Slow Food®
Kärnten

Slow Food Carinthia
Slow Food is a global movement acting together to ensure good, clean and fair food for all.

1,000,000 Supporters
1,196 Communities
800 Convivia
5,701 Ark of Taste Products
674 Presidia
1,288 Members Cook’s Alliance
3,845 Gardens in Afrika
160 Countries
How Carinthia developed the first Slow Food Travel and Slow Food Villages?

- 2015 a highly motivated team with a lean organisation on top of the Slow Food convivium was implemented
- presidium members with strong visions
- definition of clear responsibilities and accountabilities
  - Slow Food Carinthia: product development, convivium, education, mindset
  - tourism regions: marketing, booking, communication
- government: fundings
- supporting instead of prohibiting (best practice)
- tourism managers are living the spirit of Slow Food (top-down and bottom-up approach)
Our priorities and activities

Slow Food Villages
(12)

Slow Food Travel
(3)

Cook’s Alliance
(19)

Slow Food Presidio
(4)

Slow Food Education
(18)

Slow Food hosting & restaurants
(>150)

Slow Food Communities
Slow Wine
Slow Fish
Slow Brewing

implemented in the tourism strategy
and masterplan for regional development and agriculture
**Journeys to the origin of the authentic taste**
Journeys to the origin of the authentic taste

Facts:
- >180 experience programs
- all programs are online available (feratel)
- guaranteed program even by a single person
- booking and marketing is done by the tourism regions

External audits:
- clear and transparent requirements
- quality check (how, where...)
- local to local - invoice check
- peer review farmers / producers
- training of employees
- visibility in the menu
- sustainability certification
objective and transparent criteria (up to 5 ★★★★★)
- regional meat, regional fish (slow fish), „wild“ deer
- local beer (slow brewing) and regional wines (slow wine)
- “nose to tail”
- “self-made” bread, raw milk cheese,..

In the lead of “visit Carinthia” - the main culinary guide in the region
Slow Food Villages places of good living

1. Slow Food community
2. good, clean and fair food producers
3. restaurants/chefs & hosts
4. education (schools) & communication
5. marketplaces / farm shops
6. Slow Food experience programs
Awards and “sustainable” education 2024

„Gist Travel Food Award 2023“
Gruppo Italiano Stampa Turistica