centers help to document and safeguard unique food traditions that are at risk of being lost.

In addition, these establishments provide educational initiatives for aspiring culinary experts and individuals passionate about food, enabling them to grasp the cultural significance of diverse cuisines and master the art of authentic preparation. By means of engaging training sessions and workshops, participants can acquire a profound comprehension of the interplay between food, geology, geography, history, and personal identity.

Geopark Gastronomy Research and Training Centers include:

Any kind of courses or training on food and gastronomy, culinary schools, catering academies, hospitality institutes, and food research facilities.