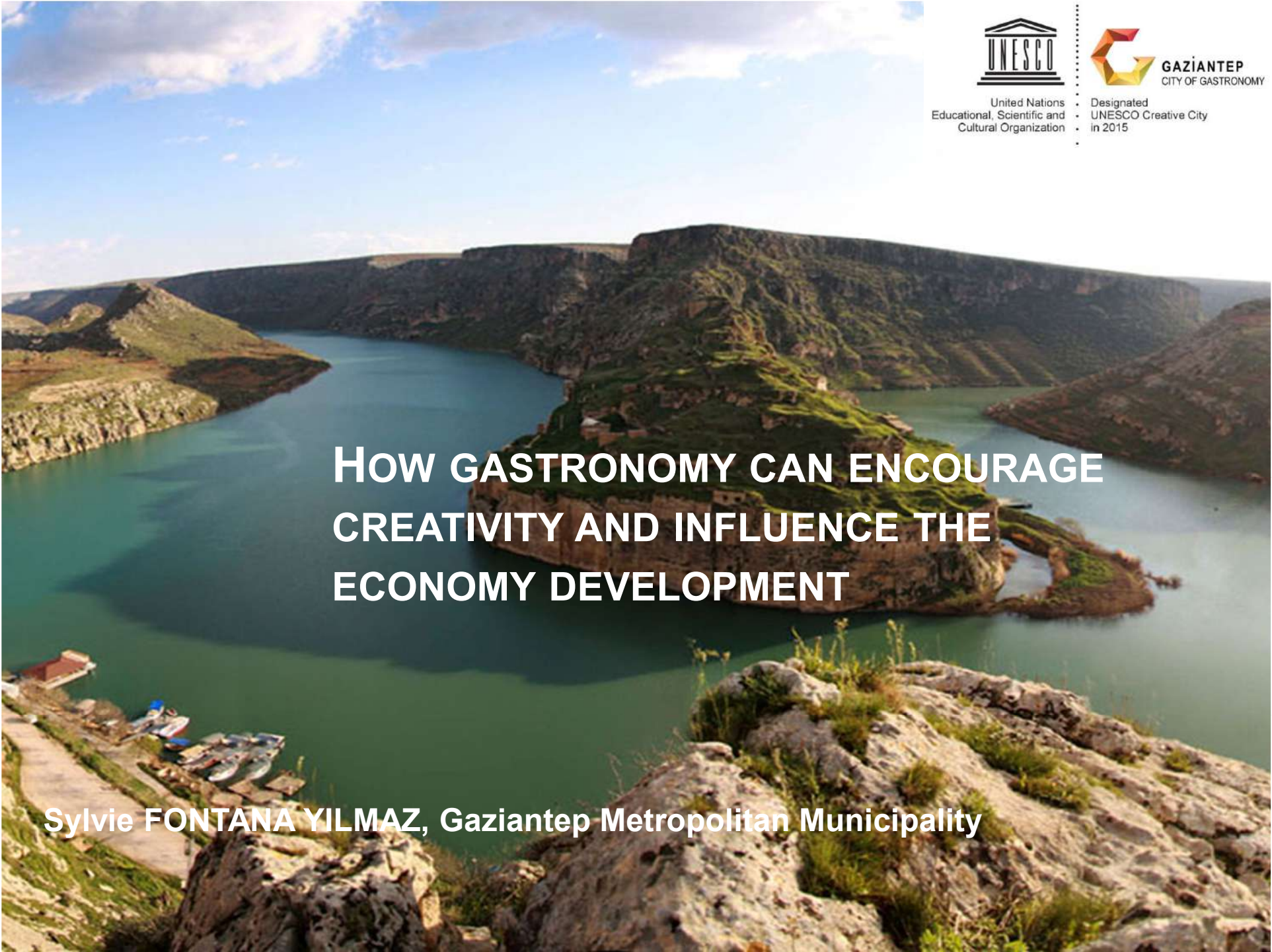




HOW GASTRONOMY CAN ENCOURAGE CREATIVITY AND INFLUENCE THE ECONOMY DEVELOPMENT

Sylvie FONTANA YILMAZ, Gaziantep Metropolitan Municipality

“FOOD STYLING-FOOD DESIGN” INSPIRES CREATIVITY

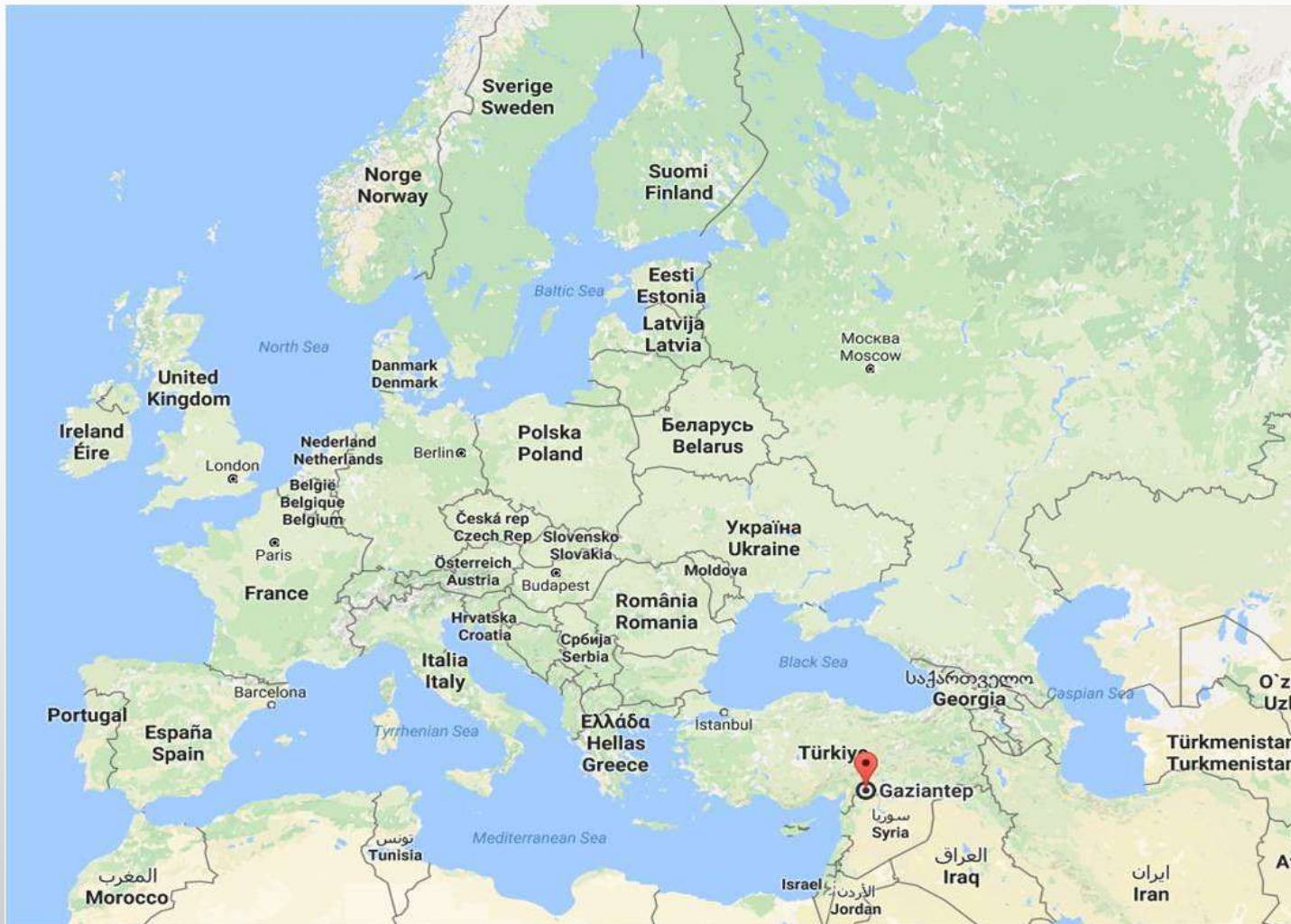
Styling by Mathias NYLING for Plaza Magazine



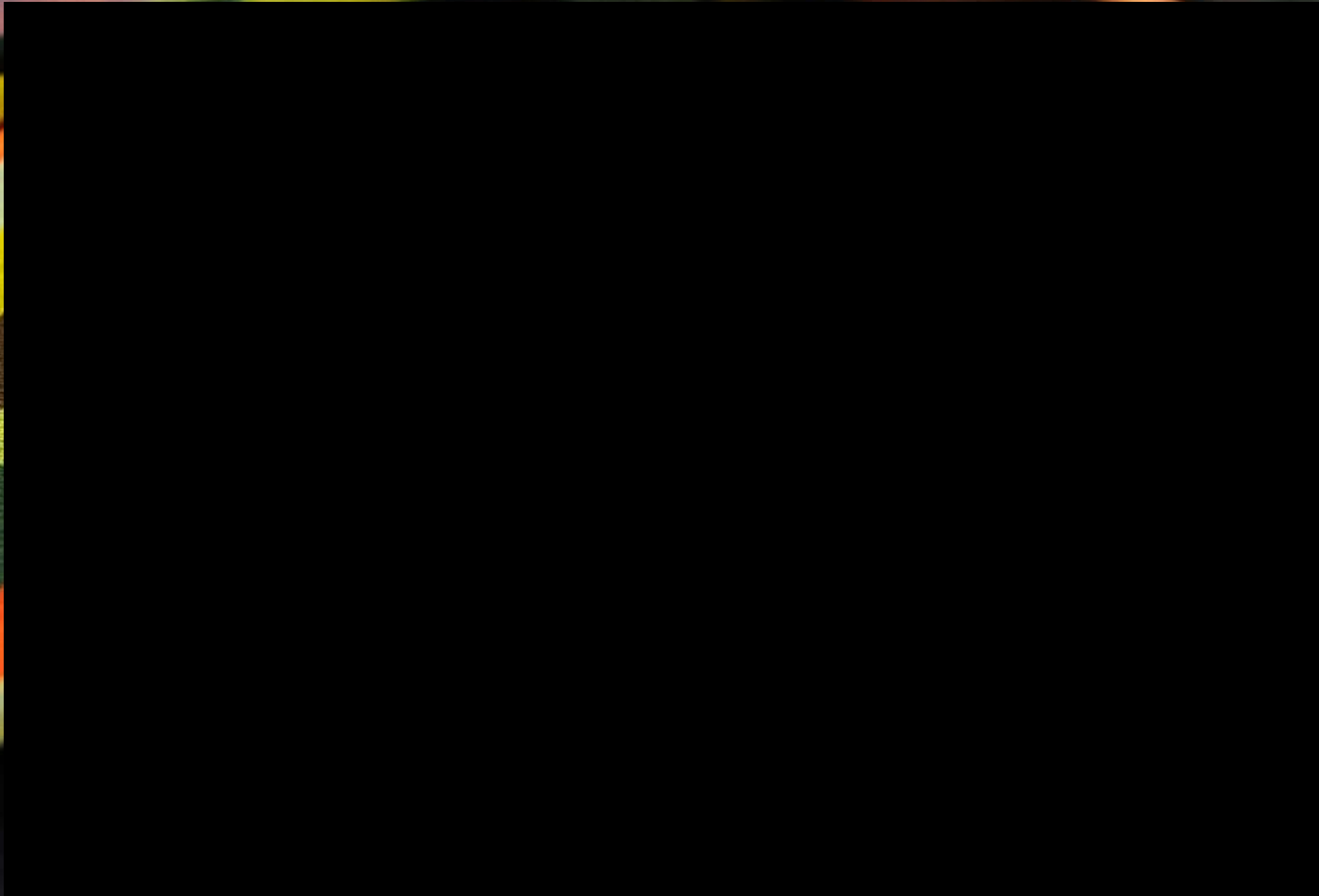
Hong Yi, also known as 'Red', is an artist known for creating pieces using everyday or unconventional materials.



WHERE IS GAZIANTEP?



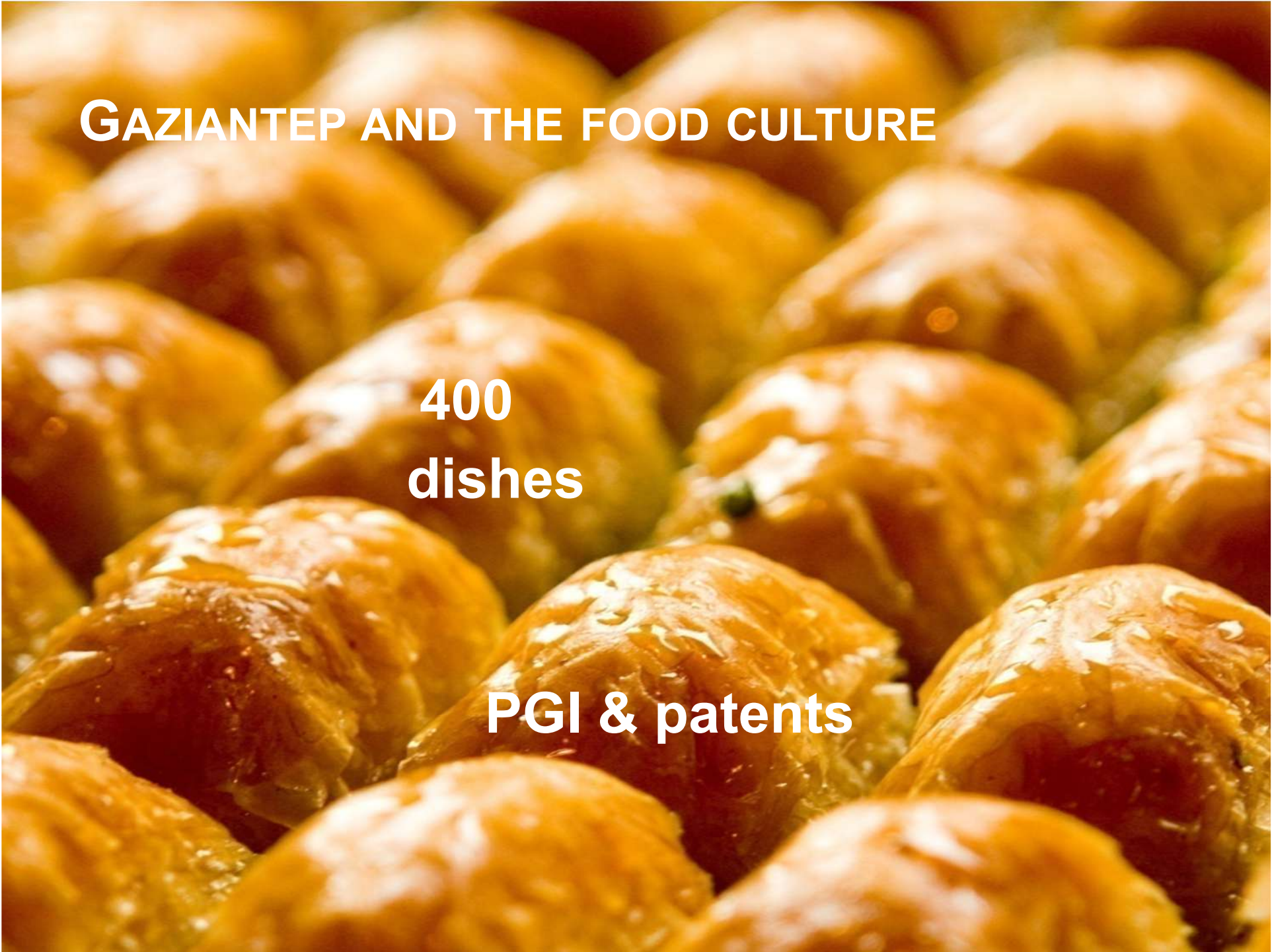
CITY OF CULTURE AND KNOW HOW



INDUSTRY, CULTURE AND GASTRONOMY



Handcrafts
17 museums
2 universities
Several festivals

A close-up photograph of numerous golden-brown, round bread rolls, likely simit, which are traditional Turkish breads. The rolls are arranged in a dense, overlapping pattern, filling the entire frame. They have a glossy, slightly sticky appearance, suggesting they are coated in oil or honey. The lighting is warm, highlighting the texture of the crust.

GAZIANTEP AND THE FOOD CULTURE

400
dishes

PGI & patents



THE MASTERLY SPIRIT OF TURKEY





Gaziantep Pistachio Culture and Art Festival

Targets an inclusive participation of all, including international audience.



During the last 5 years, it welcomed 21 countries and hosted food introductions, literature, music and folk dance performances.



Bulgur Festival:

Participation of foodies, gourmets and journalists from Turkey and abroad.

101 bulgur dishes

Bulgur manufacturers on display



COURSES AND CULINARY CENTRES (GASMEK, MUSEM)



GASMEK courses:

- ☐ Out of fee
- ☐ 4 centres
- ☐ 17 different courses in the gastronomy field

MUSEM courses:

- ☐ Organized with Public Education Centre
- ☐ 264 hours courses
- ☐ Trimester courses
- ☐ 72 hours training programs (at week-ends)
- ☐ 3 instructors (2 chefs and 1 food engineer)
- ☐ Certificates of Course completion approved by the Turkish Ministry of Education



AT THE INTERNATIONAL, GOLAGOLA FESTIVAL



CHEF'S CHALLENGE, BÉLEM - BRAZIL



INTERNATIONAL GASTRONOMY FORUM, MACAO - CHINA



XITH UCCN ANNUAL MEETING, ENGHIEEN-LES-BAINS - FRANCE



GASTRO TOURISM AND CULTURAL TOURISM

EDEN - European Destinations of Excellence

EDEN 2015

The theme for the seventh EDEN awards is **Tourism and local gastronomy**.

One winner from each of the 20 participating countries has been selected.

The winners were announced on 16 December 2015.

Winners of the EDEN 2015 competition

The EDEN initiative

EDEN is an initiative promoting sustainable tourism development models across the EU.

The initiative is based on national competitions that take place every other year and result in the selection of a tourist 'destination of excellence' for each participating country.

Through the se
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attention to the
features of Eur

[About EDEN](#)

Turkey

Gaziantep - Winner 2015

Winner in the Tourism and Local Gastronomy category

Largely thanks to its powerful history, the city of Gaziantep is one of the top destinations in Turkey's south-eastern region. The city lies in the middle of Mesopotamia and is both a dynamic industrial centre and meeting point of cultures - It is the gateway to Iraq, Iran and Syria. Over the course of its over 5,000 year history, Gaziantep has been home to civilisations like the Hittites, Seljukians, Accadians, Byzantines and Ottomans. The spirit of these characterful cultures are still very much alive in the city today.

Gaziantep has much to offer visitors, with a plethora of fascinating museums, as well as astonishing culinary traditions. Gaziantep is a unique city known all over the world for its very special gastronomic culture and many

Gaziantep cuisine to woo international tourists groups

GAZIANTEP - Anatolia News Agency

A project initiated to transform the southeastern province of Gaziantep into a center of gastronomical tourism aims to promote the region's unique dishes to the rest of the world and attract more people interested in food tourism

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Culinary Secrets of Gaziantep

\$1100/person USD (single \$100 supplement)

BOOK NOW

Group Size: 10

Start/End: TBD

Customized daytime walks by special request

Ankara may be Turkey's political center and Istanbul its cultural and economic one, but as Turks what their country's culinary capital is and the answer will invariably be the same: Gaziantep.

An ancient city not far from Turkey's southern border, a meeting point between the Arab Middle East and Turkish Anatolia, Gaziantep over the centuries has developed a culinary

BY BECOMING A PART OF THE UCCN, THE CITY AIMS TO:

- *Become more active in intercultural relations to share of know-how and experiences. Thus the city can better adopt the innovations in agricultural production, cooking, creative gastronomy*
- *Ensure an increase of gastronomy based commercial, scientific, cultural and social relationships by way of meetings, symposiums, workshop activities etc. among UCCN and Silk Road cities*
- *Be successful in attaining a variation of projects for the participation of women and socially disabled groups to social life*
- *Use the experiences of UCCN about the development of culinary tourism, thus discovering the different aspects of cultural development through tourism*
- *To register, collect and archive the agricultural production methods, different food varieties, spice usages, cooking and preservation methods in a scientific manner*

MORE INFORMATION ON:

WWW.GASTROANTEP.COM.TR



Thank you for
your attention