





21 Giugno 2023 Castello di Grinzane Cavour





Burgos Gastronomic Evolution

The city of Burgos places a project that concerns humankind as a species at the service of the UNESCO Network.







unesco

United Nations Educational, Scientific and Cultural Organization



Creative Cities of Gastronomy





Evolution since 2005



10 8 18 26 Alba Florianópolis Belém Bergen Cochabamba Burgos Denia Macao Ensenada Panama City Gaziantep Paraty Hatay Parma San Antonio Phuket Rasht Tucson

2015

2017	2019	2021
8	10	13
26	36	49
Alba	Afyonkarahisar	Bohicon
Buenaventura	Arequipa	Buraidah

Merida

Yangzhou

Belo Horizonte Huai'an Kermanshah Bendigo Bergamo Kuching Hyderabad Lankaran Launceston Overstrand -Phetchaburi Hermanus Portoviejo Rouen

St Petersburg Santa Maria da - Feira Thessaloniki Usuki



City of Gastronomy













BURGOS CITY (SPAIN)

GASTRONOMY, INDUSTRY AND TOURISM:

BURGOS has an exuberant **cultural past**: Between the **12th and 16th c**. was a leading city in the bourgeois revolution of European cities.

The **industrial section** represents 22% and the services, 64% of total employment. Burgos has a vigorous food industry, which brings together 26% of all jobs generated by the **manufacturing industry**





BURGOS WAS IN 2013 SPANISH CAPITAL OF GASTRONOMY

Burgos BUR COS Capital Española de la Gastronomía 2013



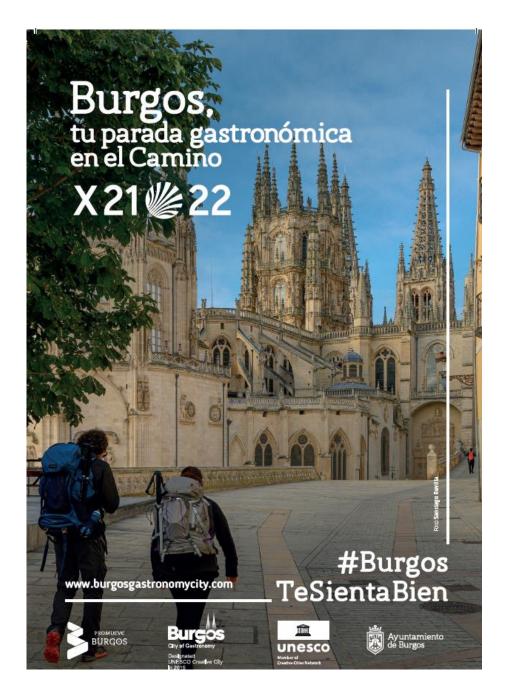




Mundial HERITAGE BURGOS CATHEDRAL









route to Santiago de Compostela Burgos was very firmly on the **Pilgrims' Way to Santiago**, and it has its own claims to fame.

The centre is compact, and well preserved, with streets and squares lined by the familiar glazed balconies.



City of Gastronomy

Mundial Heritage Archaeological Site of Atapuerca



These excavations have meant that the city is at present the world reference in studies on human evolution



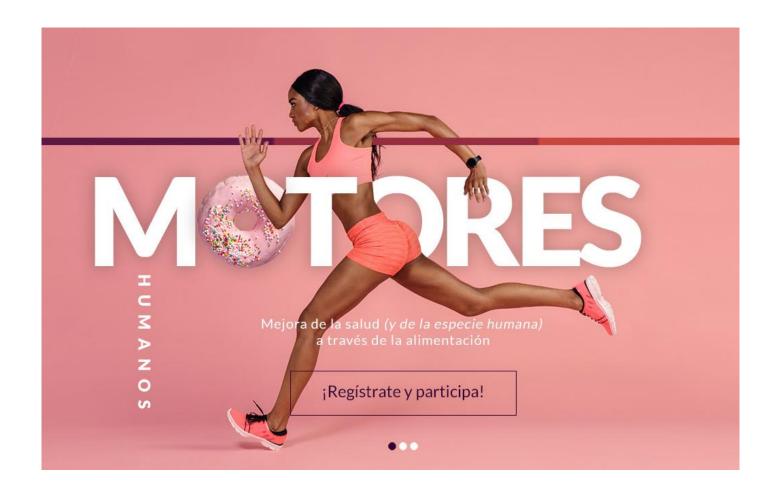




Laboratory of gastronomic Evolution The city and of the areas surrounding are a creative gastronomic tourism destination, which dynamize the economy and protect the tradition of culinary heritage







Human Motors

It will allow us to understand how food has marked the evolution of man and what it has in store for us in the immediate future. Only knowing the past may we write our future as a gastronomic species!







Burgos, Ciudad Creativa de la Gastronomía

A la potente oferta cultural, la ciudad añade un suculento menú gastronómico en el que se combina lo tradicional con la modernidad. Y la Unesco lo ratifica.



internacional UCCN (Unesco Creative Cities Network) desde 2015, siendo la primera Capital Española de la Gastronomía en 2013 y promotora de la red europea Gastronomic Cities. Desde ese momento, la evolución de los profesionales de la cocina en Burgos ha sido una constante. Se han reinventado a base de poner en marcha la evolución y protección del patrimonio cultural gastronómico. que

Burgos forma parte de la red

Se buscan respuestas para saber los alimentos más saludables vinculados a los hábitos de vida actual, cuyos resultados se trasladan a algunas recetas gastronómicas que se pueden encontrar la ciudad.

En la mayoría de los restaurantes burgaleses es posible disfrutar de los productos estrella que forman parte de **una cocina tradicional y saludable**,

como son la morcilla, el queso de Burgos o los asados, entre otros. De igual forma, también se han adoptado como propios otros platos de clara influencia vasca o riojana, como el bacalao y la merluza, los champiñones

y los pimientos, así como las fórmulas populares de "ir de tapas o pinchos". Tradición, innovación y fusión con otras cocinas se dan la mano en los

otras cocinas se dan la maio en los establecimientos de Burgos, donde se pueden degustar platos de la calidad de una **estrella Michelin**, un lechazo al horno o los **tipicos pucheros**, como la olla podrida. Una ruta imprescindible para los



The designation reinforce the image of the city : its products and gastronomy are more universal and we protect <u>our</u> <u>culinary heritage</u>







UNIVERSIDAD DE BURGOS









 Mechanisms, courses and programmes to promote creativity and arts education for youth in the creative field concerned, both within the formal and informal education systems **Burgos University** offers university qualifications in Food Science and Technology





WINE PROTECTION

One of the most important for professionals is held every two **spanish wine fairs** years in Burgos (2013 and 2015, 2017 and 2019,2023).

Its most recent edition, 126 wine cellars participated, of which 52 were from outside Spain.



LA CITA IMPRESCINDIBLE CON GRANDES VINOS DEL MUNDO Y TU OPORTUNIDAD DE CONOCER EN PERSONA A LOS CREADORES DE ESTOS VINOS MÍTICOS









de Burgos



GASTRONOMIC TALENT.

CREATIVE INDUSTRIES



Ayuntamiento de Burgos



As a part of its educational offer, the State-Assisted Educational Centre María Madre has formal and informal educational courses in cooking and gastronomy as part of the "Gatering and Tourism" course





GASTRONOMY UCCN NETWORK



UNESCO Member of the Creative Cities Network









GASTRONOMY ACTIVITIES FOR ALL







Member of the Creative Cities Network

The quality club **"Burgos Alimenta"** has been assisting creative gastronomic industry for years through promotion and support to both producers and firms in the sector



$10\,\text{ciudades}\,\text{españolas}\,\text{en}\,\text{red}\,\text{unesco}$





Grazie

Raquel Puente Robles +0034-699 153 980

Focal Point. Burgos

SPAIN





Gastronomic buildings. Discover new tourism resources

Burgos wineries