



# Project factsheet - Assessment grid

PROJECT OVERVIEW	
Project Ref. No.	DRP0200312
Project title	Danube Region Programme
Acronym	Culinary Trail
Priority axis	3. - A more social Danube Region
SO	3.3 - CultureAndTourism
Lead partner	School of Advanced Social Studies in Nova Gorica
Lead partner country	Slovenija (SI)
Lead partner legal status	Public
Project duration	30
Total Interreg Funds	1856000.00
Total Eligible Budget	2320000.00

## Project Summary

Culinary Trail supports Danube Region programme and its Specific Objective 3.3 by addressing the ethnic (its 30 ethnic groups, including Jewish heritage and heavily marginalised Roma communities) and local culinary heritage (including viticulture), including heritage in geographically remote and underdeveloped communities, thus providing significant economic opportunities for rural areas and small settlements. Culinary Trail will employ the culinary heritage as an opportunity to revitalise and diversify tourism, to promote local economic development, create employment opportunities, and encourage frugal and social innovation. It will engage minorities, but also other marginalised groups that face disadvantages on the basis of youth, old age, gender, disabilities etc. In doing that, Culinary Trail will enable the Danube Region to capitalise on its vibrant and diverse ethnic landscape, rich and complex history and cultural traditions. Culinary Trail will improve interconnection and cooperation between tourist destinations, services, products, and stakeholders, it will encourage short value chains and promote quality products from the primary sector in the Danube Region. To do that, Culinary Trail will: 1. Collect, digitalise and protect the culinary cultural heritage of its 30 ethnic groups (digital catalogue), to effectively safeguard culinary heritage and local knowledge, preserving traditional recipes, techniques, and cultural significance attached to them. 2. Develop transnational Culinary Trail route with several transnational trails spanning the Danube Region. These trails will integrate ethnic and local culinary heritage information, providing a multimedia experience through the digital trail component integrated into the digital catalogue. Trails will prioritise green mobility options such as bicycles, public transportation, electric car chargers, and water travel, promoting sustainable and environmentally friendly modes of transportation. 3. Developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region. 4. It will revalorise, re-interpret, upgrade and connect the isolated and poorly visible culinary products in a joint thematic transnational cultural heritage product, by developing a business model with a transnational brand and a franchise for the Danube Region; this will include annual transnational culinary festival and two prototypes (small river boat and small food cart). 5. Establishing joint Demonstration and Training centre, with all the necessary infrastructure and equipment, will to support practical localised and transnational training and demonstration activities. 6. Three capacity-building modules (Ethnic and Local Culinary Heritage for Small Businesses, beginners and advanced sommelier skills for ethnic cuisine in the Danube Region) in physical, online, and hybrid formats will be used to train 60 participants during the project. 7. Joint Culinary Trail Innovation and Policy centre with 14 hubs (one in each Danube Region country) will connect stakeholders to promote sustainable and slow heritage tourism, harness local

resources and value chains, and frugal and social innovation after conclusion of the project. 8. The centre will develop 33 transnational action plans, covering 30 ethnic groups from all 14 countries of the Danube Region, one for recent migrant groups and for risk scenarios like Covid-19 and war in Ukraine. Culinary Trail will contribute significantly to implementation of EUSDR by developing a total of 3 solutions, which will be tested in 7 pilots. During the project, we will develop a total of 34 strategies and action plans. In this, 27 organisations will cooperate across the border (19 project partners and 8 associated strategic partners). Culinary Trail will increase institutional capacity of 250 organisations due to their participation in cooperation activities across the borders. Throughout the project Culinary Trail will actively engage a variety of target groups from across the Danube Regions in its activities. NGOs (especially those advocating minorities, other disadvantaged groups, working on social cohesion, tourism and education), local businesses (especially in tourism, local crafts, culinary activities etc.) and business support organisations, public authorities (local, regional and national) and sectoral agencies, academic institutions (universities and research institutes). With a comprehensive and balanced partnership covering all 14 countries of the Danube Region and all quadruple helix organisations the project will support the PA3, PA8 and PA9 from EUSDR Action Plan and contribute to networking and experience exchange between the partners and countries, also with the support of the existing Danube Transfer Center Network.

<b>LIST OF PROJECT PARTNERS</b>				
<b>No.</b>	<b>Institution name</b>	<b>Country</b>	<b>Total Interreg funds</b>	<b>Total eligible budget</b>
SASS	School of Advanced Social Studies in Nova Gorica	Slovenija (SI)	236000.00	295000.00
SERDA	Sarajevo Economic Region Development Agency	Bosnia and Herzegovina (BA)	64000.00	80000.00
REDASP	Regional Economic Development Agency for Sumadija and Pomoravlje	Serbia (RS)	96000.00	120000.00
REGLO	Research Centre "Regional and Global Development"	Bulgaria (BG)	64000.00	80000.00
RAIS	City Development Agency East Sarajevo	Bosnia and Herzegovina (BA)	64000.00	80000.00
RDA BKP	Regional Development Agency for Bjelasica, Komovi and Prokletije	Crna Gora (ME)	104000.00	130000.00
CUAS	Carinthia University of Applied Sciences – non-profit limited liability company	Österreich (AT)	120000.00	150000.00
HRC	"Private Professional College HRC Culinary Academy Bulgaria" Ltd	Bulgaria (BG)	64000.00	80000.00
VELEGS	Polytechnic "Nikola Tesla" in Gospi#	Hrvatska (HR)	80000.00	100000.00
EDHANCE+	Edhance Plus o.p.s.	#esko (CZ)	120000.00	150000.00
BCCI	Budapest Chamber of Commerce and Industry	Magyarország (HU)	96000.00	120000.00
SEZ	Steinbeis 2i GmbH	Deutschland (DE)	120000.00	150000.00
ARoTT	Romanian Association for Technology Transfer and Innovation	România (RO)	64000.00	80000.00
NUSTPB	National University for Science and Technology POLITEHNICA Bucharest	România (RO)	100000.00	125000.00

Rudolfovo	Rudolfovo – Science and Technology Centre Novo mesto	Slovenija (SI)	120000.00	150000.00
TUKE	Technical University of Kosice	Slovensko (SK)	88000.00	110000.00
UPSC	“Ion Creanga” Pedagogical State University from Chisinau	Moldova (MD)	48000.00	60000.00
LC Vivat Lex	Public organisation "Lawyers Club "Vivat Lex"	Ukraine (UA)	64000.00	80000.00
FIS	Faculty of Information Studies in Novo mesto	Slovenija (SI)	144000.00	180000.00
TOTAL (EUR)			1856000.00	2320000.00

#### LIST OF ASSOCIATED PARTNERS

No.	Institution name	Country
REDASP	National tourism organisation of Serbia	Serbia (RS)
UPSC	Ministry of Culture	Moldova (MD)
CUAS	Leader Action Group Regionalcooperation lower Carinthia	Österreich (AT)
REDASP	Educational Cultural Union “Romanipen”	Serbia (RS)
TUKE	Košice Self-governing Region	Slovensko (SK)
NUSTPB	Ministry of Development Public Works and Administration	România (RO)
CUAS	Slovenian Business Association in Carinthia	Österreich (AT)
CUAS	Carinthian State Government, department 10 - agriculture and forestry, rural area	Österreich (AT)