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The CultourGastronomy E-learning platform is now live!

In this edition of our newsletter, we are pleased to announce the launch of the E-learning platform, which is available in multiple languages. Let's discover its features together and encourage stakeholders to explore and use it.

Access the platform now:
cultourgastrology.eu
Go to "Learning Platform" and discover the platform with a simple click!



[CultourGastronomy](https://www.facebook.com/CultourGastronomy)



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CULTOURGASTRONOMY E-LEARNING PLATFORM

Learn • Explore • Grow • Sustain • Connect



The CultourGastronomy **E-learning platform!** provides you with free access to comprehensive training materials designed for local food and beverage producers and small tourism businesses.

The platform includes 10 training modules, interactive resources, and case studies to help businesses integrate gastronomy into tourism. Whether you are a farmer, food producer, or tourism professional, this platform will support you in developing sustainable and engaging tourism experiences.

Explore The Gastronomy & Cultural heritage Guidebook



What's more!? you can also access the [CultourGastronomy & cultural heritage guidebook](#) on our website.

In this **guidebook**, you will discover the vital role of gastronomy in Europe, with a special focus on EU policies that protect and promote its rich culinary heritage. You will also explore recipes, case studies, and practical examples that bring this tradition to life!

National training sessions: enhancing skills for sustainable gastronomy tourism!



We are excited to share the success of our national training sessions, supporting local producers and tourism businesses in integrating gastronomy into tourism and preserving cultural heritage. Participants explored the CultourGastronomy E-learning platform and key topics in gastronomic tourism, hospitality and sustainability.

Greece, Ellassona



On February 11th, we hosted a national training in Ellassona, Greece, with 12 local producers. The session covered:

- **Module 3:** Gastronomic tourism as a business opportunity
- **Module 10:** Gastronomy & hospitality, focusing on storytelling and cultural heritage



Spain, Ávila

In Ávila, Spain, on February 11th, our national training session welcomed 12 local participants: professionals, students, and entrepreneurs from tourism and gastronomy. The session focused on:

- **Module 2:** Understanding Global vs. Local Tourism and Key Attraction Points
- **Module 7:** ICT technologies applied to gastronomic tourism



Bulgaria, Sofia

On March 22nd, we held a national training session in Sofia, Bulgaria with 6 representatives of small and family-owned food producers. The session covered:

- **Module 4:** Psychological motivations for gastronomic experiences & innovations
- **Module 8:** Quality standards & labelling
- **Module 9:** Short Food Supply Chain & Local Food Promotion



Upcoming!



Our next national training sessions will take place on Thursday, April 3rd in Italy at Università Politecnica delle Marche, San Benedetto del Tronto campus, and in France in Marseille on the same day.

We are disseminating
CultourGastronomy
across Europe!



Greece, Ellassona (Feb 12, 2025): The Mediterranean Center of Environment, in collaboration with AENOL, hosted a successful multiplier event with more than 30 local stakeholders. The event featured presentations on the training course, Cultural Heritage Guidebook, and E-learning platform, along with discussions on sustainable gastronomic tourism. Speakers included Mr. Giorgos Pittas, founder of [greekgastronomyguide](http://greekgastronomyguide.com), who emphasized the need for **collaboration** among local authorities, businesses, and tourism professionals.

Spain, Salamanca Mar 27, 2025): The University of Salamanca also hosted a successful multiplier event with 30+ attendees, including experts, institutions, service providers, and gastronomic associations. The event featured the final project presentation, highlighting the training course and E-learning platform, which received strong interest for implementation. Discussions focused on **promoting innovation in gastronomic tourism**, with experts exchanging best practices to strengthen the sector.

Upcoming!

More dissemination events are planned in **France, Italy, and Bulgaria** to share results and collaborate with local stakeholders.

- **Bulgaria:** April 16, 2025 – *Event Room, 67 Gotse Delchev Blvd., Sofia.*
- **France:** April 24, 2025 – *Le Carburateur, Marseille.*
- **Final Transnational Partners Meeting:** April 24–25, 2025 – *Le Carburateur, Marseille*, to discuss project outcomes and future steps.