

ATLAS Gastronomy and Tourism Research Group Meeting
“Gastronomy after the pandemic: Changes and challenges in food tourism”
University of Girona, Spain
16th - 19th February of 2022

Programme

Participating countries:



Wed. 16th	18.30- 19:00	<p>Arrivals, dinner and overnight stay</p> <p>Welcome by Silvia Aulet and Joaquim Majó, dean of the Faculty of Tourism of the University of Girona. Venue. Faculty of Tourism – University of Girona. Plaça Ferrerer Mora 1; 17004 – GIRONA https://goo.gl/maps/Gn77pNFRFEX3ozpm6</p>
	19.30	<p>The chair of Gastronomy, Culture and Tourism of Calonge-Sant Antoni welcomes the ATLAS Group with a reception at Casa Cacao. Plaça Catalunya, 23 – GIRONA https://goo.gl/maps/iQShE8SWGBDKPt3F6</p>
Thurs. 17th	9.30 to 10	<p>Opening of meeting – Sala de Graus. Faculty of Tourism. University of Girona. Plaça Ferrerer Mora 1; 17004 – GIRONA https://goo.gl/maps/Gn77pNFRFEX3ozpm6</p> <p>Opening of the conference. The role of gastronomy in tourism: future scenarios Silvia Aulet</p> <p>Academic Welcome. Joaquim Majó. Dean of the Faculty of Tourism of the University of Girona Lluís Prats. Director of INSETUR (Research Institute) of the University of Girona</p> <p>Background to ATLAS Gastronomy and Tourism Research Group Carlos Fernandes</p> <p>Introduction to participants Carlos Fernandes</p>
	10 to 11	<p>Session A: Evolving role of digitalisation in gastronomy tourism - Chaired by Natalie Olbrich</p> <p>Anne-Mette Hjalager – Eating and travelling online: Can virtual culinary tourism be sustainable for the future?</p> <p>Roberta Garibaldi & Andrea Pozzi – Innovating wine tourism after the pandemic: new needs and expectations of travellers (ONLINE)</p>
	11.00 to 11.20	<p>Networking, Coffee Break and Refreshments</p>

	11.30 to 13:00	<p>Session B: Challenges, opportunities and trends in consumer behaviour - Chaired by Gemma Matamala Guerrero</p> <p>Bence Csapody, Katalin Ásványi & Melinda Jászberényi – Foodies going “local”? Consumer preferences in hospitality analyzing Hungary’s top lakeside Destination</p> <p>Natalie Olbrich – Culinary and the COVID-19 pandemic - have the eating habits of Generation Z changed?</p> <p>Carlos Fernandes, Goretta Silva, Alexandra Correia & Mariana Oliveira – Culinary practices of Minho as a case study on sensitizing foreign travellers to the local culture</p>
	13:15	Discussion (Chairs of the two sessions)
	14:00 to 15:45	<p>Lunch at Bau Bar. Plaça de la Catedral, 8 https://g.page/restaurant_baubar?share</p>
	16:00 to 18:00	Guided tour in the historic city of Girona combining history and gastronomy.
	20:00	<p>Dinner at Restaurant Blanc C/ Nord, 2 – Girona https://g.page/blancgirona?share</p>

Fri. 18th	9:30 to 11:20	<p>Session C: Creative ways and best practices in gastronomy tourism – Chaired by Sheila Matson Barkat</p> <p>Jayne Rogerson & Christian M. Rogerson – The Making of Africa’s First UNESCO Creative City of Gastronomy</p> <p>Mariana Sosa Tinoco – The traditional cuisine of the north of Mexico</p> <p>Silvia Aulet & Marc Grijalvo – Promoting the use of local products in restaurants: the case of Roses</p> <p>Maria Pires, Anna Lins, Ricardo Bonacho – Shifting the Cascais Literary Tour into a gastronomic journey (ONLINE)</p>
	11:25 to 11:40	Networking, Coffee Break and Refreshments
	11:45 to 13:30	<p>Session D: COVID learnings and their impact on customer experience and other outcomes – Chaired by Bence Csapody</p> <p>Sheila Matson Barkat & Juan David Roa Neira – Exploring Influences of the Covid 19 Pandemic on Holiday Restaurant Experiences</p> <p>Cristina Mascanzoni Kaiser, Valentina Zanella – The need of feeling safe: Halal & Kosher certifications in F&B tourism (ONLINE)</p> <p>Vera Nikolova & Atanas Kazakov – Regional culinary traditions in Bulgaria – cultural heritage and a tourist attraction regardless of Covid – 19 (ONLINE)</p> <p>Gemma Matamala Guerrero – Gastronomic activities in a pandemic situation in the Pilgrimage route of Sant Ignasi de Loyola.</p>

	13:35	Discussion (Chairs of the two sessions)
	14:15 15:30	Lunch at the Hakuk restaurant Pujada Sant Domènech, 9 https://g.page/hakukgastrobar?share
	15:30 to 17:00	Session E: Ph.D. students present ongoing research – Chaired by Jayne Rogerson Mireia Pascual – Diagnosis and Wine Tourist Potential of Calonge-Sant Antoni destination Natalia Beltrán – Wine, monasteries and tourism. Some case studies. Breno Menini – Identity and performance: wine narrative in Calonge Luisa Díaz - Food of war: Creating a tangible narrative in the intangible war heritage
	17:05 to 17:50	Discussion, Publication plans, Future meetings – Carlos Fernandes Coordination of the Gastronomy & Tourism Special Interest Group passed on to Silvia Aulet of the University of Girona
	18.00	Closing of the Conference Mindful tasting at the cloister with Edgar Tarrés and Girona Excel-lent

Sat. 19th		Fieldtrip*
	8.45	Departure from Girona (the meeting point will be indicated later)
	9.45	Arrival to Calonge and welcome by the Mayor of the city
	10.30	Visit to Mas Molla
	13.00	Showcooking with lunch at Espai del Peix
	16.00	Visit to Museu de la Pesca (Fishing museu) Estimated arrival to Girona: 18.00

*Optional and extra charge. The Chair of Gastronomy, Culture and Tourism of Calonge Sant Antoni is funding part of the cost of the excursion. The cost to each participant is 20€ and includes transport, meals and visits. Participants need to confirm participation by 9th of February.