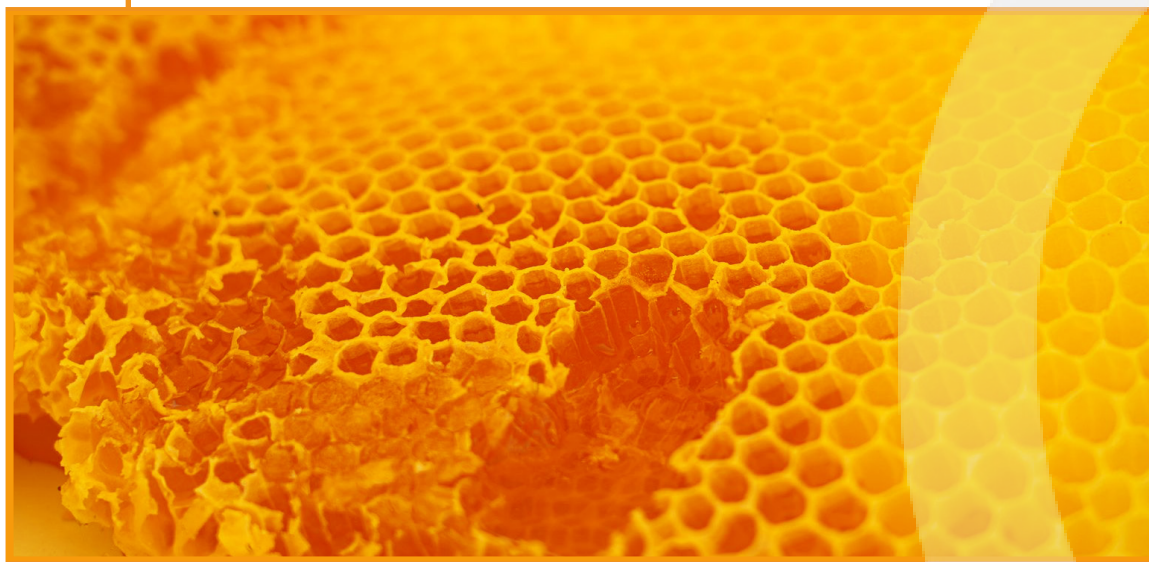


1st WORLD GASTRONOMY SUMMIT

27 September 2025

FOOD IS CULTURE, HERITAGE AND IDENTITY
EL MENJAR ÉS CULTURA, PATRIMONI I IDENTITAT



Organised by IGCAT and hosted by the Government of Catalonia
Organitzat per l'IGCAT i acollit per la Generalitat de Catalunya



WORLD REGION OF GASTRONOMY
CATALONIA AWARDED 2025

IGCAT
INTERNATIONAL INSTITUTE OF
GASTRONOMY, CULTURE, ARTS AND TOURISM



Generalitat de Catalunya
Government of Catalonia

Disclaimer:

While every effort will be made to ensure the programme runs as written, programme details are subject to change. The organisers reserve the right to alter speakers, sessions, or timings.

Avís:

Tot i que es farà tot el possible per mantenir el programa tal com està previst, els detalls del programa estan subjectes a canvis. L'organització es reserva el dret de modificar ponents, sessions o horaris.

Dress Code:

We warmly invite delegates to attend the World Summit in elegant professional attire, keeping in mind that proceedings will be photographed and filmed, and that the Summit is immediately followed by a Gala evening.

Codi de Vestimenta:

Convidem amb cordialitat els delegats a assistir al Cim Mundial amb una vestimenta professional elegant, tenint en compte que les sessions seran fotografiades i filmades, i que el Cim serà seguit immediatament d'una vetllada de Gala.





PALAU DE PEDRALBES

08:15h-08:50h Registrations

- 09:00h THE MASTER OF CEREMONIES WELCOMES THE AUDIENCE**
EL MESTRE/ LA MESTRA DE CERIMÒNIES DONA LA BENVINGUDA AL PÚBLIC
- 09:05h OPENING THE 1ST WORLD GASTRONOMY SUMMIT**
INAUGURACIÓ DE LA 1A CIMERA MUNDIAL DE LA GASTRONOMIA
Dr Diane Dodd, IGCAT President & Executive Director World Regions of Gastronomy
- 09:15h WELCOME FROM CATALONIA, WORLD REGION OF GASTRONOMY 2025**
BENVINGUDA A CATALUNYA, REGIÓ MUNDIAL DE LA GASTRONOMIA 2025
Cristina Massot, General Secretary, Department of Agriculture, Livestock, Fisheries and Food, Government of Catalonia
- 09:25h UNESCO'S ENGAGEMENT IN SAFEGUARDING FOODWAYS AS LIVING HERITAGE**
EL COMPROMÍS DE LA UNESCO EN LA SALVAGUARDA DELS FOODWAYS COM A PATRIMONI VIU
Susanne Schnuttgen, Chief, Capacity Building and Heritage Policy, UNESCO 2003 Convention for the Safeguarding of the Intangible Cultural Heritage
- 09:35h CATALAN CUISINE**
LA CUINA CATALANA
Carles Vilarrubí, Catalan Academy of Gastronomy and Nutrition
- 09:40h A YOUNG PERSPECTIVE ON CATALAN CUISINE, HERITAGE AND ITS FUTURE**
UNA PERSPECTIVA JOVE SOBRE LA CUINA CATALANA, EL SEU PATRIMONI I EL SEU FUTUR
Martina Puigvert Puigdevall, Les Cols Restaurant
- 09:45h GASTRONOMIC CHALLENGES**
GASTRONOMIA, REPTES I OPORTUNITATS
Toni Massanés, Executive Director, Alicia Foundation



PLENARY 1

10:00h-10:50h FOOD AT THE HEART OF CULTURE: A NEW PARADIGM FOR POLICY AND PRACTICE

L'ALIMENTACIÓ AL COR DE LA CULTURA: UN NOU PARADIGMA PER A LA POLÍTICA I LA PRÀCTICA

This plenary session, moderated by **Dr. Edith Szivas** Vice-President IGCAT, will explore the transformative potential of placing food at the heart of cultural, social, and environmental agendas. As the world faces growing challenges around sustainability, identity, and community well-being, there is a pressing need to rethink the role of food beyond nutrition and commerce. Inspired by the **FOOD STRATEGY FOR CATALONIA 2025-2028**, this discussion will present a new paradigm for policy and practice, showcasing how food can serve as a connector across sectors such as agriculture, education, tourism, and environmental protection. The session will also examine how gastronomy can drive innovation and creativity, promote regional distinctiveness, and support food and cultural sovereignty.

The invited speakers from across the globe –ranging from policymakers and institutional leaders to grassroots innovators and international advocates–will provide a rich tapestry of perspectives to inspire integrated, forward-thinking approaches that recognize food as a vital pillar of cultural development. Speakers will share experiences from diverse regional and cultural contexts, offering practical examples of how food strategies can contribute to preserving cultural heritage, building resilient rural economies, empowering youth, and fostering inclusion.

PLENARY 1 SPEAKERS

Food Strategy for Catalonia 2025-2028

Joan Gàdia Tresànchez, Director General of Agri-food Enterprises, Quality and Gastronomy at the Department of Agriculture, Livestock, Fisheries and Food & Catalonia awarded World Region of Gastronomy 2025 (Europe)

Building a food and cultural legacy

Mayada Badr, CEO Culinary Arts Commission Aseer World Region of Gastronomy 2024 (Middle East)

Food as a tool to reaffirm the past, imagine the future and change the present: the case of Manabí, Ecuador

Orazio Bellettini, Fuegos Foundation, Manabí awarded World Region of Gastronomy 2026 (Ecuador, South America)

Regenerative Strategies to protect food and cultural sovereignty

Votausi MacKenzie-Reur, Regenerative Vanua, Vanuatu candidate World Region of Gastronomy 2027 (Pacific)

Building a cultural and food destination

Lamia Temimi, Sawa Taste of Tunisia and Cap Bon candidate World Region of Gastronomy 2028 (Northern Africa)

Regional and national perspectives on food – how culture events widen perspectives

Dr Jutamas Wisansing, President, Thailand Gastronomy Network (Asia)

10:50h-11:30h Health break | Pausa



PLENARY 2

11:30h-12:30h THE CULTURAL VALUE OF FOOD: SHAPING FUTURE POLICIES

EL VALOR CULTURAL DE L'ALIMENTACIÓ: DONANT FORMA A LES POLÍTIQUES FUTURES

This plenary session, moderated by **Omar Valdez**, IGCAT Board, will examine the cultural value of food and its critical role in shaping future policies for healthier, more inclusive, and resilient societies. Recognizing food as more than a commodity, the discussion will explore how culinary heritage, traditional foodways, and local knowledge systems contribute to cultural identity, community well-being, and sustainability. Inspired by **THE FOOD AND WINE TOURISM PLAN 2022-27** in Catalonia, topics will deepen further to include the preservation of intangible cultural heritage, the integration of food in European cultural programmes, the links between nutrition, education, and public health, and the importance of protecting biodiversity and traditional seeds.

Speakers from international organizations, cultural networks, NGOs, and research institutions will share forward-thinking strategies and policy recommendations that affirm food as a powerful cultural and educational tool. By bringing together voices from different regions and sectors across the globe, the session will offer a comprehensive and interdisciplinary view of how food policies can evolve to support cultural diversity, social cohesion, and long-term resilience.

PLENARY 2 SPEAKERS

The Food and Wine Tourism Plan 2022-27

Patrick Torrent Queralt, Executive Director, Catalan Tourism Board

Biological and Cultural Diversity: Main Challenges from Slow Food's Perspective

Ludovico Roccattello, Director Knowledge Hub, Slow Food, (Global based in Italy)

Food, creative and cultural industries – an opportunity for the next generation

Patrick Sam, Creative Culture Investments (CCI), Namibia

Urban Challenges on the Route to Sustainable, Creative and Authentic Gastronomy

Jessica Férey, Executive Director, The Food Capitals by Délice Network, (Global based in France)

Creative Tourism as a Catalyst for Sustainable Food Destinations

Caroline Couret, Executive Director, Creative Tourism Network

Educating for the next generation of food lovers

Sara Roversi, President, Future Food Institute, Italy

Seeds - Key to Cultural and Food Diversity

Stefan Schmitz, Executive Director, CropTrust, (Global based in Germany)

12:30h-12:40h WRAP UP: FOOD IS CULTURE'S FRONTLINE

RESUM: EL MENJAR ÉS LA PRIMERA LÍNIA DE LA CULTURA

Robert Palmer, IGCAT Ambassador

12:40h-14:30h

Lunch break | Pausa per dinar



WORLD CAFÉ | CAFÈ DEL MÓN

14.30h-16.00h

16 round tables strategising how to elevate gastronomy within international cultural policy frameworks, with a view to influencing the global MONDIACULT agenda. Each table has a provocateur, a host and a rapporteur.

Moderated by **Davinia Galea** (Malta) and **Jaume Gomila Saura** (Menorca)

TABLE 1: FEEDING OUR IMAGINATION: GASTRONOMY IN THE CREATIVE ECONOMY (ENGLISH)

Taula 1: Alimentant la nostra imaginació: la gastronomia en l'economia creativa (Anglès)

Utopia: In 2050, chefs, artists, and storytellers collaborate seamlessly, and gastronomy is recognized globally as a cultural artform, embedded in school curricula and cultural policies.

Dystopia: By 2050, culinary creativity has been homogenized by algorithm-driven menus and synthetic flavors, and food is no longer a space for imagination or expression.

Provocateur: **Wendy Barrie**, Scottish Food Guide, Slow Food and IGCAT Expert, United Kingdom

Host: **Sirma Güven**, Founder, The Kitchen Project, Turkey

Rapporteur: **Majed Almuhanha**, Head of Research, Culinary Arts Commission, Saudi Arabia

TABLE 2: TASTING DIVERSITY AND CELEBRATING BIODIVERSITY IN OUR FOOD (ENGLISH)

Taula 2: Tastant la diversitat i celebrant la biodiversitat en el nostre menjar (Anglès)

Utopia: In 2050, pollinators thrive thanks to biodiversity-friendly agriculture and every meal celebrates this living biodiversity, with indigenous ingredients, diverse crops, and revived recipes.

Dystopia: Pollinators have vanished, and agriculture is dominated by global monocultures. 80% of people eat only five crops, and culinary diversity survives only in museums and digital archives, while ecosystems collapse.

Provocateur: **Ana Paula Sançana**, Lousame Beekeepers Coop., Coimbra European Region of Gastronomy 2021, Portugal

Host: **Dr. Mohammed Hamoud**, Aseer World Region of Gastronomy 2024, Saudi Arabia

Rapporteur: **Eirini Makedona**, Cultural Policy & Development Expert, Project Director, Crete European Region of Gastronomy 2026, Greece

TABLE 3: FEEDING CURIOSITY: CREATIVE TOURISM STRATEGIES ROOTED IN GASTRONOMY (ENGLISH)

Taula 3: Alimentant la curiositat: estratègies de turisme creatiu arrelades en la gastronomia (Anglès)

Utopia: Gastronomic tourism in 2050 is slow, immersive, and community-led, connecting visitors with local stories, producers, and landscapes.

Dystopia: Tourists consume "local experiences" via virtual headsets, never leaving global food courts designed to simulate culture.

Provocateur: **Beatriz Nubiola**, Catalan Tourism Board, Catalonia World Region of Gastronomy 2025

Host: **Francisco Guitard**, Instituto Nauta & CEO First Coast, candidate World Region of Gastronomy 2030

Rapporteur: **Vasia Papailia**, South Aegean European Region of Gastronomy 2019

TABLE 4: NURTURING CREATIVITY AND INNOVATION IN THE FOOD SECTOR (ENGLISH)

Taula 4: Fomentant la creativitat i la innovació en el sector alimentari (Anglès)

Utopia: Food labs across regions experiment with sustainable ingredients, cultural fusion, and low-waste design, making innovation accessible to all.

Dystopia: A handful of tech companies patent all food innovation, stifling creativity and marginalizing traditional knowledge.

Provocateur: **Patricio Tamariz**, Executive Director, Manabí World Region of Gastronomy 2026

Host: **Dèlia Perpiñà Ginè**, General Director, Prodeca and Catalonia, World Region of Gastronomy 2025

Rapporteur: **Teodora Moraru**, Vice President, National Union of Romanian Employers - South-East Region and Dobrogea, candidate European Region of Gastronomy 2029



TABLE 5: HERITAGE IN THE SOIL: SAFEGUARDING TRADITIONAL CROPS FOR REGIONAL IDENTITY AND WELL-BEING (ENGLISH)

Taula 5: El patrimoni a la terra: salvaguardar els cultius tradicionals per a la identitat regional i el benestar (Anglès)

Utopia: Heirloom seeds are protected and thriving in diverse climates, forming the backbone of regional economies and diets.

Dystopia: Climate change and corporate patents have wiped out traditional crops; communities are disconnected from their agricultural heritage.

Provocateur: Emanuela Panke, President, Itervitis, Cultural Route of the Council of Europe

Host: Ana Maria Barrata, Portuguese National Genebank (BPGV), Minho European Region of Gastronomy 2016

Rapporteur: Jerry Spooner, Regenerative Vanua, Vanuatu candidate World Region of Gastronomy 2027

TABLE 6: EDIBLE DESTINATIONS: STRENGTHENING REGIONS THROUGH GASTRONOMY AND THE ARTS (ENGLISH)

Taula 6: Destinacions comestibles: enfortir les regions a través de la gastronomia i les arts (Anglès)

Utopia: In 2050, regions are celebrated for their edible cultures, where gastronomy and the arts form the soul of regenerative rural development.

Dystopia: Gastronomic identity is reduced to branding exercises for mass tourism, with little benefit to local artists or farmers.

Provocateur: Ida Lee-Wright, Head, Trondheim Food Festival, Trondheim-Trøndelag European Region of Gastronomy 2022

Host: Ruqaya Al-Habsi, Head of Quality & Sustainability Department, Ministry of Heritage and Tourism, Oman

Rapporteur: Henrik Brian Zeegers, Menorca European Region of Gastronomy 2022

TABLE 7: SAVOURING FOOD CULTURE AND TOURISM INNOVATION IN THE CREATIVE ECONOMY (ENGLISH)

Taula 7: Gaudir de la cultura alimentària i la innovació turística en l'economia creativa (Anglès)

Utopia: Food culture tourism is co-designed with local communities, promoting deep connections and creative exchanges across borders.

Dystopia: Culinary tourism is dictated by influencers and AI trends, leaving local traditions exploited and misrepresented.

Provocateur: Caroline Couret, Creative Tourism Network

Host: Barbara Zmrzlikar, Slovenian Tourism Board and Slovenia European Region of Gastronomy 2021

Rapporteur: Patrick Sam, Founder and Director, Creative Culture Investments, Namibia

TABLE 8: CONSUMPTION CONSCIOUSNESS: CULTURAL AWARENESS SHAPING RESPONSIBLE CONSUMPTION (ENGLISH)

Taula 8: Consciència del consum: la consciència cultural que modela un consum responsable (Anglès)

Utopia: Citizens make mindful food choices guided by cultural respect, planetary boundaries, and social equity.

Dystopia: Hyper-consumerism persists, masked by greenwashing campaigns and cultural erasure in global food supply chains.

Provocateur: Alma Bremec, ŠKMER Academy, Central Dalmatia European Region of Gastronomy 2026

Host: Amalia Tzikou, Certified Internal Auditor & Public Health Officer, South Aegean European Region of Gastronomy 2019

Rapporteur: Chef Randie Anderson, President, Culinary Concepts and Solutions, Jamaica



TABLE 9: FEEDING CURIOSITY: CREATIVE STRATEGIES TO RAISE LOCAL FOOD AWARENESS (ENGLISH)

Taula 9: Alimentar la curiositat: estratègies creatives per augmentar la consciència sobre l'alimentació local (Anglès)

Utopia: In 2050, communities proudly engage in food storytelling, public markets are hubs of education, and children grow up knowing where their food comes from.

Dystopia: Food knowledge is outsourced to apps, and fewer people than ever can identify, grow, or cook local produce.

Provocateur: Dr. Simona Neumann, Association for the Tourism Promotion and Development of the Timis County, Banat candidate European Region of Gastronomy 2028

Host: Rita Mifsud Attard, Executive Secretary, Gozo Regional Council, Gozo European Region of Gastronomy 2026

Rapporteur: Sunanthee Tak Kanchanawat, Integrated Gastronomy Design Advisor, Thailand Gastronomy Network

TABLE 10: EDUCATING FOR A MORE ENVIRONMENTALLY-FRIENDLY FOOD FUTURE (ENGLISH)

Taula 10: Educar per a un futur alimentari més respectuós amb el medi ambient (Anglès)

Utopia: Education inspires sustainable food choices, leading to clean, circular, and waste-free food systems.

Dystopia: Lack of awareness fuels destructive food systems, where clean, healthy food becomes a luxury.

Provocateur: Ian Thomas, North East England candidate European Region of Gastronomy 2028

Host: Anu-Annette Varho, Project Specialist, Saimaa European Region of Gastronomy 2024

Rapporteur: Chef Adenike Adefila, Co-founder and Head Chef, The Burgundy, Nigeria

TABLE 11: FOOD AS A CATALYST FOR SOLIDARITY: BUILDING INCLUSIVE AND EQUITABLE FOOD SYSTEMS (ENGLISH)

Taula 11: L'alimentació com a catalitzador de solidaritat: construir sistemes alimentaris inclusius i equitatius (Anglès)

Utopia: Food systems in 2050 are guided by justice, where all communities have agency, access, and dignity in their food choices.

Dystopia: Hunger persists amid abundance, and food aid is used as a tool for political control rather than empowerment.

Provocateur: Georgia Patsouraki, Plaigos, Crete European Region of Gastronomy, Greece

Host: Carmen Ispas, Dobrogea candidate European Region of Gastronomy 2029

Rapporteur: Oscar Ekponimo, Author and Founder/CEO – Chowberry Inc, Nigeria

MESA 12: CIUDADANÍA EMPODERADA – SISTEMAS ALIMENTARIOS EN NUESTRAS MANOS (ESPAÑOL)

Table 12: Empowering citizens - Food Systems in Our Hands (Spanish)

Utopía: En 2050, la ciudadanía decida sobre sus sistemas alimentarios, con huertos, mercados y cooperativas que garantizan alimentos sanos y sostenibles.

Distopía: La población se alimenta con comida barata, envasada y producida en masa, cargada de químicos; las personas son consumidoras pasivas sin opciones reales.

Provocateur: Dr Francisco Madrid Flores, Head of Sustainable Tourism Advanced Research Centre, Universidad Anáhuac Cancún

Host: Ramon Sentmartí, IGCAT Board and Ambassador, Catalonia European Region of Gastronomy 2016

Rapporteur: Omar Valdez, IGCAT Board



TABLE 13: THE POWER OF THE PLATE: STORYTELLING AND NEW NARRATIVES (ENGLISH)

Taula 13: El poder del plat: narrativa i nous relats (Anglès)

Utopia: Every food package in 2050 tells a story of place, memory, and culture—shared and celebrated in schools, media, and markets.

Dystopia: The power of storytelling is lost; food is anonymized, stripped of meaning, and reduced to nutrient labels.

Provocateur: Karoly: Szabó, Visit Harghita and Harghita European Region of Gastronomy 2027, Romania

Host: Ivana Vladović, Central Dalmatia European Region of Gastronomy 2027, Croatia

Rapporteur: Per Tørrissen, Nordland candidate European Region of Gastronomy 2028, Norway

TAULA 14: DEL BOSC I ELS CAMPS FRUITERS AL PLAT: PROTEGIR LA BIODIVERSITAT I ELS HÀBITATS NATURALS (CATALÀ)

Table 14: From Forest and orchards to Plate: Protecting Biodiversity and Natural Habitats (Catalan)

Utopia: Els boscos i els camps fruiters catalans són gestionats de forma sostenible i nodreixen les taules locals amb ingredients únics i saludables.

Distopia: Els hàbitats naturals han desaparegut sota l'especulació urbana i la desconexió entre societat i territori.

Provocateur: Evarist March, Naturalwalks and IGCAT Expert

Host: Rosa Rodón, Food and Gastronomy Journalist, Ara.Cat

Rapporteur: Chef Joel Castanyé, La Boscana Restaurant

TAULA 15: REIVINDICANT EL GUST: COM ELS CONSUMIDORS PODEN REVIFAR LES TRADICIONS GASTRONÒMIQUES (CATALÀ)

Table 15: Reclaiming Taste: How Consumers Can Revive Gastronomic Traditions (Catalan)

Utopia: El paladar del consumidor s'ha convertit en una força per protegir tradicions, sabors i productes autòctons.

Distopia: Els gustos han estat uniformitzats per la indústria global, i les tradicions gastronòmiques són només folklore escenificat.

Provocateur: Carles Gaig, Catalan Academy of Gastronomy and Nutrition

Host: Dr. Maria Abellanet i Meya, President and CEO, CETT Barcelona School of Tourism, Hospitality and Gastronomy

Rapporteur: Dr. Jordi Tresseres, University of Barcelona

TAULA 16: GASTRONOMIA SENSE PRODUCTORS? (CATALÀ)

Table 16: Gastronomy Without Producers? (Catalan)

Utopia: El 2050, els petits productors són els guardians del territori i protagonistes garants de la riquesa, qualitat i diversitat de l'oferta gastronòmica.

Distopia: La cuina regional sobreviu com a espectacle sense ànima, mentre els productors locals són substituïts per una indústria agroalimentària cada cop més global i uniforme.

Provocateur: Laura Ruana Pavon, Deputy Director General for Enterprises, Agri-food Quality and Gastronomy, Catalonia

Host: Tania Collados, Food and Gastronomy Journalist, Catalan National Public Media Corporation

Rapporteur: Raquel Serrat, Unió de Pagesos (Farmer's Union)



15:50h-16:30h Health break | Pausa

16:30h-17:20h REPORT BACK SESSION

SESSIÓ DE RETORN D'INFORMES

Rapporteurs from each table have two minutes maximum to deliver conclusions.

17:20h-17:35h TASTE GRAND TOUR OF CATALONIA

TASTA EL GRAN TOUR DE CATALUNYA

Presentation of new food and wine route designed for visitors to explore Catalonia through its culinary offerings by **Patrick Torrent**, Executive Director Catalan Tourism Board

17:35h ENSURING A WORLD LEGACY

GARANTINT UN LLEGAT MUNDIAL

The Promoting Committee of Catalonia:

El Bulli Foundation,

Alicia Foundation,

Catalan Academy of Gastronomy and Nutrition

Pass the baton to the Promoting Committee of Manabí, agreeing to share knowledge and support the future of the World Regions of Gastronomy.

Prefecture of Manabí,

Fuegos Foundation,

Chamber of Industry and Production of Manabí

The session will conclude with an invitation to next year's 2nd World Gastronomy Summit
Leonardo Orlando Arteaga, Prefecto de Manabí (Ecuador)

**17:45h-17:55h WORLD GASTRONOMY SUMMIT CONCLUSIONS AND DECLARATION:
A GLOBAL CALL TO RECOGNISE FOOD AS CULTURE**

**CONCLUSIONS I DECLARACIÓ DE LA CIMERA MUNDIAL DE GASTRONOMIA:
UNA CRIDA GLOBAL PER RECONÈIXER L'ALIMENTACIÓ COM A CULTURA**

Dr Diane Dodd, IGCAT President & Executive Director World Regions of Gastronomy

17:55h-18:00h CLOSING REMARKS

CLOENDA

Miquel Samper, Minister of Business and Labour of Catalonia

18:00h OFFICIAL WORLD GASTRONOMY SUMMIT PHOTO

FOTO OFICIAL DE LA CIMERA MUNDIAL DE GASTRONOMIA



18:15h **MUSICAL INTERLUDE WITH CAVA & CATALAN COCA**
INTERLUDI MUSICAL AMB CAVA & COCA CATALANA

18:45h **IGCAT AMBASSADOR AWARDS AND PHOTO**
PREMIS AMBAIXADORS IGCAT I FOTOGRAFIA

19:15h **FOOD FILM MENU 2025 CATEGORY AWARDS GALA**
GALA DE PREMIS PER CATEGORIA DE LA FOOD FILM MENU 2025
Presented by **Robert Oliver**, IGCAT Ambassador for the Food Film Menu
and Pacific Island Food Revolution presenter.

20:30h **GALA DINNER**
SOPAR DE GALA





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