



Key takeaways from the 8th World Gastronomy Tourism Forum 2023



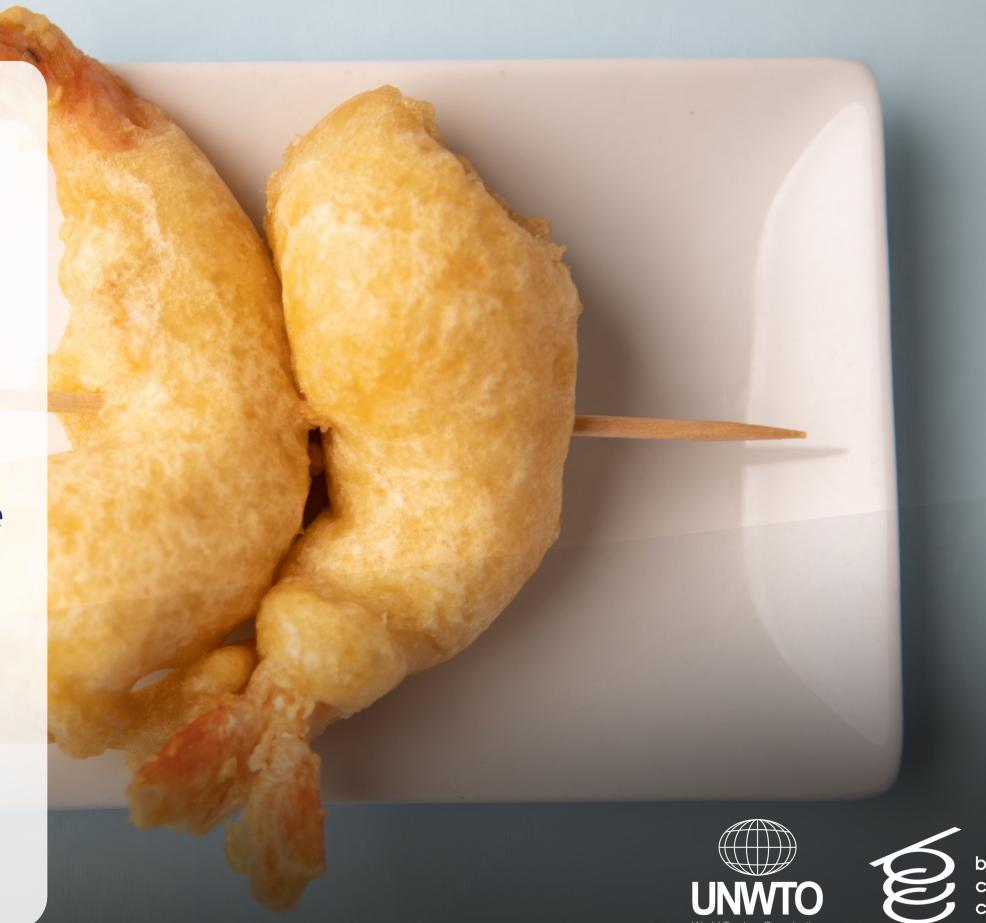






2. SUSTAINABILITY IS BROAD. REDUCING FOOD WASTE IS SPECIFIC

- Local sourcing and waste measurement are key
- Take into consideration the hierarchy of food
- Technology might help dramatically
- Legislation has to be updated
- Governance and coordination are key



3. LIVING AL FRESCO

 After the pandemic we all became more outdoorsy

 This is a great opportunity to bring visitors to the countryside and offer more experiential













7. PRESERVE TRADITIONS

- Fight foodification, enhance authenticity
- Denominations and Indications of Origin as tourist resources
- Recover old recipes, help transfer of food and gastronomy-related heritage
- Academia as a valuable collaborator in this process







10. BACK TO THE ROOTS. PRODUCERS, KEEPERS OF LIFE

- Institutions help create structures that facilitate the growth of smallscale producers
- Education is the key for them to stay in their territories and to preserve culinary heritage
- Experience design, Legislation, reducing the gap with hospitality enterprises







SEE YOU IN 2024! ¡NOS VEMOS EN 2024! HURRENGO URTERA ARTE!





