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Foodscapes as a mirror of environment and culture – A Journey Through Gastronomy, Environment and Identity

Source: <http://amazingearth.me/tag/apple/>



18-22 May

2026



Foodscape is a concept at the intersection of geography, sociology, and food studies.

It refers to:

- Material elements – restaurants, markets, shops, and agricultural areas where food is produced, distributed, and consumed
- Social practices – cooking, eating habits, and culinary traditions that shape everyday life
- Environmental conditions – climate, soils, and resource availability influencing what food can be produced and how identity
- culture – traditions, culinary heritage, and symbolic meanings attached to food

📍 Definition

Foodscape refers to the spatial distribution of food-related places—such as markets, restaurants, farms, and households—together with the practices of producing, preparing, and consuming food. It reflects broader social relations, cultural norms, and inequalities, showing how access to food and food choices are shaped by the organization of space and society.

📖 MacKendrick, N. (2014). *Foodscape. Contexts*, 13(3), 16–18.

Food Tourism



Source: own photo, 2018, Antigua Guatemala

Culinary tourism

“The pursuit and enjoyment of unique and memorable food and drink experiences, both far and near.”



As defined by the **world**
foodtravel
association

WHY THE INTEREST IN THE CUISINE FOOD AND TOURISM RELATIONSHIP

- Everyone has to eat! Food consumption is integral to tourism and its economic impact and can have significant economic effects in the supply chain.
- Culinary, gastronomic and cuisine oriented tourists perceived as high yield
- Food tourism can be linked with other products such as cultural and heritage tourism
- Significant for rural areas that may otherwise be affected by economic restructuring, important for some urban neighbourhoods
- Tourism perceived as labour intensive (and low skill) and as requiring relative little capital to enter into industry
- Potential relation to branding, image and positioning



*Nyaung U, Myanmar
Own photo, 2018*

Is food tourism only
EATING? **NO!**

Taste, appearance, growth, freshness, texture, character, use, colour, species, cost, history, aroma, health, type availability, arrangement, typicality

Methods, machines, tools, inputs, cooking, changes, ecology, ingredients, additives, chemicals, markets, capacity, volume, sustainability, culture



Region, history, rurality, climate, seasonality, terroir, impact, soils, difference, views, vistas, comparisons, the farm, the future

People, producers, families, farmers, locales, histories, connections, ownership, producer- consumer relations

Figure 1: The sources of food and wine stories

Source: Mason, C. & O'Mahony, B. (2007). On the trail of food and wine: The tourist search for meaningful experience. *Annals of Leisure Research*, 10, 3/4, 498-518

Rules of *kaszrut*, standards qualifying the product as kosher or not. Jews do not eat omnivores, carnivores, and scavengers as they can spread many diseases.

the way food is prepared reduces the possibility of ingesting pathogens (The blood is completely removed from the meat, then it is salted and soaked three times).

- The principle of not mixing meat and dairy products results in greater hygiene in the kitchen, because it requires the use of separate boards, plates or cutlery for the preparation of these foods.



Islam differs relatively little from Judaism in terms of food precepts. Any product that has been certified Kosher can also be used by Muslims, but not the other way around.

Halal (arabic: pure) it is slightly less restrictive than *Kaszrut*, because it allows the consumption of herbivores in general, including, for example, rabbits, which are not **kosher**.



Ramadan, Tunis

Ethiopian Orthodox Church

It has many elements in common with Judaism, such as the Sabbath and circumcision. It is characterized by a large number of fasts: for a monk it lasts 286 days a year, and for lay people - 186 days. Strict fasting begins already 55 days before Easter.

Nəşuh (from Amharic pure) **ərkus** (z Amharskiego unpure) specifies prohibited foods - these include, among others pork, rabbit, camel, porcupine meat.





chechebsa

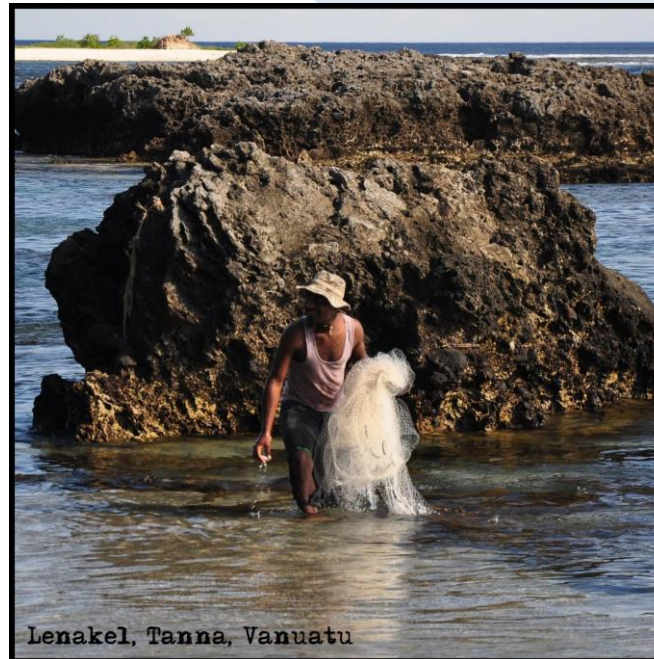
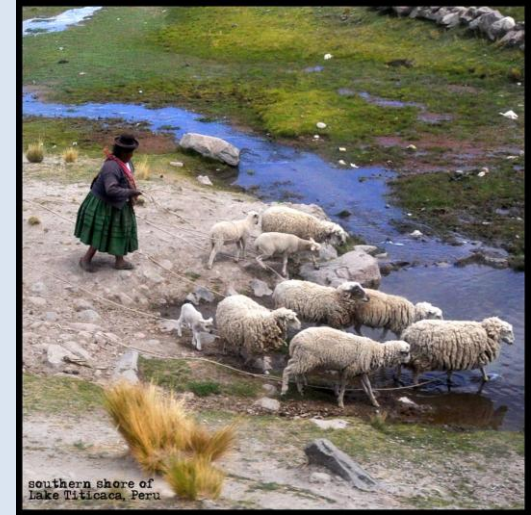
Consumption of different food products in the world



Source: photo by P. Charzyński, 2009, Antigua Guatemala

Agriculture encompasses various activities, including:

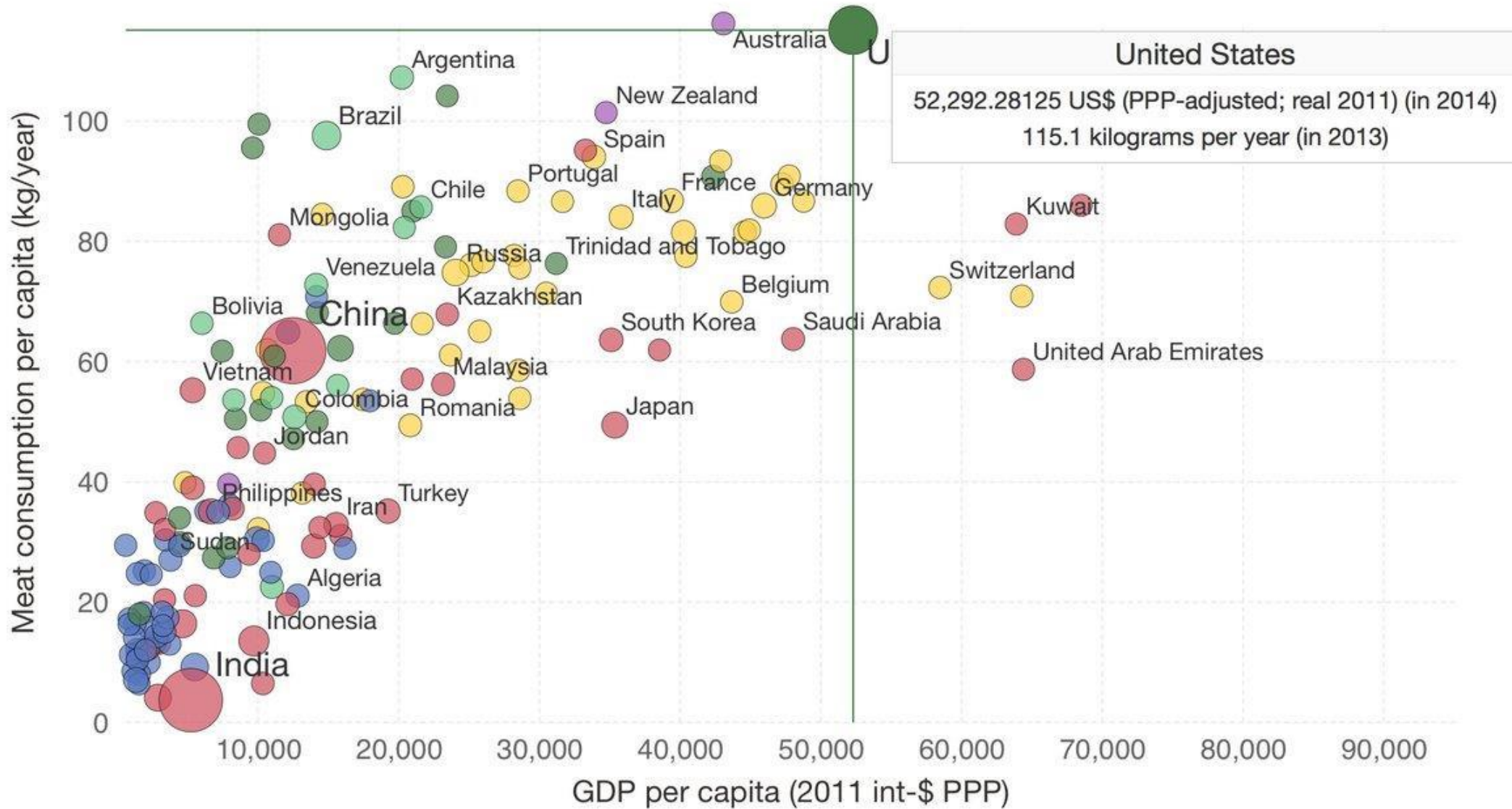
1. Crop production (grains, fruits, vegetables, etc.)
2. Livestock farming (meat, dairy, poultry, etc.)
3. Forestry and wood production
4. Fisheries and aquaculture
5. Horticulture and floriculture
6. Apiculture (beekeeping)
7. Agroforestry (integrating trees into farming systems)





Meat consumption vs. GDP per capita, 2013 to 2014

Average meat consumption per capita (kilograms per year) vs. GDP per capita (2011 international-\$ PPP)



Total Meat Consumption



©2023 theworldmaps

Source: Food and Agriculture Organization of the United Nations, 2020

*The "Other Meat" category includes animals such as rabbit, camel, horse, and wild game.

Bovine Meat



Pig Meat



Mutton & Goat Meat



Poultry Meat



Other Meat*



RURAL

diet



fot. M. Świtoniak









fot. M. Świtoniak



fot. M. Świtoniak



Porcupine





PANGOLIN

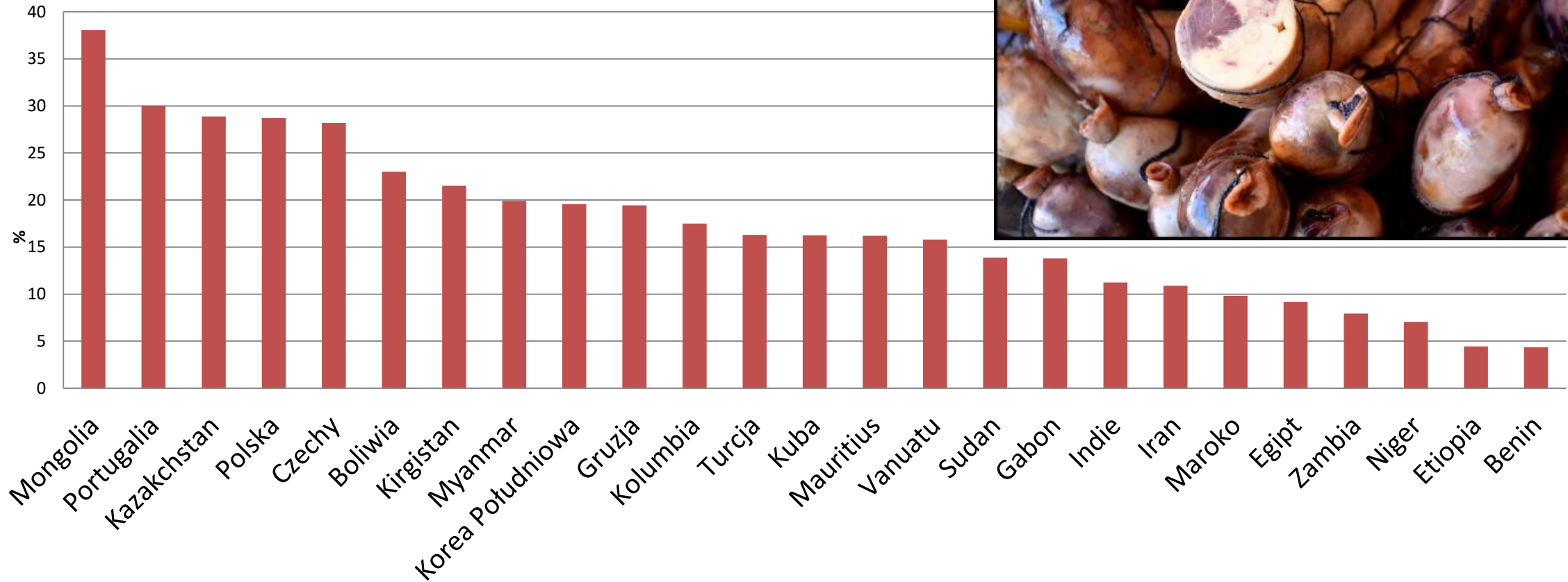




fot. A. Krawiec

казы (horse meat sausage)

% kcal from animal products in the diet



Own graph, data from: <https://www.fao.org/faostat/en/#data/SCL>

Lynn's Cuisine



Meals

Chicken
Pork
Lamb
Turkey
Fish

Juice

Tamerine
Golden Apple
Mango
Lemon
Sorrel
Guava
Passion
Grape Fruit
Lime
orange

Rotis

chicken
Beef
Pork

Patties

chicken
Beef

Soup/Bouillon

cow Heel
Pig Tail
Lamb



Bouyon

Castries
Saint Lucia

Source: <https://www.tasteatlas.com/cuy-al-palo>



Cuy al palo, is a traditional dish consisting of guinea pig on a stick. The dish is enjoyed throughout the country, but it's especially popular in Cusco and Arequipa due to tourism. In addition to the guinea pigs, the ingredients for cuy al palo often include salt, pepper, oil, cumin, garlic, and huacatay (black mint or southern marigold).

The guinea pig is marinated in the mixture of those ingredients, and it's then skewered and grilled over an open fire. The stick must be turned regularly so that the whole guinea pig becomes crispy and fully roasted. Once done, the guinea pig on a stick is often served with salsa or baked tomatoes.



GUINEA PIG



GARLIC



HUACATAY



CUMIN



VEGETABLE OIL



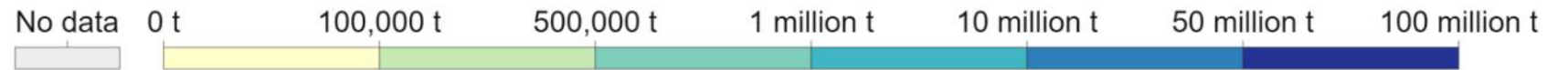
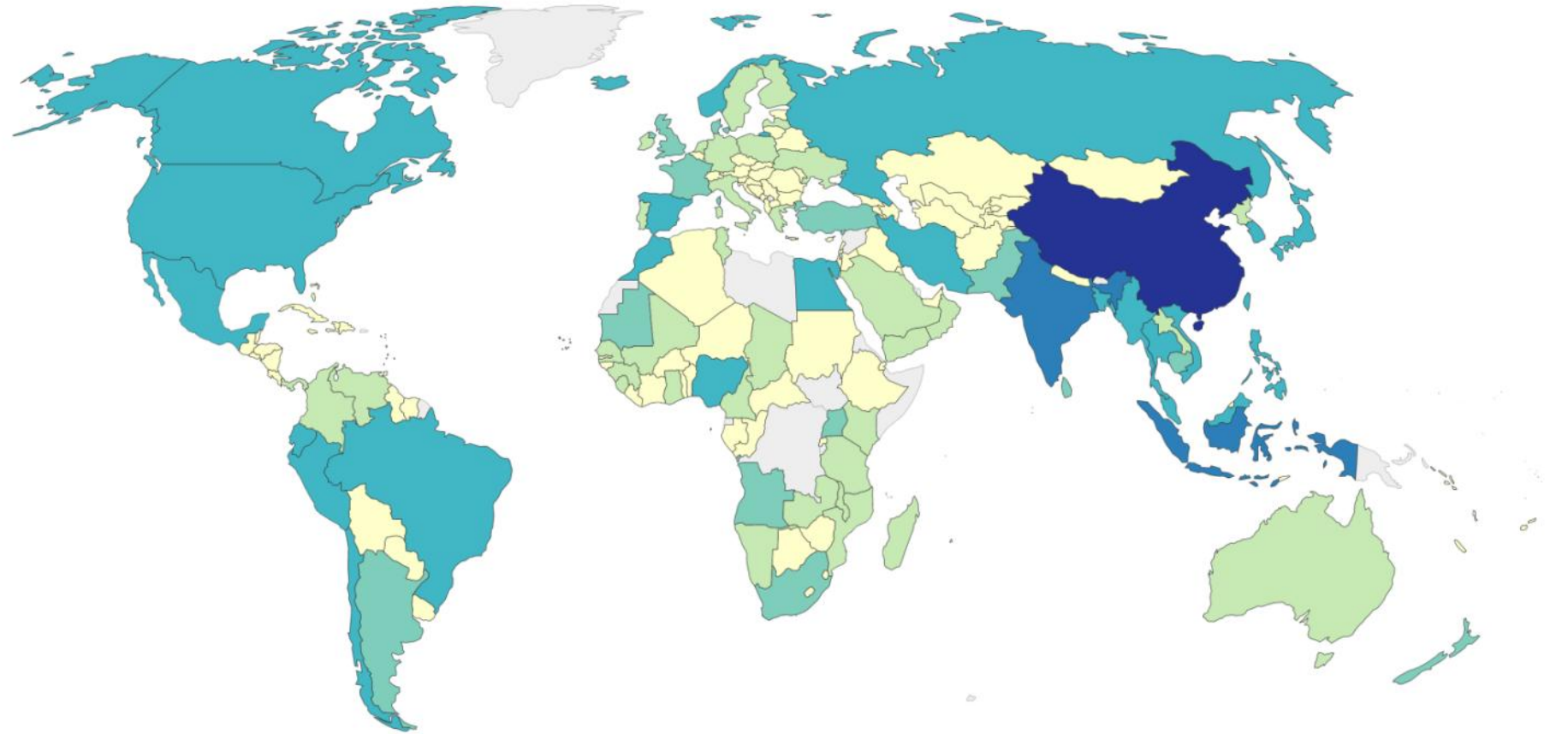
BLACK PEPPER

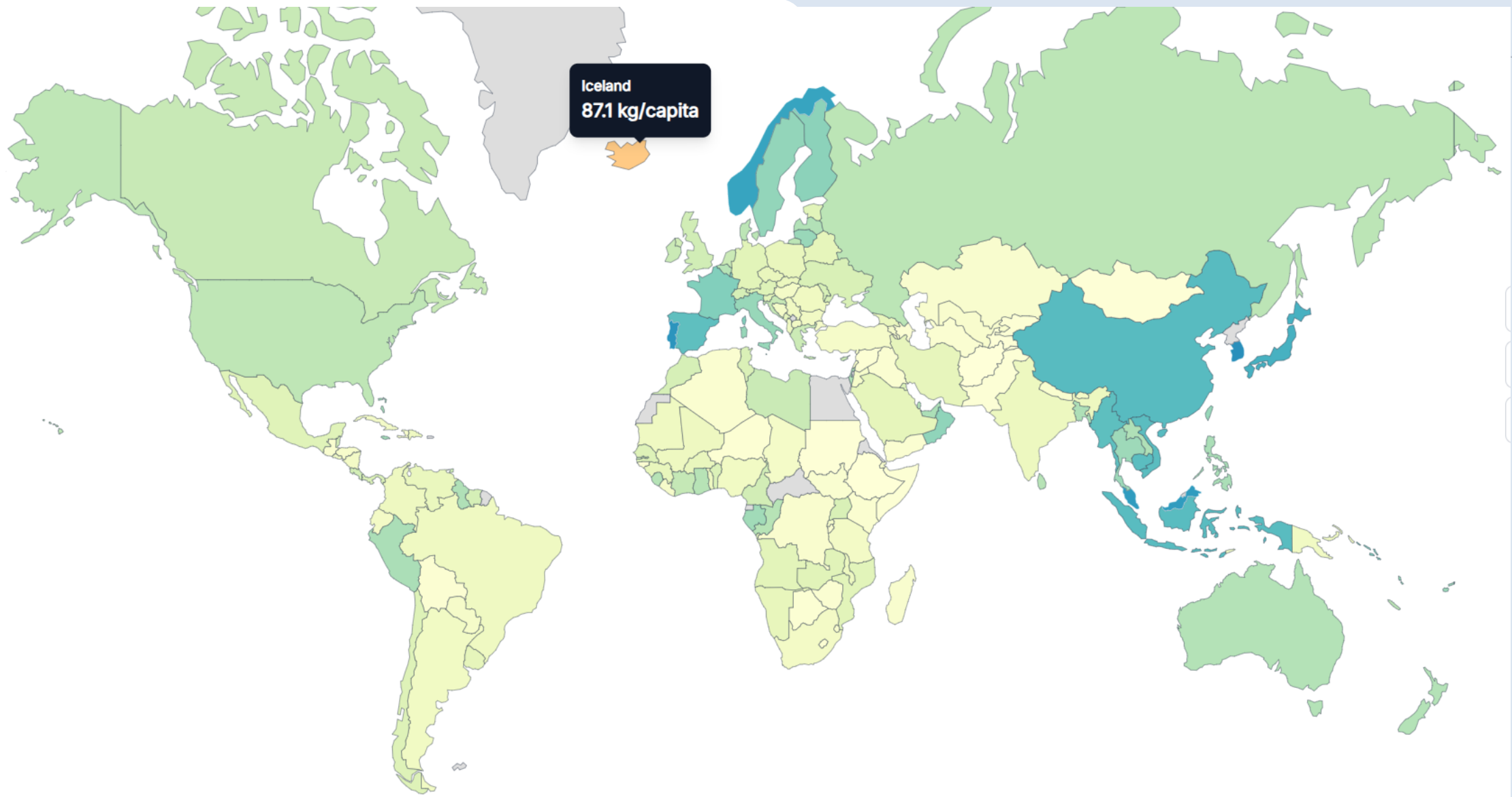


SALT

Fish and seafood production, 2017

Fish and seafood production is measured as the sum of seafood from wild catch and fish farming (aquaculture).





Iceland
87.1 kg/capita

All Fish and Seafood per Capita 2022 (kg)



COUNTRY	ALL FISH AND SEAFOOD CONSUMPTION 2022	ALL FISH AND SEAFOOD PER CAPITA 2022 (KG) ↓
 Iceland	32	87.1
 Maldives	42	80.1
 Kiribati	10	73
 Macau	48	68.4
 Hong Kong	493	65.9
 South Korea	2,884	55.7
 Portugal	558	54.3
 Antigua and Barbuda	5	54.3
 Malaysia	1,771	52.2
 Seychelles	5	51.3
 Norway	271	49.9
 Tuvalu	1	48.5
 Micronesia	5	47.7
 French Polynesia	14	45.7
 Japan	5,622	45.4
 Marshall Islands	2	43.9
 Samoa	10	43.5

Poland =
only 10,8
kg

- Total consumption is shown in kilotonnes (1000 tonnes).
- Also known as a metric ton, one tonne = 1,000 kg, or roughly 2,204.6 lbs.
- Per capita values are displayed in kilograms per capita per year (kg/capita/yr).
- Values shown for China include mainland China only, as values for Hong Kong, Macau, and Taiwan are shown separately.

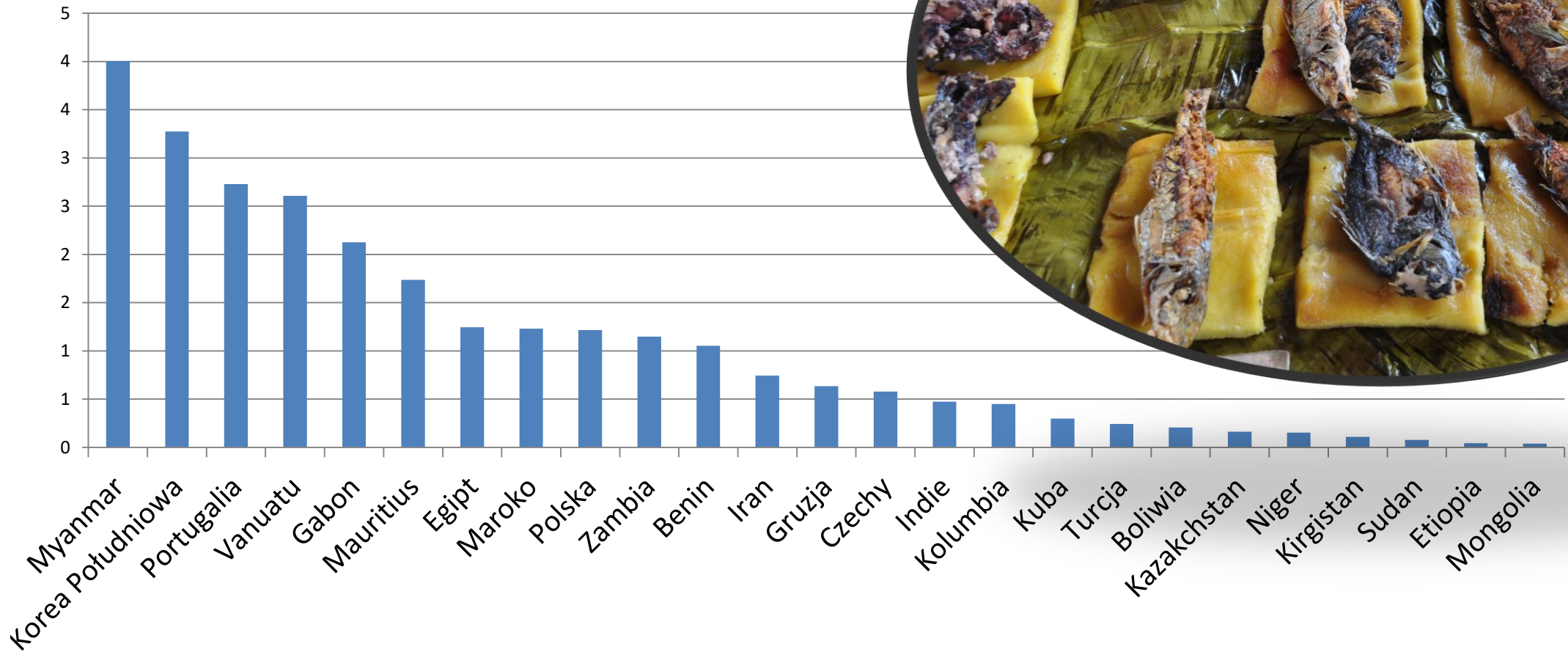
<https://worldpopulationreview.com/country-rankings/fish-consumption-by-country>

COUNTRY	ALL FISH AND SEAFOOD CONSUMPTION 2022	ALL FISH AND SEAFOOD PER CAPITA 2022 (KG) ↓
 Yemen	84	2.5
 Burundi	32	2.48
 Guinea-Bissau	5	2.4
 Bolivia	26	2.13
 Azerbaijan	22	2.13
 Botswana	6	2.09
 Lesotho	4	1.93
 Niger	49	1.86
 Syria	38	1.73
 Somalia	30	1.7
 Kyrgyzstan	10	1.55
 Pakistan	334	1.41
 Mongolia	4	1.04
 Tajikistan	9	0.95
 Sudan	44	0.94
 Ethiopia	64	0.52
 Afghanistan	16	0.39

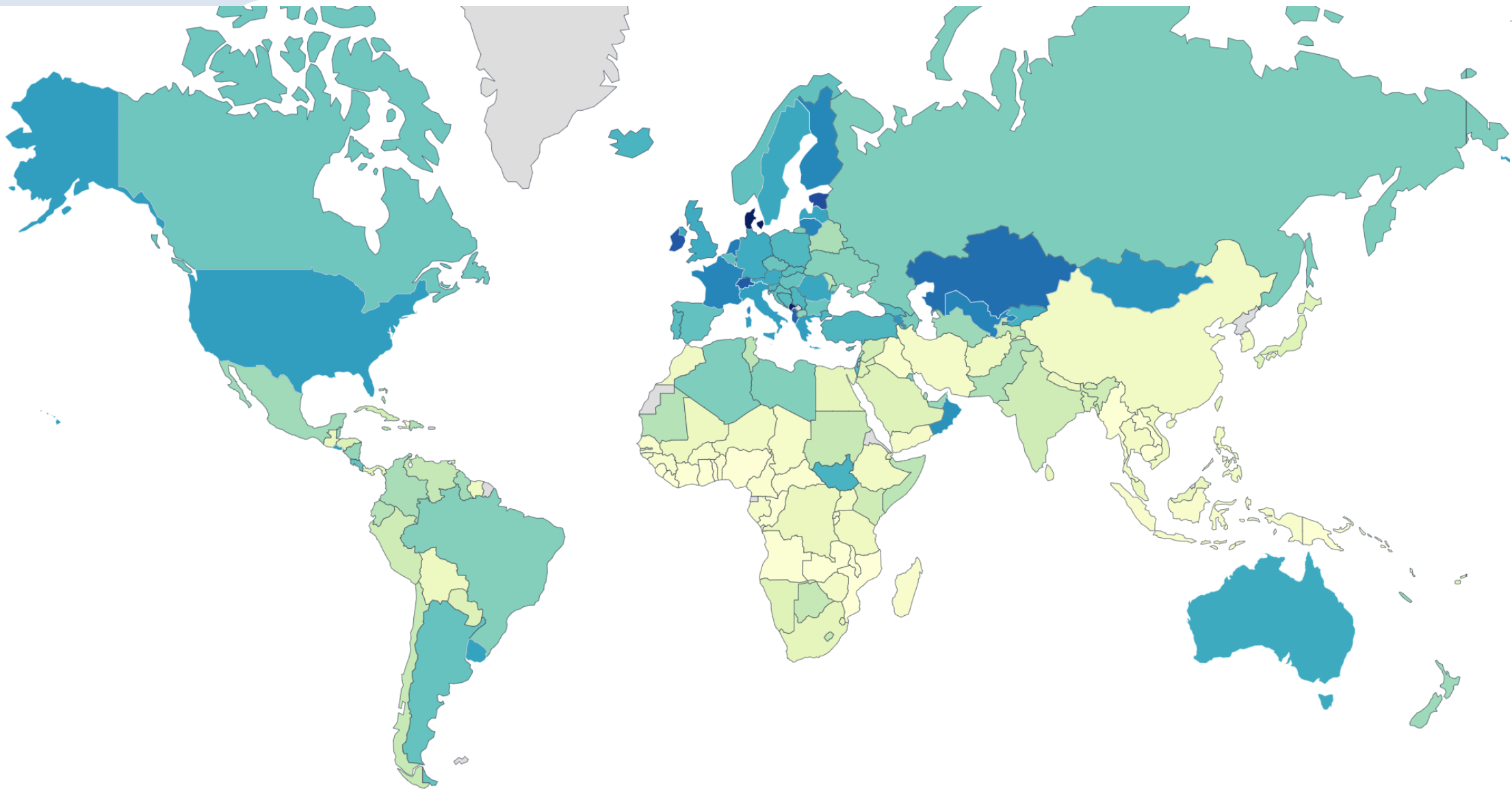
Poland =
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<https://worldpopulationreview.com/country-rankings/fish-consumption-by-country>

% kcal from fish and other sea products



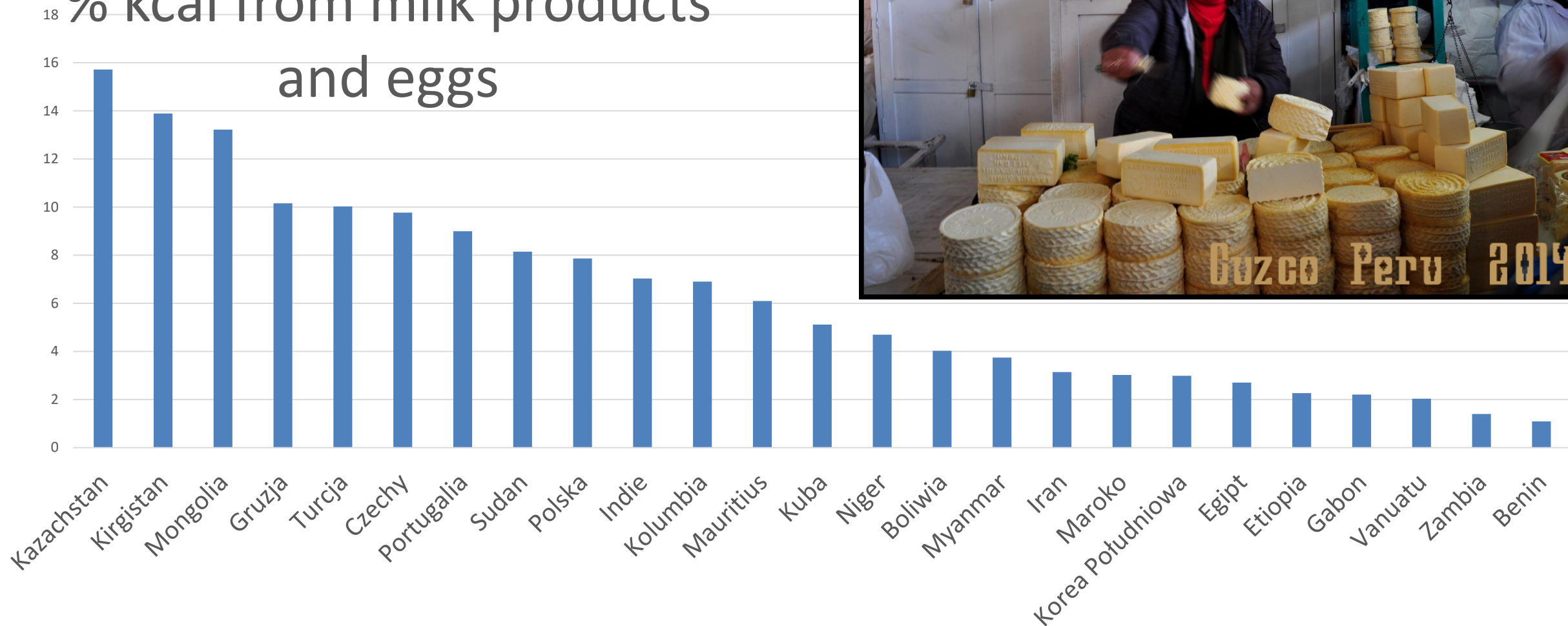
Own graph, data from: <https://www.fao.org/faostat/en/#data/SCL>



Milk Consumption per Capita 2022 (kg/yr)



% kcal from milk products and eggs



Dairy Consumption

Annual per Capita



VG



Camembert Museum in Vimoutiers



<https://www.museeducamembert.fr/>



The oscypek cheese has

become a flagship Polish product.

The EU certificate protects its name, shape, production procedure

and ingredients from which it is made. We eventually

succeeded after eight years of endeavour started by Sheep

and Goat Breeder Association, Podhale Inhabitants

Association as well as Tatra, Nowy Targ and Żywiec districts!

A tourist trail that leads from one shepherd hut to another is

a wonderful idea

of cultivating shepherd traditions in Podhale. We are coming

back to the roots in a way. All tourists are invited to tour

around and taste the perfect products of our shepherds,

Andrzej Gąsienica-Makowski

Tatra District Governor



Szlak oscypkowy

Oscypek cheese trail
Geräucherter Schafskäse



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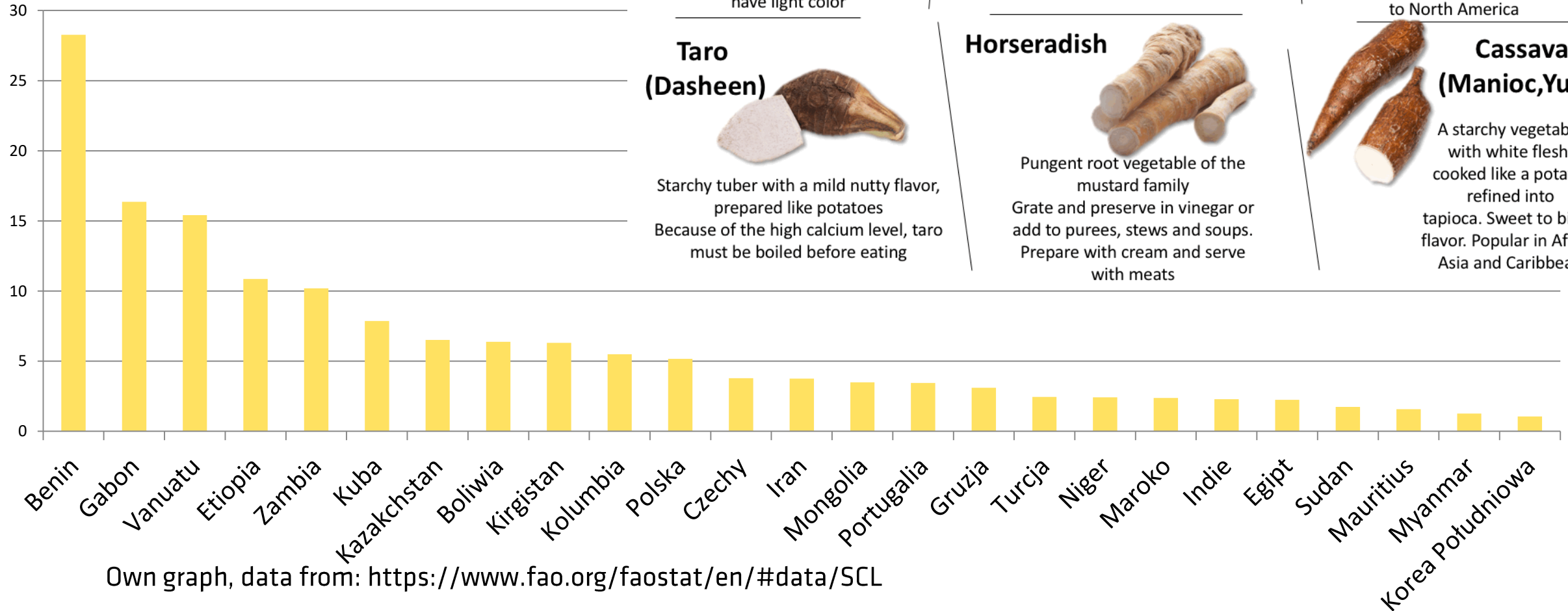
**TATRZAŃSKA AGENCJA
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promocja@tatry.pl,
www.tatry.pl



Southern POLAND chees tourism opportunities

% kcal from starchy roots



Own graph, data from: <https://www.fao.org/faostat/en/#data/SCL>

Sweet Potato



Found in two varieties, dark-skinned with vivid orange, sweet flesh and moist texture
Lighter skinned varieties, found in the Caribbean and South America, have light color

Taro (Dasheen)



Starchy tuber with a mild nutty flavor, prepared like potatoes
Because of the high calcium level, taro must be boiled before eating

Yam (Boniato)



Native to Africa and Asia, and not related to sweet potatoes
White and yellow varieties are starchier and drier than sweet potatoes

Horseradish



Pungent root vegetable of the mustard family
Grate and preserve in vinegar or add to purees, stews and soups.
Prepare with cream and serve with meats

Sunchoke (Jerusalem Artichoke)



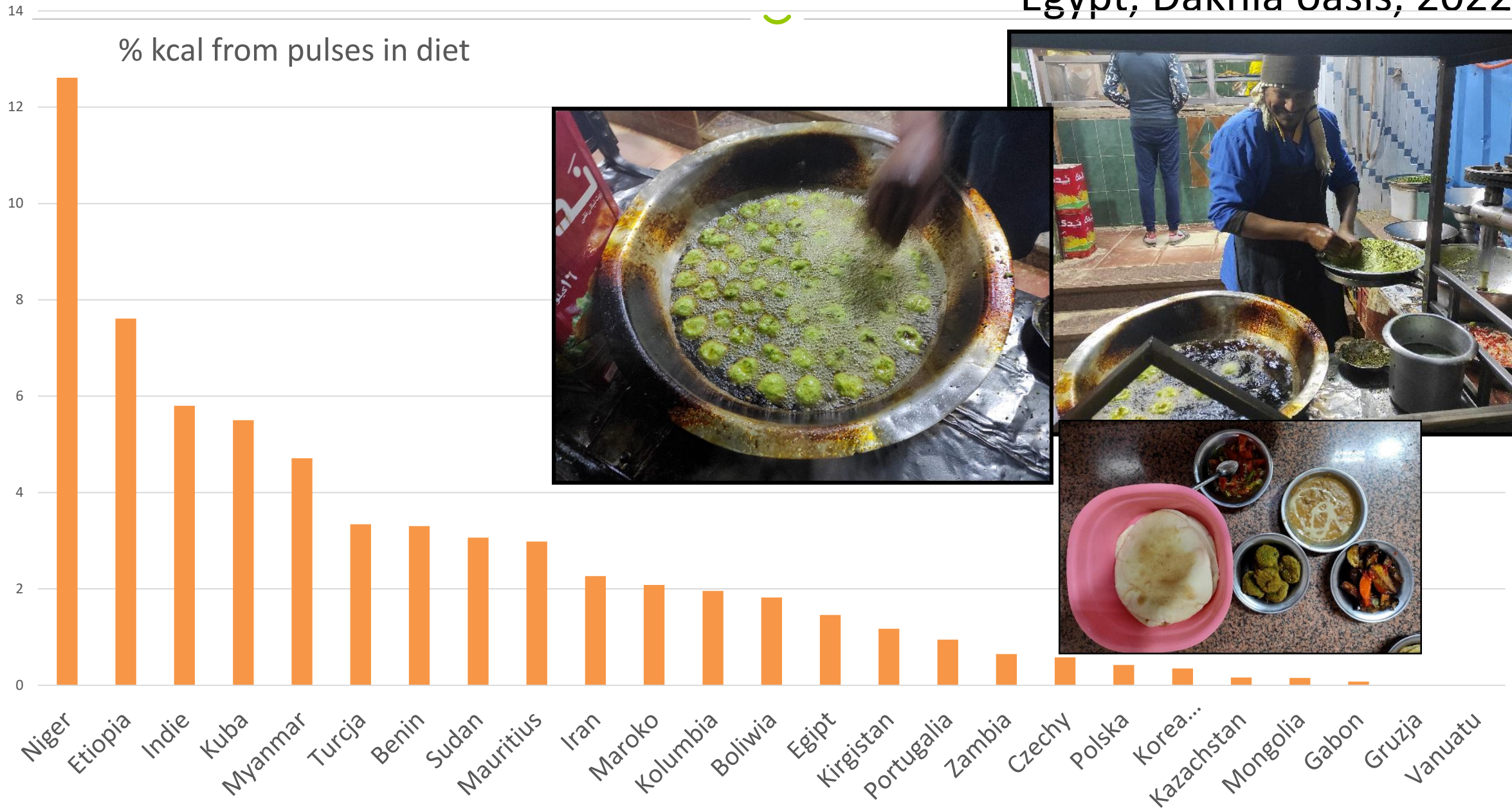
Potato-like texture that has a delicate slightly sweet and nutty flavor similar to jicama and water chestnuts; Native to North America

Cassava (Manioc, Yuca)



A starchy vegetable with white flesh, cooked like a potato; refined into tapioca. Sweet to bitter flavor. Popular in Africa, Asia and Caribbean

Egypt, Dakhla oasis, 2022





Doubles

Port of Spain Trinidad & Tobago



Doubles

Port of Spain, Trinidad & Tobago





What is main
ingredient?





Sudanese

طعمية

Ta'miyya

(Falafel)

2019

shawarma

fuul -

purée from
Fava beans



حيدر للبقول

وجبة الإفطار السعر وجبة الغداء السعر وجبة العشاء السعر

50	بقول	150	شربة شان ربيع	50	بقول
50	بيض طوة	140	كبدة عجالي + رز	50	بيض طوة
50	بيض شكشوكة	120	كبدة عجالي	50	بيض شكشوكة
50	شربة شان ربيع	150	لحمة شوربة	150	شربة شان ربيع
140	كبدة عجالي + رز	120	فراخ بروت + رز	140	كبدة عجالي + رز
120	كبدة عجالي	100	فراخ بروت	120	كبدة عجالي
50	لحمة شوربة	80	فراخ مشوي + رز	150	لحمة شوربة
120	فراخ بروت + رز	80	فراخ مشوي	120	فراخ بروت + رز
100	فراخ بروت	60	دمعة فراخ	100	فراخ بروت
40	فراخ مشوي	60	بامية طبخ	60	دمعة فراخ
40	دمعة فراخ	60	سلطة دكوة	60	سلطة دكوة
40	سلطة دكوة	50	قنة شوربة	50	قنة شوربة
40	قنة شوربة	40	رز بيضاء	40	رز بيضاء
40	رز بيضاء	40	فصوليا	40	فصوليا
40	فصوليا	40	رز بيضاء	40	رز بيضاء
40	رز بيضاء	110	كباب	40	كباب
40	كباب	60	كسرة	40	كسرة
40	كسرة			40	عصير بالحمضيات
				30	عصير جوارح بالحمضيات
				30	عصير مشمشي
				30	عصير برقوق
				30	عصير بونج بالحمضيات
				25	عصير ليمون بالحمضيات
				45	عصير ليمون بالحمضيات
				20	عصير ليمون بالحمضيات
				30	سلطة فواكه

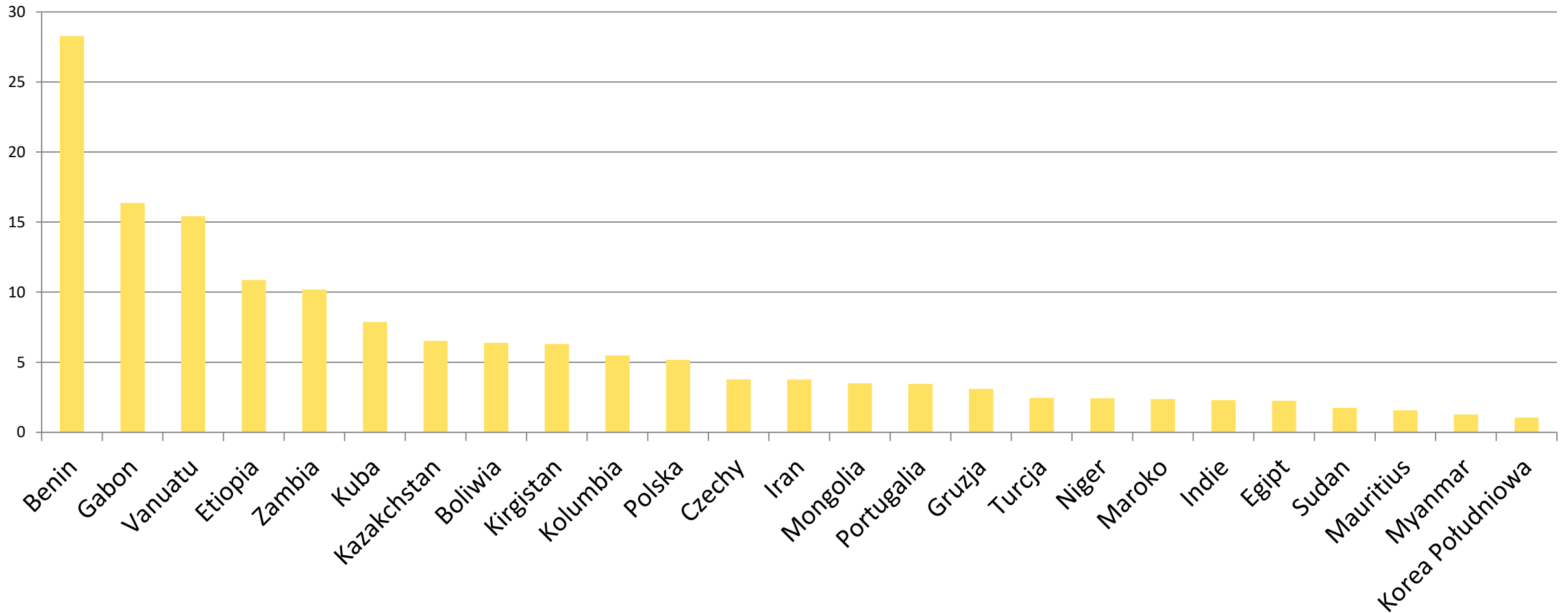








% kcl from starchy roots

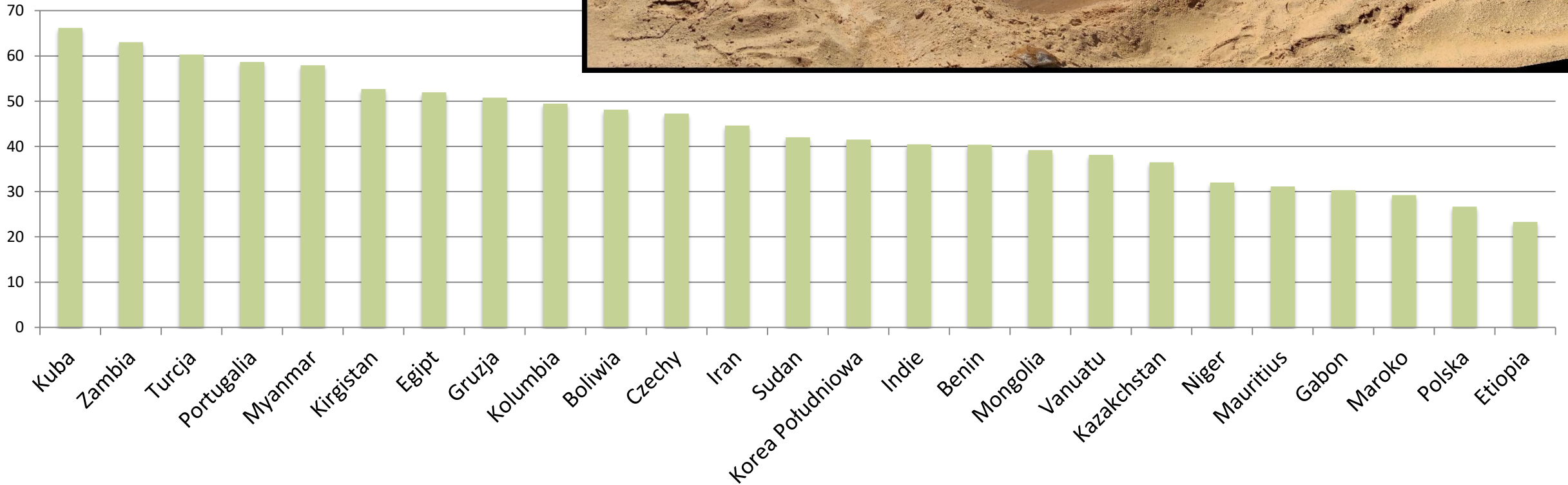


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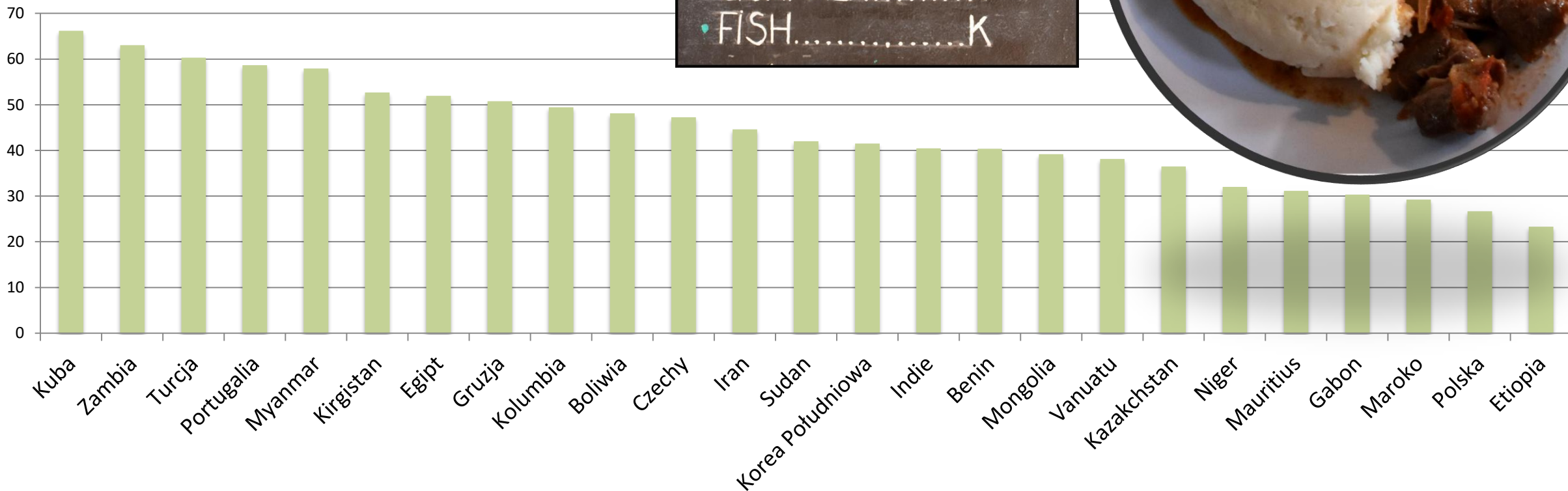
Egypt, Kharga oasis, 2022

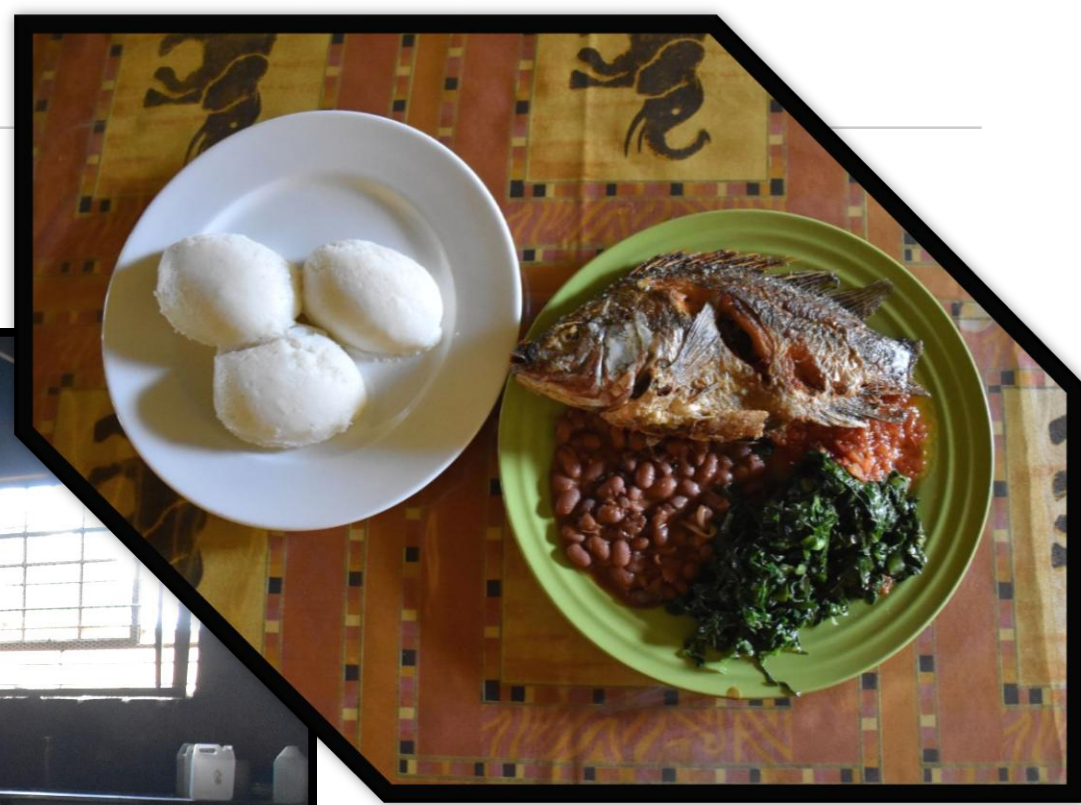


% kcal from grains



% kcal from grains





ZAMBIA



ZAMBIA



FOT. P. CHARZYŃSKI

Posho (known also as *Ugali*) It is a thick mush made from corn flour, popular in many African countries under different names.

Eastern Africa:

- **Uganda** – *Posho*
- Kenya / Tanzania – *Ugali*
- Rwanda – *Ubugali*
- Burundi – *Ubugari*

Central Africa:

- Kongo – *Fufu / Bugali*
- Kamerun – *Fufu*

Western Africa:

- Nigeria – *Tuwo Masara*
- Ghana – *Tuo Zaafi*
- Benin – *Akassa*
- Senegal – *Aride*
- Niger / Mali / Burkina Faso – *Tô*

Southern Africa:

- Zimbabwe – *Sadza*
- Zambia – *Nshima*
- Malawi – *Nsima*
- Mozambik – *Xima*
- Botswana / RPA – *Pap*
- Namibia – *Oshifima*



Groundnut Sauce (*Binyebwa*)

Matoke

Stewed bananas (green bananas cooked and mashed, often with onions, tomatoes and spices). This is the national dish of Uganda

Traditional Uzbek bread, called “Non”

or “Patir”, is baked in clay ovens called

“**Tandir**”, - in the form of round

cakes decorated with a thin center and thicker around.

There are regional differences, eg.:

- Obi Non
- Samarkand Non - small but thick with solid and heavy dough with sesame oil is the most popular;
- Bukhara Non – is sprinkled with sesame seeds or nigella,
- Wedding Non or Patir (flaky paste) – originally made in Andijan and Kashkadarya regions of Uzbekistan;
- Khiva Non – thinner one





Registan means "sandy place" or "desert" in Persian.







NON BREAD STAMP CHEKICH

Central Bazaar in Samarkand





NONVOY

—baker





WELCOME TO OUR BAKER'S!
UZBEK NATIONAL BREAD.





Khiva







Central Bazaar [Siyob] in Samarkand



Central Bazaar [Siyob] in Samarkand





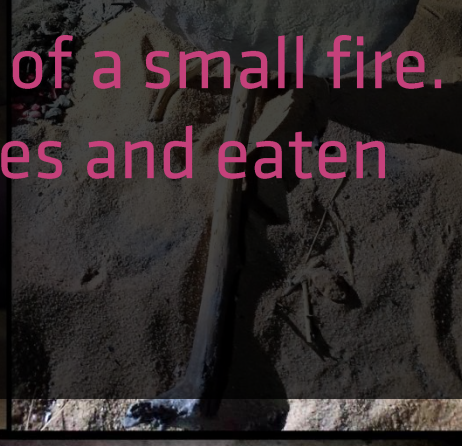
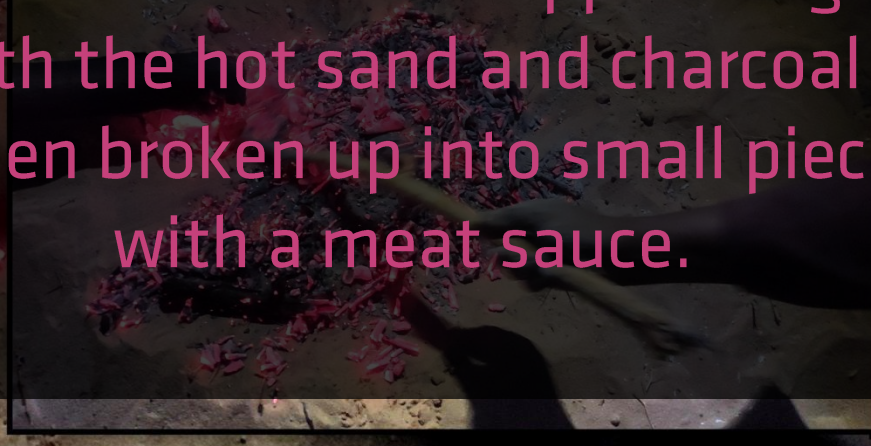
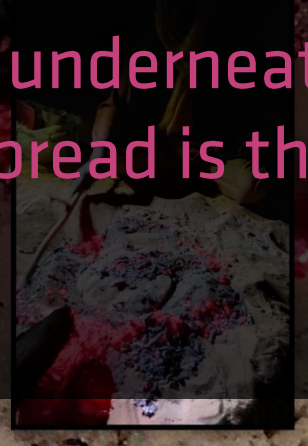
Egipt, Kharga oasis, 2022





Taguella

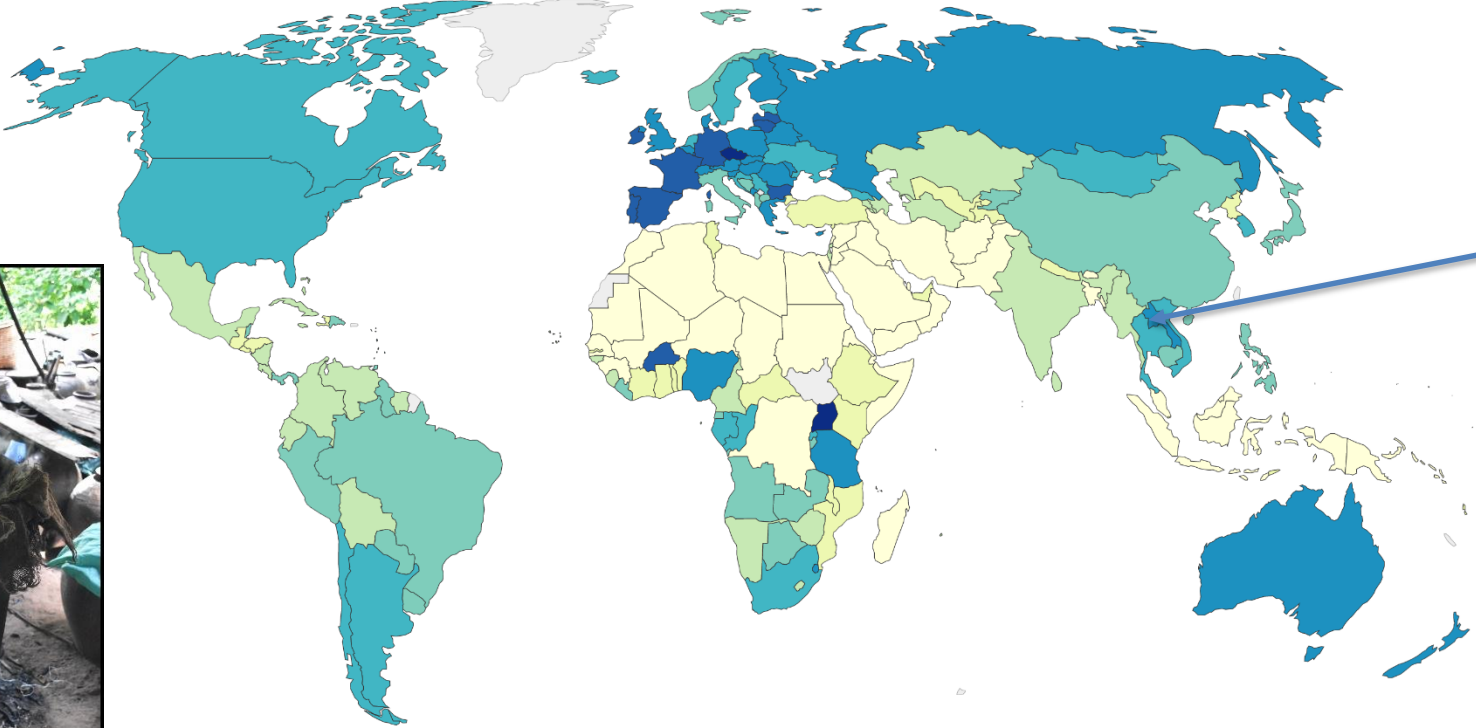
is a flat bread, the staple dish of Tuareg people living in the Sahara. It is a disk-shaped **unleavened (no raising agent)** bread made from mixing grains (usually semolina or millet) with water and salt to form a supple dough and cooked buried underneath the hot sand and charcoal of a small fire. The bread is then broken up into small pieces and eaten with a meat sauce.



Alcohol consumption per person, 2018

Consumption of alcohol is measured in liters of pure alcohol per person aged 15 or older.

Our World
in Data



Source: World Health Organization (via World Bank)

OurWorldInData.org/alcohol-consumption • CC BY

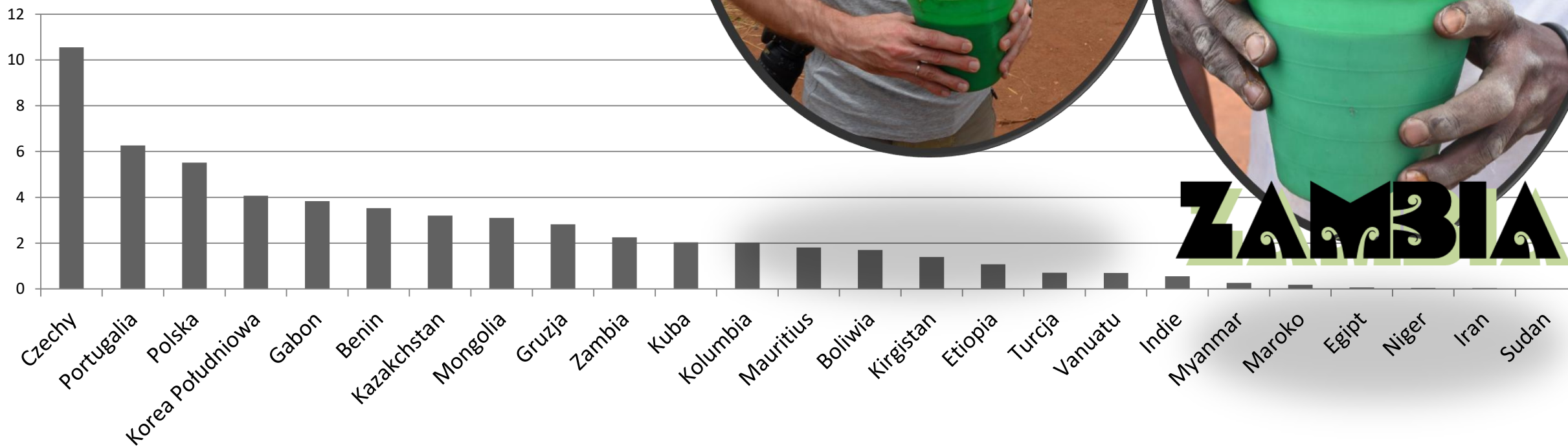


Fot. M Świtoniak



ZAMBIA

% kcal from alcohol in diet

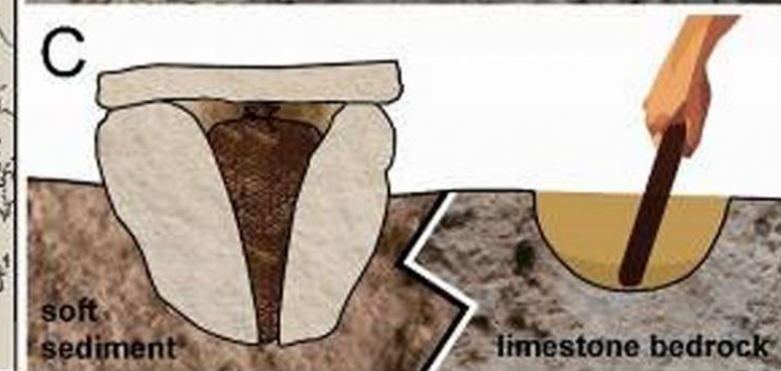
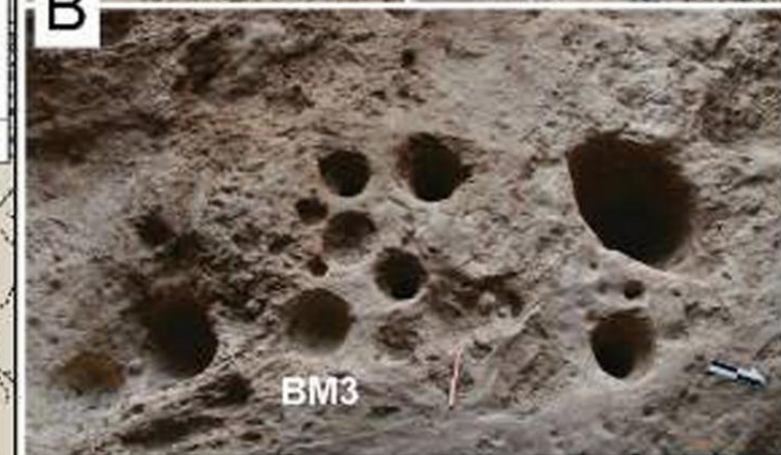
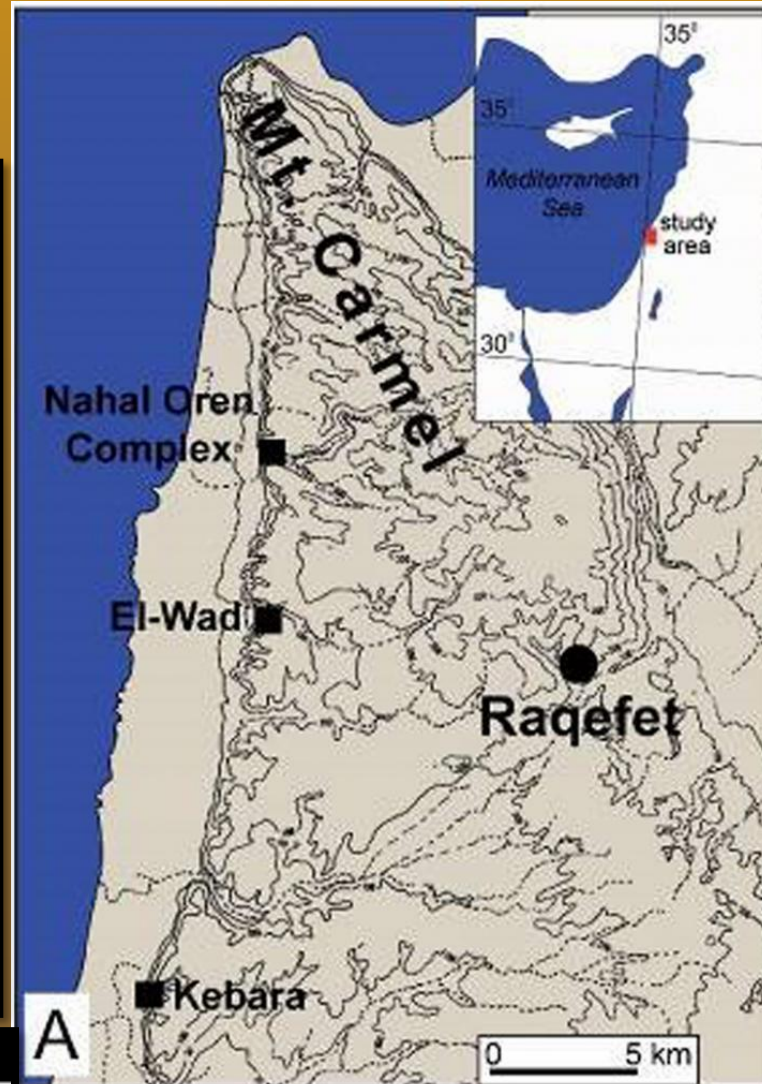


Own graph, data from: <https://www.fao.org/faostat/en/#data/SCL>



Shiraz
Jran, 2021

13,000-year-old brewery discovered in Israel, the oldest in the world. Residue from the mortars, which were used by the semi-nomadic Natufians discovered in the Raqefet Cave, in the Carmel Mountains near Haifa, Israel. The Natufians lived in the Levant between the Paleolithic and the Neolithic periods.





factory is likely to date back to the era of King Narmer, and that it consists of eight large sections with an area of 20 m length x 2.5 m width x 0.4 m depth, which were used as units for beer production. Each sector contained about 40 earthenware ponds arranged in two rows to heat the mixture of grains and water.

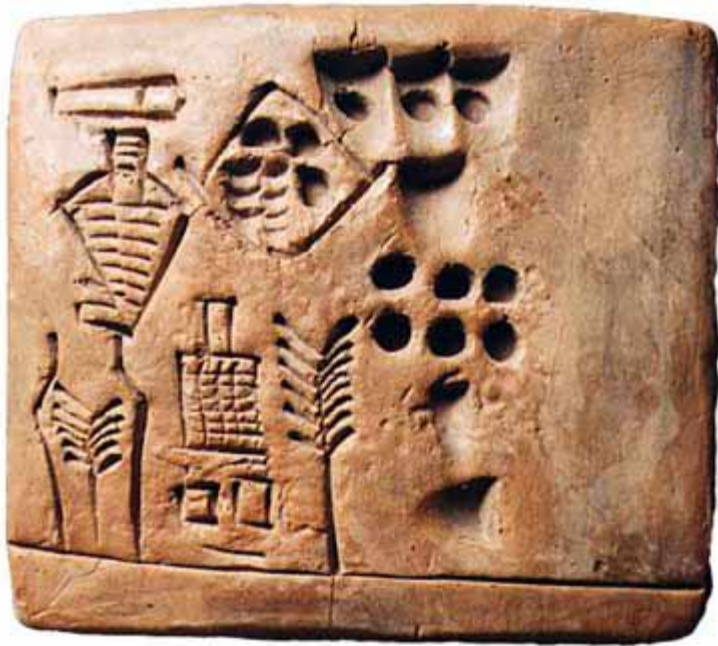


North Abydos, Sohag

Dr. Matthew Adams, Head of the mission, indicated that studies have proven that the factory was producing about **22,400 liters** of beer at a time



References to brewing have been found in hieroglyphics on walls of ancient caves in Egypt.



SOURCES OF TASTE FOOD TOURISM

- agriculture's emergence and development, then the general shift of people from proximity to its processes and environment;
- cultural exchanges and certain cultural dominations and emphases;
- reactions of individualism to globalization and to the standardizations of modern existence;
- concerns with food safety;
- an old and ongoing interest in other peoples and cultures and so, as part of this, the associated food and drink products being explored;
- new wish for poetic, soulful and characterful experience;
- associations to food and drink such as celebration and ritual, comfort and escape, and the manifestation of status and cultural difference;
- relationships and differences among time and need between everyday and holiday.



Factor influencing food consumption in tourism from tourists' perspective.

	Factor	Dimensions
1	Socio-demographic	Socio-economic status Demographic status Social class Food as social marker Cultural capital
2	Cultural and religious	National culture Tourist's own food culture Cultural distance Flavor principles Core and peripheral foods Religious beliefs
3	Exposure effect and past experience	Mere exposure effect Past experience Past visitation Globalization
4	Motivational	Symbolic Obligatory Contrast Extension Pleasure
5	Food related personality traits	Food neophobia / Food neophilia Variety-seeking

Factors Affecting Food Consumption in Tourism

Food in the Destination

Sensory attributes (e.g., flavour, aroma, texture, appearance)

Food content (e.g., ingredients, condiments, spices)

Methods of preparation and cooking
HYGIENE!

Food/cuisine type (e.g., national/regional/local cuisine, traditions/meanings attached)

food availability (e.g., types available, variety, alternatives)

Price, value, and quality

TOURIST

Cultural and religious influences (e.g., cultural background, religious beliefs)

Socio-demographic factors (e.g., socio-economic, demographic status)

Food-related personality traits (e.g., food neophobia, variety-seeking tendency)

Exposure effect and past experience
Motivational factors

Physiological factors (e.g., hunger, thirst, satiety)

Destination Environment

Gastronomic image/identity (e.g., perceived gastronomic image of the destination)

Marketing communications (e.g., Internet, guidebook, TV programmes)

Contextual influences (e.g., time, place, with whom)

Service encounter (e.g., expected service quality)

Servicescape (e.g., physical elements in a consumption setting's built environment)

Seasonality (e.g., season, temperature of the destination)

(adapted from 'A Theoretical Model for the Study of Food Preferences', Randall & Sanjur, 1981)

Health concerns



Source: own photo, 2019, Benin, Kandi



<http://zdrowieznatury.suwalki.pl/szczepienia-przeciwko-wzw-typu-b-skutki-i-tragedie/>

Ayuni, Bolivia





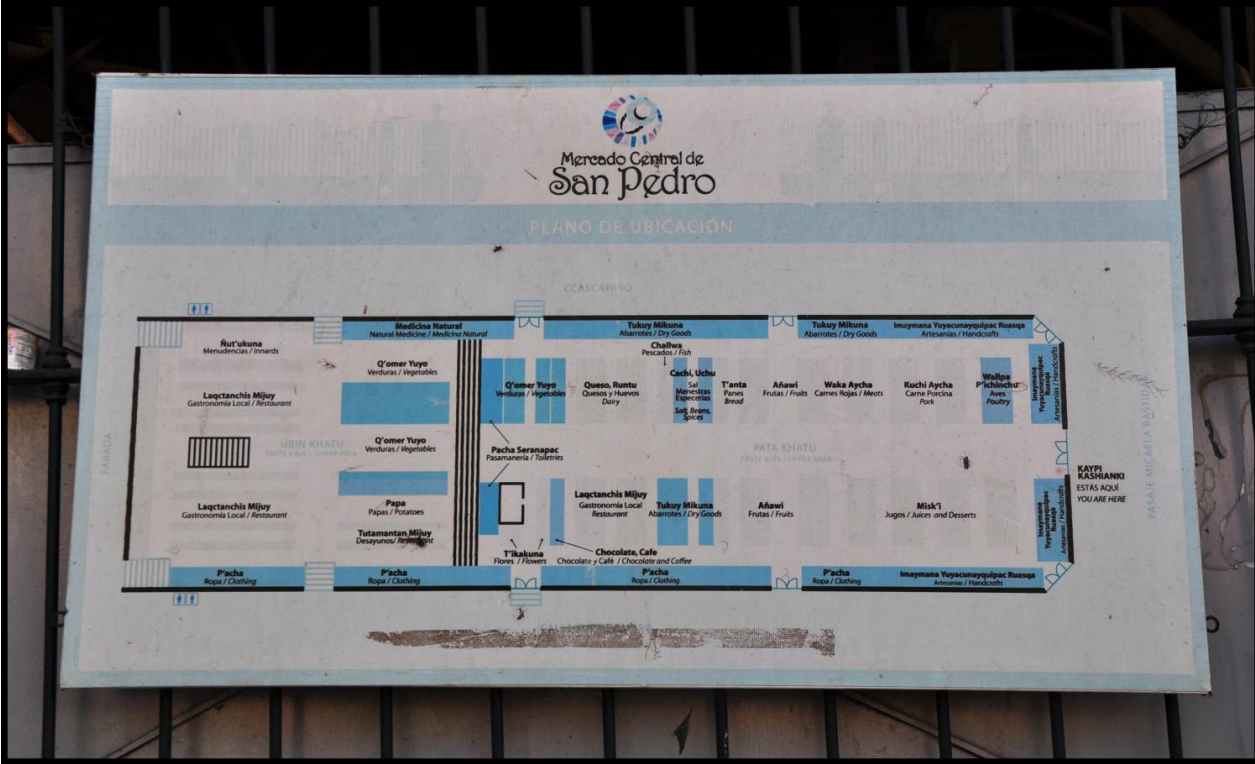


Mexican cuisine combines the traditions of the native Indians and the influence of the conquistadors. It is based mainly on corn and legumes (pulses) (about 20 different types of beans) and various varieties of chili peppers.









Cuzco Peru

2014







Potosi Bolivia

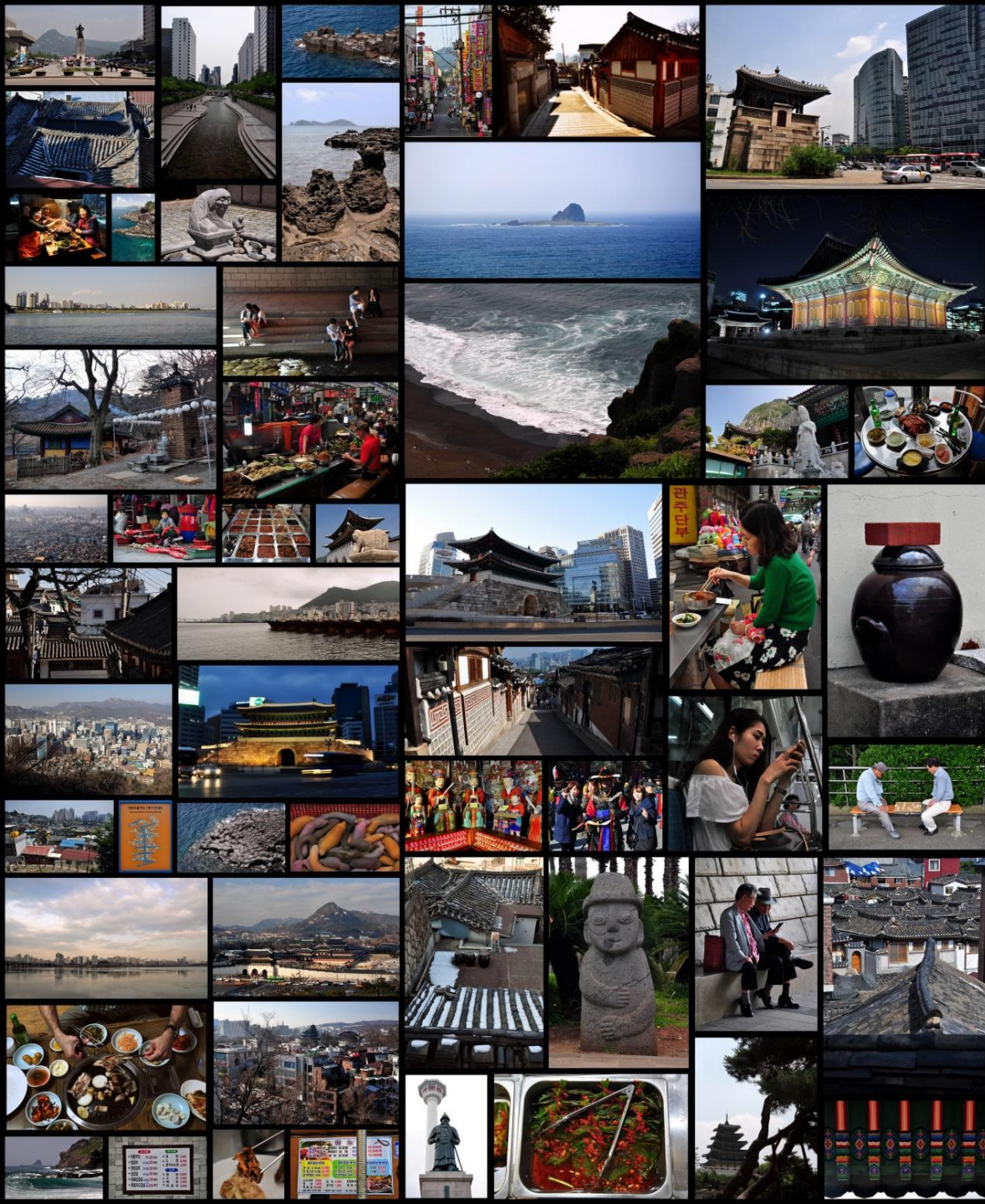












SOUTH KOREA

IN THE LAND OF
HALLYU, KIMCHI

I SOJU

KOREAN CUISINE CUISINE



**TARGOWISKO
GWANGJANG**

江原道 元祖 칼국수
MENU

- 칼국수(Kalguksu) ————— 5,000원(₩5,000)
Noodle Soup
刀切面
カルクッス(韓國式うどん)
- 만두국(Mandukuk) ————— 5,000원(₩5,000)
Dumpling Soup
餃子湯
MANDUKK(餃子スープ)
- 칼만두(Kal-mandukuk) ————— 5,000원(₩5,000)
Dumpling and Noodle Soup
刀切面餃子湯
餃子入り韓國式うどん
- 떡만두(Ttok-mandukuk) ————— 5,000원(₩5,000)
Rice Cake and Dumpling Soup
年糕餃子湯
トツMANDUKK(餃子入り雑煮)
- 열무냉면(yeolmu-naengmyeon) ————— 5,000원(₩5,000)
Cold Noodles with Young Radish
小萝卜冷面
ヨルム冷麵 (小ぶりの大根冷麵)
- 콩국수(kong-guksu) ————— 6,000원(₩6,000)
Noodles in Cold Soy Milk Broth
豆浆面
コンクッス(豆乳素麵)











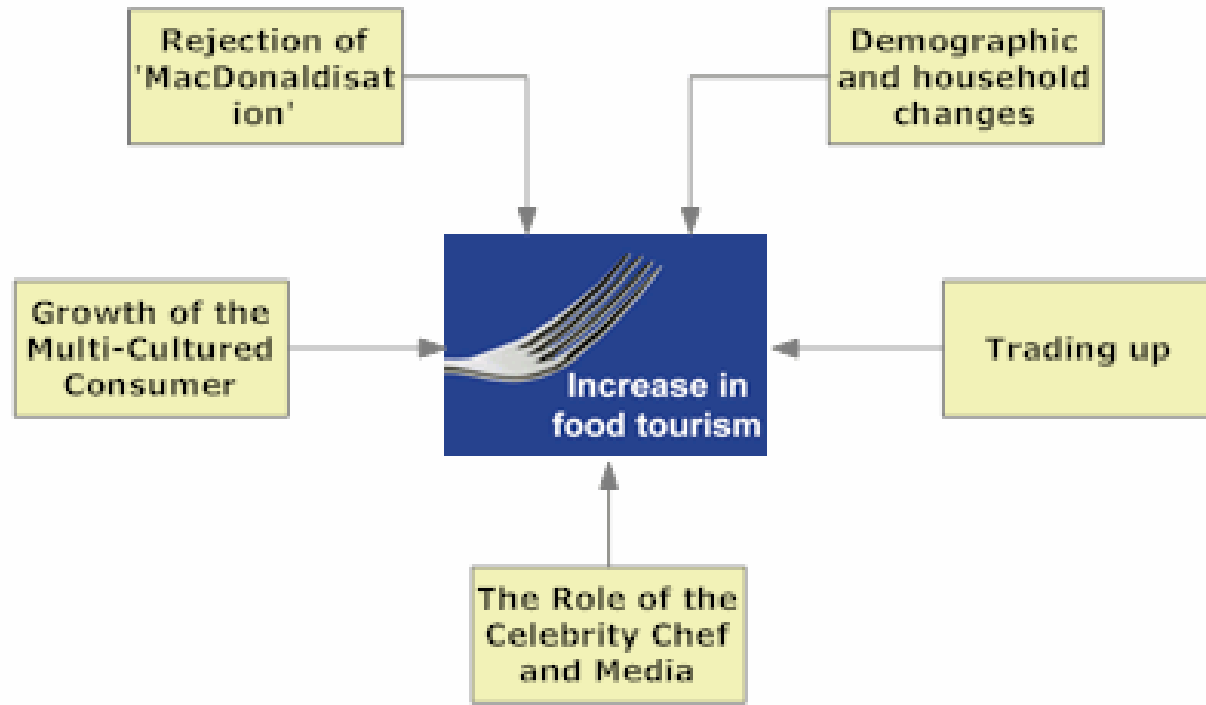




SOURCES OF TASTE FOOD TOURISM

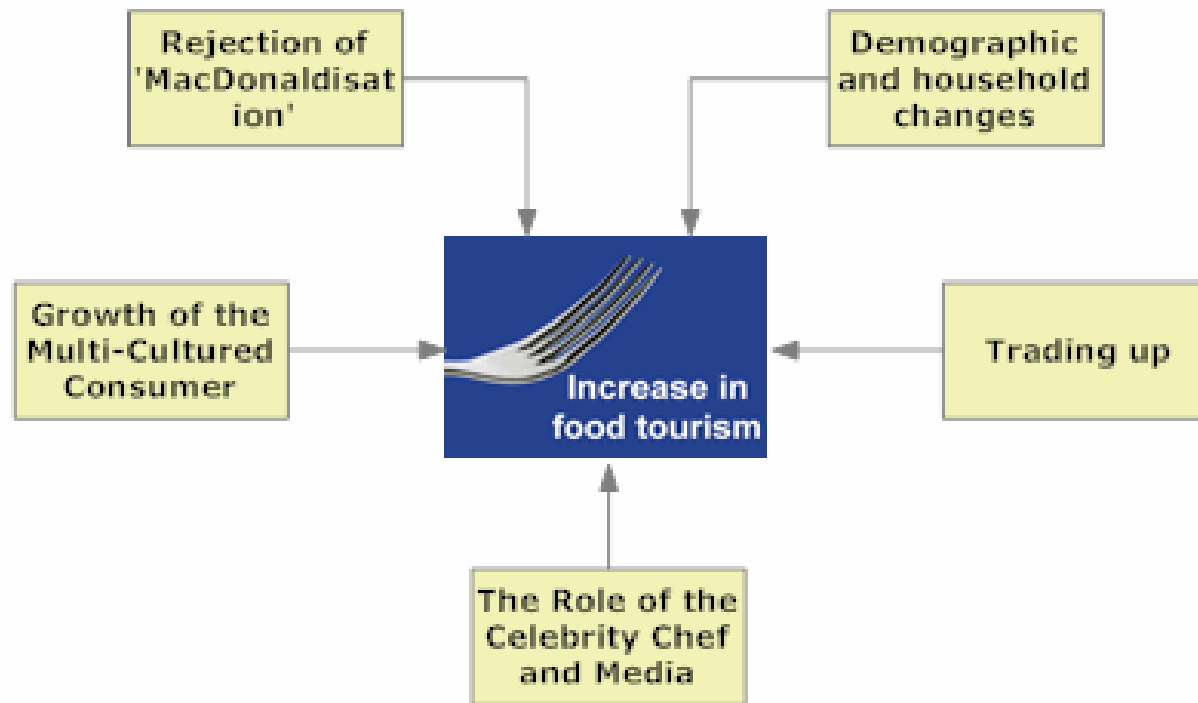


- agriculture's emergence and development, then the general shift of people from proximity to its processes and environment;
- cultural exchanges and certain cultural dominations and emphases;
- reactions of individualism to globalization and to the standardizations of modern existence;
- concerns with food safety;
- an old and ongoing interest in other peoples and cultures and so, as part of this, the associated food and drink products being explored;
- new wish for poetic, soulful and characterful experience;
- associations to food and drink such as celebration and ritual, comfort and escape, and the manifestation of status and cultural difference;
- relationships and differences among time and need between everyday and holiday.



Trend 1: Trading up

All across world, growing affluence of the populations has a profound impact on consumer spending. Consumers spend a higher proportion of their income on prepared food, gourmet products, eating out and food items with some form of health or ethical benefits. For discretionary purchases, consumers have traded up where the product is aspiration or traded down when the product is only function.



Trend 2: Demographics and Household Change

An ageing population and changing life styles have driven demand for increased eating out and food tourism opportunities.

Groups that provide growing markets for food tourism

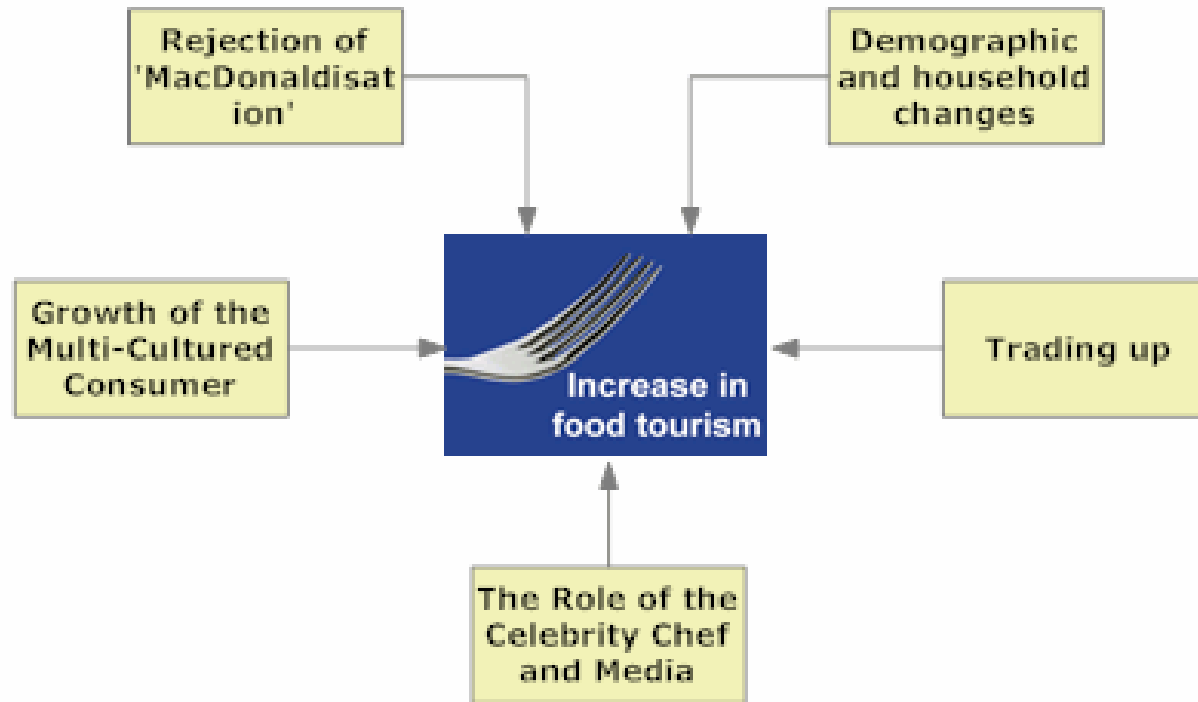
DINKS: Double Income No Kids.

SINKS: Single Income No Kids.

Both Dinks and Sinks: younger people, between 25 and 35 years of age, no children, affluent.

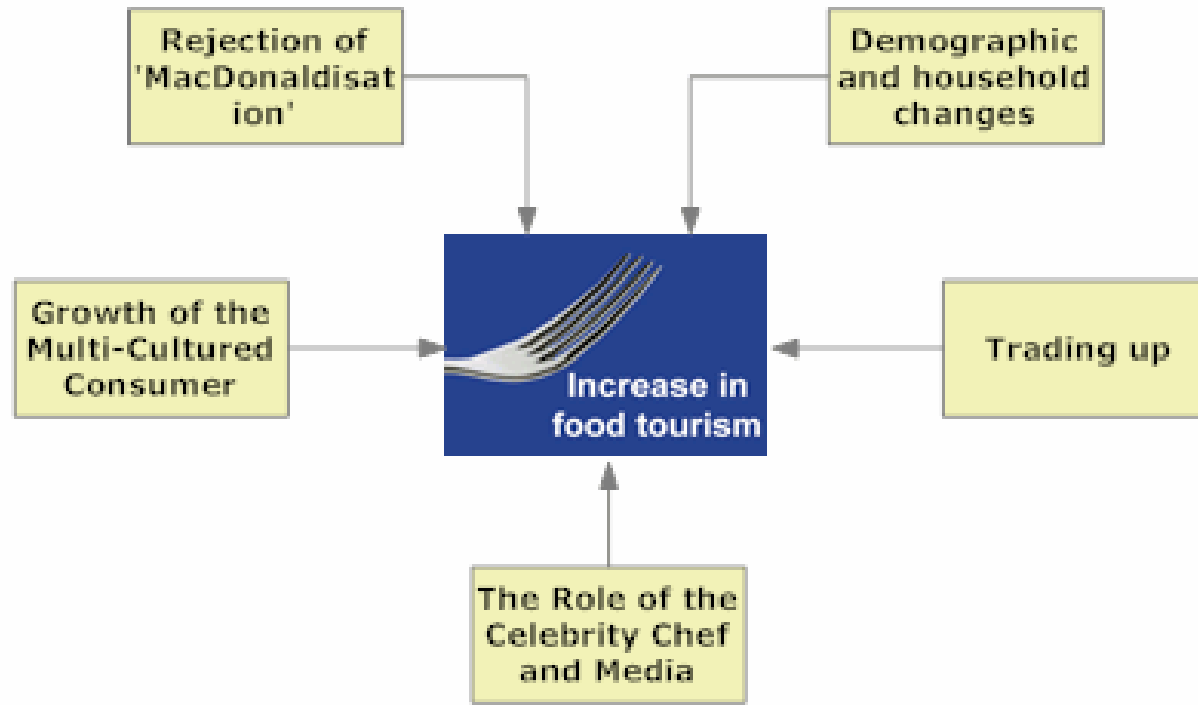
Empty Nesters: parents whose children have flown the family nest. Between 45 and 55 of age, well educated, high disposable income.

Divorcees: searching for new partners and subsequently will take prospective partners out for dinner and away for romantic weekends.



Trend 3: Rejection of 'MacDonaldisation'

Tourists have increasingly rejected the industrial 'fordist' model of low cost mass production of food, searching out local, fresh and good quality cuisine that reflects the authenticity of the destination. The end of the 'MacDonaldisation' of food culture has seen Starbucks fail in Australia as the brand is perceived as bland and lacking individuality.



Trend 4: Growth of the Multi-Cultured Consumer

Multiculturalism has become an everyday concept in the daily life of the consumer, driven by immigration, globalisation, the internet, the expansion in specialist and minority TV channels and the relentless growth in international tourism. What were once exotic foods have become foods of first choice and today curry is the United Kingdom's favourite dish.



Trend 5: The Role of the Celebrity Chef and Media

The emergence of the niche food programmes, TV channels and magazines means the food celebrity and expert has been created. The celebrity chef shapes tourism products in a way that is often referred to as the 'Delia effect' after the media chef Delia Smith, whose 1998 television programme 'How to Cook' resulted in an extra 1.3 million eggs being sold in Britain each day of the series. The phenomena of Gordon Ramsey with 'Hells Kitchen' and the 'F word' or Jamie Oliver's campaign for good wholesome school dinners all drives our interest in good quality food.

Is food tourism only
EATING?
NO!

Taste, appearance, growth, freshness, texture, character, use, colour, species, cost, history, aroma, health, type availability, arrangement, typicality

Methods, machines, tools, inputs, cooking, changes, ecology, ingredients, additives, chemicals, markets, capacity, volume, sustainability, culture

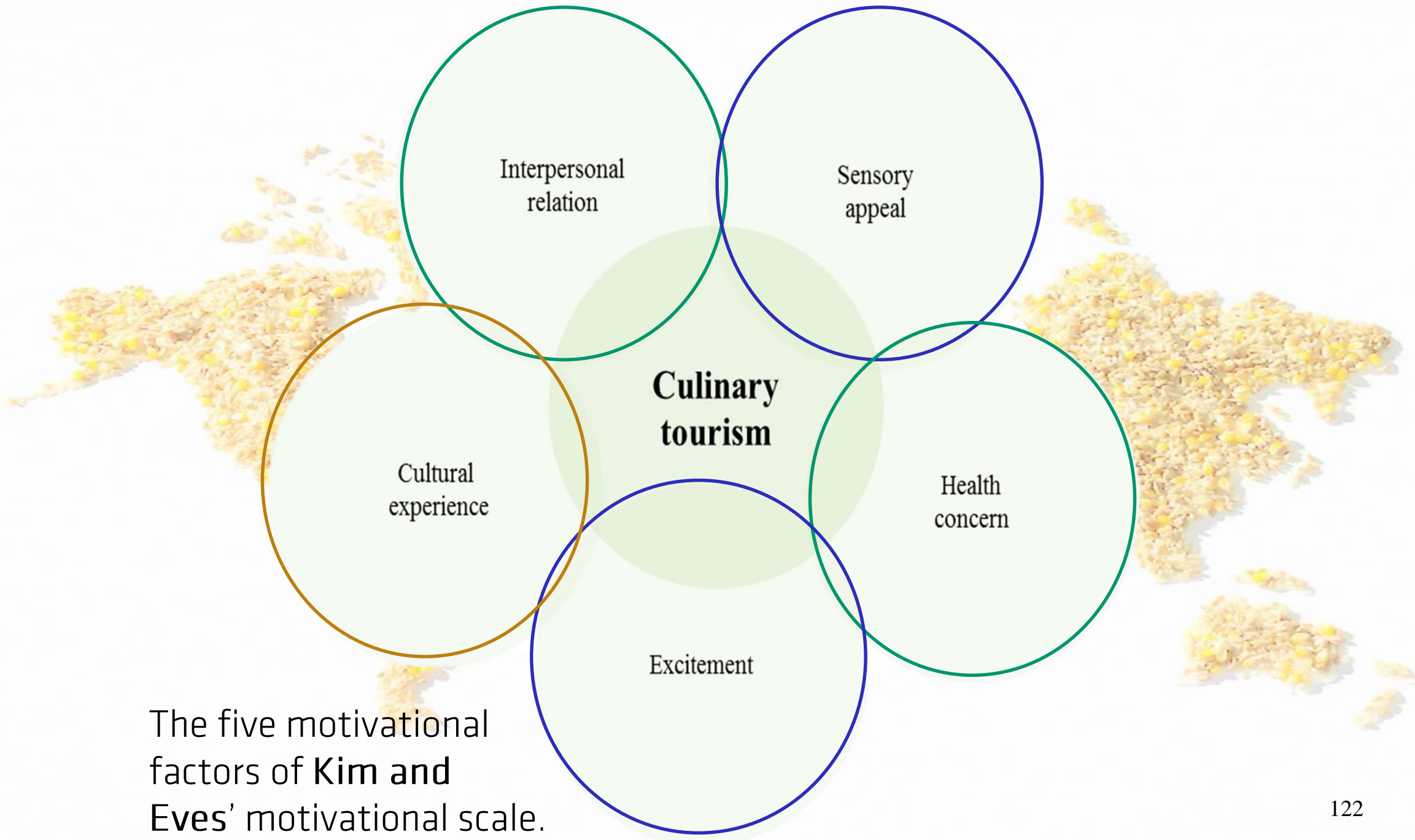
Region, history, rurality, climate, seasonality, terroir, impact, soils, difference, views, vistas, comparisons, the farm, the future

People, producers, families, farmers, locales, histories, connections, ownership, producer-consumer relations



Figure 1: The sources of food and wine stories

Source: Mason, C. & O'Mahony, B. (2007). On the trail of food and wine: The tourist search for meaningful experience. *Annals of Leisure Research*, 10, 3/4, 498-518



The five motivational factors of **Kim and Eves'** motivational scale.

Top 10 Criteria to developing a successful culinary tourism region

1. Leadership
2. Market ready or near market ready culinary products and services
3. An integrated strategy
4. Partnership and community based collaboration
5. Financial support and performance measures
6. Destinations with access to key origin markets
7. Sufficient market intelligence
8. Culinary tourism resources that are distinct to the region
9. Destinations with multiple culinary tourism experiences
10. An effective destination marketing organization



Afyonkarahisar, Turkey (2019)
Alba, Italy (2017)
Arequipa, Peru (2019)
Belém, Brazil (2015)
Belo Horizonte, Brazil (2019)
Bendigo, Australia (2019)
Bergamo, Italy (2019)
Bergen, Norway (2015)
Buenaventura, Colombia (2015)



Hyderabad, India (2019)
Jeonju, South Korea (2012)
Macao, China (2017)
Mérida, Mexico (2019)
Östersund, Sweden (2010)
Overstrand Hermanus, South Africa (2019)
Paraty, Brazil (2017)
Parma, Italy (2015)
Phuket, Thailand (2015)
Popayan, Colombia (2005)
Portoviejo, Ecuador (2019)
Rasht, Iran (2015)
San Antonio, Texas, USA (2017)
Shunde, China (2014)
Tsuruoka, Japan (2014)
Tucson, Arizona, USA (2015)
Yangzhou, China (2019)
Zahlé, Lebanon (2013)



UNESCO ***Creative Cities of*** ***Gastronomy***

Burgos, Spain (2015)
Chengdu, China (2010)
Panama City, Panama (2017)
Cochabamba, Bolivia (2017)
Dénia, Spain (2015)
Ensenada, Mexico (2015)
Florianópolis, Brazil (2014)
Gaziantep, Turkey (2015)
Hatay, Turkey (2017)

- Bohicon (Benin) – Gastronomy
- Buraidah (Saudi Arabia) – Gastronomy
- Huai'an (China) – Gastronomy
- Kermanshah (Iran, Islamic Republic of) – Gastronomy
- Kuching (Malaysia) – Gastronomy
- Lankaran (Azerbaijan) – Gastronomy
- Launceston (Australia) – Gastronomy
- Phetchaburi (Thailand) – Gastronomy
- Rouen (France) – Gastronomy
- Saint Petersburg (Russian Federation) – Gastronomy
- Santa Maria da Feira (Portugal) – Gastronomy
- Thessaloniki (Greece) – Gastronomy
- Usuki (Japan) – Gastronomy



UNESCO
Creative Cities of
Gastronomy

2021
additions



- 
- Battambang (Cambodia) – Gastronomy
 - Chaozhou (China) – Gastronomy
 - Fribourg (Switzerland) – Gastronomy
 - Gangneung (Korea) – Gastronomy
 - Herakleion (Greece) – Gastronomy
 - Iloilo City (Phillipines) – Gastronomy
 - Nkongsamba (Cameroon) – Gastronomy



What is a UNESCO Creative City?

A city placing creativity and cultural industries at the heart of its development plan at the local level and cooperating actively at the international level.



UNESCO

***Creative Cities of
Gastronomy***

2023
additions



Thessaloniki Joins UNESCO Creative Cities Network for Gastronomy

Posted On 10 Nov 2021 By : GTP editing team Comment: 0



Thessaloniki's famous 'Bougatsa', a traditional pie filled with cream or cheese.
Photo source: Visit Greece

Thessaloniki has become a member of UNESCO's Creative Cities Network for offering a creative **gastronomy** scene, the Municipality of Thessaloniki announced on Monday.

Launched in 2004, the UNESCO Creative Cities Network recently welcomed **49** new members that place culture and creativity at the heart of their sustainable urban development.

The network numbers a total of 295 cities in 90 countries that invest in **seven creative fields** to advance sustainable urban development: **crafts and folk art, design, film, gastronomy, literature, media arts and music.**

CULINARY TOURISM



FOOD

WORLD

TOURISM

이론

*Przemysław
Chaczyński*

NCU

2025

Source: <http://amazingearth.me/tag/apple/>