November 2021

Basque Culinary Center
BASQUE CULINARY CENTER Ecosystem

FACULTY OF GASTRONOMIC SCIENCES
- Degree
- Masters & Courses
- Specialization Courses
- Online Courses
- Workshops, Seminars and Masterclass
- Enthusiasts
- Gastronomy camps

GASTRONOMY RESEARCH CENTRE
- Entrepreneurship
  - Culinary Action!
- Research
- Projects with companies

PROMOTION AND EVENTS
- Events
- International events
- Special events
  - Culinary Zinema
  - World Forum on Gastronomy
  - Tourism
  - Diálogos de Cocina
BCC Innovation’s video
In the innovation and research field, we work in different areas:

- **Digitalization**
- **Sustainability**
  - Zero waste
  - Biodiversity
  - Wild plants
- **Avant-Garde**
- **Health**
- **Sensory Analysis**

**Who We Are**

- The culinary experience is in our DNA
- Focus on the consumer

**Labe - Digital Gastronomy Lab**

We coined the term personalized gastronomy; we also do research projects related to “Culinary Medicine”
LABe – Digital Gastronomy Lab –
A dynamic laboratory to co-create, experiment, develop, test and validate new concepts, products, services and experiences with an important technological component and adapted to the real needs of the user → Food value chain: Restaurants.

Main objective: an open innovation ecosystem (startups, corporates, citizens, chefs, horeca) to boost the digital transformation along the gastronomy value chain
We connect talent and technology to generate new businesses
By gastronomy, we understand not only what we eat but also everything that contributes to making those foods reach our plate. That includes companies from the food industry, farmers, fishermen and livestock farmers, distributors, chefs and restaurateurs, without forgetting, of course, the end consumer, who gives meaning and strength to the entire chain.

Gastronomy has a close relationship with our health and well-being and it is, at the same time, enjoyment.

It also implies a close connection with the culture of a region, as the foods of an area are part of the cultural roots of the people who live there, becoming radically different from those foods that we can find in other geographical areas.

Finally, gastronomy is connected with other industries such as tourism, as one of the reasons that makes us travel to one part of the world or another is the desire to discover new gastronomy ("gastronomy tourism").

This holistic view is our way of understanding and projecting gastronomy to society, and it is reflected in the projects that are tackled by the Technology Transfer Centre.
Gastronomy as a tool for the economic and social development of the regions
Participatory futures for territorial development plans:

Territorial Action Plan in Gastronomy in Central Finland Council
Gastronomy as a tool for promoting the health and well-being of citizens. The project was based on co-creation and participative foresight in phases, with different actors both from the food value chain and from local authorities (health department, regional council, environmental management office, education department).

ECUADOR
Territorial development for the harmonious coexistence between community livelihoods and sustainable landscapes, ensuring agro-ecological production. Launch of a gastronomic laboratory with a focus on nature conservation of a natural reserve ecosystem in Ecuador and its communities.
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Thank you!