



STAKEHOLDER AGENDA

TASTE: DEMO DAY, Study Visit & ToT in BARCELONA

LEGEND OF THE ROLES:

- **Collaborative Projects:** Collaborative Project Representative who will be attending the Demo Day event and who signed up in the check-in forms. Reminder: Only 1 representative per collaborative project, in most cases the Lead Applicant is the one who signed up.
- **Stakeholders:** Multipliers who are engaged in the TASTE project Study Visits and ToT.
- **Pitch Jury:** Jury members selected to evaluate the PITCH at Alimentaria Fair for the Top-up funding.
- **Partners:** TASTE project partners.





Taste



PROJECT SHOWROOM SCHEDULE:

	1 BELGIUM	2 ITALY	3 LATVIA	4 SLOVENIA	5 SPAIN
8:45	The culinary cycles of Brussels	Alpine landscapes and Tastes - stories of tradition and transformation	Dārza Spritz – Sustainable Garden Drinks for Tourism	Digitalization and automation in the promotion and marketing of local products	Regenerative Food Futures: circular Gastronomy, community currency and Storytelling for sustainable tourism
8:55	Digitization of food production operations for financial and environmental impact monitoring	From Green to Screen: a Virtual Journey of Family, Food and Farming	Arendoles Kombucha	From Cable car Heights to Forest Dinning Nights	Blue Food Bridge
9:10	Urban Harvesting Tour	Marche Slow Experience: Responsible Tourism across Culture, Nature and Authentic Food	Augsdaugava Taste Journey	Maribor through taste and time	FEAST
9:20	From Farm to Festival Plate: Building Sustainable Food Supply Chains for Tourism Events	PIZZICO, dalla salina alla tavola PINCH, from saltwroks to table	Creation of Agritourism in organic farms “TASTE BOX!”	Stories From The Menu	Flavour Pilgrimages
9:30	Brussels Sustainable Food Tour	SMART TASTE	From Forest to Table : Reviving Northern Plant Knowledge	Tasty Škofja Loka Steps – Flavours in Motion	From soil to soul
9:40	Let Eat Stew	Taste Formers	Stories in Taste: From Paldazi to Partners	The huchen table	From waste to resource
9:50	The Inclusive Kitchen - Belgium	TASTE OF HONEY - BEE ON THE ROAD	We fed the hunters lentils - and survived to tell the tale	WasteLess – Digital Food Waste Monitoring for Sustainable Hospitality	Phylloxera Shortcut / La dreuera de la fil-loxera
10:00	Compostable tableware with a suitable recycling channel	TELEGRAFO	Crayfish & Cider Event – A Taste That Lasts Through Time, Anywhere, Anytime	Fairy Tale Green Picnic on Pohorje: Sustainable Family Experience	Terra Mellifera



AGENDA

Wednesday, 25 March

Time	Activity	Place	Notes & Who attends
8:30h	Arrival of participants & welcome	Barcelona Chamber of Commerce	TASTE Collaborative Projects TASTE Partners
	TASTE Demo Day Kick-off		Also open to TASTE Stakeholders
8:45h-10:30h	TASTE Project Showroom	Barcelona Chamber of Commerce	TASTE Collaborative Projects TASTE Partners Also open to TASTE Stakeholders
13:30h-14:30h	Commute to the Alimentaria & HostelCO Fair	Alimentaria & HostelCO Fair	TASTE Collaborative Projects TASTE Partners TASTE Pitch Jury Attendees are expected to commute from Barcelona Chamber of Commerce and meet again at Alimentaria & HostelCO Fair. Detailed instructions will be provided by BCC.
14:30h-15:00h	EU Commission Speaker Note EU Tourism strategy	Alimentaria & HostelCO Fair	TASTE Collaborative Projects TASTE Partners TASTE Pitch Jury
15:00h-17:00h	TASTE PITCH LAB: From Idea to Impact TASTE: Pitch presentation for top-up	Alimentaria & HostelCO Fair	TASTE Collaborative Projects TASTE Partners TASTE Pitch Jury
17:00h-17:30h	Jury deliberation / Networking for participants	Alimentaria & HostelCO Fair	TASTE Collaborative Projects TASTE Partners TASTE Pitch Jury
17:30-18:00h	Award Ceremony & Closure	Alimentaria & HostelCO Fair	TASTE Collaborative Projects TASTE Partners TASTE Pitch Jury

Thursday, 26 March [ONLY Stakeholders & TASTE Partners]

Time	Activity
8:15-9:00h	<p>Bus trip to Parc Agrari el Prat</p> <p>Bus Meeting Point: https://maps.app.goo.gl/K1YoyE8xKntrn5Ed8</p> <p>Bus will leave punctual. Please, be on time.</p>
9:00-13:30	<p>Bloc 1: "TASTing the Catalan Food Culture"</p> <p>Let's talk about:</p> <p>"Barcelona as a Sustainable Food City: Urban food systems, food policy, and gastronomy as part of the city's sustainable tourism strategy"</p> <p>"Health, Mediterranean Diet, and Sustainable Tourism: Food, lifestyle, wellbeing, and the Mediterranean diet as pillars of sustainable tourism."</p> <p>Let's meet:</p> <p>"Parc Agrari el Prat" projects & local producers.</p> <p>Visit "Parc Agrari el Prat" field (focus on local products: carxofa, pollastre pota blava).</p> <p>Catalan traditional Lunch with hands-on experience.</p>
13:30-14:45h	<p>Bus trip to Fundacio Alicia & St Benet</p>
15:00-18:15h	<p>Bloc 2: "TASTing the Catalan Food Culture"</p> <p>Let's talk about "Health, Nutrition, and Sustainable Food Systems: Sustainable diets, wellbeing, and the role of food in healthy tourism models."</p> <p>Let's meet Fundacio Alicia & St Benet's project & Visit</p>
18:15-19:30h	<p>Bus trip back to Barcelona</p>