



EUROPEAN REGION OF GASTRONOMY

Galway, West of Ireland-Candidate European Region of Gastronomy 2018

Summary of Feedback from Briefing Workshop European Region of Gastronomy Galway, West of Ireland 2018

Q1. Key focus areas that our region should focus on:

The key focus areas that were prioritised to inform the development of the European Region of Gastronomy project and 'Bid Book' are Education, Health & Sustainability, Supporting SMEs, Innovation, Cultural Diversity and Linking Urban / Rural.

Q2. What should be the legacy of our stakeholder network in line with the key focus areas:

Key issues in terms of our legacy was ensuring a strong link between Education and Food / Gastronomy, ranging from Primary Schools to 3rd Level institutions and a range of initiatives and projects were suggested. These included the proposal for a Food Education programme to be piloted in a number of schools, which could be linked to an award scheme similar to the Green Schools programme. An 'Adopt a School programme' whereby Chefs and local producers would visit local schools to create a greater awareness of the food cycle, to learn where food comes from and the importance of local produce was suggested, with regular farm visits being a key element of this. Community Food initiatives and projects were also mentioned as a means to promote greater access to affordable and healthy food for all.

In terms of Health, a number of Community Food initiatives could be developed to raise awareness of health issues and the promotion of healthy eating and some examples of initiatives and projects were provided. The importance of growing your own vegetables and knowing where food comes from was suggested by a number of attendees. A greater awareness and knowing what is in the food we are eating was also discussed and the importance of linking in Education to this. The establishment of a Food Policy Council for Galway was suggested and all working towards a healthier society through food was key.

Supporting SMEs and Sustainability were also discussed and the need to have systems in place to provide the necessary supports for local producers. A strong emphasis on the 'Made in Galway' initiative came through and the benefits of linking producers with other producers, industry and communities was spoken about. The need to support and provide routes to market for farmers and local food producers was highlighted, with reference to a permanently covered Civic Food Market and greater access to local produce in towns through local

markets. The development of Food Co-operatives was highlighted. Training and/or workshops for local producers who want to engage further with their local communities to share their story were also suggested. The formation of direct links between farmers and retailers with a focus on sustainability was also suggested.

The need for the promotion of Galway's identity in terms of Food and Gastronomy and showcasing our food was highlighted, with the requirement for ongoing support and development of the many festivals and community events that assist with this.

The Protected Designation of Origin (PDO) and Protected Geographical Indication (PGI) schemes for Galway products were also discussed.

Q3. What work is currently being done that links to the key focus areas:

Below is a flavour of the work currently being undertaken:

- School Gardens and Community Garden initiatives
- Local school projects and educational tours
- Range of Food festivals highlighted across the City and County e.g. Galway Food Festival, Connemara Mussel Festival, Galway & Clarinbridge Oyster Festival, Bia Lover etc.
- GMIT Foodie Forum
- Range of supports, programmes and mentoring from agencies including Council, Local Enterprise Office, SCCUL
- 'Made in Galway' initiative
- Key organisations such as Slow Food Galway, Croí, local community groups, local development companies, Fáilte Ireland, Teagasc supporting a range of projects throughout the Food, Tourism and Cultural sectors
- Social Media – Food sector very active in this area
- Local restaurants using local produce from the City and County
- Existing Markets – Country Markets / Farmers Markets
- Multicultural events
- Culture Night - Food exchanges to showcase Cultural Diversity
- Emerging Food, Agri-Food, Tourism Trails
- Major International Food symposium in Galway – Food on the Edge
- Galway Healthy Cities Programme
- Michelin Star restaurants in Galway City
- Individual food tourism initiatives
- Great local producers

Q4. How you could contribute towards the development of new initiatives:

Below are just some suggestions that were given on the development of new initiatives:

- School Story telling workshops, involving local Chefs and local producers
- Development of Urban Green / Garden spaces
- Street Feasts

- Additional Innovation & Research
- Greater systems of support for food producers and entrepreneurs e.g. Rural & Food Innovation Hub
- Intergenerational projects
- Establishment of specific food tourism projects
- Register of food producers and initiatives to bring producers and buyers together
- Specific module on local food products into Education programmes
- Marketing our food produce as a premium product and raising brand awareness
- Expanding food events over the calendar year e.g. Food Fleadh
- Production of local produce cookbook
- Foraging and increasing awareness of this
- Galway Food Channel showcasing producers, initiatives, students etc.
- Going back to our food traditions – Capturing our food heritage
- Immersion Tourism
- GMIT Food Forum – Outreach work and projects with schools
- Traineeship for artisan producers, personnel engaging in Cultural Tourism
- Protected Geographical Indication (PGI) status for Galway Sheep Breeders
- School Food Programme and award scheme similar to the Green School programme

Q5. What should be the ‘Theme’ for our bid:

Below are just some of the suggestions that were given on the ‘Theme’ for our bid:

- Tribes of Galway
- Going back to our Roots
- Atlantic Feast
- A Voyage of Rediscovery
- Food for the Future
- Essence of Galway
- Flavours of Galway
- Food – The Heart of Galway
- Exploring Food Heritage
- Our Island Our Heritage
- Reconnecting Our Food
- Inspiring Natural Creation
- Shared Heritage
- Galway’s Natural Larder
- From Sea Floor to Farm
- Feeding the Future
- Food Future West
- Bounty of the West
- Meitheal Bia – Food for all, Food from the West, Food from the Edge
- Harvesting the West
- Where Wild Meets Waves
- Tastes of the Tribes