DRP0200312

Culinary Trail

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A - Project identification

A.1 Project identification

Project id (automatically created)	DRP0200312
Name of the lead partner organisation	Fakulteta za uporabne družbene študije
Name of the lead partner organisation in English	School of Advanced Social Studies in Nova Gorica
Project title	Culinary Trail of the Ethnic and Local Cuisine in the Danube Region
Project acronym	Culinary Trail
Programme priority	A more social Danube Region
Specific objective	3.3: Socio-economic development through heritage, culture and tourism
Project duration in months	30

A.2 Project summary

Please give a short overview of the project. (in case of PAC/DSP CALL): highlight the main characteristics, strategic direction(s) and envisaged main achievements. / (in case of 1ST CALL FOR PROPOSALS): describe the followings:

- the common challenge of the programme area you are jointly tackling in your project;
- the overall objective of the project and the expected change your project will make to the current situation;
- the main outputs you will produce and those who will benefit from them;
- the approach you plan to take and why a transnational approach is needed;
- what is new/original about the project.

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 viniculture), 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.

A.3 Project budget overview

Programme funding			Contribution					Total project budget
Funding source	Funding amount	Co-financing rate (%)	State contribution	Public contribution	Total public contribution	Private contribution	Total contribution	
Interreg Funds	1,856,000.00	80.00 %	92,100.00	254,300.00	346,400.00	117,600.00	464,000.00	2,320,000.00
Total EU funds	1,856,000.00	80.00 %	92,100.00	254,300.00	346,400.00	117,600.00	464,000.00	2,320,000.00
Total project budget	1,856,000.00	80.00 %	92,100.00	254,300.00	346,400.00	117,600.00	464,000.00	2,320,000.00

A.4 Project outputs and result overview

Programme Output Indicator	Aggregated value per Programme output indicator	Measurement Unit	Output	Output Title	Output target value	Programme result indicator	Baseline	Result indicator target value	Measurement unit
Pilot actions developed jointly and implemented in projects	7.00	pilot actions	Output 1.3	Report on Culinary trail take-up by target group	1.00				
			Output 2.2	Small river boat and food cart prototype	2.00				
			Ou	Demonstration and training centre for ethnic and local culinary tourism	1.00				

Programme Output Indicator	Aggregated value per Programme output indicator	Measurement Unit	Output	Output Title	Output target value	Programme result indicator	Baseline	Result indicator target value	Measurement unit
			tput2.3						
			Output2.4	Danube Region ethnic and local culinary festival	2.00				
			Output3	Frugal and Ethnic gastronomic competitions	1.00				

Programme Output Indicator	Aggregated value per Programme output indicator	Measurement Unit	Output	Output Title	Output target value	Programme result indicator	Baseline	Result indicator target value	Measurement unit
			.3						
Organisations cooperating across borders	27.00	organisations	Output1.4	Culinary Trail Strategy Working Group on protection and development of ethnic and local culinary heritage in the Danube Region	27.00				
Strategies and action plans jointly developed	34.00	strategy/action plan	Output1.2	Transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region	1.00				
			Ou	Transnational action plans	33.00				

Programme Output Indicator	Aggregated value per Programme output indicator	Measurement Unit	Output	Output Title	Output target value	Programme result indicator	Baseline	Result indicator target value	Measurement unit
			tput3.2						
Jointly developed solutions	3.00	solutions	Output1.1	Culinary Trail - web and mobile application	1.00				
			Output2	Slow culinary tourism business model for ethnic and local businesses with Danube Culinary Trail Brand and Franchise	1.00				

Programme Output Indicator	Aggregated value per Programme output indicator	Measurement Unit	Output	Output Title	Output target value	Programme result indicator	Baseline	Result indicator target value	Measurement unit
			.1						
			Output 3.1	Culinary Trail - Joint innovation and policy centre (JPIC)	1.00				
						Joint strategies and action plans taken up by organisations	0.000	34.00	joint strategy/action plan
						Solutions taken up or up-scaled by organisations	0.000	3.00	solutions
						Organisations with increased institutional capacity due to their	0.	250.00	No. of org

Programme Output Indicator	Aggregated value per Programme output indicator	Measurement Unit	Output	Output Title	Output target value	Programme result indicator	Baseline	Result indicator target value	Measurement unit
						participation in cooperation activities across the borders	0 0		anisations

B - Project partners

Partners overview

Number	Status	Name of the organisation in english	Country	Organisation abbreviation	Partner role	Associated Strategic Partners	Partner total eligible budget
1	Active	School of Advanced Social Studies in Nova Gorica	Slovenija (SI)	SASS	LP		295,000.00
2	Active	Sarajevo Economic Region Development Agency	Bosnia and Herzegovina (BA)	SERDA	PP		80,000.00
3	Active	Regional Economic Development Agency for Sumadija and Pomoravlje	Serbia (RS)	REDASP	PP	Turistička organizacija Srbije Obrazovno-kulturna zajednica" Romanipen"	120,000.00
4	Active	Research Centre "Regional and Global Development"	Bulgaria (BG)	REGLO	PP		80,000.00
5	Active	City Development Agency East Sarajevo	Bosnia and Herzegovina (BA)	RAIS	PP		80,000.00
6	Active	Regional Development Agency for Bjelasica, Komovi and Prokletije	Crna Gora (ME)	RDA BKP	PP		130,000.00
7	Active	Carinthia University of Applied Sciences – non-profit limited liability	Österreich (AT)	CUAS	PP	LAG Regionalkooperation Unterkärnten	150,000.00

Number	Status	Name of the organisation in english	Country	Organisation abbreviation	Partner role	Associated Strategic Partners	Partner total eligible budget
		company				Slowenischer Wirtschaftsverband Kärnten/Slovenska gospodarska zveza v Celovcu Land Kärnten, Abteilung 10 - Land- und Forstwirtschaft, Ländlicher Raum	
8	Active	“Private Professional College HRC Culinary Academy Bulgaria” Ltd	Bulgaria (BG)	HRC	PP		80,000.00
9	Active	Polytechnic “Nikola Tesla” in Gospić	Hrvatska (HR)	VELEGS	PP		100,000.00
10	Active	Edhance Plus o.p.s.	Česko (CZ)	EDHANCE+	PP		150,000.00
11	Active	Budapest Chamber of Commerce and Industry	Magyarország (HU)	BCCI	PP		120,000.00
12	Active	Steinbeis 2i GmbH	Deutschland (DE)	SEZ	PP		150,000.00
13	Active	Romanian Association for Technology Transfer and Innovation	România (RO)	ARoTT	PP		80,000.00
14	Active	University POLITEHNICA from Bucharest	România (RO)	UPB	PP	Ministerul Dezvoltarii, Lucrarilor Publice si Administratiei	125,000.00
15	Active	Rudolfovo – Science and Technology Centre Novo mesto	Slovenija (SI)	Rudolfovo	PP		150,000.00
16	Active	Technical University of Kosice	Slovensko (SK)	TUKE	PP	Košický samosprávny kraj	110,000.00

Number	Status	Name of the organisation in english	Country	Organisation abbreviation	Partner role	Associated Strategic Partners	Partner total eligible budget
17	Active	“Ion Creanga” Pedagogical State University from Chisinau	Moldova (MD)	UPSC	PP	Ministerul Culturii	60,000.00
18	Active	Public organisation "Lawyers Club "Vivat Lex"	Ukraine (UA)	LC Vivat Lex	PP		80,000.00
19	Active	Faculty of Information Studies in Novo mesto	Slovenija (SI)	FIS	PP		180,000.00

B.1 Lead partner	
Partner number	1
Partner role	LP
Name of the organisation in original language	Fakulteta za uporabne družbene študije
Name of the organisation in english	School of Advanced Social Studies in Nova Gorica
Organisation abbreviation	SASS
Department / unit / division	
Partner main address	
Country	Slovenija (SI)
NUTS 2	Zahodna Slovenija (SI04)
NUTS 3	Goriška (SI043)
Street, House number, Postal code, City	Gregorčičeva ulica 19 5000 Nova Gorica
Homepage	https://www.fuds.si/en/
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Higher education and research organisations
Legal status	Private
VAT number (if applicable)	SI10636200
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	No
Contact	
Legal representative	prof. dr. Borut Roncevic
Contact person	Jasmina Jakomin

Contact	
Email	jasmina.jakomin@fuds.si
Telephone no.	+38659073459

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

The School of Advanced Social Studies (SASS) is an independent private higher education institution known for its focus on social sciences and its commitment to addressing important societal challenges. With a range of undergraduate and postgraduate study programs, SASS offers a diverse academic environment that promotes research, methodology, and the application of knowledge to real-world issues.
One of the key strengths of SASS lies in its expertise in social management, intercultural management, and cultural diversity. These thematic competencies are particularly relevant to the Culinary Trail project, as it aims to protect and promote the culinary heritage of 30 ethnic groups across 14 countries in the Danube Region. SASS's understanding of cultural diversity and intercultural dynamics can greatly contribute to ensuring the respectful and inclusive representation of different ethnicities within the project.
SASS also brings valuable experience in tourism development and innovation. Previous involvement in projects like FOST INNO and Boosting cREative induSTries demonstrates SASS's capacity to strategize and implement initiatives that foster sustainable tourism practices. This expertise is highly applicable to the Culinary Trail project, which seeks to revitalize tourism in remote and disadvantaged areas by leveraging culinary heritage as a driver for economic growth. Furthermore, SASS has a strong focus on social entrepreneurship and social innovation, evident in projects such as INNO WISEs. This competence is of great importance to the Culinary Trail project as it aims to empower local stakeholders, especially in the HORECA sector, by enhancing entrepreneurial skills and promoting innovative approaches to economic development. SASS's experience in fostering social entrepreneurship can contribute to the creation of sustainable business models within the project.
In addition to its thematic competencies, SASS has proven its capability in policy development and establishing observatories. The MELIA Observatory project, led by SASS, showcases its ability to generate policy recommendations and develop monitoring mechanisms. Such expertise can be instrumental in the Culinary Trail project, where policy development and observatory functions are crucial for promoting cultural heritage preservation, sustainable tourism, and regional development.
Considering the above, SASS can make valuable contributions to the project's success, fostering economic opportunities, promoting cultural diversity, and driving sustainable development in the Danube Region. This project is a great opportunity to do so.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

As a leading partner in the Culinary Trail project, SASS plays a critical role in ensuring the success and effective implementation of the Culinary Trail project.

SASS's involvement spans across multiple key activities, as SASS will be one of the main contributors in the following activities:
A1.1: Developing a digital catalogue of ethnic and local culinary heritage in the Danube Region.
Contribution of SASS: SASS provides valuable feedback on the materials related to the development of the digital catalogue. This input helps in shaping the content and structure of the catalogue, ensuring its

Motivation

accuracy and relevance.
A1.2: Cataloguing ethnic and local culinary heritage in the Danube Region. Contribution of SASS: SASS continues to provide feedback on the materials related to the pilot testing phase. This feedback aids in refining the cataloguing process, addressing any challenges or gaps that arise during the testing phase.
A1.4: Developing a transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region. Contribution of SASS: SASS provides valuable feedback on the materials related to the development of the transnational strategy. This input helps in formulating a comprehensive and effective strategy that addresses the protection and development of culinary heritage across the region.
A1.5: Communicating Savoury Legacies: Preserving Culinary Heritage. Contribution of SASS: SASS continues to provide feedback on the communication and dissemination of materials. This feedback ensures that the project's messages are effectively conveyed to the target audiences, maximizing the project's visibility and impact.
A2.2. Danube Region culinary heritage festival with small river boats and food carts. Contribution of SASS: provides feedback on materials, and cooperates in the development of reports.
A2.3: Demonstration and training centre for Culinary Trail. Contribution of SASS: provides feedback on materials. Leads the activities related to the inauguration of the demonstration and training centre.
A2.4. Capacity building for ethnic and culinary tourism. Contribution of SASS: provides feedback on materials, and contributes to the development of training programmes.
A2.5. Amplifying Culinary Heritage for Tourism. Cooperates in video production.
A3.2 Sustainability and capitalization of the Culinary Trail. Will cooperate in the drafting of key elements and methodology for sustainability tools
A3.3 Developing transnational action plans. Contributing partner.
A3.4 International competition - Frugal and Ethnic Gastronomes. Leading the creation of deliverable one concept development (methodology of competition), one report on implemented competition
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism. Leading the organization of the final event

SASS will allocate 11% of the budget to management and 15% to communication.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

The School of Advanced Social Studies (SASS) has academic and managerial staff with wealth of experience in participating in and managing EU co-financed projects as well as other international projects either as a LP or PP. This includes Interreg projects (especially Danube Region), Horizon projects, Jean Monnet Centres of Excellence, and a variety of Erasmus+ programmes. This experience demonstrates SASS's substantial capability to effectively collaborate in complex, transnational initiatives, including the Culinary Trail project.

Some notable examples of SASS's participation in such projects include:

MELIA Observatory - Media Literacy Observatory for Active Citizenship and Sustainable Democracy. (Interreg Danube Region). SASS was the LP in this project. The project aimed to strengthen civic competencies, particularly among young people and educators, through the development of instruments for media content analysis, teaching tools, and policy recommendations.

KnowING IPR - Fostering Innovation in the Danube Region through Knowledge Engineering and IPR Management. (Interreg Danube Region), as PP. It ensured broader and needs-based access to existing

Motivation

innovation and research results, to patents and to IPR knowledge and encompassed services and training for the management of IPR and for support to commercialization of research results and technology transfer.

INNO WISEs - Technologies, Competences and Social Innovation for Work Integration Social Enterprises (Interreg Central Europe): SASS played a role in the elaboration of project strategies to improve social enterprises working for the employment of disadvantaged groups. This project aimed to enhance entrepreneurship and social innovation capacities within the Work Integration Social Enterprises sector.

FOST INNO - Fostering tourism innovation system in Adriatic-Ionian Region (Interreg Adrion). SASS contributed to the development of a strategy and the establishment of innovation incubators to foster innovation in sustainable tourism in the Adriatic-Ionian region. The project aimed to address common tourism challenges in partner countries and translate project results into policies and practices.

Boosting cREative induSTries in urbAn Regeneration for a stronger Danube region (Interreg Danube Region). SASS participated as a project partner in this initiative. The project facilitated connections between representatives of the creative and cultural industries, the research and development sector, and the Urban Development Authority, the exchange of good practices, implementation of pilot activities, and improvement of innovation capacity for SMEs.

SASS's involvement in these projects demonstrates its ability to engage in various thematic areas, such as social innovation, tourism, urban regeneration, and media literacy. Through these initiatives, SASS has gained extensive experience in project management, partnership coordination, capacity building, and policy development.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	236,000.00	80.00 %
Partner contribution	59,000.00	20.00 %
Partner total eligible budget	295,000.00	100.00 %

Origin of partner contribution

Name of the contributor institution	Type of contribution	Amount	% of total partner budget
SASS	Public	59,000.00	20.00 %

Total

Sub-total public contribution	59,000.00	20.00 %
Sub-total state contribution	0.00	0.00 %
Sub-total private contribution	0.00	0.00 %
Total	59,000.00	20.00 %

State Aid	
State aid relevant activities	

B.1 Project Partner 2	
Partner number	2
Partner role	PP
Name of the organisation in original language	Sarajevska regionalna razvojna agencija
Name of the organisation in english	Sarajevo Economic Region Development Agency
Organisation abbreviation	SERDA
Department / unit / division	
Partner main address	
Country	Bosnia and Herzegovina (BA)
NUTS 2	Federacija Bosne i Hercegovine (BA02)
NUTS 3	Federacija Bosne i Hercegovine (BA020)
Street, House number, Postal code, City	Kolodvorska 6 71000 Sarajevo
Homepage	www.serda.ba
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Sectoral agency
Legal status	Public
VAT number (if applicable)	200816600000
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	No
Contact	
Legal representative	Mr. Sevkija Okeric
Contact person	Ms Amela Ikic Suljagic

Contact	
Email	amela@serda.ba
Telephone no.	+38733652935

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

The Sarajevo Economic Region Development Agency (SERDA) is a non-profit limited liability company governed by public law and owned by the Canton of Sarajevo, the City of Sarajevo, the City of East Sarajevo, and 32 municipalities from the Sarajevo Macro Region.
The role of SERDA is to encourage and strengthen regional development through the provision of financial support, education, tools for business infrastructure development and capacity building in various sectors, information services for foreign investors, and the implementation of inter-regional and international projects.
SERDA is the leading development agency in the country and indispensable in the economic development of the Sarajevo macro-region. Interregional and international cooperation are very important segments of SERDA's activities. For two decades, SERDA was the promoter, holder, and coordinator of development activities in the Sarajevo macro-region. The agency worked on the development of entrepreneurial awareness, the active involvement of the public sector in processes that stimulate economic development, business networking, the creation of a pleasant business environment, the mobilization of available financial resources to stimulate economic development, support for local initiatives from various fields, attracting foreign investments, preserving and protection of natural resources and cultural and historical heritage, development of tourism, education, promotion of the EU and the European integration process of BiH. The partner's activities in this field provide particularly relevant references for participation in this project, especially in SO3, where the partner will lead A.3.3.
Its goal is to create a positive environment to support existing economic activities, stimulate new processes, present the standards and requirements of modern business processes, and provide its citizens with a better quality and more promising life through sustainable economic development.
SERDA implemented projects in partnership with its founders and international organizations. The implementation of projects crossed borders and contributed to the restoration of broken and building new connections. With the help of projects, SERDA revived the cooperation of municipalities separated by war, united, and built trust between people. SERDA succeeded where it was considered unthinkable.
SERDA has achieved very good cooperation with various institutions, organizations, and agencies throughout the EU and further around the world.
Bearing in mind that employees represent the greatest resource, SERDA built itself alongside the development of the region. The importance of human capacity and constant education and skill development is recognized as the key to success. Although the country has limited opportunities for using and withdrawing funds from European funds, SERDA, thanks to its own capacities and the training of our employees, used all available opportunities.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

SERDA will contribute its domain expertise to all SOs, particularly in SO3.
A 3.3 Developing transnational action plan will be led by SERDA. The main contributors in the domain of A3.3 will be SASS, TUKE, REGLO, SEZ, LC Vivat Lex, while other partners will provide feedback on materials. The planned activity will include the necessary steps and activities, timeline, financial

Motivation

resources and define responsible actors and responsible for achieving the results and objectives of the project. Strategy Working Group (SWG) from A1.4 will operationalise transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region in transnational action plans (TAP). TAPs will include the necessary steps and activities, timeline, financial resources and define responsible actors. Work will proceed as follows:
1. Work will be divided into subgroups, developing individual draft TAP.
2. Draft TAP will be put in public discussion.
3. Results of discussion will feed into final version. We will jointly develop 33 transnational action plans (TAP).
These will be (i.) 30 TAP for ethnic groups in the Danube Region, (ii.) 1 TAP for the recent migrant groups, (iii.) 1 TAP for future Covid-19 scenario; (iv.)1 TAP for war and similar crisis scenarios.

SERDA also has the role of main contributor:
A1.2 Cataloguing ethnic and local culinary heritage in the Danube Region
A1.4 Developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region
A1.5 Communicating Savoury Legacies: Preserving Culinary Heritage
A3.1 Establishing the Culinary Trail - joint innovation and policy centre
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

Given its rich experience, SERDA, as an activity leader, will use the knowledge and previous experience in project implementation, as it is the implementer of numerous tourism and culture heritage promotion projects, and has previously been successful as a leading partner in CBC projects. A large number of realised projects on the improvement of tourism, protection, and valorisation of the culture heritage in the Sarajevo macro-region and BiH, guarantee the necessary experience of the SERDA for the implementation of the 3.3. activity, as well for the overall project.

SERDA will host one of the SCOM meetings in Sarajevo, BiH.

SERDA will provide full support to the lead applicant to joint implementation to achieve planned results and objectives.

SERDA has a history of successfully implemented joint projects and it is therefore unquestionable that it will contribute to the success of the project, but also the sustainability of output, as well as cooperation with relevant actors and stakeholders.

SERDA will allocate 11% of the budget for management and 15% for communication.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	64,000.00	80.00 %
Partner contribution	16,000.00	20.00 %

Co-financing			
Co-financing source		**Amount**	**Percentage**
Partner total eligible budget		80,000.00	100.00 %
Origin of partner contribution			
Name of the contributor institution	**Type of contribution**	**Amount**	**% of total partner budget**
SERDA	Public	16,000.00	20.00 %
Total			
Sub-total public contribution		16,000.00	20.00 %
Sub-total state contribution		0.00	0.00 %
Sub-total private contribution		0.00	0.00 %
Total		16,000.00	20.00 %
State Aid			
State aid relevant activities			

B.1 Project Partner 3	
Partner number	3
Partner role	PP
Name of the organisation in original language	Regionalna agencija za ekonomski razvoj Šumadije i Pomoravlja
Name of the organisation in english	Regional Economic Development Agency for Sumadija and Pomoravlje
Organisation abbreviation	REDASP
Department / unit / division	
Partner main address	
Country	Serbia (RS)
NUTS 2	Region Šumadije i Zapadne Srbije (RS21)
NUTS 3	Šumadijska oblast (RS218)
Street, House number, Postal code, City	Kralja Petra I 22 34000 Kragujevac
Homepage	http://www.redasp.rs/
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Sectoral agency
Legal status	Public
VAT number (if applicable)	100559100
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	Yes
Contact	
Legal representative	Mr. Nenad Popovic

Contact	
Contact person	Mr. Nenad Popovic
Email	nenad.popovic@redasp.rs
Telephone no.	+38163404996

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

Regional Economic Development Agency for Sumadija and Pomoravlje (REDASP) represents a partnership of private, public, and NGO sectors from the area of two districts which includes 11 municipalities and cities of Jagodina and Kragujevac.
REDASP has built partnerships with all relevant institutions which is reflected in the Regional Assembly of the Founders consisting of local government units, the Regional Chamber of Commerce, associations of entrepreneurs, and NGOs. In all its activities REDASP has had a very successful cooperation with national institutions and international donors, whose support was crucial to the continued growth and development of the institution itself.
REDASP presents the main institution that promotes the economic development of the region of Sumadija and Pomoravlje. The basis of the work is related to strengthening the institutional capacity of local governments, improvement, and support in the implementation of development programs and projects, strengthening human capacities through training and professional development programs, project management, as well as in support of tourism development, agricultural development, and other sectors related to the improvement of socio-economic development. REDASP has competencies in policy making and strategic planning, coordination, and preparation of regional, inter-municipal, and local development plans and sectoral programs. REDASP also supports initiatives and provides support to the NGO sector, where it has established cooperation with these organizations that operate in various areas of economic and social development, especially those related to minority groups.
In the area of tourism development, REDASP established Destination Management Organization for Sumadija and Pomoravlje, which is the most important managing mechanism for a regional integrated tourist offer. This initiative is based on the fact that tourism in Sumadija and Pomoravlje region has great development potential. Besides, gastronomy has been long recognized as a sector with big potential, especially within the broader image of Serbia as a destination famous for great food from the experience of visitors and tourists from abroad. REDASP worked on developing integrated tourism products, especially those related to cultural heritage and gastronomy. Due to growing support measures from national level to SME and agriculture sectors, in particular for tourism development purposes, there are growing opportunities for the private sector and cross-sectoral cooperation. The partner's activities in this field provide particularly relevant references for participation in the Culinary Trail project, especially in SO1.
REDASP is continuously working on raising the capacities of tourism actors through organizing and holding trainings and workshops, also on connecting and networking with relevant stakeholders.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

REDASP will provide full contribution and participate in all activities with special emphasis on providing all multi-sectoral stakeholders involvement as well as defined target groups reach. REDASP will give a contribution to the realization of project activities by providing feedback and materials and putting on disposal all available and necessary capacities. REDASP will ensure participation of two Associated

Motivation

Strategic Partners from Serbia - Turistička organizacija Srbije and Obrazovno-kulturna zajednica" Romanipen". REDASP will be assisting the LP in leading SO1.
Through the joint implementation of the project, REDASP will provide contribution to the following project activities:

SO1 Safeguarded culinary heritage - Recorded, digitalised and protected
A1.2.: Cataloguing ethnic and local culinary heritage in the Danube Region. Support to the activity

SO2 Thriving culinary heritage - revalorised and boosted by new business model for culinary tourism
A2.1 Development of Culinary Trail brand. REDASP will contribute to defining the business model by providing material.

SO3 Culinary Trail for the future - Developed institutional platform for a new frugal and social innovation system for culinary tourism
A3.1 Establishing the Culinary Trail - joint innovation and policy centre. REDASP will provide feedback on materials and organize development workshops and ensure the participation of associated strategic partners and target groups.
A 3.2. Sustainability and capitalization of the Culinary Trail. REDASP will contribute to the development of the brand with franchise.
A 3.3. Developing transnational action plans. REDASP will be engaged in the development of the transnational action plans.
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism.

REDASP will perform communication and dissemination activities.

REDASP will allocate 12% of the budget to management and 15% to communication.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	96,000.00	80.00 %
Partner contribution	24,000.00	20.00 %
Partner total eligible budget	120,000.00	100.00 %

Origin of partner contribution

Name of the contributor institution	Type of contribution	Amount	% of total partner budget
REDASP	Public	24,000.00	20.00 %

Total

Sub-total public contribution	24,000.00	20.00 %

Total		
Sub-total state contribution	0.00	0.00 %
Sub-total private contribution	0.00	0.00 %
Total	24,000.00	20.00 %
State Aid		
State aid relevant activities		

B.1 Project Partner 4	
Partner number	4
Partner role	PP
Name of the organisation in original language	Сдружение „Изследователски център Регионално и Глобално Развитие“
Name of the organisation in english	Research Centre “Regional and Global Development”
Organisation abbreviation	REGLO
Department / unit / division	
Partner main address	
Country	Bulgaria (BG)
NUTS 2	Yugozapaden (BG41)
NUTS 3	Sofia (BG412)
Street, House number, Postal code, City	20th April 19 1606 Sofia
Homepage	www.reglo-bg.eu
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Interest groups including NGOs
Legal status	Private
VAT number (if applicable)	121205575
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	No
Contact	
Legal representative	Yantsislav Yanakiev

Contact	
Contact person	Yantsislav Yanakiev
Email	yantsislavyanakiev@gmail.com
Telephone no.	+359888498977

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

The Research Centre (RC) Regional and Global Development (REGLO) is a non-profit and non-governmental organization, registered in Bulgaria in 1991.
The mission of REGLO is to be a leading centre for expert discussions and advanced research on socially significant problems on the national, regional and global level and contribute to making informed decision-making in response to the challenges of contemporary social development.
REGLO team possess broad experience in the empirical studies of changes in cultural orientations, interethnic and interfaith relations in Bulgaria and in the European context. REGLO team can contribute to the planning and implementation of field empirical surveys for data collection, expert evaluations, focus groups, etc. REGLO will be instrumental in organisation and carrying out of scientific and educational evens such as congresses, conferences, symposia, seminars, public lectures, courses, etc.
REGLO's staff has rich experience in international scientific cooperation and implementation of projects funded by Interreg Danube Transnational Programme, EU Seventh Framework Programme, UNESCO, International Social Sciences Council, INTAS Programme, UNDP, etc.
In the past several years, the RC REGLO successfully implemented three Interreg Danube Transnational Programme research projects.
First, in 2017-2019 the RC REGLO was a partner in the High-performance Computing for Effective Innovation in the Danube Region project. The REGLO's task was monitoring and evaluation of the activities in the framework of the project.
The second project was Fostering Innovation in the Danube Region through Knowledge Engineering and IPR Management.
The third project was Media Literacy Observatory for Active Citizenship and Sustainable Democracy (MELIA OBSERVATORY). The RC REGLO was WP T.4 leader and the Centre was responsible for pilot testing of the MELIA products.
Besides, in 2016-2017 REGLO was partner in the Industrial Relations and Social Dialogue Programme Project Improving expertise on labour relations' impact on youth employment and employability in Central and South-Eastern Europe. The aim of the project was to supplement the current system of sectoral social dialogue and tripartite consultation on youth employment and vocational education and training.
During the period 2009-2012 the RC REGLO was partner in the FP7 EU Research Programme project "Brokering Environmentally Sustainable Sanitation for Europe. The task of the project was to establish and explain the interplay of public and private, for profit and not-for-profit organizations in the preparation, implementation and evaluation of technological and organizational innovations in the area of municipality sanitation.
In the period 2005-2007 REGLO was a partner in an international research project Comparing the Societal Integration of Ethnic Minorities in Bulgaria, Germany, Ukraine, Russia and Moldova, INTAS 2004-79-6799.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

Motivation

REGLO will contribute significantly to the study of ethnicities, intercultural relationship, with strong links to ethnic minorities. Moreover, the REGLO will contribute to the development of strategy, policy-making and organisational development. Also, the previous experience of the staff of the RC will be instrumental for the Culinary Trail project.
More precisely the REGLO will contribute to the following tasks of the Culinary Trail project:

SO1 Safeguarded culinary heritage - Recorded, digitalised and protected:
A1.2 Cataloguing ethnic and local culinary heritage in the Danube Region. Support to the distribution of a survey.
A1.3 Developing Danube Region ethnic culinary trail
A1.4 Developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region
A1.5 Communicating Savoury Legacies: Preserving Culinary Heritage

SO2 Thriving culinary heritage - revalorised and boosted by new business model for culinary tourism:
A2.4 Capacity building for ethnic and culinary tourism

SO3 Culinary Trail for the future - Developed institutional platform for a new frugal and social innovation system for culinary tourism
A3.1 Establishing the Culinary Trail - joint innovation and policy centre
A3.3 Developing transnational action plans
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

REGLO will contribute to conduct focus groups with experts (culinary heritage, ethnography, information science) and representatives of the ethnic communities, as well as Pilot testing the cataloguing of ethnic and local culinary heritage in the Danube Region.

REGLO will host one of the Culinary Trail SCOM meetings in Sofia, Bulgaria.

REGLO will allocate 12% of the budget for management and 15% for communication.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	64,000.00	80.00 %
Partner contribution	16,000.00	20.00 %
Partner total eligible budget	80,000.00	100.00 %

Origin of partner contribution			
Name of the contributor institution	**Type of contribution**	**Amount**	**% of total partner budget**
REGLO	Private	4,000.00	5.00 %
Ministry of Regional Development and Public Works	State	12,000.00	15.00 %
Total			
Sub-total public contribution		0.00	0.00 %
Sub-total state contribution		12,000.00	15.00 %
Sub-total private contribution		4,000.00	5.00 %
Total		16,000.00	20.00 %
State Aid			
State aid relevant activities			

B.1 Project Partner 5	
Partner number	5
Partner role	PP
Name of the organisation in original language	Gradska razvojna agencija Istočno Sarajevo
Name of the organisation in english	City Development Agency East Sarajevo
Organisation abbreviation	RAIS
Department / unit / division	
Partner main address	
Country	Bosnia and Herzegovina (BA)
NUTS 2	Republika Srpska (BA03)
NUTS 3	Republika Srpska (BA030)
Street, House number, Postal code, City	Stefana Nemanja 14 71 123 Istočno Sarajevo
Homepage	www.rais.rs.ba
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Sectoral agency
Legal status	Public
VAT number (if applicable)	89-05-0026-09
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	Yes
Contact	
Legal representative	Director Mladenka Pandurević
Contact person	Adrijana Rac

Contact	
Email	adrijana.rac@rais.rs.ba
Telephone no.	+38757342636

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

City Development Agency of East Sarajevo – RAIS represents a non-profit development agency with the aim of promoting, presenting, coordinating, planning and implementing development activities in the area of the city of East Sarajevo. The founder of the agency is the City of East Sarajevo and six municipalities associated in the city (Sokolac, Pale, East Old Town, East Novo Sarajevo, East Ilidza and Trnovo). RAIS plays the role of a link member among entrepreneurs, municipalities, universities and other institutions in the following fields of work:
1. Entrepreneurship, competitiveness, technological development and ICT.
2. Promotion of investment.
3. Development of tourism and rural development.
4. Human resource development.
Mission of the RAIS is to create a positive business environment and to improve general socio-economic situation at the territory of the city, through the cooperation with local public, private and NGO sector, as well as international organizations with achieving equal economic development of all six municipalities within the city of East Sarajevo.
City Development Agency in an organisation which possesses capacities and experience in preparing and implementing local and international projects.
Through various projects, but also as technical support, the Agency has worked on the promotion of certain areas and various activities with the aim of developing sustainable tourism in rural areas.
RAIS competencies are related with several fields associated with the digital technologies: environment, RES and EE, tourism, urban and rural development. It has developed network and cooperation with local and regional SMEs, Tourist organization of the City of East Sarajevo, National institutions, local authorities and NGO sector. It has experience in implementation of EU projects and development and implementation projects in East Sarajevo, including cross-sectoral coordination. It supports transfer of knowledge and research from University to the economy and works on promotion of innovations to encourage the coonection among science, technology and economy at regional, national and international level. Its staff has proven experience and competence in tourism and other EU funded projects, as well as the necessary financial and human resources to implement the project. RAIS has experience in participating different European projects in different programs - especially in projects ESMARTCITY, EU4Business and Enjoy Sarajevo-Romanija region.
The partner's activities in this field provide particularly relevant references for participation in Culinary Trail project, especially in SO3, which the partner will lead the Activity 3.2.
It is worth to highlight that in cooperation with tourist operators and their support business organization has been established Android application for all smart devices has been created. The application provides information about tourist content.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

RAIS will contribute its domain expertise to all SOs, and particularly in SO3. RAIS will lead:

A3.2 Sustainability and capitalization of the Culinary Trail

Motivation

Activity includes development of document which will outline elements and methodology for developing sustainability strategy and business plan. Additionally, a series of three workshops will be organized in order to develop the elements of the sustainability tools.
Furthermore, RAIS will contribute to the implementation of the rest activities:
A1.2 Cataloguing ethnic and local culinary heritage in the Danube Region. RAIS will conduct pilot testing the digital catalogue in the Republic of Srpska (BiH).

A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism. RAIS will perform appropriate communication activities to promote transnational competition.

Finally, RAIS will participate in the SCOM meetings, as member of the SCOM and monitoring of the budget absorption and activity progress through the half-yearly partner progress report and collaborating with LP in the Final Report drafting.
RAIS will allocate 11% of the budget for management and 15% for communication.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	64,000.00	80.00 %
Partner contribution	16,000.00	20.00 %
Partner total eligible budget	80,000.00	100.00 %

Origin of partner contribution

Name of the contributor institution	Type of contribution	Amount	% of total partner budget
RAIS	Public	16,000.00	20.00 %

Total

Sub-total public contribution	16,000.00	20.00 %
Sub-total state contribution	0.00	0.00 %
Sub-total private contribution	0.00	0.00 %
Total	16,000.00	20.00 %

State Aid

State aid relevant activities	

B.1 Project Partner 6	
Partner number	6
Partner role	PP
Name of the organisation in original language	Regionalna razvojna agencija za Bjelasicu, Komove i Prokletije
Name of the organisation in english	Regional Development Agency for Bjelasica, Komovi and Prokletije
Organisation abbreviation	RDA BKP
Department / unit / division	
Partner main address	
Country	Crna Gora (ME)
NUTS 2	Crna Gora (ME00)
NUTS 3	Crna Gora (ME000)
Street, House number, Postal code, City	IV crnogorske brigade 40 84300 Berane
Homepage	
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Interest groups including NGOs
Legal status	Private
VAT number (if applicable)	02769158
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	Yes
Contact	
Legal representative	Jelena Krivcevic

Contact	
Contact person	Snezana Zecevic
Email	smaslovaric@bjelasica-komovi.co.me
Telephone no.	+38268806181

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

Regional Development Agency for Bjelasica, Komovi and Prokletije (RDA BKP) was formed in December 2009, with the support of the Austrian Development Agency (ADA). ADA has been funding projects implemented by the Austrian Montenegrin Partnership since 2004. All the staff working on the former project were moved to the RDA, effectively transferring the capacity and know-how of the old project to the
RDA.
The mission of RDA BKP is to enhance the development of Bjelasica, Komovi and Prokletije region, and municipalities within the region, through close cooperation with local stakeholders in public and private sectors, increased absorption of EU funds, and the creation of employment and income-generating opportunities through the development of tourism and agriculture sectors, in alignment with national and local strategic development plans.
Since 2004 cooperation has been established with the regional municipalities and a broad range of private sector operators, notably in tourism and agriculture. The focus of the partnership has been and that of the RDA remains supporting municipal capacity development, national parks, and relevant forms of tourism such as mountain, cultural and rural; along with helping local agricultural producers bring their products to market using local branding.

All RDA BKP work is firmly based on national tourism, agricultural, and other economic development strategies. RDA BKP has been networking with local governments and other (mainly agricultural and tourism) stakeholders in the region to jointly work towards a strategic approach to the development of the BKP region and are actively helping them access available development funds. The demonstrated partners' activities in this field provide particularly relevant references for participation in the Culinary Trail project, in all SOs (SO1, SO2 and SO3), where the partner presents a crucial role as one of the main contributors.
In the past thirteen years, RDA BKP has been involved in the preparation and implementation of 30 projects funded through different EU and other national and international funding programmes. Most of these projects are related to the region's tourism and agriculture development.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

RDA BKP will contribute its domain expertise to all SOs. RDA BKP will present a crucial role as one of the main contributors in the following activities:
A1.2 Cataloguing ethnic and local culinary heritage in the Danube Region
A1.3 Developing Danube Region ethnic culinary trail
A1.4 Developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region

A2.1 Development of Culinary Trail brand

Motivation

A2.2 Danube Region culinary heritage festival with small river boats and food carts
A2.5 Amplifying Culinary Heritage for Tourism

A3.2 Sustainability and capitalization of the Culinary Trail
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

As mentioned above, the partner has acquired the necessary references for participation in the above-mentioned activities in a number of international projects and, in particular, will be able to use the knowledge acquired in the project. Local cuisine as tourism offers of the cross-border region. The aim was to enhance the competitiveness of the tourism sector by the economic valorization of the cultural and natural heritage, while the specific objective is to include local gastronomy of cross- border area into the overall tourism offer. To summarize, the crucial aim was to represent local cultural heritage, represented in the local cuisine, in overall tourism offer, and to provide guests an insight into local traditions through local gastronomy.

Given that the partner has acquired fundamental, methodological and domain knowledge, it will therefore also be able to make a significant contribution in the area of knowledge transfer as one of the main contributors in the activities. The transfer of knowledge and experience will be particularly relevant for Action 3.2, as the partner has recently participated in the CBC MNE-KS project. The crucial aim was to focus on katuns and tourism services that could be provided in katuns, with a special focus on traditional cuisine. All of these initiatives addressed the issue of typical products, local cuisine, local customs, and tradition and thus ensure a good base for the implementation one of the proposed Actions "Eco Partners for Sustainable Development".

RDA BKP will allocate 11% of the budget for management and 15% for communication.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	104,000.00	80.00 %
Partner contribution	26,000.00	20.00 %
Partner total eligible budget	130,000.00	100.00 %

Origin of partner contribution

Name of the contributor institution	Type of contribution	Amount	% of total partner budget
RDA BKP	Private	26,000.00	20.00 %

Total

Sub-total public contribution	0.00	0.00 %

Total		
Sub-total state contribution	0.00	0.00 %
Sub-total private contribution	26,000.00	20.00 %
Total	26,000.00	20.00 %
State Aid		
State aid relevant activities		

B.1 Project Partner 7	
Partner number	7
Partner role	PP
Name of the organisation in original language	FH Kärnten - gemeinnützige GmbH
Name of the organisation in english	Carinthia University of Applied Sciences – non-profit limited liability company
Organisation abbreviation	CUAS
Department / unit / division	School of Management
Partner main address	
Country	Österreich (AT)
NUTS 2	Kärnten (AT21)
NUTS 3	Klagenfurt-Villach (AT211)
Street, House number, Postal code, City	Europastraße 4 9524 Villach
Homepage	https://www.fh-kaernten.at/
Address of department / unit / division (if applicable)	
Country	Österreich (AT)
NUTS 2	Kärnten (AT21)
NUTS 3	Klagenfurt-Villach (AT211)
Street, House number, Postal code, City	Europastraße 4 9524 Villach
Legal and financial information	
Type of partner	Higher education and research organisations
Legal status	Public
VAT number (if applicable)	ATU77483224
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	No
Contact	
Legal representative	DI Dr. Claudia Pacher

Contact	
Contact person	Kathrin Stainer-Hämmerle
Email	k.stainer-haemmerle@fh-kaernten.at
Telephone no.	+435905002416

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

The Carinthia University of Applied Sciences (CUAS) was founded in 1995 and is offering 30 degree programs in the areas of Civil Engineering & Architecture, Engineering & IT, Health Sciences & Social Work and Management. Currently, 2200 full- and part-time students are educated. The total staff of CUAS counts 330 employees, thereof 110 full professors. CUAS is committed to combining teaching, academic studies and applied research and development in all fields of action.

CUAS is committed to continuous improvement. It concerns i.a.: the improvement of quality in teaching and studies, enhancement of research and development, employee development, strengthening of internationalization, and participation of students. Through constant further development of degree programs in the light of life-long learning and intensive cooperation with the worlds of business and science, those studying at CUAS can be certain of an education which meets the demands of their future labor market. CUAS is a dynamic and dialogue-oriented university of applied sciences with regional roots and international orientation. The focus of R&D activities is on applied research.

CUAS is one of the most research-active universities of applied sciences in the entire German-speaking region. CUAS has experience in the management of third-party funded projects up to a volume of € 2 million as a project partner and/or lead partner in national (e.g. FFG, Federal Ministries, KWF, etc.) and international (Interreg SiAt, ItAt, Alpine Space, Central Europe, Horizon2020) funding programs. Research centres, research groups and researchers are supported by the organizational unit FH Kärnten Research. In 2022, the research volume was more than € 8 million.

Since 2018, a separate research group TRANS_SPACE (TRANSformative Societal Political and Cultural Engagement) in the field of studies, deals specifically with the topics of social change, migration, integration, equality and participation. The main research interests of the group are regional development, tourism, participatory democracy and citizen participation, networking, migration, diversity, and intersectionality. Recent changes in these areas are taken up and described by the research group, but also serve as a basis for the derivation of practical instructions and should be incorporated into the consulting processes of politics, business, education and society.

The partner's activities in this field provide particularly relevant references for participation in the Culinary Trail project, in SO1 and SO2 and SO3), where the partner presents an important role as one of the main contributors.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

CUAS will contribute its domain expertise to SO1, SO2 and SO3. CUAS will present an important role as one of the main contributors in the following activities:
A1.1 Developing digital catalogue of ethnic and local culinary heritage in the Danube Region

Motivation

A1.2 Cataloguing ethnic and local culinary heritage in the Danube Region
A1.4 Developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region
A1.5 Communicating Savoury Legacies: Preserving Culinary Heritage
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

As mentioned above, the partner has acquired the necessary references for participation in the above-mentioned activities in a number of national and international projects and, in particular, will be able to use the knowledge acquired in the UNESCO Chair for the Sustainable Management of Conservation Areas (MCA). UNESCO Chair provides excellent research and inspiring learning experiences for nature conservation in the 21st century. In particular, the Chair shall contribute to empowering and enable personalities, institutions, and societies to face future challenges in the management of conservation areas. Cultural heritage is a particularly important area and one of the areas concerned by the Culinary Trail project.

CUAS is the responsible partner for the inclusion of three ASP – ASP3 LAG Regionalkooperation Unterkärnten, ASP7 Slowenischer Wirtschaftsverband Kärnten/Slovenska gospodarska zveza v Celovcu and ASP8 Carinthian State Government, department 10 - agriculture and forestry, rural area.

CUAS will allocate 11% of the budget for management and 15% for communication.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

/

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	120,000.00	80.00 %
Partner contribution	30,000.00	20.00 %
Partner total eligible budget	150,000.00	100.00 %

Origin of partner contribution

Name of the contributor institution	Type of contribution	Amount	% of total partner budget
CUAS	Public	30,000.00	20.00 %

Total

Sub-total public contribution	30,000.00	20.00 %
Sub-total state contribution	0.00	0.00 %
Sub-total private contribution	0.00	0.00 %
Total	30,000.00	20.00 %

State Aid	
State aid relevant activities	

B.1 Project Partner 8	
Partner number	8
Partner role	PP
Name of the organisation in original language	Частен Професионален Колеж Ейч Ар Си Кулинари Академи България“ ООД
Name of the organisation in english	“Private Professional College HRC Culinary Academy Bulgaria” Ltd
Organisation abbreviation	HRC
Department / unit / division	Sofia
Partner main address	
Country	Bulgaria (BG)
NUTS 2	Yugozapaden (BG41)
NUTS 3	Sofia (BG412)
Street, House number, Postal code, City	Tsar Boris III Blvd. 59 1612 Sofia
Homepage	https://www.hrcacademy.com/en/
Address of department / unit / division (if applicable)	
Country	Bulgaria (BG)
NUTS 2	Yugozapaden (BG41)
NUTS 3	Sofia (BG412)
Street, House number, Postal code, City	Tsar Boris III Blvd. 59 1612 Sofia
Legal and financial information	
Type of partner	Education/training center and school
Legal status	Private
VAT number (if applicable)	BG124707063
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	Yes

Contact	
Legal representative	Yoana Mileva
Contact person	Tatiana Dimitrova
Email	tania@hrcacademy.com
Telephone no.	+359898776010

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

HRC Culinary Academy is an international school in the field of hospitality, located in Sofia, Bulgaria. The institution’s geographic location on the Balkan Peninsula is one of the advantages which make it very attractive for students from all over the world who would like to have exposure to high-quality training in classical cuisine and modern trends in the culinary industry with all subjects taught in English. Bulgarian and international students benefit from state-of-the-art facilities, well-equipped kitchen labs, the biggest culinary library in Eastern Europe, and paid internships worldwide – certain prerequisites for a great start to a successful career as a chef.
HRC welcomes people from various countries, ages, and backgrounds and, thus, enables a unique intercultural dialogue. This happens, not only among the students but also in communication between students and chefs. HRCs instructors themselves, those who work for HRC Academy on a regular basis and the guest lecturers coming for a specific demo class/subject, are from Bulgaria and from other countries. For all of them, the school is a place to observe and participate in an international exchange of ideas, good practices, expertise, and skills.
In HRC's relatively rich experience, they have seen how people coming to study at their institution transmit knowledge about students; country, culture, history and, obviously, cuisine. Moreover, HRC has witnessed some more curious cases where the person comes from one country and represents an ethnic group, more typical for another country, or even with an ethnicity which is not associated with a national state. Those interesting examples might illustrate how the specific person combines the characteristics of the nation and the ethnic group at the same time. Such a situation only strengthens the schools multiculturalism and undisputedly has a very positive impact on the culinary dimension of the issue.
HRC Culinary Academy is located in the capital city of Bulgaria which is in close proximity of the Danube region. Many of HRCs local students come from this part of the country and, during their studies, internships and later job placements around the world combine the authentic recipes, learned from their grandmothers, into modern culinary techniques and delicate dining dishes. In addition, HRC is lucky to learn more about the cuisine of students from other parts of the Danube region who share original recipes from those parts of Europe. For this reason, we could positively influence the development and implementation of a successful strategy, making this region recognizable and prosperous.
The partner activities in this field provide extremely relevant references for participation in the Culinary Trail project, in all SOs, where the partner presents an important role as an activity leader for activity 2.4.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

HRC will contribute its domain expertise to all SOs, particularly in SO2. HRC will lead:

Motivation

A2.4 Capacity building for ethnic and culinary tourism. The main contributors in the domain of A 2.4 will be SASS, REGLO, HRC, VELEGS, EDHANCE+, ARoTT, UPB, TUKE, while other partners will provide feedback on materials. In the domain of Activity 2.4 partners will develop short ethnic and local culinary tourism training programmes:
- ethnic and local culinary heritage for small businesses: organising local ethnic culinary business and marketing quality products to tourist areas.
- beginners and advanced sommelier skills: serving ethnic and local culinary products, pairing food with local wine and presenting local traditions.

HRC will be involved in the following activities as main contributor:
A1.2 Cataloguing ethnic and local culinary heritage in the Danube Region. Support to the distribution of a survey.
A1.3 Developing Danube Region ethnic culinary trail
A1.4 Developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region
A1.5 Communicating Savoury Legacies: Preserving Culinary Heritage

A2.3 Demonstration and training centre for Culinary Trail
A2.4 Capacity building for ethnic and culinary tourism

A3.4 International competition - Frugal and Ethnic Gastronomes
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

HRC has the competencies and the experience required to implement the project's goals in tourism, culinary and sommelier development of the region. HRC is convinced in its ability to support the social-economic development through heritage, culture and tourism in the Danube region. HRCs; main contribution is to design culinary and sommeliers, inspired by the specific features of the Danube region. The focus on those types of mass tourism which are largely dependent on seasonal factors without embracing the idea of diversification brings about fragmentary tourism products. The culinary impression is undoubtedly an integral part of the tourism experience. Moreover, the former should be the foundation of a distinct type of tourism, still less popular in Bulgaria, not in the shadow of travelling for leisure in summer. If we further elaborate on that aspect, we could even assume culinary activities could make natural attractions more recognizable.
HRC will allocate 10% for project management activities and 15% for communication activities out of the total budget.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	64,000.00	80.00 %
Partner contribution	16,000.00	20.00 %
Partner total eligible budget	80,000.00	100.00 %

Origin of partner contribution			
Name of the contributor institution	**Type of contribution**	**Amount**	**% of total partner budget**
HRC	Private	4,000.00	5.00 %
Ministry of Regional Development and Public Works	State	12,000.00	15.00 %
Total			
Sub-total public contribution		0.00	0.00 %
Sub-total state contribution		12,000.00	15.00 %
Sub-total private contribution		4,000.00	5.00 %
Total		16,000.00	20.00 %
State Aid			
State aid relevant activities			

B.1 Project Partner 9	
Partner number	9
Partner role	PP
Name of the organisation in original language	Veleučilište Nikola Tesla u Gospiću
Name of the organisation in english	Polytechnic “Nikola Tesla” in Gospić
Organisation abbreviation	VELEGS
Department / unit / division	Centar za krš
Partner main address	
Country	Hrvatska (HR)
NUTS 2	Jadranska Hrvatska (HR03)
NUTS 3	Ličko-senjska županija (HR032)
Street, House number, Postal code, City	Ulica bana Ivana Karlovića 16 53000 Gospić
Homepage	www.velegs-nikolatesla.hr
Address of department / unit / division (if applicable)	
Country	Hrvatska (HR)
NUTS 2	Jadranska Hrvatska (HR03)
NUTS 3	Ličko-senjska županija (HR032)
Street, House number, Postal code, City	Ulica bana Ivana Karlovića 16 53000 Gospić
Legal and financial information	
Type of partner	Education/training center and school
Legal status	Public
VAT number (if applicable)	HR42552392522
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	No
Contact	
Legal representative	PhD Vlatka Ružić

Contact	
Contact person	PhD Vlatka Ružić
Email	ured.dekana@velegs-nikolatesla.hr
Telephone no.	+38553676321

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

"Nikola Tesla" Polytechnic in Gospić (VELEGS) is a higher education institution in the area of Lika-Senj County, the largest county in the Republic of Croatia by area and the county with the smallest population. Geographically, it is located between Istria and Dalmatia, which are economically more developed regions especially in tourism. Since 2017, the Lika Destination Cluster has been active in the area of Lika-Senj County, which implements the certification project of local food and souvenirs called "Lika Quality". Two years in a row (2020 and 2021) Lika was included in the TOP 100 global green sustainable destinations. The importance of tourism was recognized by the regional administration and tourism was highlighted as an important development direction in the Lika-Senj County Strategy.
The world-famous Plitvice Lakes National Park is also situated in Lika-senj county and VELEGS has good business relationship with the Park. One of the specialty of the Park are two national restaurants that offer authentic local dishes prepared mainly from locally grown products with the "Lika Quality" label. During the tourist season, a kiosk with "Lika Quality" products such as honey, homemade cheese, brandy, jam, essential oils, souvenirs, etc. operates at the main entrance to the Park.
According to data from the "Development Plan of the Lika-Senj County for the period until 2027", it is evident that in recent years a lot has been invested in accommodation facilities, but also there are visible shifts in the local gastronomic offer.
The Polytechnic conducts the study of Entrepreneurship Economics, which aims to train students to start and run a business, create innovative products and upon completion of the study, the student is competent for self-employment.
In 2017, the Polytechnic was a partner of the Lika-Senj County on the project to establish the Development Center of the Lika-Senj County, which was financed with grants from EU funds. The main goal of the center is to create a central place for providing professional business services to entrepreneurs and investors in the Lika-Senj County and the development of entrepreneurship through the services of incubators, accelerators and fruit and honey processing plants, with an emphasis on facilitating and stimulating the business of novice entrepreneurs and existing entrepreneurs.
VELEGS continuously organizes public lectures, presentations, workshops on self-employment, branding, creating a business plan, applying for EU projects, which encourages the socio-economic development of the region. As an educational institution, the Polytechnic has so far organized four international scientific professional conferences on the topic of rural development.
Through the Culinary trail project, we believe that we can use the existing experience to contribute to the development of a business model, a training program and the organization of a transnational culinary festival as stated in the project's objectives.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

Through A1.3, VELEGS with collaborators will develop several trails throughout the region.
Students of the undergraduate professional study Road Transport have already participated in the

Motivation

design of hiking trails, nearby there are local bike trails and next to Šibenik there is a vineyard trail that we will use to create an ethno-culinary trail for the Danube Region (A 1.3).
Given that more than half of our county is actually protected nature, the local tourism development strategy supports slow tourism, hiking, visiting cultural and historical sites, local value chains and quality domestic products, which we will use as a basis for creating a model for culinary tourism.
Our course Basics of Tourism deals with the significant role of gastro tourism on visitors and local family farms, which should be the main contributor of the gastro offer in rural areas.
Our professors, experts in the field of economics and entrepreneurship will participate in the creation of a business model that will be used by all residents of remote, rural areas of the Danube region.
Professors from the Administrative Studies will provide support regarding the legal aspect and adapting the selected franchise system to macro-regional circumstances - A2.1)
VELEGS also participated in the "Autumn in Lika" event, where domestic products from local family farms are presented. In cooperation with them we will develop the concept of a culinary festival, and through a workshop with experts in the field of culinary tourism, we will verify this concept. There is a possibility to include the Gospić Vocational School and the Plitvička Jezera High School, which also have the professions of waiters and cooks in their programs (A2.2).
Teachers and other experts which will significantly help us to successfully participate in the project, i.e. participate in the organization of the development of a training program for ethnic and local culinary tourism. Also, given the available classrooms, IT equipment, and our employees can participate in holding a part of the course that will train participants from all 30 ethnic groups, i.e., all 14 countries of the Danube region (A 2.4.)
VELEGS is the Leader of A3.4. International competition - Frugal and Ethnic Gastronomes, in which, together with other collaborators, we will develop public transnational competitions for frugal and social innovations in culinary heritage tourism and sommeliers specializing in ethnic and local culinary heritage. This will be an annual international event. VELEGS will develop the concept of the competition with partners, with all the necessary rules. We will also announce and advertise competitions and organize their implementation. The winners will be announced in the final period of the project, as the highlight of the first annual joint ethnic and local culinary festival of the Danube region.

VELEGS will allocate 11% of the budget for management and 15% for communication.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	80,000.00	80.00 %
Partner contribution	20,000.00	20.00 %
Partner total eligible budget	100,000.00	100.00 %

Origin of partner contribution

Name of the contributor institution	Type of contribution	Amount	% of total partner budget
VELEGS	Public	20,000.00	20.00 %

Total		
Sub-total public contribution	20,000.00	20.00 %
Sub-total state contribution	0.00	0.00 %
Sub-total private contribution	0.00	0.00 %
Total	20,000.00	20.00 %
State Aid		
State aid relevant activities		

B.1 Project Partner 10	
Partner number	10
Partner role	PP
Name of the organisation in original language	Edhance Plus o.p.s.
Name of the organisation in english	Edhance Plus o.p.s.
Organisation abbreviation	EDHANCE+
Department / unit / division	Department of education
Partner main address	
Country	Česko (CZ)
NUTS 2	Severozápad (CZ04)
NUTS 3	Ústecký kraj (CZ042)
Street, House number, Postal code, City	Zámecké náměstí 511/10 415 01 Teplice
Homepage	https://www.edhance.cz/cs
Address of department / unit / division (if applicable)	
Country	Česko (CZ)
NUTS 2	Severozápad (CZ04)
NUTS 3	Ústecký kraj (CZ042)
Street, House number, Postal code, City	Zámecké náměstí 511/10 415 01 Teplice
Legal and financial information	
Type of partner	Interest groups including NGOs
Legal status	Private
VAT number (if applicable)	24826243
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	No
Contact	
Legal representative	Mr. Pavel Popluhar

Contact	
Contact person	Mr. Lukáš Rejchrt
Email	lukas@edhance.cz
Telephone no.	00420731531356

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

Edhance Plus, founded in 2016 in the Czech Republic, is a non-governmental organization with a dynamic record in creating comprehensive educational content and activities. Its territorial competence extends to the Danube region, where they have carried out various projects focused on enhancing digital competencies, media literacy, and fostering active citizenship. They are well-versed in the socio-economic and cultural contexts of the Danube region, which enhances their ability to create relevant and impactful learning initiatives. Their team's interdisciplinary background equips them with a holistic understanding of the digital learning landscape, allowing them to devise effective educational strategies and tools.

In the context of the Culinary Trail project, Edhance Plus's experience and competence in digital literacy and education become highly relevant. The goal to digitize the culinary cultural heritage of 30 ethnic groups and enhance the visibility of local culinary products aligns well with their mission to empower communities through digital education. They can leverage their expertise in creating educational content and activities to support the Culinary Trail's objectives.

Edhance Plus's experience in developing digital training toolkits to equip organizations with the necessary skills to promote heritage products will prove to be instrumental in creating a comprehensive toolkit that covers all aspects of the project. Their team will ensure that the toolkit not only focuses on digital marketing and product development but also on fostering critical thinking and problem-solving skills that are essential for navigating the digital landscape successfully. They will also gauge the efficacy of their educational tools and programs using specific success metrics, ensuring that their initiatives have a lasting impact and are continuously adapted and improved.

In addition to their expertise in digital literacy and education, Edhance Plus's past projects have demonstrated their ability to work with diverse stakeholder groups to create impactful educational materials. Through the Melia Observatory project, they gained experience in increasing media literacy and empowering citizens to contribute to the development of sustainable democracy, which aligns with the Culinary Trail's goal to promote economic opportunities in remote, rural areas and small settlements of the Danube region.

In conclusion, Edhance Plus's thematic and territorial competencies and experiences are highly relevant to the Culinary Trail project. Their proficiency in digital education, experience in navigating the socio-economic and cultural contexts of the Danube region, and ability to work with diverse stakeholder groups will allow them to support the project's goals effectively.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

Motivation

Edhance Plus' role in the Culinary Trail project includes multiple contributions and major activities. First, we will develop a digital training toolkit that will provide our partner organizations and stakeholders with the skills and knowledge they need to effectively promote traditional culinary products in the digital space. This toolkit covers skills such as digital marketing, social media management, product development, business modelling and critical thinking. Edhence Plus will be assisting the LP in leading SO2.

In addition, Edhance Plus actively collaborates with other project partners, participates in conferences and workshops, and contributes to the development of cross-border action plans. Digital literacy and educational expertise provide valuable insights and perspectives throughout the project.
Edhance Plus will be specifically responsible for A1.1 Developing digital catalogue of ethnic and local culinary heritage in the Danube Region, regarding the development of a digital catalogue of the ethnic and local culinary heritage of the Danube region. They will extract data from publicly available sources and conduct focus groups with experts and representatives of ethnic communities and new immigrants. The goal is to create a robust database that collects all elements related to culinary traditions, including tacit knowledge, oral history and music. Edhance Plus will also develop protocols for data collection and quality control. Finally, we use the latest User Experience Design (UXD) techniques to design a user-friendly digital version of your catalogue. Regarding budget allocation, Edhance Plus intends to allocate 10% of the partners' total budget to project management activities. This duty includes coordination, communication, monitoring, and other administrative tasks necessary for the efficient execution of the project.

Edhance plus will be involved as main contributor also in the following activities:
A1.2 Cataloguing ethnic and local culinary heritage in the Danube Region
A2.1 Development of Culinary Trail brand
A2.4 Capacity building for ethnic and culinary tourism
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

In summary, his Edhance Plus primary roles in this project include developing a digital training toolkit, participating in project activities, and guiding the creation of a digital catalogue of ethnic and local culinary heritage.
The budget allocation for project management activities is set at 10% of the partner's total budget, for communication activities 15% of total partner budget.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	120,000.00	80.00 %
Partner contribution	30,000.00	20.00 %
Partner total eligible budget	150,000.00	100.00 %

Origin of partner contribution			
Name of the contributor institution	**Type of contribution**	**Amount**	**% of total partner budget**
EDHANCE+	Private	30,000.00	20.00 %
Total			
Sub-total public contribution		0.00	0.00 %
Sub-total state contribution		0.00	0.00 %
Sub-total private contribution		30,000.00	20.00 %
Total		30,000.00	20.00 %
State Aid			
State aid relevant activities			

B.1 Project Partner 11	
Partner number	11
Partner role	PP
Name of the organisation in original language	Budapesti Kereskedelmi és Iparkamara
Name of the organisation in english	Budapest Chamber of Commerce and Industry
Organisation abbreviation	BCCI
Department / unit / division	
Partner main address	
Country	Magyarország (HU)
NUTS 2	Budapest (HU11)
NUTS 3	Budapest (HU110)
Street, House number, Postal code, City	Krisztina krt. 99 1016 Budapest
Homepage	https://bkik.hu/hu
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Business support organisation
Legal status	Public
VAT number (if applicable)	180667666-2-41
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	No
Contact	
Legal representative	Secretary General Ákos Csókay
Contact person	Head of Department Mónika Harsányi

Contact	
Email	harsanyi.monika@bkik.hu
Telephone no.	+36305605641

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

The Budapest Chamber of Commerce and Industry (BCCI) contributes relevant thematic and regional expertise and experience to the Culinary Trail undertaking. These include:

Participation of stakeholders: BCCI can effectively reach and mobilize relevant stakeholders and target groups. The chamber is able to engage and involves key stakeholders in the project because of its extensive network and connections with small businesses.

The creation of instructional materials: BCCI has developed training materials, which are an essential part of the project's capacity building. The chamber can use its knowledge to create and implement training programs on entrepreneurship, hospitality, and other related subjects to improve the skills and knowledge of the target audience.

Implementing pilot programs: BCCI has a proven track record of designing and implementing pilot projects with success. This experience is exceptionally significant for the Culinary Path project, which includes creating imaginative arrangements, for example, a transnational food celebration, a little waterway boat, and food truck models. The successful implementation of these pilot initiatives is guaranteed by BCCI's expertise in project design, execution, and cross-sectoral collaboration.

Strategy-making exercises: BCCI actively participates in the management of policy-making procedures. The chamber has experience holding roundtables and including a variety of stakeholders in the formulation of policies. The Culinary Trail project can benefit from this knowledge because it aims to influence policies and create an environment that encourages the growth of culinary heritage tourism.

Management of international projects: BCCI has participated in a number of international projects, some of which were funded by Interreg Central Europe, the Danube Transnational Programme, and Erasmus+, as both project partners and lead partners. The International Project Management Office of the chamber has experience managing projects, finances, and communications, ensuring that the Culinary Trail project is well-planned, carried out, and monitored.

In conclusion, the Culinary Trail project greatly benefits from BCCI's expertise in stakeholder engagement, training material development, pilot project management, policy-making, and international project management. The project's success and achievement of its goals will be aided by the chamber's knowledge and experience in these areas.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

BCCI will make certain that the project's information reaches the intended audience through a variety of channels. This means posting regular updates to the project website, sharing news posts, and using social media to share relevant updates, accomplishments, and information about the project.

Motivation

BCCI will be the leading partner in activity A2.5 Amplifying Culinary Heritage for Tourism. BCCI will develop the communication strategies related to the activity, relating in the project deliverables: BCCI will be in charge for promotion video production and leading the working group in dissemination activities.

BCCI will be main contributor in the following activities:
A1.2. Cataloguing ethnic and local culinary heritage in the Danube Region. An important contribution of BCCI is its direct communication with ethnic communities, particularly in Activity 1.2. BCCI will draw in these networks to encourage their contribution and guarantee their particular necessities and viewpoints are viewed in the venture's execution.
A2.1 Development of Culinary Trail brand. Collaboration with partners in the brad development.

A3.1 Establishing the Culinary Trail - joint innovation and policy centre
A3.2 Sustainability and capitalization of the Culinary Trail
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

BCCI intends to devote 10% of its budget to general project management activities to support efficient project management. The Culinary Trail project's smooth coordination, monitoring, and reporting will be ensured by this allocation. BCCI will allocate 15% for communication activities.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	96,000.00	80.00 %
Partner contribution	24,000.00	20.00 %
Partner total eligible budget	120,000.00	100.00 %

Origin of partner contribution

Name of the contributor institution	Type of contribution	Amount	% of total partner budget
BCCI	Private	6,000.00	5.00 %
Prime Minister’s Office	State	18,000.00	15.00 %

Total

Sub-total public contribution	0.00	0.00 %
Sub-total state contribution	18,000.00	15.00 %
Sub-total private contribution	6,000.00	5.00 %
Total	24,000.00	20.00 %

State Aid	
State aid relevant activities	

B.1 Project Partner 12	
Partner number	12
Partner role	PP
Name of the organisation in original language	Steinbeis 2i GmbH
Name of the organisation in english	Steinbeis 2i GmbH
Organisation abbreviation	SEZ
Department / unit / division	
Partner main address	
Country	Deutschland (DE)
NUTS 2	Stuttgart (DE11)
NUTS 3	Stuttgart, Stadtkreis (DE111)
Street, House number, Postal code, City	Leuschner str. 43 70716 Stuttgart
Homepage	www.steinbeis-europa.de
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Business support organisation
Legal status	Private
VAT number (if applicable)	DE308838809
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	Yes
Contact	
Legal representative	Jonathan Loeffler
Contact person	Daniela Chiran

Contact	
Email	daniela.chiran@steinbeis-europa.de
Telephone no.	+4915222540244

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

Steinbeis 2i GmbH (SEZ) has a scope of topical and regional capabilities and encounters that are profoundly pertinent to the Culinary Path project. First, SEZ has a lot of experience managing innovation, which includes analyzing ideas, making them into products that can be sold, and supporting the creation of new business models. The Culinary Trail project relies heavily on this skill because it aims to revitalize and re-interpret culinary products in order to establish a global brand and franchise for the Danube Region.

SEZ's relevance to the Culinary Trail project is further bolstered by their involvement in and leadership of EU-funded projects, such as Interreg projects in the Danube region. Their involvement in projects pertaining to culture and tourism strategies, the effects of climate change on the tourism sector, innovative urban development, sustainable tourism and cultural industries, and the complexities and dynamics of the tourism sector demonstrate their comprehension of these topics.

In addition, SEZ's position as coordinator of the Working Group "Innovation and Technology Transfer" of Priority Area 8 of the European Union Strategy for the Danube Region (EUSDR) gives them a thorough understanding of the Danube Region's context and challenges. This regional skill is fundamental for the Culinary Path project, which means renewing and broadening the travel industry in remote, rustic regions and little settlements across the Danube Locale.

The objectives of the Culinary Trail project are in line with SEZ's involvement in projects focusing on creative industries and their experience developing strategies for the culture and tourism sector. The task intends to advance nearby financial turn of events, parsimonious and social development, and a reasonable legacy for the travel industry. Effective strategies, capacity-building modules, and transnational action plans that support these goals can all benefit from SEZ's expertise in these areas.

In general, the Culinary Trail project would benefit greatly from SEZ's expertise in innovation management, knowledge of the Danube Region as a whole, and involvement in relevant cultural, tourism, and creative industries projects. The project's successful completion and achievement of its goals may benefit from their expertise and knowledge.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

SEZ will contribute its vast experience in the implementation of projects funded by the European Union, especially Interreg projects in the Danube region, thereby supporting and ensuring efficient project implementation and knowledge transfer towards the less experienced partners. As a business support organisation, it represents part of the quadruple helix and is the only active partner representing Germany in the partnership. SEZ utilizes its extensive experience implementing EU-funded projects as well as its expertise in innovation management and business support to play a significant role in the Culinary Trail project. SEZ will be assisting the LP in leading SO3.
In SO1, SEZ will add to the recording, digitalizing, and assurance of the culinary social legacy and

Motivation

nearby information. They will oversee the pilot test of the digital catalogue of ethnic and local culinary heritage in Baden-Württemberg's Danube Region, provide project partners with user experience feedback (Activity 1.2), and assist in the creation of transnational strategies (Activity 1.4).

SEZ will be leading project partner in A1.4 Developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region. This activity aims to ensure transparency and structure in the strategic process of the Culinary Trail project. It will be achieved through the development of supporting documents, including an overview of the process, guidance for strategic process facilitators, and audit and strategy development tools.

Furthermore, SEZ will provide feedback on developed materials for:
A2.2 Danube Region culinary heritage festival with small river boats and food carts
A3.1 Establishing the Culinary Trail - joint innovation and policy centre. They will create transnational action plans for the protection and development of ethnic and local culinary heritage in the Danube region by utilizing their network and experience to establish the joint innovation and policy centre
A3.3 Developing transnational action plans

SEZ will contribute also in the activities:
A1.5 Communicating Savoury Legacies: Preserving Culinary Heritage
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

SEZ will dedicate 12% of its budget to activities related to project management. The project's activities are effectively coordinated, communicated, and carried out as a result of this allocation.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	120,000.00	80.00 %
Partner contribution	30,000.00	20.00 %
Partner total eligible budget	150,000.00	100.00 %

Origin of partner contribution

Name of the contributor institution	Type of contribution	Amount	% of total partner budget
SEZ	Private	30,000.00	20.00 %

Total

Sub-total public contribution	0.00	0.00 %
Sub-total state contribution	0.00	0.00 %

Total		
Sub-total private contribution	30,000.00	20.00 %
Total	30,000.00	20.00 %
State Aid		
State aid relevant activities		

B.1 Project Partner 13	
Partner number	13
Partner role	PP
Name of the organisation in original language	Asociatia Romana pentru Transfer Tehnologic si Inovare
Name of the organisation in english	Romanian Association for Technology Transfer and Innovation
Organisation abbreviation	ARoTT
Department / unit / division	
Partner main address	
Country	România (RO)
NUTS 2	Sud-Vest Oltenia (RO41)
NUTS 3	Dolj (RO411)
Street, House number, Postal code, City	Stefan cel Mare street 12 200130 Craiova
Homepage	www.arott.ro
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Interest groups including NGOs
Legal status	Private
VAT number (if applicable)	20968258
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	Yes
Contact	
Legal representative	Gabriel Vladut

Contact	
Contact person	Gabriel Vladut
Email	office@ipacv.ro
Telephone no.	+40722715604

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

A national non-governmental organization (NGO) Asociatia Romana pentru Transfer Tehnologic si Inovare (ARoTT) focuses on innovation, technology transfer, and regional tourism development. Their strong connections and collaborative approach to fostering innovation and economic growth are showcased by their extensive network of 53 members, which includes universities, research centres, technology transfer centres, and chambers of commerce and industry.

ARoTT has been actively involved in the development and implementation of cross-border projects, particularly in the field of socio-economic development through heritage, culture, and tourism, with a deep understanding of the business environment and the potential of innovation and new technologies. Their previous projects have focused on gastronomy, traditional recipes, and the organization of promotional events while also emphasizing the promotion and protection of businesses involved in technological transfer and innovation.

The Culinary Trail project's objectives of fostering entrepreneurship and improving the HORECA sector's competitiveness are well aligned with ARoTT's involvement in promoting smart manufacturing and deep tech innovation in businesses. Their ability to utilize digital solutions and contribute to the project's digitalization efforts is further demonstrated by their expertise in the development of informatics platforms for training.

Moreover, ARoTT's provincial mastery and comprehension of the Danube Locale make them significant accomplices. Their commitment to promoting inclusive and sustainable development is reflected in their involvement in projects that focus on disadvantaged and remote rural areas as well as small settlements. The Culinary Trail project, which aims to boost tourism and economic growth in precisely these areas, will benefit greatly from this experience.

Overall, ARoTT is a good partner for the Culinary Trail project because of its expertise in innovation, technology transfer, regional development, tourism promotion, and thematic and territorial competencies they possess. The project's goals of protecting culinary heritage, developing transnational strategies, and promoting sustainable tourism and economic development in the Danube Region will greatly benefit from their expertise and network.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

ARoTT will play a significant role in the Culinary Trail project's Activity 1.3. Developing Danube Region ethnic culinary trail. They will play an important role in the creation of the ethnic culinary trail for the Danube Region. They have carried out the following under this activity:
Examining European Cultural and Cycle Routes: ARoTT will examine 19 Council of Europe Cultural Routes and seven EuroVelo European Cycle Routes that traverse the Danube Region. They will likewise

Motivation

analyze the consequences of the Amazon of Europe Bicycle Trail project (Interreg Danube Locale) and other applicable paths like the Danube Cycle Way. In addition, they will take into account the vinicultural history of the area in order to locate potential points of integration and connection for the culinary trail.
Establishing International Trails: ARoTT will develop a number of transnational trails throughout the Danube Region in conjunction with other partners, building on the data gathered in the digital catalogue. The purpose of these trails will be to highlight the region's culinary diversity by connecting various ethnicities and locales. There will be two types of trails made:
Digital Record: ARoTT will help make a digital trail that will be part of the digital catalogue. Visitors will be able to explore the culinary heritage and local knowledge through digital platforms thanks to this trail, which will offer them a multimedia experience.
Biological Trail: ARoTT will be a part of the design of a physical trail that will take tourists to specific target areas, especially remote and underserved areas where mass tourism is limited. Promoting environmentally friendly and sustainable modes of transportation like bicycles, public transportation, electric car chargers, and water travel will be the primary focus.
Through their contribution to Movement 1.3, ARoTT will assume a vital part in moulding the improvement of the ethnic culinary path and guaranteeing its fruitful execution. Their knowledge of tourism, gastronomy, and cultural heritage will help create engaging and authentic experiences for trail users.

ARoTT will be a main contributor also in the following activities:
A1.2 Cataloguing ethnic and local culinary heritage in the Danube Region
A1.4 Developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region
A2.2 Danube Region culinary heritage festival with small river boats and food carts
A2.5 Amplifying Culinary Heritage for Tourism
A3.1 Establishing the Culinary Trail - joint innovation and policy centre
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

ARoTT will be the organizing PP for the COM in Craiova, Romania

ARoTT will allocate 12% of the partner budget, for project management and 15% for communication activities.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	64,000.00	80.00 %
Partner contribution	16,000.00	20.00 %
Partner total eligible budget	80,000.00	100.00 %

Origin of partner contribution			
Name of the contributor institution	**Type of contribution**	**Amount**	**% of total partner budget**
ARoTT	Private	1,600.00	2.00 %
Romanian Ministry of European Projects	State	14,400.00	18.00 %
Total			
Sub-total public contribution		0.00	0.00 %
Sub-total state contribution		14,400.00	18.00 %
Sub-total private contribution		1,600.00	2.00 %
Total		16,000.00	20.00 %
State Aid			
State aid relevant activities			

B.1 Project Partner 14	
Partner number	14
Partner role	PP
Name of the organisation in original language	Universitatea Politehnica Bucuresti
Name of the organisation in english	University POLITEHNICA from Bucharest
Organisation abbreviation	UPB
Department / unit / division	Innovation and Technology Transfer
Partner main address	
Country	România (RO)
NUTS 2	Bucureşti-Ilfov (RO32)
NUTS 3	Bucureşti (RO321)
Street, House number, Postal code, City	Splaiul Independentei 313 060042 Bucharest
Homepage	www.upb.ro
Address of department / unit / division (if applicable)	
Country	România (RO)
NUTS 2	Bucureşti-Ilfov (RO32)
NUTS 3	Bucureşti (RO321)
Street, House number, Postal code, City	Splaiul Independentei 313 060042 Bucharest
Legal and financial information	
Type of partner	Higher education and research organisations
Legal status	Public
VAT number (if applicable)	4183199
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	No
Contact	
Legal representative	Mr. Mihnea Costoiu

Contact	
Contact person	Prof. Alexandru Marin
Email	alexandru.marin@upb.ro
Telephone no.	0040214029584

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

The University Politehnica of Bucharest is a prestigious academic institution located in Bucharest, Romania. It brings several thematic and territorial competencies and experiences that are relevant to the Culinary Trail project.

Firstly, UPB's expertise in technical fields and its mission to train specialists can contribute to the project's objective of protecting and preserving culinary cultural heritage. UPB can support the collection, digitization, and protection of the culinary heritage of the 30 ethnic groups in the Danube Region, as well as the development of the digital catalogue.

Secondly, UPB's focus on promoting social cohesion, active citizenship, and stimulating creativity, innovation, and entrepreneurship in education aligns with the project's goals of promoting local economic development and social innovation. UPB can provide insights and approaches to enhance entrepreneurial skills, particularly in the Hotel/Restaurants/Café (HORECA) sector, which was heavily affected by the Covid-19 pandemic. Its experience in fostering creativity and innovation can also be valuable in developing new business models in tourism and encouraging frugal and social innovations within the culinary heritage sector.

UPB's involvement in the iDEV40 project showcases its expertise in leveraging technology for industrial solutions. This experience can be relevant to the Culinary Trail project, particularly in terms of digitalization efforts, the development of innovative tools or platforms, and the integration of digital solutions to enhance the culinary tourism experience.

Furthermore, UPB's territorial competence within the Danube Region provides valuable insights into the specific challenges and opportunities faced by the remote, rural areas, and small settlements in the region. Its understanding of the regional context and knowledge of local resources and value chains can inform the development of the Culinary Trail innovation centre and the formulation of transnational action plans. This knowledge can help promote sustainable and slow heritage tourism, harness local resources, and address the socioeconomic and cultural aspects unique to the Danube Region.

In summary, UPB's thematic and territorial competencies and experiences in technical fields, entrepreneurship in education, digitalization, and regional understanding make it a valuable partner for the Culinary Trail project. UPB can contribute to various aspects of the project, including the protection of culinary heritage, capacity building, the development of innovative business models, and the promotion of sustainable tourism in the Danube Region.

Motivation

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

In the Culinary Trail project, UPB plays a crucial role as it will contribute its domain expertise in all SO's.

UPB will be the activity leader of two project activities:
A1.5 Communicating Savoury Legacies: Preserving Culinary Heritage. Coordinating the activity where the main outputs are: Communicating the Strategy setup. Five policy briefs to empower the stakeholders and a scientific publication.

A3.1 Establishing the Culinary Trail - joint innovation and policy centre. Establishment of the joint innovation and policy center. A strategic plan can be developed for the center, outlining its vision, mission, goals, and objectives. This plan will guide the activities of the center and ensure that it remains focused on its mandate. UPB&PPs will develop training and capacity building programs for stakeholders, including chefs, culinary students, and local communities. These programs can focus on areas such as sustainable food systems, cultural heritage preservation, and frugal and social innovation.

UPB will present an important role as one of the main contributors in the following activities:
A1.2 Cataloguing ethnic and local culinary heritage in the Danube Region. Support to the activity.
A1.4 Developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region. UPB will identify key stakeholders from the Danube Region's government, academia, industry, and local communities for stakeholder engagement. For the purpose of establishing the joint innovation and policy centre, they will facilitate discussions and collect perspectives. Additionally, UPB will assist in the development of the centre's strategic plan.
A2.3 Demonstration and training centre for Culinary Trail. UPB will compile a comprehensive list of the services, protocols, and equipment required.
A2.4 Capacity building for ethnic and culinary tourism. UPB will contribute to the creation of training materials like manuals and presentations.
A2.5 Amplifying Culinary Heritage for Tourism.
A3.2 Sustainability and capitalization of the Culinary Trail. Support in development of sustainability strategy and business plan.

A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism
UPB will assume a sense of ownership by fostering the idea of the opposition, including rules, conventions, application structures, and assessment rules. Additionally, they will be in charge of the competition procedures' implementation. Additionally, in order to raise awareness of the project, UPB will manage communication activities in Romania.

UPB is responsable for ASP 6 Ministerul Dezvoltarii, Lucrarilor Publice si Administratiei, Romania.

UPB will allocate 12% of the budget for management and 15% for communication. They will manage project coordination, checking, revealing, and guaranteeing the fruitful execution of all undertaking exercises.

Motivation			
Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.			
Co-financing			
Co-financing source		**Amount**	**Percentage**
Interreg Funds		100,000.00	80.00 %
Partner contribution		25,000.00	20.00 %
Partner total eligible budget		125,000.00	100.00 %
Origin of partner contribution			
Name of the contributor institution	**Type of contribution**	**Amount**	**% of total partner budget**
UPB	Public	2,500.00	2.00 %
Ministry of Development, public works and administration	State	22,500.00	18.00 %
Total			
Sub-total public contribution		2,500.00	2.00 %
Sub-total state contribution		22,500.00	18.00 %
Sub-total private contribution		0.00	0.00 %
Total		25,000.00	20.00 %
State Aid			
State aid relevant activities			

B.1 Project Partner 15	
Partner number	15
Partner role	PP
Name of the organisation in original language	Rudolfovo – Znanstveno in tehnološko središče Novo mesto
Name of the organisation in english	Rudolfovo – Science and Technology Centre Novo mesto
Organisation abbreviation	Rudolfovo
Department / unit / division	
Partner main address	
Country	Slovenija (SI)
NUTS 2	Vzhodna Slovenija (SI03)
NUTS 3	Jugovzhodna Slovenija (SI037)
Street, House number, Postal code, City	Podbreznik 15 8000 Novo mesto
Homepage	rudolfovo.eu
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Higher education and research organisations
Legal status	Public
VAT number (if applicable)	SI19740212
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	No
Contact	
Legal representative	prof. dr. Janez Povh

Contact	
Contact person	Anja Dular
Email	anja.dular@rudolfovo.eu
Telephone no.	0038651270247

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

Rudolfovo is a Science and Technology Centre in Novo Mesto, Slovenia, founded in april 2022 by the Government of the Republic of Slovenia.
Rudolfovo's operation aims to create transnational cooperation among the project partners and the ecosystem of SMEs' highly innovative companies, which will be based on high technology and give the geographical area of the Danube region. It should also be pointed out that Rudolgovo its forces are directed towards (i.) supporting the business of existing LE and SMEs in the Southeastern region to innovate their products, services and processes in collaboration with researchers from the Rudolfovo, thereby increasing their competitiveness and added value; (ii.) use existing state-of-the-art research infrastructure to transfer knowledge to the economy and the public sector; (iii) transfer knowledge to younger generations; (iv.) inspiring young people to pursue STEM (science, technology, engineering and maths) careers; (v.) advising businesses and the public sector in the Southeastern region on green and digital transformation.
Although Rudolfovo, as a newly established public research organisation (PRO), does not have previous experience in implementing similar consortium projects, its staff has a wealth of experience in both R&D and shared services, and those relevant for the Culinary Trail Project - especially in the domain of SO2. To highlight some of the most crucial ones, experience of participation as lead partners or project partners in EU-funded projects under the 6th and 7th Framework Programmes, Horizon 2020, Alliances for Innovations (Erasmus+), Jean Monnet Centres of Excellence (Erasmus+), Jean Monnet Chairs (Erasmus+), Jean Monnet Modules (Erasmus+), a wide range of Interreg projects (Danube, Central Europe, Adrion, etc.), and a number of applicative and market-oriented projects in a local, regional, national and transnational levels.
With regard to the long-term objectives defined within international cooperation, where particular attention will be paid to networking the Rudolfofo and to positioning the Rudolfovo in the international science and research centre, it is worth pointing out that within the selected Horizon Europe programmes, the following programmes/pillars will be targeted:
1. Research Infrastructure (Excellent Science pillar);
2. Digitalisation, Industry, Space (Global Challenges and European Industrial Competitiveness pillar);
3. European Innovation Ecosystem (Innovative Europe pillar).

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

Rudolfovo will contribute its domain expertise to all SOs, and particularly in SO2. Rudolfovo will lead A2. 2: Danube region culinary heritage festival with small driver boats and food carts.
The main contributors in the domain of Activity 2.2 will be VELEGS, TUKE, SEZ, RDA BKP, ARoTT, while other partners will provide feedback on materials and local organisation of festival. Annual Danube Region Culinary heritage festival will celebrate and market culinary heritage and diversity.
To achieve the planned activity, Rudolfovo will:
1. Develop the concept of the festival with all the necessary organisation procedures, for the festival as

Motivation

a whole and for individual countries of the Danube Region;
2. Organize workshop with experts in the area of culinary tourism, and other target groups, to verify the concept.
During the fifth period of the Culinary Trail project, two pilot actions will be organized, both taking place in Slovenia. The festival will be partly held on small river boats and food carts.

In the domain of planed activity Rudolfovo will take care of Development and Prototyping, Presentation of prototypes and Engagement of target groups.

Besides leading A2.2, Rudolfovo will be main contributor in the following activities:
A1.1 Developing digital catalogue of ethnic and local culinary heritage in the Danube Region
A1.2 Cataloguing ethnic and local culinary heritage in the Danube Region
A1.3 Developing Danube Region ethnic culinary trail
A1.5 Communicating Savoury Legacies: Preserving Culinary Heritage
A2.3 Demonstration and training centre for Culinary Trail
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

Rudolfovo will allocate 11% of the budget for management and 15% for communication.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	120,000.00	80.00 %
Partner contribution	30,000.00	20.00 %
Partner total eligible budget	150,000.00	100.00 %

Origin of partner contribution

Name of the contributor institution	Type of contribution	Amount	% of total partner budget
Rudolfovo	Public	30,000.00	20.00 %

Total

Sub-total public contribution	30,000.00	20.00 %
Sub-total state contribution	0.00	0.00 %
Sub-total private contribution	0.00	0.00 %
Total	30,000.00	20.00 %

State Aid

State aid relevant activities	

B.1 Project Partner 16	
Partner number	16
Partner role	PP
Name of the organisation in original language	Technická univerzita v Košiciach
Name of the organisation in english	Technical University of Kosice
Organisation abbreviation	TUKE
Department / unit / division	
Partner main address	
Country	Slovensko (SK)
NUTS 2	Východné Slovensko (SK04)
NUTS 3	Košický kraj (SK042)
Street, House number, Postal code, City	Letna 9 040 01 Kosice
Homepage	www.tuke.sk
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Higher education and research organisations
Legal status	Public
VAT number (if applicable)	SK2020486710
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	No
Contact	
Legal representative	prof. dr. Stanislav Kmeť
Contact person	František Janke

Contact	
Email	frantisek.janke@tuke.sk
Telephone no.	+421903715311

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

TUKE, the Technical University of Kosice, is a main Slovak public specialized college, that has an impact that goes beyond Slovakia and the Central Europe region as well. TUKE has developed strong relationships with business organizations, and policymakers at the national and regional levels, and has actively contributed to the development of smart specialization strategies and policies. The European University Association (EUA) and the International Association of Science Parks and Areas of Innovation (IASP) are two prestigious international networks that the university is a part of. At the national level, TUKE is one of the co-founders of the Innovation Centre of Koice Region, which encourages innovation actors in the region to collaborate.

TUKE is an excellent partner because of its extensive experience and expertise. A few of its past ventures adjust intimately with the targets and extent of the Culinary Path, including:

Urban ecosystem innovation is the primary focus of the Interreg CE project URBAN INNO. As a result of its involvement in this project, TUKE has increased its capacity for innovative urban development strategies and collaboration with a variety of stakeholders.

SME 4.0 - Industry 4.0 for SMEs - This Skyline 2020 task accentuates savvy assembling and coordinated factors for little and medium-sized endeavours (SMEs) in redid and mass customization conditions. The Culinary Trail project can benefit from TUKE's participation in this project, which has provided valuable insights into how to use technology and innovation to benefit SMEs.

As part of the European Commission's FP7-SME program, this project, eBEST – Empowering Business Ecosystems of Small Service Enterprises to Face the Economic Crisis, focuses on supporting small service enterprises during economic crises. The involvement of TUKE has refined its capabilities for assisting businesses during difficult times, which can be useful for the Culinary Trail project's goal of encouraging economic growth in the area.

SMART CIRCUIT is an Interreg CE project that aims to create manufacturing ecosystems that are both smarter and more eco-friendly. As a result of TUKE's participation in SMART CIRCUIT, the Culinary Trail project's efforts to promote slow heritage tourism as well as circular and sustainable manufacturing have gained new insights.

SMERF – SME Ready for the Future is another Interreg CE project that focuses on preparing small and medium-sized businesses (SMEs) for challenges in the future. The Culinary Trail project's goal of supporting local businesses in the HORECA sector can be aided by TUKE's involvement in this project, which has broadened its understanding of the requirements and opportunities for small and medium-sized enterprises (SMEs).

What is the role (contribution and main activities) of your organisation in the project? Please indicate

Motivation

the proportion (%) of the total partner budget to be allocated for project management activities!

TUKE's role in the Culinary Trail project is significant, encompassing various activities and contributions. As a partner, TUKE will actively participate in all specific objectives (SOs) with the aim of enhancing organizational and structural capacities for accelerated industrial transition through innovation and technology transfer in the cooperating regions. This contribution will support the overall objective of the project to improve the protection, involvement, connection, revaluation, and marketing of ethnic culinary heritage in the Danube Region.
TUKE will collaborate closely with stakeholders within the regional tourism ecosystem, including the ASP5 Kosice Self-Governing Region, the City of Kosice, and the Slovak Chamber of Commerce and Industry. Through this cooperation, TUKE aims to support the presentation and valorization of regional heritage, drawing on its previous experience in projects like Danube's Archaeological Landscapes (Interreg DTP).
A crucial aspect of TUKE's involvement is capacity building. The project will provide valuable knowledge and training not only to TUKE's staff but also to a wide range of regional stakeholders active in the tourism sector. This knowledge will focus on attractive forms of digitization and the promotion of cultural heritage, with the potential for replication in other products, services, and regions within Slovakia.
TUKE will be the leading partner for activity A2.3 Demonstration and training centre for Culinary Trail. Founded joint Demonstration and training centre for Culinary Trail will enable TUKE to provide even more specific services targeted for the sector of tourism within the established University Science Park TECHNICOM – providing premises, infrastructure and consultancy services, focusing on the acceleration of growth of innovation focused companies of various sizes and maturity levels by providing pre-incubation services, support in improving access to different forms of capital and support commercialization of innovation products and services on global markets.
TUKE will be a main contributing partner in the following activities:
A1.2 Cataloguing ethnic and local culinary heritage in the Danube Region
A1.4 Developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region. In terms of transnational action plans (TAPs), TUKE will play a pivotal role in developing TAPs.
A2.1 Development of Culinary Trail brand. TUKE's Faculty of Economics will contribute its expertise in developing a culinary slow tourism business model for ethnic and local cuisine.
A2.2 Danube Region culinary heritage festival with small river boats and food carts
A2.4 Capacity building for ethnic and culinary tourism
A3.3 Developing transnational action plans
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

TUKE will allocate 11% of the budget for management and 15% for communication.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	88,000.00	80.00 %
Partner contribution	22,000.00	20.00 %

Co-financing		
Co-financing source	**Amount**	**Percentage**
Partner total eligible budget	110,000.00	100.00 %

Origin of partner contribution			
Name of the contributor institution	**Type of contribution**	**Amount**	**% of total partner budget**
TUKE	Public	8,800.00	8.00 %
Ministry of Investments, Regional Development and Informatization of the Slovak Republic	State	13,200.00	12.00 %

Total		
Sub-total public contribution	8,800.00	8.00 %
Sub-total state contribution	13,200.00	12.00 %
Sub-total private contribution	0.00	0.00 %
Total	22,000.00	20.00 %

State Aid	
State aid relevant activities	

B.1 Project Partner 17	
Partner number	17
Partner role	PP
Name of the organisation in original language	Universitatea Pedagogica de Stat “Ion Creanga” din Chisinau
Name of the organisation in english	“Ion Creanga” Pedagogical State University from Chisinau
Organisation abbreviation	UPSC
Department / unit / division	Faculty of Geography
Partner main address	
Country	Moldova (MD)
NUTS 2	Anenii Noi (MD01)
NUTS 3	Anenii Noi (MD010)
Street, House number, Postal code, City	Ion Creanga street 1 MD-2069 Chisinau
Homepage	https://upsc.md/
Address of department / unit / division (if applicable)	
Country	Moldova (MD)
NUTS 2	Anenii Noi (MD01)
NUTS 3	Anenii Noi (MD010)
Street, House number, Postal code, City	Drumul Viilor street 26A MD-2009 Chisinau
Legal and financial information	
Type of partner	Higher education and research organisations
Legal status	Public
VAT number (if applicable)	1007600035769
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	No

Contact	
Legal representative	Alexandra Barbaneagra
Contact person	Lucia Capatina
Email	capatina.lucia@upsc.md
Telephone no.	+37369630106

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

Faculty of Geography (UPSC) has a wide knowledge in the field of tourism area as we do have Tourism specialty since 2000, for both levels BA and MA. The bachelor level specialty is Hotel services, tourism and leisure – this information is relevant to the Culinary Trail project as the competences of the teachers (and students) in the field of gastronomy/ culture is well developed as in the Plan of study there are some courses directly linked with – such as Tourism resources, Ethnocultural tourism, Ecotourism, Toponymy and ethnography, Culturology, Agritourism, Ecotourism etc. Some of the teachers are involved as tourism experts in some projects – in one the recent projects the academic staff was involved in a series of tasks, one of which was to develop 3 thematic routes – (1) ecotourism route, (2) historical -cultural route and (3) gastronomic – ethnographic route, the website is available on the following link https://danube-ecotravel.com/en/principala-en/

Another issue that should be highlighted id that the students from the master level are studying at Strategic Management in Tourism specialty, which from 2018 started to offer for the students double Diploma in this field – this means that the Plan of study of Strategic Management in Tourism Master Programme from UPSC is harmonised with the Plan of study of Tourism and regional development Master Programme from Ştefan cel Mare University of Suceava (Romania). At the end the students has double Diploma, including one from and EU country that offer to our students to be integrated easier in the labour market.

Cultural heritage is one of the thematic interest as we have done some researches in the field of the cultural landscapes during 5 years for the institutional project: The study of cultural landscapes on the territory of the Republic of Moldova in the context of sustainable development – the knowledge that can be extended at the in deep analysis at the gastronomy level, as the practical skills we do have already.

In the context of the digital skills, at the Faculty there is GIS Laboratory with the high qualified specialists that can contribute and offer their knowledge in the field of digital platform development. GIS Lab is well equipped with the hard and software, including with support of some EU projects – TEMPUS and Erasmus Plus projects – last project that had contribution in modernizing the Lab is GEOBIZ Project - https://geobiz.eu/. Moreover, at the Faculty of Geography there is a Master Programme in Geoinformatics that prepare high qualified specialist in the field of GIS, geodatabase, spatial data acquisition etc.

As well, UPSC has its own Educational training Center and Leadership - https://cfcl.upsc.md/ - that offer the possibility to develop and authorize new programmes in different fields, in our case in the field of gastronomy, to be afterward authorised/ accredited by the Ministry of Education and Research and the trainees to receive some qualifications in the end.

Motivation

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

UPSC has three types of involvement:
1. Leader of A 1.2 – where will be conducting cataloguing of ethnic and local culinary heritage which will be focused on case 1. autochthonous ethnic communities and 2. recent migrant communities. The user experience review will be done by using such tools as the survey or focus groups.
2. as the main contributor to the following project activities:
- A 1.1 – will contribute to the development of the digital catalogue of ethnic and local culinary heritage. Based on the data known – the digital catalogue include 30 ethnic groups; the UPSC involvement will be to identify those ethnic groups, will coordinate with the local museums and researchers to find the available data, will consult the official sources and will collaborate with the Ministry of Culture to identify correctly and as more as detailed possible in order to achieve the proposed results, will collect the data according to the database that will be provided by the Activity leader (and before being discussed among the partners to agree to all the database structure – to be sure that the data will be available; the initially proposed elements are: knowledge, oral traditions, music, etc.), will identify the target group that will participate testing the developed product to be ease of use;
- A 3.4 – contribution to the organization of international competitions - frugal and social innovation in culinary heritage tourism & sommeliers specialising in ethnic and local culinary heritage; and two focus groups will be identified and the UPSC involvement will be to identify, to disseminate all the information available among these groups that are: 1. frugal and social innovation in culinary heritage tourism, and 2. sommeliers specialising in ethnic and local culinary heritage; to participate in the elaboration of the concept (all logistical and organisational part) of the competition as it will be an annual event; to identify the high qualified persons that will be part of the jury team with the international expertise in both fields; to contribute at the concept development of the results announcement during the 1st annual joint Danube Region ethnic and local culinary festival.
- A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

3. to provide feedback/reviews on materials presented by other groups from the activities, if it is the case – as the main partner from Moldova for sure UPSC will be involved in almost all activities to provide feedback on materials developed by other partners in order to ensure that the information is correct and presented accordingly; UPSC will coordinate a part of activities with the Ministry of Culture and will organize some working meetings with different stakeholders, including NGOs, craftsmen /women, museums representatives etc.

UPSC is the responsible partner for ASP2 - Ministerul Culturii, Moldova.

UPSC will allocate 12% of the budget for management and 15% for communication.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

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Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	48,000.00	80.00 %

Co-financing			
Co-financing source		**Amount**	**Percentage**
Partner contribution		12,000.00	20.00 %
Partner total eligible budget		60,000.00	100.00 %
Origin of partner contribution			
Name of the contributor institution	**Type of contribution**	**Amount**	**% of total partner budget**
UPSC	Public	12,000.00	20.00 %
Total			
Sub-total public contribution		12,000.00	20.00 %
Sub-total state contribution		0.00	0.00 %
Sub-total private contribution		0.00	0.00 %
Total		12,000.00	20.00 %
State Aid			
State aid relevant activities			

B.1 Project Partner 18	
Partner number	18
Partner role	PP
Name of the organisation in original language	Громадська організація «Клуб юристів «Віват Лекс»
Name of the organisation in english	Public organisation "Lawyers Club "Vivat Lex"
Organisation abbreviation	LC Vivat Lex
Department / unit / division	
Partner main address	
Country	Ukraine (UA)
NUTS 2	Zakarpattia Oblast (UA0P)
NUTS 3	Zakarpattia Oblast (UA0P0)
Street, House number, Postal code, City	Kyryla and Mefodiya square 54 88018 Uzhgorod
Homepage	
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Interest groups including NGOs
Legal status	Private
VAT number (if applicable)	44324878
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	No
Contact	
Legal representative	Stepan Lytvyn

Contact	
Contact person	Stepan Lytvyn
Email	lawyers.club20@gmail.com
Telephone no.	+380688260907

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

The Lawyers' Club "Vivat Lex" is a Ukrainian Non-Governmental Organisation (NGO) located in the western part of Ukraine, specifically in Uzhhorod. It was founded in 2021 with the objective of protecting and developing civil society and human rights by providing judiciary services and legal assistance to all individuals associated with the organisation. The club's dedicated staff encompasses a wide range of competencies, including handling of human rights cases, civil and criminal cases, safeguarding Intellectual Property Rights (IPR), and dealing with matters of international law.

In addition to its core activities, the Lawyers' Club "Vivat Lex" organises significant conferences and seminars aimed at promoting social education on civil rights and addressing vital social topics related to legislation, regulations, and the judiciary system. By doing so, the organisation plays a crucial role in disseminating information to civil society, ensuring that they are aware of pressing issues concerning civil rights and public interest.

Furthermore, the organisation actively engages in conducting specialised professional training sessions for regional lawyers and other interested personnel in the field of jurisprudence. These training programs help enhance the skills and knowledge of legal professionals, thereby empowering them to better serve their clients and contribute to the improvement of the local legal system.

The Lawyers' Club "Vivat Lex" is committed to upholding the principles of human rights, justice, fairness, and the rule of law in Ukraine. By offering legal support and education, the organisation aims to create a more inclusive and informed society where the rights and interests of all individuals are protected. Through their valuable initiatives and services, the club strives to foster a legal environment that promotes social progress and ensures equal access to justice for everyone.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

LC Vivat Lex will contribute its domain expertise to SO1, SO2, and SO3.
LC Vivat Lex is the leading partner of the following activity:
A2.1 Development of Culinary Trail brand, main contributing partners are ELEGS, TUKE, REDASP, BCCI, and Edhance+, all other partners are providing feedback on materials. LC Vivat Lex will coordinate the activities of the development of the Culinary Trail brand.

LC Vivat Lex will present an important role as one of the main contributors in the following activities:
A1.4 Developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region. Assisting the creation of transnational strategy.
A3.1 Establishing the Culinary Trail - joint innovation and policy centre. LC Vivat Lex will take care of involving stakeholders from the region, and provide feedback on materials.

Motivation

A3.3 Developing transnational action plans. LC Vivat Lex will provide feedback on materials.

LC Vivat Lex as a newcomer to the programme will be working in groups will more experienced project partners and will have a support from the
LP in the content creation and in the project management.

The Foreseen project management budget is 11% of the total budget, and communication activities are 15% of the total budget

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	64,000.00	80.00 %
Partner contribution	16,000.00	20.00 %
Partner total eligible budget	80,000.00	100.00 %

Origin of partner contribution

Name of the contributor institution	Type of contribution	Amount	% of total partner budget
LC Vivat Lex	Private	16,000.00	20.00 %

Total

Sub-total public contribution	0.00	0.00 %
Sub-total state contribution	0.00	0.00 %
Sub-total private contribution	16,000.00	20.00 %
Total	16,000.00	20.00 %

State Aid

State aid relevant activities	

B.1 Project Partner 19	
Partner number	19
Partner role	PP
Name of the organisation in original language	Fakulteta za informacijske študije v Novem mestu
Name of the organisation in english	Faculty of Information Studies in Novo mesto
Organisation abbreviation	FIS
Department / unit / division	
Partner main address	
Country	Slovenija (SI)
NUTS 2	Vzhodna Slovenija (SI03)
NUTS 3	Jugovzhodna Slovenija (SI037)
Street, House number, Postal code, City	Ljubljanska Cesta 31a 8000 Novo mesto
Homepage	https://www.fis.unm.si/?lang=en
Address of department / unit / division (if applicable)	
Country	
NUTS 2	
NUTS 3	
Street, House number, Postal code, City	
Legal and financial information	
Type of partner	Education/training center and school
Legal status	Public
VAT number (if applicable)	I54608821
Is your organisation entitled to recover VAT based on national legislation for the activities implemented in the project?	Yes
Contact	
Legal representative	prof. dr. Matej Makarovič
Contact person	Maja Kocjan

Contact	
Email	maja.kocjan@fis.unm.si
Telephone no.	+38659087900

Motivation

Which of the organisation's thematic and territorial competences and experiences are relevant for the project?

The Faculty of Information Studies in Novo mesto (FIS) is the first pillar of public higher education in the Southeast region of Slovenia, as it is the first faculty in Novo mesto. It is also the first public faculty not affiliated with Slovenian universities. While pursuing excellence in teaching, FIS is a research- and project-oriented HEI. Experiences and thematic and territorial competencies leading or collaborating with international EU-funded projects, including in the field of Culinary Trail Project and actively participating in over 30 research and innovation projects – most of them co-financed by the EU and conducted in the framework of transnational partnerships – gives FIS its competences for cooperating in Culinary Trail Project – in the domain of all SOs, and especially in SO1. In the field to be addressed by the project, the following experiences with the current projects are especially relevant. IPR4SC (Developing skills in Intellectual Property Rights Open Data for sustainability and Circularity) is a project funded by Erasmus+ Alliances for Innovation (2022–2025). The project will develop educational offerings delivered by the HEI and VET providers that are adapted to the various target groups, including open resources, and support putting IP for business into practice. SRC-EDIH is a project funded under the Digital Europe Programme (2022–2025). The project aims to support state and local governments and SMEs in testing products, solutions, and components in a real environment and upgrading their digital processes and the associated business models while aligning the growth opportunities with the Sustainable Development Goals. However, it is essential to underline that the FIS has also had extensive experience with relevant projects in previous years. Especially the project High-performance Computing for Effective Innovation in the Danube Region (InnoHPC), which contributed to the development of innovation competencies of industry and research centres, followed by the SME/HPC, aiming to close the gap between HPC providers from the Higher Educational Institutions (HEI) and Research Centres. And for example the project Fostering Innovation in the Danube Region through Knowledge Engineering and IPR Management (KnowIng IPR), contributed to the use of IPR for technology transfer and others. During the last years of research and project implementation, the team developed relevant skills in connecting with different stakeholders (linked to innovation) and reaching over a vast international network, especially in the Danube Region. Being located in Southeastern Region – a small region with significant industrial relevance for the national and European economy –, FIS has the necessary skills to understand the importance of local, regional, national and transnational networks and cooperation. Its current and future research agenda makes it a relevant partner to contribute to developing the project goals in Culinary Trail Project.

What is the role (contribution and main activities) of your organisation in the project? Please indicate the proportion (%) of the total partner budget to be allocated for project management activities!

The Faculty of Information Studies in Novo mesto (FIS) will contribute its domain expertise to all SOs, and particularly in SO1. FIS will lead:
Activity 1.1: Developing digital catalogue of ethnic and local culinary heritage in the Danube Region.
The main contributors in the domain of Activity 1.1 will be CUAS, UPSC, SASS, Edhance+, and Rudolfovo, while other partners will provide feedback on materials. FIS will develop a digital catalogue of ethnic and local culinary heritage for all 30 ethnic groups in the Danube Region and recent migrants.
To achieve the planned activity, FIS will:

Motivation

1. extract data from publicly available sources;
2. conduct focus groups with experts (especially in the field of culinary heritage, etnology, ethnography, cultural anthropology, tourism and information science) and representatives of the ethnic communities and new migrants from the Danube Region, to develop a robust database, that will capture all relevant elements of culinary heritage, including tacit knowledge, oral traditions, music, etc.;
3. develop protocols for collection of primary and secondary (qualitative and quantitative) data and quality control protocols;
4. develop digital version of the catalogue.

To ensure take-up and ease of use across the region and target groups, FIS will design it by the latest user experience design (UXD) techniques. In particular, FIS will focus on the use of the latest appropriate techniques over the last years - especially personas, focus groups, consumer journey map, storyboard, user flow, uses cases and scenarious. In designing the user experience (UX), FIS will use the knowledge and competences it has acquired over the years of teaching courses focusing on UX and UXD. In fact, FIS offers courses within its study programmes that include the development of (web-based) UX solutions, taking into account the UXD methodology (e.g. the Jakob Nielsen and Bruce Tognazzini methodology). Considering that UX is a rapidly evolving field, the team involved in this area at FIS is continuously educating itself and integrating the latest trends (especially approaches, methods, techniques and software tools) into teaching and applied research - both in the context of students' final theses and in the context of the relevant projects presented above.

FIŠ will be main contributor to the following project activities:
A1.2 Cataloguing ethnic and local culinary heritage in the Danube Region
A1.5 Communicating Savoury Legacies: Preserving Culinary Heritage
A2.3 Demonstration and training centre for Culinary Trail
A3.2 Sustainability and capitalization of the Culinary Trail
A3.4 International competition - Frugal and Ethnic Gastronomes
A3.5 Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism

FIŠ will be responsible for the organization of one SCOM in Novo mesto, Slovenia.

FIS will allocate 11% of the budget to management and 15% to communication.

Only for the LP, describe the organisation's experience in participating in and/or managing EU co-financed projects or other international projects.

Co-financing

Co-financing source	Amount	Percentage
Interreg Funds	144,000.00	80.00 %
Partner contribution	36,000.00	20.00 %
Partner total eligible budget	180,000.00	100.00 %

Origin of partner contribution			
Name of the contributor institution	**Type of contribution**	**Amount**	**% of total partner budget**
FIS	Public	36,000.00	20.00 %
Total			
Sub-total public contribution		36,000.00	20.00 %
Sub-total state contribution		0.00	0.00 %
Sub-total private contribution		0.00	0.00 %
Total		36,000.00	20.00 %
State Aid			
State aid relevant activities			

Associated Strategic Partners

Number	Status	Name of the organisation in original language	Name of the responsible project partner
1	Active	Turistička organizacija Srbije	REDASP
2	Active	Ministerul Culturii	UPSC
3	Active	LAG Regionalkooperation Unterkärnten	CUAS
4	Active	Obrazovno-kulturna zajednica”Romanipen”	REDASP
5	Active	Košický samosprávny kraj	TUKE
6	Active	Ministerul Dezvoltarii, Lucrarilor Publice si Administratiei	UPB
7	Active	Slowenischer Wirtschaftsverband Kärnten/Slovenska gospodarska zveza v Celovcu	CUAS
8	Active	Land Kärnten, Abteilung 10 - Land- und Forstwirtschaft, Ländlicher Raum	CUAS

Turistička organizacija Srbije AO1

Partner number	PP3
Name of the organisation in original language	Turistička organizacija Srbije
Name of the organisation in english	National tourism organisation of Serbia
Country	Serbia (RS)
NUTS 2	City of Belgrade (RS11)
NUTS 3	City of Belgrade (RS110)
Street, House number, Postal code, City	Čika Ljubina 8 11000 Belgrade
Legal representative	Marija Labović
Contact person	Vesna Zlatić
Email	vraca@serbia.travel
Telephone no.	00381116557111
Partner role	ASP1 was formed under the Law on Tourism of 1994 as the institution in charge of promoting

Turistička organizacija Srbije AO1	
	Serbian tourism in domestic and foreign markets, as well as performing other duties relevant for the development of communication and advertising activities in Serbian tourism. The activities of TOS are focused on positioning Serbia's tourism products in domestic and foreign markets and exploring Serbia's comparative advantages in terms of tourism, including its geostrategic position and its historical, cultural and natural identity. In addition to its international efforts, the TOS collaborates with the tourism organisations of regions, cities and municipalities to improve Serbia's tourism offering, foster positive public perception of Serbia's tourism and bring about a shift towards domestic tourist destinations. As such ASP1 will provide expertise in relation to the development of tourist services and at the same time professional or political support to the project and are able to offer valuable input for the development of project outputs. It will, as a member of Steering Committee of PA3 provide connection with priorities of EUSDR in the area of culture and tourism. Additionally, they will serve as a link with policy-making at various levels. ASP 1 will be invited to all SCOM meetings and other events, to provide expertise, and be invited to comment on all produced materials, especially in Activity 1.3, Activity 2.1, Activity 2.2, Activity 2.4, Activity 3.1, Activity 3.2 and Activity 3.4. They will also contribute advice on communication activities Activity 1.5, Activity 2.5 and Activity 3.5.

Ministerul Culturii AO2	
Partner number	PP17
Name of the organisation in original language	Ministerul Culturii
Name of the organisation in english	Ministry of Culture
Country	Moldova (MD)
NUTS 2	Anenii Noi (MD01)
NUTS 3	Anenii Noi (MD010)
Street, House number, Postal code, City	Nicolae Iorga str. 24 MD-2012 Chisinau
Legal representative	Monica Babuc
Contact person	David Lupusor
Email	david.lupusor@mc.gov.md
Telephone no.	+37322823809
Partner role	ASP2 has the key role in Moldova in the policy making dealing with cultural policies and cultural heritage. Importantly, it has an established international cooperation with UNESCO in the area of protection of cultural heritage and also intangible cultural heritage with several transnational items on UNESCO list of protected intangible cultural heritage.. As such ASP2 will provide expertise in relation to the protection of cultural heritage and at the same time professional or political support to the project and are able to offer valuable input for the development of project outputs. It will, as a member of Steering Committee of PA3 provide connection with priorities of EUSDR in the area of culture and tourism. Also, they wil: - serve as a link with policy-making at various levels and - provide input as a national authority at least partially connected with the needs of minorities. ASP 2 will be invited to all SCOM meetings and other events, to provide expertise, and be invited to comment on all produced materials, especially in Activity 1.1, Activity 1.2, Activity 1.4, Activity 2.2, Activity 3.1, Activity 3.3 and Activity 3.4. They will also contribute advice on communication activities Activity 1.5, Activity 2.5 and Activity 3.5.

LAG Regionalkooperation Unterkärnten AO3	
Partner number	PP7
Name of the organisation in original language	LAG Regionalkooperation Unterkärnten
Name of the organisation in english	Leader Action Group Regionalcooperation lower Carinthia
Country	Österreich (AT)
NUTS 2	Kärnten (AT21)
NUTS 3	Unterkärnten (AT213)
Street, House number, Postal code, City	Getreidemarkt 3 9400 Wolfsberg
Legal representative	Günther Vallant
Contact person	Mag. Michael Baldauf
Email	michael.baldauf@lag-uk.at
Telephone no.	+4369910112714
Partner role	ASP 3 is a platforms for regional development in Carinthia (Austria). Through networking, information, knowledge exchange and cooperation with the specialist and funding agencies, they create the conditions for the development of innovative projects in the regions. In the platform actors from the private and public sectors form the strategic level in committees such as the board of directors and the general assembly. The LEADER and regional managers and their employees advise and support these bodies and work operationally on site. They know the potential of the region and the people who live there. Their task is to use and promote regional strengths and to implement sustainable projects together. Long-term planning and action are in the foreground. Strengthening the regions and developing them individually is the goal of all Carinthian regional managers. The cooperation with the state of Carinthia and the networking among each other characterize their work. As such ASP3 will provide expertise in relation to the protection of cultural heritage in connection to rural development and at the same time professional or political support to the project and are able to offer valuable input for the development of project outputs. In

LAG Regionalkooperation Unterkärnten AO3	
	Culinary Trail, ASP3 will also: - serve as a link with policy-making at various levels and - provide guidance on the needs of ethnic communities, as a public authority in a region with significant (Slovenian) minority community. ASP3 will be invited to all SCOM meetings and other events, to provide expertise, and be invited to comment on all produced materials, especially in Activity 1.1, Activity 1.2, Activity 1.3, Activity 1.4, Activity 2.1, Activity 3.1, Activity 3.2 and Activity 3.4. They will also contribute advice on communication activities Activity 1.5, Activity 2.5 and Activity 3.5.

Obrazovno-kulturna zajednica”Romanipen” AO4	
Partner number	PP3
Name of the organisation in original language	Obrazovno-kulturna zajednica”Romanipen”
Name of the organisation in english	Educational Cultural Union “Romanipen”
Country	Serbia (RS)
NUTS 2	Region Šumadije i Zapadne Srbije (RS21)
NUTS 3	Šumadijska oblast (RS218)
Street, House number, Postal code, City	Jesenjinova 12 34000 Kragujevac
Legal representative	Executive director Bozidar Nikolic
Contact person	Executive director Bozidar Nikolic
Email	office@romanipen.org.rs
Telephone no.	+38134311869
Partner role	ASP4 is an NGO founded by a group of young intellectuals and students of Roma nationality with the mission to improve the quality of life of Roma, while preserving their own cultural identity. The activists of ASP4 focus their activities on improving Roma education and training, as a path to better social integration, social position and economic independence while preserving Roma own cultural identity and affirming a healthy lifestyle. Following this mission ASP4 works with educational institutions related to changing the approach in working with Roma minority and raising the quality of education of Roma children, as well as sensitising teaching staff to work with marginalised groups. They are also engaged in activities with the aim of contributing to the improvement of the local inclusive education policy towards the Roma and formed the local team for the improvement of Roma education with the task of redefining the situation for Roma in the education and training as well as continuous monitoring of the implementation of the situation in Kragujevac. As such ASP4 will provide expertise in relation to the protection of Roma minority and their cultural heritage, as especially marginalised ethnic community throughout the Danube Region, and provide insights into

Obrazovno-kulturna zajednica”Romanipen” AO4	
	understanding the specifics of in local situation and development. ASP 4 will be invited to all SCOM meetings and other events, to provide expertise, and be invited to comment on all produced materials, especially in Activity 1.1, Activity 1.2, Activity 1.3, Activity 1.4, Activity 2.1, Activity 2.2, Activity 2.4, Activity 3.3 and Activity 3.4. They will also contribute advice on communication activities Activity 1.5, Activity 2.5 and Activity 3.5.

Košický samosprávny kraj AO5	
Partner number	PP16
Name of the organisation in original language	Košický samosprávny kraj
Name of the organisation in english	Košice Self-governing Region
Country	Slovensko (SK)
NUTS 2	Východné Slovensko (SK04)
NUTS 3	Košický kraj (SK042)
Street, House number, Postal code, City	Námestie Maratónu mieru 1 042 66 Košice
Legal representative	Mr. Rastislav Trnka
Contact person	Mrs. Barbora Kováčová
Email	barbora.kovacova@vucke.sk
Telephone no.	00421556196658
Partner role	ASP5 is a self-governing region in an area with significant proportion of minorities and significant proportion of rural areas with relevant cultural heritage and a local diversity of four distinctive areas - Spiš, Abov, Zemplín, and Gemer, with significant local folklore and traditional regional cuisine. The region is policy-maker in an area where people of different cultures, diverse nationalities, ethnic groups, and religious communities live together. Although Košice is a major centre in Slovakia, it is not a site of mass tourism, but is emphasising rural and cultural tourist products. More recently, the region has significant experience in crisis management, being involved in helping Ukrainian residents, who had to leave their homes due to the war in Ukraine. As such ASP5 will provide expertise in relation to the management of ethnic and cultural in the Danube Region, and provide insights into understanding the specifics of the situation and in crises scenarios. Additionally, ASP5 will: - serve as a link with policy-making at various levels and - provide guidance on the needs of ethnic communities as a public authority in a region with significant minority communities. ASP5 will be invited to all SCOM meetings and other events, to provide expertise, and be invited to comment on all

Košický samosprávny kraj AO5	
	produced materials, especially in Activity 1.1, Activity 1.2, Activity 1.3, Activity 1.4, Activity 3.1 and Activity 3.3. They will also contribute advice on communication activities Activity 1.5, Activity 2.5 and Activity 3.5.

Ministerul Dezvoltarii, Lucrarilor Publice si Administratiei AO6	
Partner number	PP14
Name of the organisation in original language	Ministerul Dezvoltarii, Lucrarilor Publice si Administratiei
Name of the organisation in english	Ministry of Development Public Works and Administration
Country	România (RO)
NUTS 2	Bucureşti-Ilfov (RO32)
NUTS 3	Bucureşti (RO321)
Street, House number, Postal code, City	Libertatii 16 050706 Bucharest
Legal representative	Minister CSEKE ATTILA
Contact person	Ms. Irina Cozma
Email	Irina.cozma@mdlpa.ro
Telephone no.	+40372114523
Partner role	ASP6 has a particular strategic role as an associated strategic partner in Culinary Trail, due to its role as coordinators and technical secretariat of PA3 of the EUSDR. This way they will provide a very strong connection with priorities of EUSDR in the area of culture and tourism. To perform this role in an efficient way, ASP6 will be invited to all SCOM meetings and other events, to provide expertise, and be invited to comment on all produced materials and be consulted on all relevant matters especially in relation to transnational policy of EUSDR.

Slowenischer Wirtschaftsverband Kärnten/Slovenska gospodarska zveza v Celovcu AO7	
Partner number	PP7
Name of the organisation in original language	Slowenischer Wirtschaftsverband Kärnten /Slovenska gospodarska zveza v Celovcu
Name of the organisation in english	Slovenian Business Association in Carinthia
Country	Österreich (AT)
NUTS 2	Kärnten (AT21)
NUTS 3	Klagenfurt-Villach (AT211)
Street, House number, Postal code, City	Spengergasse 8 A-9020 Klagenfurt/Celovec
Legal representative	Benjamin Wakounig
Contact person	Vesna Hodnik Nikolić
Email	office@sgz.at
Telephone no.	+43463508802
Partner role	The Slovenian Business Association in Carinthia (Austria) is an umbrella economic organisation of Carinthian Slovenes. It was founded in 1988 by businessmen and members of liberal professions from the ranks of the Slovenian national community in Carinthia. The purpose of association is bringing together Slovenian businessmen and economic experts, supporting the economy in South Carinthia, providing advice on EU support, promotion of entrepreneurship, promotion of the joint transnational economic space, informing members about economic and tax matters, consulting on cross-border economic activities between Austria and Slovenia. Association will contribute its rich experience in organisation of meetings, educational and information activities, professional training, courses and excursions, development and implementation of various EU projects, information service for the economy, assistance in establishing new companies, and connecting businessmen in the local community and across the border. As such ASP7 will provide expertise both in relation to the protection of culinary heritage of Slovenian minority in Austria, and in relation to ethnic business development and transnational connections. ASP7

Slowenischer Wirtschaftsverband Kärnten/	Slovenska gospodarska zveza v Celovcu AO7
	will be invited to all SCOM meetings and other events, to provide expertise, and be invited to comment on all produced materials, especially in Activity 1.1, Activity 1.2, Activity 1.3, Activity 1.4, Activity 2.1, Activity 2.4, Activity 3.1, Activity 3.2 and Activity 3.3. They will also contribute advice on communication activities Activity 1.5, Activity 2.5 and Activity 3.5.

Land Kärnten, Abteilung 10 - Land- und Forstwirtschaft, Ländlicher Raum AO8	
Partner number	PP7
Name of the organisation in original language	Land Kärnten, Abteilung 10 - Land- und Forstwirtschaft, Ländlicher Raum
Name of the organisation in english	Carinthian State Government, department 10 - agriculture and forestry, rural area
Country	Österreich (AT)
NUTS 2	Kärnten (AT21)
NUTS 3	Klagenfurt-Villach (AT211)
Street, House number, Postal code, City	Mießtaler Straße 1 9021 Klagenfurt am Wörthersee
Legal representative	Dipl. Ing. Gerhard Hoffer
Contact person	Mag Christian Kropfitsch
Email	christian.kropfitsch@ktn.gv.at
Telephone no.	+43(0)50536 11071
Partner role	Department 10 of the Carinthian State Government, as a regional public authority, is responsible for the entire agriculture and forestry sector as well as for the development of rural areas in Carinthia. Agriculture in the form of regional food production as well as the provision of trails are fundamental components of the project. Likewise, the development of rural areas, as the trail will increasingly run through this category of areas. The LEADER regions in Carinthia work in partnership with Department 10 (specialist department), so that synergies are ensured for sustainable development within the framework of the project. Furthermore, Department 10 is the specialized department of the Carinthian provincial government, so that sustainable access to political representatives and the governance system is also given at this level. Furthermore, through the interface of Department 10, access to the other specialized departments of the province is more possible in the sense of a cooperative and integrated view, as for example with Department 7 of the government, Tourism. The integration of the province into the project also increases sustainability and a higher impact or

Land Kärnten, Abteilung 10 - Land- und Forstwirtschaft, Ländlicher Raum AO8	
	outcome, as the province is intertwined with the federal government of Austria and the European Union through multi-level governance and coherence with follow-up projects becomes possible. Department 10 will support the Carinthian partners as best as possible with its competences. Department 10 also cooperates intensively with Carinthian University of Applied Sciences (CUAS), also partner in the project and this can also be seen in important projects for regional development in Carinthia. Central is the development of the Masterplan for rural areas in Carinthia (see link below / publications) - sustainable regions - sustainable Carinthia. The master plan shows versatile synergies with the project objectives such as sustainable tourism development, improvement of the quality of life of the people, cooperation, and collaboration within the province but also beyond the borders. The Carinthian State Government and CUAS were already successful and reliable partners in the EUSDR strategy in the previous period. Department 10 of the country will be invited to the SCOM meetings and other events, to provide expertise, and be invited to comment on all produced materials, especially in Activity 1.1, Activity 1.2, Activity 1.3, Activity 1.4, Activity 1.5, Activity 2.1, Activity 3.1, Activity 3.2, Activity 3.3., and Activity 3.4., 3.5. They will also contribute advice on communication activities Activity 1.5, Activity 2.5 and Activity 3.5.

C - Project description

C.1 Project overall objective

Below, you can see the Programme priority specific objective your project will contribute to (chosen in section A.1.).

3.3: Socio-economic development through heritage, culture and tourism

Project main objective

Now think about your main objective – what do you aim to achieve by the end of your project? Remember your project needs to contribute to the programme's objective.
Your objective should:

- be realistic and achievable by the end of the project, or shortly after;
- specify who needs project results and in which territory;
- be measurable – indicate the change you are aiming for.

Culinary Trail will achieve strategic long-term change in protection, involvement, connection, revaluation and marketing of ethnic culinary heritage, especially in remote and disadvantaged areas across the Danube Region. This will include 30 autochthonous ethnicities and 5 recent migrant communities in 14 countries. To achieve the change, we will develop 3 solutions taken up or scaled-up, increase capacity of 250 organisations and engage stakeholders in 34 transnational strategy /action plans.

C.2 Project relevance and context

C.2.1 (in case of 1ST CALL FOR PROPOSALS): What are the common territorial needs and challenge(s) that will be tackled by the project? / (in case of PAC CALL): What are the needs and challenge(s) of the PA - both regarding policies in the field concerned as well as governance of the PA that will be tackled by the project? / (in case of DSP CALL): To what extent are the challenges with regard to supporting the governance of the EUSDR identified and described?

Please describe the common needs and challenges of the addressed territory in relation to the project topic.

Tourism can become a highly influential developmental factor for remote rural communities and small settlements in the Danube Region. With their historical heritage, central regions learned to capitalise on tourism. However, in the case of peripheral areas, reliance on tourist activities rarely becomes the engine of economic, social and demographic growth. Their lack of skills, resources, connectivity and external recognition creates a vicious cycle impeding the general development of these vulnerable locations. This is especially true for the Danube Region, with the most recent EU members (e.g., Romania, Bulgaria, Croatia) and the newest EU candidates (Moldova and Ukraine). This was particularly evident in Covid-19 lockdowns, where even developed societies (e.g., Germany, Austria, Slovenia) were heavily affected, as seen in the sectoral statistics (e.g., a negative growth rate, ranging from -5,9% to 20,8%, in accommodation employment for 2020, Eurostat).

Peripheral and rural context is often coupled with unresolved economic, social and ethnic disputes. Most of these regions are locked in a poverty trap, with agriculture as the sole or primary employment sector. Despite their preserved traditions, cultural heritage and beautiful landscape, there is insufficient effort to develop tourism. Culinary Trail aims to capitalise on the cultural diversity of the Danube Region, with a focus on slow tourism based on culinary heritage.

For that it is important to boost competencies in taking advantages of traditions and cultural heritage and connect and promote these regions as tourist destination through ethnic and local Culinary Trail. For this it is important to develop new business model in tourism and teach local stakeholders to improve entrepreneurial skills in Hotel/Restaurants/Café (HORECA) sector that was heavily damaged by the Covid-19 pandemic and in one part also by the Russian aggression in Ukraine.

Via implementing the Culinary Trail, the franchise with the small river boat and food cart, the project responds to the need to rethink tourism, restructure the employment sectors in these regions and include local ethnic and minority groups. This includes the heavily marginalised Roma community. Besides job diversification, it capitalises on local agriculture, enabling the development of local value chains and community engagement. It will inevitably develop frugal and social innovations (e.g., new local trademarks and IPR, digitalisation, etc.) and boost regional GDP, contributing to breaking the poverty trap. Coupled with focused training, this will solve the issue of apathetic entrepreneurial values and these locations' geographical, social and cultural isolation. Such actions enhance the competencies and skills of local actors, making them the subjects of their own regional development, reducing the dependency on external influence and the risks associated with high foreign investments, and impacting the resilience these small areas have against global crises. Thus, despite offering the valorisation and capitalisation on local cultural heritage and new opportunities for opening, inclusion and connectivity (by developing a Culinary Trail and marking these locations on the roadmap), these actions also assure capacity building and preconditions for sustainable development. It is crucial for the locations most affected by Covid-19 and the war in the Danube Region.

Cultural activities and services involves and requires the engagement of public and private sectors. And even more importantly, their cooperation and coordination of activities (for community-led tourism, organisations of festivals, booming infrastructure for HORECA, organisation of holidays, etc.). The requested heterogenous cooperation addresses the issue of institutional thinness and social participation. This is why it can be expected that, in time, these communities can strengthen local governance and cooperation in dealing with important aspects such as environmental risks (often put aside by these entities due to limited financing and skills). Opting for better water and soil quality and less pollution (e.g., affecting the landscape) will become a competitive asset of local value chains. Such solutions require multi-scalar and heterogenous cooperation to be efficient. It increases stakeholder engagement, diversity in the decision-making process, responsible private sector development, and quality of tourism products and services. Focusing on these local value chains offers the possibility of adjusting (or building new) smart specialisation strategies, offering new touristic services on national and international levels.

Since the project focuses on ethnic minorities, it creates prerequisites to transform former social issues (ethnic divergences) into regional strengths. With joint tourism, interests and benefits, it creates sustainable cooperation and reduces the barriers to multicultural communication.

C.2.2 (in case of 1ST CALL FOR PROPOSALS): How does the project tackle the identified common challenges and/or opportunities and what is new and innvative about the approach the project takes? / (in case of PAC call): How does the project tackle identified needs and challenges of the PA? / (in case of DSP call not applicable - add "N/A")

Please describe new solutions that will be developed during the project and/or existing solutions that will be adopted and implemented during the project lifetime. Describe also in what way the approach goes beyond existing practice in the sector/DRP area/participating countries.

The Culinary Trail project tackles the common challenges faced by remote rural communities and small settlements in the Danube Region, while also capitalising on the identified opportunities. Here's how it addresses these challenges and offers innovative approaches:

Economic Development: The project recognises that reliance on tourism is often limited in peripheral areas. To overcome this, the Culinary Trail aims to revitalise and diversify tourism by leveraging the cultural diversity and culinary heritage of the Danube Region. By promoting slow tourism based on culinary traditions, the project creates economic opportunities for these communities and encourages the development of local value chains.

Skill and Capacity Building: The Culinary Trail project emphasises the importance of boosting competencies in utilising traditions and cultural heritage. It offers capacity-building modules and training to local stakeholders, particularly in the Hotel/Restaurants/Café (HORECA) sector. By improving entrepreneurial skills and knowledge, the project empowers individuals and communities to actively participate in the tourism industry and foster their own regional development.

Community Inclusion and Diversity: The project recognises the importance of including local ethnic and minority groups, such as the marginalised Roma community, in the development of the Culinary Trail. By involving these communities, the project creates sustainable cooperation and reduces barriers to multicultural communication. It transforms former social issues, such as ethnic divergences, into regional strengths by promoting joint tourism interests and benefits.

Frugal and Social Innovation: The Culinary Trail project emphasises the development of frugal and social innovations to boost regional GDP and break the poverty trap. It encourages the creation of

new local trademarks and intellectual property rights (IPR), as well as digitalisation efforts. These innovative approaches contribute to the economic growth and sustainability of the Danube Region.

Cooperation and Partnerships: The project recognises the importance of cooperation and coordination among public and private sectors, as well as diverse stakeholders. It aims to enhance stakeholder engagement, diversity in decision-making processes, responsible private sector development, and the quality of tourism products and services. By promoting multi-scalar and heterogeneous cooperation, the project addresses institutional thinness, fosters social participation, and strengthens local governance within these communities.

Resilience and Adaptability: The Culinary Trail project focuses on building resilience in small areas against global crises, such as the Covid-19 pandemic and (military) conflicts in the Danube Region. By diversifying employment sectors, enhancing skills, and leveraging cultural heritage, the project reduces the dependency on external influence and high foreign investments. It empowers local actors to adapt to challenges and contribute to their own regional development.

Overall, the Culinary Trail project introduces innovative approaches by combining culinary heritage, slow tourism, frugal and social innovation, and inclusive community engagement. It addresses the specific challenges faced by peripheral areas in the Danube Region, providing them with economic opportunities, capacity building, and the necessary conditions for sustainable development.

The Culinary Trail project aligns with UNESCO's aims and tasks by safeguarding cultural heritage, promoting sustainable tourism, enhancing cultural diversity and inclusion, supporting capacity building and education, and fostering intercultural dialogue. It collects and protects the culinary cultural heritage of ethnic groups in the Danube Region, valuing and promoting these traditions. The project focuses on slow tourism based on culinary heritage, emphasising community engagement and responsible practices. It targets ethnic minorities, including the heavily marginalised Roma community, transforming social issues into regional strengths. Capacity-building modules and training empower local stakeholders and improve entrepreneurial skills. The project reduces barriers to multicultural communication, promoting dialogue and exchange. By undertaking these actions, the Culinary Trail project contributes to UNESCO's goals of preserving cultural heritage, promoting sustainable development, and fostering intercultural understanding.

C.2.3 (in case of 1ST CALL FOR PROPOSALS): Why is transnational cooperation needed to address the identified needs and challenges? / (in case of PAC/DSP CALL not applicable)

(in case of 1ST CALL FOR PROPOSALS): Please explain why the project objectives cannot be efficiently reached acting only on a national/regional/local level and describe what benefits the project partners /target groups/ project area/DRP area gain in taking a transnational approach. / (in case of PAC/DSP CALL please enter the text "N/A" in the field!)

Transnational cooperation is necessary to achieve the project overall objective and its three specific objectives.

1. Protection of diverse communities' culinary heritage can only be efficient is it is coordinated and implemented on a transnational level (SO1).

To ensure collection, digitalisation and protection of culinary cultural heritage in the region, it is essential to make it a coordinated transnational activity, with a shared methodology and tools, to include all of its 30 ethnic groups that live in the respective region and also the recent migrant communities. Most ethnic groups live in more countries, and some, like the Roma or the Jewish

communities, in all of them.

This is why it is important for project partnership to have excellent geographical coverage of the Danube region with partners coming from all 14 countries. Missing only one country, for example Moldova or Ukraine, would omit Gagauz minority from transnational protection. It would also fail to take into account considerable regional diversity of cultural heritage of ethnic minority groups. For example, German community in Slovenia has been isolated for over 6 centuries, thus developing their very specific culinary heritage.

Transnational cooperation is necessary to develop the culinary trail across the region. Without transnational cooperation local tourist sites in remote rural areas and small settlements will remain isolated. Consumers will only be prepared to access local products on a sufficient scale if they provide a selection of options and rich intercultural experience.

Also, to develop a comprehensive transnational strategy, it is important to include all 30 ethnic communities in all of their environments in different countries.

2. Joint challenges of similar origins can be tackled successfully only if coordinated across the Danube Region (SO2)

In order to connect remote rural areas and smaller settlements by valorisation of local cultural heritage, the joint work between stakeholders of 14 countries, will increase the effectiveness of cooperation process, implementation, contribution of all project partners to the development of the transnational strategic action plans. Namely, it will help in revalorisation of culinary heritage and development of new business model for culinary tourism, SO2.

Joint transnational food festival is very important to ensure increased visibility in comparison to small and isolated festivals. Joint development of small river boat and food cart concept will provide a common platform to be used and recognised throughout the region, with option to adjust it to the local circumstances.

Joint demonstration and training centre with hubs in all 14 countries will contribute to maintaining internationally comparable high level of standardisation of competencies of those engaged in ethnic and local culinary tourism and exchange of experience and, not least, to increasing social capital of those participating in the capacity building activities.

3. The best way to harness benefits of frugal and social innovation is to pool all available resources in the Danube Region (SO3)

It is obvious that relying on localised efforts at frugal and social innovation does not provide positive results. It is therefore very important to develop joint transnational platform of a frugal and social innovation system, enhancing insufficient cooperation between destinations, services, products and stakeholders and that will enable policy dialogue among relevant stakeholders across the Danube Region. This will enable cross-fertilisation and diffusion of innovations in specific across the region, access to best practices and search for partners across the region.

In terms of policy dialogue, Culinary Trail will develop 33 transnational action plans. This needs to be a transnational activity, because 30 ethnic groups live in more than one country, either traditionally or as diasporic communities. Similar is true for recent migrants groups. Crisis scenarios, for which transnational action plans will be developed (Covid-19 and war scenarios) afflict region on a transnational level, so transnational cooperation is of paramount importance, although we are relying on local value chains.

Finally, Culinary Trail will also contribute to reduction of the xenophobia and Euroscepticism transnationally, across the whole Danube Region or in the developing new/ innovative solutions to be implemented in various socio-economic sectors, especially in the new EU candidate states, such as Moldova and Ukraine. This will help in bridging even closer these countries with EU community.

C.2.4 Who will benefit from your project outputs?

In the first column of each row, please select one of the pre-defined target groups from the drop-down list. In the second column explain in more detail exactly who will benefit from your project. For example, if you choose the category education, you need to explain which specific schools or groups of schools and in which territory are targeted.

Target Group	Specification
General public	The general public will be a beneficiary of the project through the project results and impact of the proposed project. The project will disseminate knowledge on ethnic groups, their heritage, customs and habits, which will lead to higher understanding among the majority. Empowering ethnic groups to be able to express their heritage will lead to better social cohesion with the majority. Further on, the majority will be able to enjoy the colorful project events and tourist bustle in their local environment which will enrich their social life. The general public will mainly benefit from the Specific objective 3 and its objectives Output 3.1. and also Outpit 1.1, and 2.4.

Target Group	Specification
Interest groups including NGOs	Interest groups and NGOs are the crucial target group of this project. The project is addressing ethnic minorities, that live in the Danube Region. There are over 30 minorities, such as Armenians (Hungary, Serbia and Ukraine), Aromanians (Serbia, Bulgaria and Romania), Bosniaks (Croatia, Montenegro, Serbia and Slovenia), Bulgars (Hungary, Serbia, CZ and Moldova), Bunjevci (Serbia, Croatia, BIH and Hungary), Crimean Tatars (Ukraine, Bulgaria and Romania), Croats (Austria, BIH, Hungary, Serbia, Slovakia, Slovenia, Montenegro and Romania), Czechs (Austria, Slovakia and Croatia), Gagauz (Bulgaria, Moldova and Ukraine), Germans (Croatia, Hungary, Poland, Romania, Serbia and Slovakia, CZ and Ukraine), Greeks (Hungary, Romania and Germany), Hungarians (Austria, Croatia, Romania, Serbia, Slovakia, Slovenia, CZ, Ukraine and Germany), Italians (Slovenia and Croatia), Kosovans /Albanians (Serbia, Montenegro, Croatia and Bulgaria), Macedonians (Bulgaria, Serbia, Germany, Hungary, Romania and Slovenia), Montenegrins (Serbia, Croatia and Slovenia), Moravians (Slovakia and Czech Republic), Poles (Hungary, Romania, Slovakia, CZ and Ukraine), Romanians (Hungary, Serbia and Ukraine), Russians (Moldova, Slovakia, CZ and Ukraine), Ruthenians/Rusyns (Serbia, Hungary, Slovakia, Ukraine and Romania), Serbs (Austria, BIH, Croatia, Hungary, Romania, Montenegro and Slovenia), Silesians (CZ and Slovakia), Slovaks (Austria, Hungary, CZ, Serbia and Ukraine), Slovene (Austria, Hungary, Italia and Croatia), Tatars (Romania and Ukraine), Turks (Bulgaria, Serbia, Germany and Romania), Ukrainians (Hungary, Moldova, Romania, Slovakia, CZ), Jews and Roma in all countries. The project is also addressing NGOs that are working in the field of ethnic groups, social cohesion, tourism and education. The TG will be invited to contribute to the implementation, be part of the events and participate in all three specific objectives and their outputs. They are main beneficiaries of all project results.
National public authority	Representatives of national public authorities will be invited to take part in all activities that are linked to policy, sustainability and action plan (Output 1.1, 1.2, Output 3.1 Output and Output 3.2). They will also be invited to major dissemination events. National public authorities will benefit from this project mainly by receiving information from the ethnic groups, local authorities and other stakeholders about the “situation in the field”, day-to-day life challenges and new opportunities that can be solved only on a national level. The project will target Ministries, dealing with social cohesion, tourism and/or regional development and representatives of EUSDR PA 3 and PA7. The project will mostly target national public authorities from consortium partnership countries.

Target Group	Specification
Sectoral agency	Sectoral agencies are the extended bodies of the ministries or other national bodies, providing institutional knowledge and specialized expertise of a sector, as well as leading, facilitating, or supporting programs and associated activities. Their crucial role will be in disseminating the knowledge, building trust among stakeholders and supporting project activities. They will be invited to take part in all activities that are linked to policy, sustainability and action plan (Output 1.2, Output 3.1 Output and Output 3.2). They will also be invited to major dissemination events. Structural agencies will benefit from this project mainly by receiving information from the ethnic groups, local authorities and other stakeholders about the “situation in the field”, day-to-day life challenges and new opportunities that can be solved only on a national level. The project will address structural agencies dealing with social cohesion, tourism and/or regional development mainly in consortium partner countries.
Regional public authority	Complementary to the approach to representatives of Local public authorities, the representatives of Regional Authorities will be invited to participate in all three Specific objectives. In Specific objective 1, they will have a crucial role in Output 1.2 in developing a transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region. Since tourism is an important part of regional development as well, they will be invited to participate in Specific objective 2 to contribute to Output 2.1 branding and franchising. In Specific Objective 3, representatives of local public authorities will be needed to support Output 3.1 Culinary Trail - Joint innovation and policy centre and Output 3.2 Transnational action plans. Additionally, they will be invite to co-shape the Output 2.1 Sustainability and capitalisation toolkit. The Regional Authorities will mostly benefit from new regional development possibilities (Result 1), attracting tourists and new businesses (Result 2) and benchmarking with the Danube Regions (Result 3). The project will focus on engaging the regional authorities of the consortium partners, inhabited by different ethnic groups in regions, such as: Istra, Bolhrad, Baćka, Crimea Peninsula, west Slavonia, Vojvodina, Odesa, Southeast Slovenia, Zakarpattia, North Rhine-Westphalia and other.

Target Group	Specification
Local public authority	Representatives of Local public authorities will be invited to participate in all three Specific objectives. In Specific objective 1, they will have a crucial role in Output 1.2 in developing a transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region. Since tourism is an important part of local development, they will be invited to participate in Specific objective 2 to contribute to Output 2.1 branding and franchising. In Specific Objective 3, representatives of local public authorities will be needed to support Output 3.1 Culinary Trail - Joint innovation and policy centre and Output 3.2 Transnational action plans. The Local public authorities will mostly benefit from new local development possibilities (Result 1), namely a positive co-existing of different ethnicities, attracting tourists and new businesses, revitalising old town centres (Result 2) and benchmarking with Local authorities in the Danube Region (Result 3). The project will focus on engaging the local authorities of the consortium partners, inhabited by different ethnic groups in regions, such as: Istra, Bolhrad, Bačka, Crimea Peninsula, west Slavonia, Vojvodina, Odessa, Southeast Slovenia, Zakarpatia, North Rhine-Westphalia and other.
SME	SMEs will participate and benefit from the revalorisation of culinary heritage and development of new business model for culinary tourism and the development of the institutional platform for a new frugal and social innovation system for culinary tourism. They will be invited to co-create business models in Specific objective 2, Output 2.1, Output 2.2 and implementation of the Output 2.3 Pilot testing training programme and 2.4. SMEs will benefit from Output 3.3 - Competition for the best frugal and social innovation and sommelier for ethnic culinary tourism. The project will impact SMEs mostly in the consortium partnership regions, that are dealing with tourism in a wide sense, namely not only ones, dealing with food but also accommodation, tourist guidance, souvenir shops, local crafts businesses and others.
Higher education and research organisations	HEI and RI are stakeholders that will help not only with research but also with setting new foundations for educating purposes. They will be involved in all tasks of Specific objective 1 and Specific Objective 2. Especially important will be their input in preparing a digital catalog of ethnic and local culinary heritage (Output 1.1) and helping business shape business models (Output 2.1). The project targets HEI and RI from the Danube Region, which research and teaches in the field connected to tourism and social studies, which address ethnic groups, social development and/or regional development.

Target Group	Specification
Education/training center and school	Education/training centres and schools are very important targets for this project. Ethnic groups in most countries tend to have issues with finishing primary education or achieving the level of education that would give them the possibility to acquire and retain a job. Education/training centres and schools play an important role in attracting pupils to stay in the education system on one hand and attract young adults to gain new skills. There are 2 crucial roles of this target group: first, the representatives will be invited to contribute to Recording, digitalising and protecting the culinary cultural heritage and local knowledge (specific Objective 1, especially Output 1.1) and in developing training programmes (Output 2.3). Second, they will act an important role in disseminating the project implementation, outputs and results, since they work with ethnic groups in a day-to-day life. The project addresses the primary schools and VAT centres in regions with ethnic groups that are engaged in educational programmes for ethnical groups.
Business support organisation	Business support organizations play an important role not only to support SMEs enterprises, start-ups and other business identities but also in regional development. They tend to become a bridge between businesses, local authorities, regional authorities and education institutions by forming a mutual trust. Their crucial role will be in disseminating the knowledge, building trust among stakeholders and supporting project activities. They will be invited to participate in shaping business models (Output 2.1) and contribute to Branding and franchising (Output 2.2) in Specific objective 2. Further, they will be invited to be actively involved in all aspects of Strategic objective 3 as counsellors, knowledge and information disseminators and implementors of project transnational events (Output 3.1, Output 3.2, Output 3.3)

C.2.5 How does the project contribute to wider strategies and policies?

Please indicate to which strategies and policies your project will contribute. Then describe in what way you will contribute.

Strategy	Contribution

Strategy	Contribution
European Green Deal Strategy	The European Green Deal sets out an ambitious vision for Europe, aiming to transform continent into a carbon-neutral society with a net-zero industry by 2055. This comprehensive plan encompasses various sectors and requires concerted efforts from all stakeholders to achieve its goals. The CulinaryTrail recognizes the significance of this vision and aims to make a meaningful contribution towards its realization. While its impact may be modest in scale, project adopts a reliable and long-term approach to sustainability. One of the key initiatives of the project is the establishment of a digital catalogue that will be accessible to everyone in the region. By providing a digital platform, project minimizes the need for paper-based resources, promoting accessibility while reducing waste. Moreover, the project incorporates several activities focused on procurement, such as the Danube Region culinary heritage festival and international competitions. These events serve as platforms to showcase and celebrate locally-produced food, encouraging consumption of sustainable and environmentally friendly products. By supporting local suppliers, the project helps reduce long delivery routes, thereby minimizing carbon emissions and stimulating the growth of local businesses. In alignment with the European Green Deal's emphasis on reducing emissions from ships, the CulinaryTrail plans to invest in a vessel that meets the expected and required green standards. This ship will serve as a mobile platform for dissemination and capitalization activities throughout entire Danube region. By adhering to Energy Efficiency First Principle, the project ensures that energy conservation and sustainable practices are prioritized in all its operations. Overall, the project plays a valuable role in advancing the objectives of the European Green Deal. Through its digital approach, support for local suppliers, and commitment to green, the project contributes to the overarching vision sustainable future.

Strategy	Contribution
Territorial Agenda 2030 Strategy	The Territorial Agenda 2030 acknowledges the critical level of inequalities that exist, particularly in the Danube region. In response to these challenges, the Culinary Trail project plays a vital role in addressing the developmental gap among countries in the region. By focusing on the development of tourism, SMEs, support organizations, and knowledge transfer, project indirectly creates new job opportunities in the tourism industry. Culinary Trail aligns its objectives with priorities outlined in the Territorial Agenda 2030, actively contributing to its goals. These contributions can be categorized as follows: 1) Balanced Europe: The project strives to foster balance in Europe by (i) connecting various actors in the quadruple helix, which includes academia, industry, government, and civil society, (ii) establishing the Culinary Trail as a joint innovation and policy centre, and (iii) inviting stakeholders to actively participate in development of a transnational strategy for protection and promotion of ethnic and local culinary heritage in Danube Region. 2) Integration beyond borders: Culinary Trail promotes integration beyond borders through (i) the development of transnational action plans that facilitate cooperation and collaboration, (ii) the organization of international competitions that bring together participants from different countries, and (iii) establishment of a transnational festival that showcases the rich culinary diversity of the region. 3) Sustainable connections: The project emphasizes sustainable connections by (i) creating a culinary slow tourism business model that focuses on ethnic and local cuisine, complete with a brand and franchise, and (ii) setting up a demonstration and training center for the Culinary Trail. This center ensures the transfer of knowledge and skills to future generations, fostering sustainability in the preservation and promotion of culinary heritage.

Strategy	Contribution
EU Strategy for the Danube Region Strategy	The Strategy was jointly developed by the Commission, together with the Danube Region countries and stakeholders, in order to address common challenges together. In line with the strategy aims, project Culinary Trail is addressing common challenges of the ethnic minorities, that live scattered throughout the entire Danube area, offering them the possibility to deepen awareness of their cultural heritage, share it with the rest of the population in an appropriate way and successfully reduce intercultural misunderstandings. Alongside, they are given the possibility to create new jobs, and gain new skills. The project contributes to Priority Area 3 - Culture & Tourism, to strategic priorities as follows: 1. Protection, rehabilitation, and promotion of the Cultural heritage of the Danube Region by (i) Developing a digital catalogue of ethnic and local culinary heritage in the Danube Region (ii) Cataloguing ethnic and local culinary heritage in the Danube Region (iii) developing Danube Region ethnic culinary trail (iv) developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region (v) setting up a demonstration and training centre for Culinary Trail and (vi) capacity building for ethnic and culinary tourism 2. Promote sustainable tourism in the Danube Region and capitalize on EUSDR projects in the areas of culture, and tourism by (i) development of a culinary slow tourism business model for ethnic and local cuisine with a brand, franchise and transnational festival (ii) setting up Danube Region culinary heritage festival with small river boats and food carts (iii) setting up international competitions - frugal and social innovation in culinary heritage tourism & sommeliers specialising in ethnic and local culinary heritage.

Strategy	Contribution
Other Strategy	Strategy for Alpine Region (EUSALP) was launched in January 2016, fourth and most recent macro-regional strategy to be set up by the EU. Some of the regions involved in the EUSALP overlap with some DR countries as Austria, Germany and Slovenia. Culinary Trail is focused on the DR but there are some indirect ways in which it could contribute to the goals and objectives of EUSALP: 1) Culinary Trail like the EUSALP emphasizes the value of international cooperation It intends to improve collaboration and knowledge sharing across DR stakeholders including civil society, local, regional and public authorities, NGOs, SMEs, HEIs, Business support organization, education and training centres and others. Such engagement can develop synergies, information exchange and collaborative activities that are consistent with EUSALP's transnational cooperation ideals. 2) Project aims to strengthen the DR's innovation ecosystem by Establishing the Culinary Trail - joint innovation and policy centre. The EUSALP is also interested in innovation and TT, so the project can indirectly contribute to the wider aims of boosting innovation in AR by stimulating innovative activities and supporting the creation of an innovation-friendly environment 3) Project engages in policy dialogue as part of its activities, so by actively participating in policy discussions, identifying challenges and proposing solutions, Culinary Trail can help improve the framework conditions establishing the Culinary Trail - joint innovation in the DR so it could potentially inform discussions and policy development in the broader Alpine Region. 4) The partnership concept of project, which incorporates quadruple helix is consistent with principle of developing cross-sectoral cooperation (by e.g. capacity building for ethnic and culinary tourism, developing transnational action plans). It can indirectly help larger objective of improving cross-sectoral collaboration within AR by building and fostering these partnerships

Strategy	Contribution
Other Strategy	EU Strategy for the Adriatic and Ionian Region (EUSAIR) was adopted by the EC in 2014. There are opportunities for indirect contributions from Culinary Trail to EUSAIR objectives through information sharing, cooperation and shared experiences. As part of its operations: 1) Culinary Trail works in policy discourse with goal of identifying obstacles and proposing solutions to improve framework conditions for innovation and TT in the DR. While major focus is on the DR, the project's policy communication may provide insights that are applicable to comparable discussions inside EUSAIR framework. Project can indirectly help to establish policies and initiatives that improve the EUSAIR's innovation environment by exchanging experiences and lessons gained by Establishing the Culinary Trail joint innovation and policy centre 2) Project might indirectly help to boost engagement of quadruple helix players in EUSAIR by promoting synergies among (academia, business, government and civil society) by implementing all foreseen activities and developing transnational action plans 3) Both Culinary Trail and EUSAIR share the goal of fostering long-term economic growth. By fostering innovation and technology uptake and strengthening synergies among quadruple helix actors, project can indirectly contribute to creation of a sustainable and inclusive economic environment in DR which aligns with the broader goals of sustainable economic development in AIR. For instance, by the development of a culinary slow tourism business model and capacity building for ethnic and culinary tourism 4) The experiences and best practices gained through project can provide valuable insights for promoting SMEs growth, innovation and competitiveness in AIR. Project can indirectly help to develop transnational relations within the larger framework by encouraging cross-regional collaboration and exchanging best practices especially by developing DR ethnic culinary trail and developing transnational action plans

Strategy	Contribution
Other Strategy	The EU supports regional development in South-East Europe with its Black Sea Synergy initiative. By encouraging cooperation between the countries surrounding the Black Sea, the synergy offers a flexible forum for developing practical region-wide solutions to address regional and global challenges. Several countries, which are a part of the initiative are also EUSDR participating countries: Bulgaria, Romania, the Republic of Moldova, and Ukraine. The Culinary Trail project includes all these countries as project partners and ASPs. By including the parents from the respective countries, the project contributes to the initiative's goal of Enhancing regional cooperation and promoting dialogue, trust, and understanding among these countries. The project also contributes to the goal of 1). Strengthening economic ties by (i) the development of a culinary slow tourism business model for ethnic and local cuisine with a brand, franchise and transnational festival, leaning on interregional cooperation among ethnic groups, (ii) setting up demonstration and training centre for Culinary Trail, and (iii) implementing capacity-building activities for ethnic and culinary tourism. 2) Addressing common challenges by (i) raising awareness of the ethnic heritage by cataloguing ethnic and local culinary heritage in the Danube Region, (ii) developing a transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region and (iii) developing transnational action plans. 3) Promoting cultural exchanges by (i) stablishing the Culinary Trail - joint innovation and policy centre, (ii) setting up sustainability and capitalization of the Culinary Trail and (iii) implementing International competitions - frugal and social innovation in culinary heritage tourism & sommeliers specialising in ethnic and local culinary heritage.

Strategy	Contribution
Other Strategy	Culinary Trail will directly contribute to Recovery and Resilience Facility pillars as follows: 1) Green transition by: encouraging of usage of locally produced ingredients, following green procurements and 2) Digital Transformation by developing a digital catalogue of ethnic and local culinary heritage in the Danube Region, that will enable all ethnic groups and stakeholders' access to valuable information. 3) Smart, sustainable and inclusive growth by (i) developing a culinary slow tourism business model for ethnic and local cuisine with a brand, franchise and transnational festival and (ii) Danube Region culinary heritage festival with small river boats and food carts. They will serve as a benchmarking opportunity for stakeholders to learn and implement the model in their regions. 4) Social and Territorial cohesion by setting up benchmarking opportunities for diverse ethnic groups in different regions, supported by (i) developing a digital catalogue of ethnic and local culinary heritage in the Danube Region, (ii) cataloguing ethnic and local culinary heritage in the Danube Region (iii) developing Danube Region ethnic culinary trail (iv) Danube Region culinary heritage festival with small river boats and food carts (v) Capacity building for ethnic and culinary tourism and (v) International competitions - frugal and social innovation in culinary heritage tourism & sommeliers specialising in ethnic and local culinary heritage. 5) Social, and institutional resilience by (i) developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region, (ii) setting up Demonstration and training centre for Culinary Trail and (iii) developing transnational action plans 6) Policies for next generations by (i) developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region and (ii) establishing the Culinary Trail - joint innovation and policy centre.

Strategy	Contribution
Other Strategy	The European Commission's New European Bauhaus (NEB) initiative, started in 2020. It ties the European Green Deal to our living environments and experiences, expressing the EU's desire to create attractive, sustainable, and inclusive places, goods, and ways of life. 1) The project will aim towards sustainability by involving local vendors and encourage locally produced food for activities such as transnational festival, usage of sustainable tableware (plates, cups, utensils). 2) Culinary Trail intervenes in the field of tourism, which is strongly linked to aesthetics, as this is the only way to attract more customers and participants. Proper aesthetics ensures effective dissemination and capitalization of the project goals and ethnic heritage. That is why special attention will be paid to the creation of a joint visual appearance. 3) The necessity of collaboration and the exchange of information and expertise across diverse stakeholders and industries is emphasized by NEB while similarly, Culinary Trail may contribute to the NEB's spirit of cooperation by encouraging collaboration and information exchange. 4) Culinary Trail may take advantage of NEB's principle of inclusive and participatory decision-making by participating in policy discourse and involving stakeholders in project activities. Furthermore, the project activities will enable diverse ethnic groups to deepen their knowledge of their culture and share it with others with the aim of promoting mutual understanding and enriching the intangible cultural heritage in the Danube region. To be able to do so, the gathered information (catalogue of ethnic and local culinary heritage) will be available online for free. Activities, such as festivals and competitions will be affordable for the general public.

Strategy	Contribution
Other Strategy	The UNESCO Convention for Safeguarding of the Intangible Cultural Heritage recognizes significant role of intangible cultural heritage in promoting cultural diversity and ensuring sustainable development. The Convention outlines several purposes, including safeguarding of intangible cultural heritage, respect for the heritage of communities, groups, and individuals, and raising awareness of its importance at various levels. In accordance with the aims of the Convention, the Culinary Trail project will adhere to Operational Guidelines for Implementation of World Heritage Convention. The project will focus on developing a digital catalogue that showcases rich ethnic and local culinary heritage present in Danube Region. By creating this catalogue, Culinary Trail aims to contribute to safeguarding and promotion of intangible cultural heritage associated with culinary traditions. Moreover, project recognizes potential significance of certain intangible cultural heritage elements qualifying for the World Heritage List. Ethnic minorities and communities involved in the Culinary Trail project will be encouraged and supported in applying for the inclusion of their culinary heritage in World Heritage List. If a particular intangible cultural heritage element meets the necessary criteria, the project will assist in provision of international assistance through World Heritage Fund. By aligning with Convention and following the operational guidelines, Culinary Trail not only safeguards and respects intangible cultural heritage but also raises awareness about its importance. The digital catalogue serves as a platform for local, national, and international audiences to appreciate and understand the diverse culinary traditions of the Danube Region. This approach contributes to the overall objectives of the Convention, promoting mutual appreciation and understanding of intangible cultural heritage.

C.2.6 (in case of 1ST CALL FOR PROPOSALS): Which synergies with past or current EU and other projects or initiatives will the project make use of? / (in case of PAC / DSP CALL not applicable)

(in case of 1ST CALL FOR PROPOSALS): Project or Initiative / (in case of PAC /DSP CALL add "N /A")	(in case of 1ST CALL FOR PROPOSALS): Synergy / (in case of PAC/DSP CALL add "N/A")

(in case of 1ST CALL FOR PROPOSALS): Project or Initiative / (in case of PAC /DSP CALL add "N /A")	**(in case of 1ST CALL FOR PROPOSALS): Synergy / (in case of PAC/DSP CALL add "N/A")**
REDISCOVER - Rediscover, expose and exploit the concealed Jewish heritage of the Danube Region (Interreg Danube Transnational Programme; 2018 - 2021)	The REDISCOVER project addressed the Danube Transnational Programme's priority related with environment and culture responsible Danube region and fostering sustainable use of natural and cultural heritage and resources. Thereby, there are several potential synergies between the two projects: - Both initiatives, albeit from distinct angles, center on discovering and promoting the Danube Region's cultural heritage. The Rediscover initiative strived to rediscover and exhibit the Jewish cultural past of the area, while the Culinary Trail project intends to rejuvenate and promote the ethnic and local culinary traditions, including Jewish heritage; - Both projects are meant to support the growth of the tourism industry in the Danube Region. The Culinary Trail project aims to stimulate and diversify tourism in remote and rural areas by utilizing culinary history. The Rediscover project intended to generate appealing tourism offerings by creating cultural goods and services based on the Jewish cultural legacy. Both projects are aiming to improve the region's overall tourist potential and develop distinctive experiences for visitors interested in both culinary and Jewish cultural history. To boost tourism and advance economic growth, the Culinary Trail project places an emphasis on the culinary heritage of many ethnic communities, including Jewish cuisine. Thereby the Culinary Trail can make use of the Rediscover initiative that already investigated many facets of Jewish cultural legacy, including (local) cuisine; - The synergies are also in recognizing the value of community and stakeholder involvement in achieving their objectives. In order to acknowledge Jewish cultural legacy as an asset, relevant stakeholders participated in the Rediscover initiative, while the Culinary Trail project seeks to create capacity-building modules and train individuals from diverse organizations.

(in case of 1ST CALL FOR PROPOSALS): Project or Initiative / (in case of PAC /DSP CALL add "N /A")	**(in case of 1ST CALL FOR PROPOSALS): Synergy / (in case of PAC/DSP CALL add "N/A")**
Carpathian Culinary Heritage Network - HUSKROUA/1001 /073 (Interreg Europe; 2012-2014)	Overall objective of Network was to conserve and popularize the role and range of the different traditional Carpathian food products and cuisines as a catalyst for sustainable regional development and preservation. Therefore, the Network and Culinary trail have several synergies in promoting culinary heritage, sustainable tourism and economic development of Danube region, most specifically: - Both projects recognize the importance of safeguarding traditional culinary practices as part of the region's cultural heritage; - A key component of both project is to use the region's culinary history as a spur to long-term regional growth. By creating job opportunities and supporting local economic development, they seek to rejuvenate and diversify tourism in isolated, rural, and tiny communities; as such both projects are aware of the power of culinary tradition in promoting sustainable tourism; - Both programs have a strong emphasis on educating and empowering local stakeholders, such as small companies (SMEs). They want to improve entrepreneurship, knowledge, and skills in the hospitality and food industries; Culinary Trail will also make us of already established connections, alliances, and partnerships that have been created between producers, tourism organizations, local communities etc. in the Heritage Network; - Culinary Trail will build upon already established culinary trail or route that promote the regional specialties, cuisines, and culinary traditions. TBoth trails promote regional cuisine and draw visitors seeking culinary experiences as thematic transnational cultural heritage items.

(in case of 1ST CALL FOR PROPOSALS): Project or Initiative / (in case of PAC /DSP CALL add "N /A")	**(in case of 1ST CALL FOR PROPOSALS): Synergy / (in case of PAC/DSP CALL add "N/A")**
MADE IN DANUBE - Transnational Cooperation to transform knowledge into marketable products and services for the Danubian sustainable society of tomorrow (Danube Transnational Programme; 2017 - 2019)	MADE IN DANUBE project intended to improve the conditions for transnational cooperation by developing open innovation tools to match the needs of small and medium sized enterprises (SMEs) with the expertise of research organizations. Both projects share common objectives in terms of boosting economic development, creating capacity, fostering collaboration, and contributing to regional policies. Their synergies reside in their complementary approaches to meeting these objectives and their focus on harnessing the specific capabilities and resources of the Danube Region. The synergies that Culinary Trail will make use of are the following: - MADE IN DANUBE developed four Training Handbooks (topics: technology transfer training, transnational partnership training, social innovation training, and innovation management training) that will be extremely beneficial for Culinary Trail since the project aims to develop capacity-building modules and train people from various organizations and ethnic groups in the Danube Region; - Both projects also focus on economic development and growth in the region by higlighthening the importance of regional goods and enterprises; - Both projects also focus on protecting and promoting distinctive cultural heritage of the region. Culinary Trail is focused on gathering, digitizing, and safeguarding ethnic groups, while Made in Danube project places a strong emphasis on the protection and valorisation of local cultural assets through encouraging collaborations for sustainable bioeconomy-based innovation.
EUREGA - EUropean REgions of GAstronomy building resilience and creating economic growth (Interreg Europe; 2018 - 2022)	EUREGA’s main objective was to have food, food habits and gastronomy included and recognised in EU, regional and national strategies and policies. Therefore, the Culinary Trail and EUREGA initiatives both help to build stronger, more resilient areas by recognizing the value of gastronomy and culinary heritage, encouraging both economic growth and cultural preservation. Their similarities lie in their common goals and methods for maximizing gastronomy and regional food heritage's potential for sustainable development and regional collaboration thereby Culinary Trail project will make use EUREGA's broader perspective into integrating food, eating behaviors, and cuisine into national, regional, and EU initiatives and policies. Gastronomy is acknowledged as a cultural resource and a tool for promoting sustainable goods and services, and economic development while simultaneously preserving and promoting gastronomy as a component of the local cultural heritage. Both projects re-connect local food supply to local food traditions and local food identity. Such actions will lead to new food experiences for visitors and lead to growth of the economy and jobs.

(in case of 1ST CALL FOR PROPOSALS): Project or Initiative / (in case of PAC /DSP CALL add "N /A")	**(in case of 1ST CALL FOR PROPOSALS): Synergy / (in case of PAC/DSP CALL add "N/A")**
Creation of a trilateral cross border network for development and marketing of the agro-alimentary local and traditional products in the Lower Danube cross border area (ACTIE; 2013-2015)	Creation of a trilateral cross border network and Culinary Trail shares synergies especially when it comes to local agriculture. Besides job diversification, Culinary Trail capitalises on local agriculture, enabling the development of local value chains and community engagement. Culinary Trail will make use of achievements that have been made by the project in the field of entrepreneurship in the agro-alimentary sector. ACTIE strived to foster entrepreneurship in the regional microbusinesses producing agro-alimentary goods. Culinary Trail can benefit from already offered skills and information related with gastronomic traditions and regional food products. Further, three fruit and/or vegetable processing facilities have been created by ACTIE as rural business incubators. Culinary Trail may make use of these resources to support regional food production and culinary innovation. The processing facilities can serve as venues for culinary education, the creation of new food items, and partnerships with regional stakeholders. In the area of agro-alimentary goods, ACTIE has developed a framework for the sharing of experience between regional players. Through the exchange of best practices and knowledge about culinary history and tourism, Culinary Trail can gain from this network. The agreement may make it easier to create cooperative marketing plans and to promote regional, traditional, and locally grown foods in the Lower Danube region.
Boosting cREative induSTries in urbAn Regeneration for a stronger Danube region (RESTART_4Danube; 2020-2021)	Both projects share a common focus on enhancing regional development and improving framework conditions for specific sectors. The Culinary Trail promotes the development of culinary heritage and tourism, while RESTART_4DANUBE aims to boost creative and cultural industries in urban regeneration efforts. Therefore, there may be opportunities for cross-pollination and knowledge exchange between the two projects, particularly in areas such as: - Transnational Cooperation, while both projects recognize the importance of transnational cooperation and coordination. - Capacity Building: both projects prioritize capacity building as a means to support local stakeholders and SMEs. There may be opportunities for Culinary Trail to leverage the innovative training and capacity-building initiatives developed by the RESTART_4Danube project, adapting them to the specific needs of culinary and heritage preservation. - Policy Instruments and Good Practices: both projects aim to improve framework conditions and policy instruments in their respective domains.

(in case of 1ST CALL FOR PROPOSALS): Project or Initiative / (in case of PAC /DSP CALL add "N /A")	(in case of 1ST CALL FOR PROPOSALS): Synergy / (in case of PAC/DSP CALL add "N/A")
EnhanCing Sustainable ToUrism Development througH Culinary HeritAge - CUHaCHA (Interreg IPA CBC Croatia - Bosnia and Herzegovina - Montenegro; 2014 - 2020)	Just like Culinary Trail, one of the main objectives of the CUHaCHA project was to strengthen and preserve the identity of the common culinary heritage of the Programme area and contribute to the development of tourism. Both projects seek to protect and advance the region's culinary legacy as a vital component of its cultural character. They aim to present these culinary traditions to tourists because they understand how important local cuisine and traditional meals are to the area's customs and folklore. By focusing on region's culinary legacy, both projects seek to diversify its tourism sector, enhance the standard of tourism services and improve visitors' overall experience. The economic potential of culinary tourism, particularly in rural regions, is acknowledged by both projects. When developing new business model with transnational brand and franchise for the Danube Region, Culinary Trail can also make use of heritage showrooms that have been established in CUHaCHA project and promote the culinary heritage of the area. The Culinary Trail will make use from unique joint culinary heritage trail established within CUHaCHA project. Further, Culinary Trail will benefit from capacity building and training for service providers and other relevant stakeholders to assure better management of the culinary heritage, as well as networks among stakeholders in the culinary tourism sector that have been estabslished by CUHaCHA project.

C.2.7 (in case of 1ST CALL FOR PROPOSALS): How does the project build on available knowledge? / (in case of DSP CALL) How does the project build on the results of the previous DSP project? / (in case of PAC CALL not applicable)

(in case of 1ST CALL FOR PROPOSALS): Please describe the experiences/lessons learned that the project draws on, and other available knowledge the project capitalises on; / (in case of DSP CALL) how the project takes into consideration the capitalisation of outputs and results of the previous DSP project(s) (i. e. what outputs and results will be used and how they will be integrated in the day-to-day work); / (in case of PAC CALL not applicable - add "N/A")

Culinary Trail expands on existing knowledge by incorporating current research, experience from international past and present projects, and best practices in ethnic minorities and regional tourism development. Initiative recognises region's difficulties and inequities addressing ethnic minorities' disadvantages, such as preserving heritage and supporting remote, rural areas and small settlements.

While Culinary Trail actively works with numerous quadruple helix model stakeholders, such as small NGOs, HEI&RI, SMEs, businesses, governmental bodies, and other target groups, by integrating these stakeholders, Culinary Trail gains access to their skills, experiences, and information, improving understanding of the problems and potential solutions. By engaging policymakers in policy engagement to improve project ownership, Culinary Trail benefits from them. This feedback is used to shape project's actions and suggestions so that they are consistent with current policy frameworks and effectiveness.
Culinary Trail emphasises importance of international collaboration in bridging gaps, so it encourages exchange of knowledge and expertise across themed value chains. Partnerships promotes exchange of best practices, successful models, and creative ideas among DR countries. In this manner is aligned with the DR's Strategy's. By aligning with its goals, Culinary Trail guarantees that it improves on the region's current strategic knowledge and goals.

Importantly, it also relies on UNESCO knowledge and achievements in protection of intangible cultural heritage.

Culinary Trail project aims to build on available knowledge by incorporating it into its three specific objectives:

- SO1 Documenting, digitising, and protecting varied culinary legacy in DR is the project's initial goal (SO1). This comprises all 30 ethnicities that have been identified in the DR, with an emphasis on outlying areas at danger of poverty. The SO1 attempts to compile a digital archive while conserving traditional cooking methods, cultural relevance, and recipes. Project encourages cultural variety, eco-friendly tourism, and economic growth by preserving this heritage. Digital database will be a useful tool for scholars and fans, encouraging interaction and innovation in the food industry. By doing this, SO1 promotes social inclusion and strengthens local communities while ensuring the accessibility and survival of area's gastronomic gems. SO1 will build upon the already gathered information on ethnic groups and culinary heritage in the projects REDISCOVER, HUSKROUA, RESTART_4Danube and CUHaCHA. Also, documents prepared by the EUREGA’s project food heritage inclusion in EU, regional and national strategies and policies will be a starting point to SO1 O1.2.

- SO2 encompasses development of a business model to revitalize ethnic and local culinary heritage in remote and disadvantaged regions. It involves activities such as joint branding, franchising, creation of prototypes (river boat and food cart), and organization of a transnational culinary festival. By leveraging these initiatives, SO2 aims to promote sustainable tourism, empower local communities, and foster economic growth, while celebrating diverse culinary traditions of DR. Ultimately, SO2 seeks to establish region as a premier culinary destination, providing unique experiences that highlight cultural heritage and drive positive socio-economic impacts. SO2 will build upon gained results of stimulating tourism in remote and rural areas and capacity building in REDISCOVER, HUSKROUA and ERUREGA project. ACTIE and CUHaCHA project business models will serve as a first draft frame which will be expanded and adapted for Culinary Trail project.

- By creating institutional platform, SO3 will to improve collaboration between stakeholders in culinary tourism industry and locations, services, and goods. We will promote a collaborative ecosystem for cutting-edge approaches to culinary tourism through Culinary Trail platform. Platform's goal is to develop long-lasting solutions for industry by utilising social and frugal innovation. Created strategic action plans will operate as a road map for developing culinary tourism's economical and social innovation. These action plans will include a range of topics, including policy frameworks, infrastructure development, marketing tactics, and training initiatives. Platform will spur innovation, transforming food tourism industry and laying foundation for a more sustainable and socially beneficial future. SO3 will build upon results of building an ecosystem and

knowledge transfer in MADE in DANUBE project. Further on, it will lean on knowledge from setting local value chains in ACTIE project, EUREGA project action plans and REDISCOVER capacity-building.

C.3 Project partnership

(in case of 1ST CALL FOR PROPOSALS): Describe the structure of your partnership and explain why these partners are needed to implement the project and to achieve project objectives. What is the contribution of each partner to the project? / (in case of PAC / DSP CALL not applicable - add "N/A")

Project Partners and Associated Strategic Partners were carefully selected to ensure that the project objective will be achieved in efficient and economical way.

1. The partnership covers the whole Danube Region, with partners coming from all 14 countries, including Moldova and Ukraine. Furthermore, the partnership is equally distributed between:
- Partners coming from remote and disadvantaged areas, or areas without mass tourism (SASS, REDASP, RAIS, RDA BKP, VELEGS, EDHANCE+, Rudolfovo, LC Vivat Lex, FIS). These are very important to ensure the understanding of challenges and needs of the less central regions and access to the local local producers in such areas.
- Partners coming from capital cities and areas close to mass tourism sites: (SERDA, REGLO, CUAS, HRC, BCCI, SEZ, ARoTT, UPB, TUKE, UPSC). These partners are important as the programme specifically refers to the need to market quality local products to mass tourism centres, as well as to ensure more efficient communication with national level policy makers.
Importantly, the partnership includes two partners from Bosnia and Herzegovina, who can work in separate entities, Republika Srpska (RAIS) and Federation of BIH (SERDA), also providing links to policy makers of both entities. This is important to work efficiently in this country.
2. The partnership includes competent partners from non-EU countries Serbia (REDASP), Bosnia and Herzegovina (SERDA, RAIS), Montenegro (RDA BKP), Moldova (UPSC) and Ukraine (LC Vivat Lex). This is very important since identified challenges and needs are even more pronounced in these countries. Furthermore, these countries have in the past decades been engaged in armed conflicts (with war in Ukraine still ongoing) and remain in precarious position, and have also suffered disproportionately in Covid-19 pandemics. Two of these partners (UPSC and LC Vivat Lex) are new to the Interreg Danube programme and four of them come from non-capital centres away from mass tourism (RAIS, RDA BKP, REDASP, LC Vivat Lex). Non-EU partners will receive 23.7% of the total project budget.
3. Partnership includes ASPs that can perform two major roles:
- serve as a link with policy-making at various levels: ASP1, ASP2, ASP 3, ASP5, ASP 6, ASP8.
- provide guidance on the needs of ethnic communities, either as a representative of a very disadvantaged and marginalised Roma community (ASP4) or other community (ASP7) or as a public authority in a region with significant minority (ASP3, ASP5, ASP8), or national authority at least partially connected with the needs of minorities (ASP2).

Importantly, ASP1, ASP2 and ASP6 are members of the Steering Committee of Priority Area 3 of the EUSDR, thereby ensuring connections with strategic priorities of EUSDR in the area of culture and tourism.
SEZ is leading WG Innovation and Technology Transfer of PA8, of which UPB, FIS and ARoTT are members and WG AI of PA, of which FIS is a member, thereby ensuring connections with strategic priorities of PA 8.

4. Partnership has different types of partners.
- Higher education and research: SASS, CUAS, UPB, Rudolfovo, TUKE, UPSC
- Vocational education training: HRC, VELEGS, FIS
- Regional development agencies: SERDA, REDASP, RAIS, RDA BKP
- NGO: REGLO, LC Vivat Lex, ARoTT

- Business: EDHANCE+, BCCI, SEZ

Partnership includes policy-makers at various levels, the local (RAIS, ASP5), regional (SERDA, REDASP, RDA BKP, ASP 3, SSP 8) and national (ASP1, ASP2, ASP6).

Partnership itself, but especially in cooperation with ASPs, has representatives of all elements of the quadruple helix. This is particularly important since the partnership is going to specifically encourage frugal and social innovation, especially in SO3 and its outputs.

5. Partnership includes partners with strong topical competences required for implementation of the project, with most partners having competencies in several fields.
- ethnicities, intercultural relationship, with strong links to ethnic minorities: SASS, REGLO, CUAS, REDASP, RDA BKP, ARoTT, UPSC
- tourism, culinary and business development: SASS, SERDA, REDASP, RAIS, RDA BKP, CUAS, HRC, VELEGS, BCCI, SEZ, ARoTT, UPSC, LC Vivat Lex
- strategy, policy-making and organisational development: SASS, SERDA, REDASP, REGLO, RAIS, RDA BKP, BCCI, SEZ, ARoTT, UPB, TUKE, LC Vivat Lex
- information studies and cataloguing: FIS, CUAS, EDHANCE+, UPB, Rudolfovo, UPSC
- prototyping: Rudolfovo, TUKE, UPB
- vocational education and training: EDHANCE, HRC, VELEGS, FIS

6. Consortium includes a significant proportion of partners with previous experience in Interreg Danube Region, some even as Lead Partners (SASS, SEZ, UPB, FIS). However, partnership also includes several new partners from EU Member States (VELEGS, Rudolfovo, HRC), and from non-EU countries (RAIS, UPSC, LC Vivat Lex). This ensures efficient implementation, but also expansion of the Interreg Danube Region to new partners, transfer of experience and expanding cooperation within the Danube Region.

C.4 Project work plan

Number	Specific objective title
1	Safeguarded culinary heritage and local knowledge - recorded, digitalised and protected
2	Thriving culinary heritage - revalorised and boosted by the new business model for culinary tourism
3	Culinary Trail for the future - platform for frugal and social innovation in culinary tourism

Specific objective 1

Specific objective title

Safeguarded culinary heritage and local knowledge - recorded, digitalised and protected

Objectives

Your objectives should be:

- realistic and achievable by the end of the project;
- specific (who needs project outputs delivered in this SO, and in which territory);
- measurable – indicate the change you are aiming for.

Define one project specific objective that will be achieved when all related activities are implemented and outputs delivered.

The first objective (SO1) of the Culinary Trail project is to document, digitize, and protect the diverse culinary heritage in the Danube Region. This includes all Danube region detected 30 ethnicities, with a focus on remote regions at risk from poverty. The SO1 aims to create a digital catalogue, preserving traditional recipes, techniques, and cultural significance. By safeguarding this heritage, the project promotes cultural diversity, sustainable tourism, and economic development. The digital catalogue will serve as a valuable resource for researchers and enthusiasts, fostering collaboration and innovation in the culinary sector. Doing so, SO1 ensures the accessibility and longevity of the region's culinary treasures, empowering local communities and contributing to social inclusion.

Think about the communication objective that will contribute to the achievement of the specific objective. Communication objectives aim at changes in a target audience's behaviour, knowledge or belief.

Communication objective is to create awareness about the need to protect precious ethnic and local culinary heritage, to assume the ownership of transnational strategy and to disseminate information, especially in A1.3 and A1.4. Main target audience is all public authorities, sectoral agencies, interest groups including NGOs, HEI and RO and education/training centres and schools, and the general public. Through increased awareness and understanding, it is anticipated that changed behaviors, such as the support for local culinary initiatives and the adoption of sustainable practices, will contribute to the long-term safeguarding of this cultural legacy.

Activities

Activity 1.1	
Title	Developing digital catalogue of ethnic and local culinary heritage in the Danube Region
Start period	Period 1, 1 - 6
End period	Period 2, 7 - 12

Activity 1.1	
Description	Activity Leader: FIS Main Contributors: CUAS, UPSC, SASS, Edhance+, Rudolfovo Other Partners: Providing feedback on materials Budget: 60,000EUR The Culinary Trail project aims to develop a comprehensive digital catalog of ethnic and local culinary heritage for all 30 ethnic groups in the Danube Region, as well as recent migrants. To achieve this, the following activities will be undertaken: 1. Methodology Development: The project will develop a methodology (delivered in D.1.1.1) that will guide the data extraction process from publicly available sources. This document will also establish a protocol for organizing facilitated stakeholder consultations. The methodology will include a timeframe for the data extraction and will identify the stakeholders invited to participate. An open-ended questionnaire will also be elaborated to guide the interviews conducted during the consultations. 2. Data Extraction and Facilitated Stakeholder Consultations (a total of four): Experts in culinary heritage, ethnography, and information science and representatives from ethnic communities and new migrants in the Danube Region will be engaged in facilitated stakeholder consultations. These consultations will aim to gather comprehensive data on culinary heritage, including tacit knowledge, oral traditions, music, and other relevant elements. Data collection and quality control protocols will be developed to ensure the robustness of the collected information. 3. Digital Catalog Development: The project will design a user-friendly digital version of the catalogue using the latest user experience design techniques (UXD). The aim is to ensure its wide adoption and ease of use across the region and among the target groups. The activities carried out under points 2 and 3 will culminate in deliverable D.1.1.2, which will be the development of a cataloguing tool. This tool will encompass all the protocols necessary for data collection and ensure a comprehensive and

Activity 1.1	
	standardised approach to recording culinary heritage information. The collaborative efforts of the activity leader, FIS, and the main contributors, CUAS, UPSC, SASS, Edhance+, and Rudolfovo, along with the feedback provided by other project partners, will contribute to the successful development of the digital catalog, promoting the preservation and accessibility of ethnic and local culinary heritage within the Danube Region. Integration of disadvantaged groups: While the project itself is dedicated to appreciation and inclusion of ethnic minorities as the key disadvantaged groups, the Activity 1.1 will also ensure active approach to include activation and integration of other relevant disadvantaged groups based on youth, old age, disabilities, gender etc. Each task and deliverable will be checked for inclusion of disadvantaged groups during its implementation and before its conclusion.
Partner(s) involved	SASS, CUAS, EDHANCE+, Rudolfovo, UPSC, FIS

Deliverables 1.1

Running number	Deliverable title	Description	Delivery period
D.1.1.1	One Methodology for developing cataloguing tool with corresponding report	Lead: FIS Contributors: UPSC, SASS, Ehance+. FIS will prepare a draft of the methodology, UPSC will deliver first-round comments and EDHANCE+ and Rudolfovo will finalise the document in the role of quality assurance.	Period 1 , 1 - 6
D.1.1.2	One Cataloguing tool with all the protocols for data collection.	Lead: CUAS Contributor: Rudolfovo. Based on stakeholder consultations, CUAS will prepare a draft of the cataloguing tool. Rudolfovo will deliver first-round comments and both partners will jointly deliver the cataloguing tool. FIS will deliver quality assessment	Period 2 , 7 - 12

Activity 1.2	
Title	Cataloguing ethnic and local culinary heritage in the

Activity 1.2	
	Danube Region
Start period	Period 2, 7 - 12
End period	Period 4, 19 - 24
Description	Activity Leader: UPSC Other Partners: In their national territories, as defined in the deliverable description. (As an additional comment, for Bosnia and Herzegovina, two partners will focus on each part of the country, namely SERDA on Herceg-Bosna and RAIS on Republika Srpska) Budget: 155,000 EUR The activity led by UPSC will primarily focus on collecting digital catalogues for two distinct cases within the Danube Region. The first case involves autochthonous ethnic communities, where 20 units of culinary heritage per ethnic community will be documented for all 30 ethnic communities. The second case pertains to recent migrant communities, with 20 units of culinary heritage to be captured from five new migrant communities. The outcome of this activity will be the deliverable D. 1.2.1, an exhaustive catalogue featuring over 700 units of culinary heritage from the Danube Region. Once the digital catalogue is finalised, a user experience (UX) review will be conducted in two phases. The first phase will involve an online survey or 30 focus groups among representatives of ethnic communities whose culinary heritage is included in the catalogue. The second phase will consist of a study or 14 national focus groups conducted among staff responsible for collecting and digitalising culinary heritage data. Both activities will adopt the methodology developed and tested in A1.1. The results obtained from these surveys and focus groups will be utilised to develop and implement instructions on enhancing the catalogue, data collection and quality control protocols, and improving the user experience of the digital catalogue. These findings will be summarised and presented in deliverable D.1.2.2, "One collective report on the survey or focus group results." With UPSC leading this activity and collaborating

Activity 1.2	
	with various partners in their respective territories, the project aims to create a comprehensive and user-friendly digital catalogue that captures the richness of culinary heritage within the Danube Region. The activity will promote the inclusion, empowerment, and non-discrimination of marginalised groups based on factors such as youth, old age, gender, disabilities, and more by checking that UX and all developed protocols are developed with a view to these groups.
Partner(s) involved	SASS, SERDA, REDASP, REGLO, RAIS, RDA BKP, CUAS, HRC, VELEGS, EDHANCE+, BCCI, SEZ, ARoTT, UPB, Rudolfovo, TUKE, UPSC, LC Vivat Lex, FIS

Deliverables 1.2

Running number	Deliverable title	Description	Delivery period
D.1.2.1	One digital catalogue of a total of 700 units of culinary heritage	Leader: UPSC who will manage the process of cataloguing All other partners will communicate with the leader and deliver national contributions through collected culinary heritage units of the minorities in their respective countries.	Period 3 , 13 - 18
D.1.2.2	One collective report on the survey or focus groups results	Lead: SEZ, who will coordinate the implementation fo survey or focus groups. The methodology used for the task will be adopted from D1.1.1. All partners will contribute by either disseminating the survey or organising focus groups in their respective countries.	Period 4 , 19 - 24

Activity 1.3	
Title	Developing Danube Region ethnic culinary trail
Start period	Period 3, 13 - 18
End period	Period 4, 19 - 24
Description	Activity Leader: ARoTT Main Contributors: VELEGS, REGLO, RDA BKP, HRC, Rudolfovo Budget: 100,000 EUR

Activity 1.3	
	In addition to the previous activities, the Culinary Trail project includes the development of a web and mobile application for the ethnic Culinary Trail of the Danube Region, utilizing the previously developed Digital Catalogue (D1.1.2) as a knowledge database. The responsibility for developing the web and mobile applications lies with Rudolfovo, as outlined in deliverable D.1.3.1. To ensure the successful development of D.1.3.1, the responsible partners and contributors will undertake the following steps: 1. Review EuroVelo European Cycle Routes: Seven EuroVelo routes that intersect the Danube Region, along with 19 Cultural Routes of the Council of Europe and the Amazon of Europe Bike Trail project results (Interreg Danube Region), and other relevant trails such as the Danube Cycle Path. Additionally, they will consider the vinicultural heritage within the region. This review will serve as a foundation for the development of transnational trails. 2. Develop Transnational Trails: Building upon the data from the digital catalogue (D1.2.1), the project will create several transnational trails that span 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. The development of these trails will prioritize green mobility options such as bicycles, public transportation, electric car chargers, and water travel, promoting sustainable and environmentally friendly modes of transportation. The deliverable D.1.3.1 will serve as a comprehensive repository of relevant information regarding the culinary heritage and bike routes within the Danube Region. It will include updates on events and training taking place in demonstration centers. Additionally, a QR code will be created and disseminated throughout all project events, providing easy access to the developed web and mobile applications and further enhancing the promotion of the Culinary Trail. Deliverable D.1.3.2 will consist of a strategy prepared by Rudolfovo to ensure the uptake of the

Activity 1.3	
	developed Culinary Trail solution. All Project partners will contribute to the dissemination and providing the proper number of downloads of the applications, proving the uptake of the application by the general public and relevant NGOs. By integrating technology, cultural heritage, and sustainable mobility, the project aims to create a unique and immersive experience for tourists while promoting the culinary diversity and natural beauty of the Danube Region. In shaping the experience disadvantaged groups will be taken into account. The collaborative efforts of the activity leader, ARoTT, and the main contributors, VELEGS, REGLO, RDA BKP, HRC, Rudolfovo, will be instrumental in successfully achieving these objectives within the allocated budget of 100,000.
Partner(s) involved	REGLO, RDA BKP, HRC, VELEGS, ARoTT, Rudolfovo

Deliverables 1.3

Running number	Deliverable title	Description	Delivery period
D.1.3.1	One website with one mobile application for Culinary trail of the Danube Region	Lead: ARoTT, with VELEGS, REGLO, RDA BKP, HRC and Rudofovo with the following tasks: VELEGS will review the EuroVelo European Cycle Routes, REGLO will review 19 Cultural Routes of the Council of Europe, and RDA BKP and HRC will review Amazon of Europe Bike Trail and Danube Cycle Path.	Period 4 , 19 - 24
D.1.3.2	One report of application for the Culinary trail of the Danube Region take-up by relevant groups	Lead: Rudolfovo will lead the up-take of the developed solution by the main target groups: the general public, and NGOs. Contributors: all project partners are supporting and ensuring the take-up activity.	Period 4 , 19 - 24

Activity 1.4	
Title	Developing transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region.
Start period	Period 1, 1 - 6

Activity 1.4	
End period	Period 5, 25 - 30
Description	Lead: SEZ Main Contributors: SASS, CUAS, TUKE, UPB& ARoTT, REGLO, SERDA, RDA BKP, HRC, LC Vivat Lex Budget: 100,000 EUR The activity led by SEZ and supported by SASS, CUAS, TUKE, UPB& ARoTT, REGLO, SERDA, RDA BKP, HRC, LC Vivat Lex, and other partners aims to ensure transparency and structure in the strategic process of the Culinary Trail project. This will be achieved through the development of supporting documents, including an overview of the process, guidance for strategic process facilitators, and audit and strategy development tools. To achieve this, the project will prepare a comprehensive Strategic Process Pack (D.1.4.1) that will serve as a guide throughout the strategic process. The pack will outline the structure of D. 1.4.2 and establish the rules for setting up the Strategy Working Group (SWG). It will provide step-by-step guidance and templates for the development of D.1.4.2, which will be the final strategy document. Additionally, the pack will include a concept note on organising and implementing peer-to-peer workshops, drawing on the experience from A1.5 and reported in D1.5.1. One of the key steps in the activity is the appointment of the Strategy Working Group (SWG). This group will consist of representatives from all project partners, associated strategic partners, 30 ethnic communities in the Danube Region, 5 recent migrant communities, and 14 policy-makers, ensuring diverse perspectives and stakeholder involvement. The culmination of the activity will be the deliverable D.1.4.3, which will encompass various sections, including awareness and initiative, an interactive session on assessment and vision, consequences and commitment, interactive session(s) on improvement strategy, finalising the strategy, and implementation, evaluation, and continuous improvement. Through this activity, the Culinary Trail project aims

Activity 1.4	
	to establish a transparent and well-structured strategic process. By engaging relevant stakeholders and utilising comprehensive supporting documents, the project aims to develop a robust strategy that aligns with the goals of revitalising and diversifying tourism, promoting economic development, and preserving culinary heritage within the Danube Region. Importantly, by prioritising inclusion, empowerment, and non-discrimination, the transnational strategy will actively work towards supporting and activating disadvantaged groups, including youth, older individuals, all genders, people with disabilities, and others. For this purpose, the strategy will also include (sub)chapters dealing with these groups.
Partner(s) involved	SASS, SERDA, REGLO, RDA BKP, CUAS, HRC, SEZ, ARoTT, UPB, TUKE, LC Vivat Lex

Deliverables 1.4

Running number	Deliverable title	Description	Delivery period
D.1.4.1	One Strategic process pack with SWG rules	The SASS and SEZ will be responsible for this deliverable, by jointly preparing a draft pack. TUKE will be the first-round reviewer and REGLO will deliver the quality review.	Period 1 , 1 - 6
D.1.4.2	Report on five organised Peer-to Peer review workshops	Lead: TUKE who will coordinate the organisation of workshops and deliver final report. Individuals responsibles for workshops are: CUAS, AROTT & UPB, HRC, FIŠ. The proceedings will feed the D.1.4.3 and serve as baseline for D.1.5.2. HRC delivers quality assurance read.	Period 5 , 25 - 30
D.1.4.3	One strategy for the protection and development of ethnic and local culinary heritage in the Danube	Lead: RDA BKP with SEZ support. They will prepare the first-draft document, based on inputs collected via desktop research and a total of 5 peer-to-peer workshops, as defined in D1.5.2. LC Vivat Lex will deliver quality assurance read.	Period 5 , 25 - 30

Activity 1.5	
Title	Communicating Savoury Legacies: Preserving Culinary Heritage
Start period	Period 1, 1 - 6
End period	Period 5, 25 - 30
Description	Activity Leader: UPB Other Partners: SEZ, Rudolfovo, REGLO, SERDA, HRC, FIŠ, SASS, CUAS Budget: 40,000 EUR The communication objective of this activity is to create awareness about the importance of protecting ethnic and local culinary heritage, fostering a sense of ownership of the transnational strategy, and disseminating information, particularly in A1.3 and A1.4. The main target audience includes public authorities, sectoral agencies, interest groups (including NGOs), higher education institutions, research organisations, and training centers. Additionally, the general public is also a key audience. To achieve this objective, the activity will focus on changing attitudes and behaviours through the delivery of specific outputs. D.1.5.1 will consist of five policy briefs aimed at empowering stakeholders, particularly policy makers. These briefs will provide valuable insights and recommendations for action in order to protect and promote ethnic and local culinary heritage. D.1.5.2 will involve the creation of a scientific publication that explores the dynamics and challenges faced by endangered cultural heritage. This publication will be dedicated to the higher education institutions and scientific community, aiming to foster research and knowledge exchange in the field. Furthermore, the activity will enhance cross-fertilisation between EUSDR Priority Area 3 (PA3) and Priority Area 8 (PA8) through strategic meetings (D.1.5.3). These meetings will bring together relevant stakeholders from both PA3 and PA8 to facilitate collaboration, exchange best practices, and strengthen the integration of efforts across different sectors.

Activity 1.5	
	The cross-fertilisation activities will engage all target groups, with a particular emphasis on fostering cooperation between EUSDR PA3. An allocated budget of 40,000 EUR will be dedicated to supporting these activities, ensuring effective communication and collaboration among stakeholders, and promoting the protection and valorisation of ethnic and local culinary heritage within the Danube Region. In addition to the defined target groups, Activity 1.5 will in its communication address, inform and raise sensibility on the issue of needs of marginalised groups by promoting inclusion, activation, and equal opportunities, while combating discrimination based on youth, old age, gender, disabilities, and other factors in valorisation, exploitation and safeguarding of ethnic culinary heritage. Culinary Trail will employ the existing Danube Transfer Center network to better engage the target groups in the Danube Region, thus capitalising not only on the well established networks of individual 19 PPs and 8 ASPs, but also on dynamic transnational structure in the Danube Region dedicated to fostering innovation and knowledge transfer between quadruple helix actors.
Partner(s) involved	SASS, SERDA, REGLO, CUAS, HRC, SEZ, UPB, Rudolfovo, FIS

Deliverables 1.5

Running number	Deliverable title	Description	Delivery period
D.1.5.1	Communicating the Strategy setup. Five policy briefs to empower the stakeholders	REGLO is in charge of the deliverable, which is based on the A1.4.	Period 5 , 25 - 30
D.1.5.2	One scientific publication on dynamics on endangered cultural heritage	SASS will lead the deliverable HRC The publication will explore and critically assess the social, cultural, and economic aspects of endangered cultural heritage.	Period 5 , 25 - 30
D.1.5.3	Report on 3 strategic meetings with Priority Area 3 and Priority Area 8 for cross-fertilization.	Lead FIS for coordination and contributors: SEZ, UPB, Rudolfovo, CUAS. SERDA will contribute as a quality assurance reader.	Period 5 , 25 - 30

Outputs

Output 1.1	
Output Title	Culinary Trail - web and mobile application
Programme Output Indicator	3.3.4: Jointly developed solutions
Measurement Unit	solutions
Target Value	1.00
Delivery period	Period 4, 19 - 24
Output Description	Danube Region Culinary Trail will connect data (ethnicities, localities) to deliver one web and mobile app for: Ensuring the preservation of cultural and culinary heritage in a virtual environment while simultaneously delivering information on locations of a specified culinary route. The specified routes will bring tourists to target areas, incredibly remote and disadvantaged areas without mass tourism. Green mobility will be a priority. O.1.1 will be tested in D.1.3.2 (also O1.3)
Output 1.2	
Output Title	Transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region
Programme Output Indicator	3.3.3: Strategies and action plans jointly developed
Measurement Unit	strategy/action plan
Target Value	1.00
Delivery period	Period 2, 7 - 12
Output Description	The jointly developed transnational strategy for protecting and developing ethnic and local culinary heritage in the Danube Region will be a comprehensive document outlining the common vision, addressing shared challenges, and establishing mid- and long-term objectives, priorities, and a clear roadmap to achieve the desired outcomes. It will guide coordinated actions and foster regional collaboration for sustainable heritage preservation.

Output 1.3	
Output Title	Report on Culinary trail take-up by target group
Programme Output Indicator	3.3.1: Pilot actions developed jointly and implemented in projects
Measurement Unit	pilot actions
Target Value	1.00
Delivery period	Period 4, 19 - 24
Output Description	Output O1.3, based on D.1.3.2, evaluates the general public and NGOs' testing and uptake of O1.1. It provides insights on key performance indicators (KPIs) for measuring take-up and user satisfaction. The goal is to collect 200 application downloads from the target audience, assessing the solution's adoption and usage. The findings inform improvements and enhance project impact.

Output 1.4	
Output Title	Culinary Trail Strategy Working Group on protection and development of ethnic and local culinary heritage in the Danube Region
Programme Output Indicator	3.3.2: Organisations cooperating across borders
Measurement Unit	organisations
Target Value	27.00
Delivery period	Period 5, 25 - 30
Output Description	This will be a Strategy Working Group composed of representatives from all 19 PPs, 8 ASPs (and also additional 30 ethnic communities in the Danube Region, 5 recent migrant communities, and 14 policy-makers), ensuring diverse perspectives and stakeholder involvement in continuing, coordinated, strategic and systematic approach to protection and development of ethnic and local culinary heritage in the Danube Region, on a transnational level, enabling mutual learning and dissemination of practices.

Investments

Specific objective 2

Specific objective title

Thriving culinary heritage - revalorised and boosted by the new business model for culinary tourism

Objectives

Your objectives should be:

- realistic and achievable by the end of the project;
- specific (who needs project outputs delivered in this SO, and in which territory);
- measurable – indicate the change you are aiming for.

Define one project specific objective that will be achieved when all related activities are implemented and outputs delivered.

SO2 encompasses the development of a business model to revitalize ethnic and local culinary heritage in remote and disadvantaged regions. It involves activities such as joint branding, franchising, the creation of prototypes (river boat and food cart), and the organization of a transnational culinary festival. By leveraging these initiatives, the SO2 aims to promote sustainable tourism, empower local communities, and foster economic growth, while celebrating the diverse culinary traditions of the Danube Region. Ultimately, SO2 seeks to establish the region as a premier culinary destination, providing unique experiences that highlight the cultural heritage and drive positive socio-economic impacts.

Think about the communication objective that will contribute to the achievement of the specific objective. Communication objectives aim at changes in a target audience's behaviour, knowledge or belief.

The communication objective is to increase awareness and take-up of: new business model, branding and franchising, training programme, and participation in the international culinary festival, targeting all public authorities, interest groups including NGOs, SMEs, HEI and RO, education/training centres and schools, business support organisations and the general public.

Communication activities will combine social media, online, and transnational events in all 14 countries. Through increased awareness and understanding, it is anticipated that changed behaviours, such as supporting local culinary initiatives and adopting sustainable practices, will contribute to the long-term safeguarding of this cultural legacy.

Activities

Activity 2.1	
Title	Development of Culinary Trail brand
Start period	Period 1, 1 - 6
End period	Period 5, 25 - 30

Activity 2.1	
Description	Activity Leader: LC Vivat Lex Main Contributors: VELEGS, TUKE, REDASP, BCCI, Edhance+ Other Partners: Providing feedback on materials, as defined below Budget: 200,000 EUR In order to develop the Culinary Trail brand, which encompasses a slow culinary tourism business model for ethnic and local cuisine, along with a brand, franchise, and transnational festival, the following activities will be undertaken: 1. Reviewing Business Model Development Methods: The project will conduct a thorough review of relevant business model development methods and select the most suitable approach for the Culinary Trail brand. 2. Developing the Business Model: The selected business model will be applied to develop a comprehensive framework. This framework will emphasise slow food, local value chains of quality products, sustainable business practices, and the integration of ethnic and local culinary heritage, including viniculture. To develop the brand with a franchise component, the project will undertake the following steps: 1. Reviewing Existing Franchising Systems: An analysis of existing franchising systems will be conducted to identify best practices and approaches. 2. Adapting the Franchising System: The selected franchising system will be adjusted to suit the macro-regional circumstances of the Culinary Trail project. 3. Developing Conceptual and Legal Documents: The project will develop the necessary conceptual and legal documents required for the franchise. These documents will outline the details and solutions described in Output 2.2. Alongside the online work, the project will organise a series of three business development workshops. These workshops will provide opportunities for collaboration, idea generation, and knowledge exchange among project partners. The collaboration between the activity leader, LC Vivat Lex, and the main contributors, VELEGS, TUKE,

Activity 2.1	
	REDASP, BCCI, along with feedback from other project partners, will ensure the successful development of the Culinary Trail brand. The focus on slow culinary tourism, local value chains, sustainability, and the integration of ethnic and local culinary heritage will contribute to a unique and compelling offering within the Danube Region. Business model and franchise system is, among others, a set of rules regulating behaviour. As such, we can also exploit it to support the inclusion, activation, and non-discrimination of disadvantaged groups, encompassing youth, older individuals, diverse genders, people with disabilities, and more. They will include provisions to unlock the potential of disadvantaged groups in revalorisation and business exploitation of disadvantaged groups.
Partner(s) involved	SASS, SERDA, REDASP, REGLO, RAIS, RDA BKP, CUAS, HRC, VELEGS, EDHANCE+, BCCI, SEZ, ARoTT, UPB, Rudolfovo, TUKE, UPSC, LC Vivat Lex, FIS

Deliverables 2.1

Running number	Deliverable title	Description	Delivery period
D.2.1.1	One analysis of franchising system in Danube regions countries	Lead: TUKE Contributor: Velegs and LC Vivat Lex will provide the first draft of the document, REDASP will contribute with first-round comments, and TUKE will contribute by finalising the document. BCCI will work as a quality reader	Period 3 , 13 - 18
D.2.1.2	Report on three business development workshops	Lead: REDASP as main organiser in Kragujevac Contributors: BCCI will prepare a concept note for the three business development workshops. LC Vivat LEx will comment on the concept note. REDASP will organise the events and all PPs will attend and contribute by active interaction.	Period 3 , 13 - 18
D.2.1.3	Franchising system documentation for Culinary trail brand	Lead: TUKE Based on D2.1.1 and D.2.1.2 the Lead will prepare a draft of the deliverable. SEZ will provide first-round comments and Edhance+ will deliver the final document. Velegs will serve as a quality read.	Period 4 , 19 - 24

Activity 2.2	
Title	Danube Region culinary heritage festival with small river boats and food carts
Start period	Period 2, 7 - 12
End period	Period 5, 25 - 30
Description	Activity Leader: Rudolfovo Main Contributors: SASS, VELEGS, TUKE, SEZ, RDA BKP, ARoTT Other Partners: Providing feedback on materials, local organisation of the festival Budget: 400,000 EUR The Annual Danube Region Culinary Heritage Festival is a remarkable initiative that aims to celebrate and promote culinary heritage and diversity within the region. The festival will serve as a platform to showcase the rich culinary traditions and flavours of the Danube Region, attracting both local and international audiences. To ensure the success of the festival, several key activities will be undertaken: 1. Concept Development: The project, led by Rudolfovo, will develop a comprehensive concept for the festival. This will involve defining the overall structure and organisation procedures for the event as a whole, as well as tailoring specific approaches for each participating country within the Danube Region. The concept will encompass aspects such as event programming, logistics, and marketing strategies. 2. Workshop with Experts: To further refine and validate the festival concept, a workshop will be organised. Invited experts in the field of culinary tourism and other relevant target groups will provide valuable insights and feedback. This collaborative effort will help ensure that the festival concept is well-aligned with industry trends, audience expectations, and the objectives of the Culinary Trail project. During the fifth period of the Culinary Trail project, two pilot actions will be organised.

Activity 2.2	
	The first pilot action will feature a festival including food cart, and the second pilot action will include small river boat. Both pilot actions will utilize the Culinary Trail brand to enhance visibility and recognition. The objectives of these pilot actions are as follows: 1. Development and Prototyping: The project team will develop, prototype, and test a small river boat and food cart in a real environment. This process involves designing innovative and functional prototypes that align with the needs and requirements of culinary heritage promotion. 2. Presentation and Engagement: The prototypes will be presented to the target groups, with a special focus on showcasing culinary heritage at each of the two festivals. These events will provide an opportunity for attendees to experience the culinary offerings in a unique and immersive way, creating a memorable and engaging experience. The collaborative efforts of Rudolfovo, VELEGS, TUKE, SEZ, RDA BKP, ARoTT, and other partners involved will ensure the successful implementation of the festival and the piloting actions. The budget of 400,000 EUR demonstrates the project's commitment to delivering a high-quality and impactful event that promotes the culinary heritage of the Danube Region. Disadvantaged groups will be included in the festival (developed to encourage participation) and food cart and river boat (designed for use and access also by people with disability).
Partner(s) involved	SASS, RDA BKP, VELEGS, SEZ, ARoTT, Rudolfovo, TUKE

Deliverables 2.2

Running number	Deliverable title	Description	Delivery period
D.2.2.1	One Developed concept of the	Lead: RDA BKP Contributors: SEZ will prepare a draft concept note, and RDA BKP will organise an event with invited experts to	Period 4 , 19 - 24

Deliverables 2.2			
Running number	**Deliverable title**	**Description**	**Delivery period**
	festival, upgraded by workshop results with experts	verify the concept. AROTT will deliver the finalised concept note, and VELEGS will do the quality read.	
D.2.2.2	One report on two piloting actions of Culinary Trail festivals for small river boats and food carts	Lead: Rudolfovo Contributors: 2 pilots will be implemented, 1. by SASS (festival on food carts) and 2. by Rudolfovo (small river boat). TUKE will supervise the implementation of both pilots and prepare a draft report on each event. RDA BKP for conduct a quality read.	Period 5 , 25 - 30

Activity 2.3	
Title	Demonstration and training centre for Culinary Trail
Start period	Period 1, 1 - 6
End period	Period 4, 19 - 24
Description	Activity Leader: TUKE Main Contributors: FIS, UPB, HRC, Rudolfovo, SASS Budget: 200,000 EUR The Culinary Trail project will develop a joint Demonstration and Training Center to enhance the project's objectives. It will encompass both a physical location and an online platform, providing comprehensive local and transnational training and franchising demonstration opportunities for the Culinary Trail. 1. Central Physical Location: A dedicated physical location will be initially developed in Novo mesto. It will serve as the initial site of the Demonstration and Training Center of Culinary Trail. Developed in a dedicated space of 140 m2, approved for culinary activities, it will have all the necessary infrastructure and equipment to support practical training and demonstration activities. A comprehensive list of required equipment, services, protocols, and procedures will be developed to ensure the centre's functionality, transferability and durability. 2. Online Platform: Alongside the physical location,

Activity 2.3	
	an online platform will be developed using the Moodle Classroom hosted by SASS. This platform will house all required materials for detached physical, online, or hybrid training and demonstration. It will provide flexibility and accessibility to participants, allowing them to engage with the training and demonstration resources remotely. The project will meticulously prepare the required documents and protocols to establish the Demonstration and training centre for Culinary Trail. This includes outlining the equipment specifications, services, and operational procedures necessary for the successful functioning of the transnational demonstration and training activities. Both technological and non-technological equipment will be carefully selected and installed to meet the needs of the Demonstration and training centre for Culinary Trail. The equipped Demonstration and training centre for Culinary Trail will be officially inaugurated during a public event scheduled for Period 4 of the project. This event will mark the beginning of the centre's operations and serve as an opportunity to showcase the facilities, equipment, and training resources available to stakeholders and the wider public. It will serve as a model centre for future franchised sites across the Danube Region. The collaboration between TUKE as the activity leader and the main contributors, FIS, UPB, HRC, Rudolfovo, and SASS, along with the valuable feedback from other project partners, will ensure the successful establishment of the joint Demonstration and training centre for Culinary Trail. This center will play a pivotal role in providing hands-on training, knowledge dissemination, and demonstration of culinary heritage within the framework of the Culinary Trail project. The centre will use the outputs of other activities (branding from Activity 2.1, Activity 3.2 etc). In development we will incorporate ease of access and use for disadvantaged groups.

Activity 2.3	
Partner(s) involved	SASS, HRC, UPB, Rudolfovo, TUKE, FIS

Deliverables 2.3

Running number	Deliverable title	Description	Delivery period
D.2.3.1	One package of documentation to furnish a Demonstration and Training Center of Culinary Trail	Lead: FIS Contributors: FIS and SASS will provide the first draft of documentation, with HRC providing first-round comments and TUKE and Rudolfovo will finalise the documentation. UPB will serve as quality read.	Period 2, 7 - 12
D.2.3.2	One inaugurated Demonstration and Training Center of Culinary Trail in Novo mesto	Lead: SASS Contributors: SASS and Rudolfovo will furnish the available place for demonstration centre, FIS will organise an inauguration event and TUKE, HRC and UPB will ensure the dissemination of event.	Period 4, 19 - 24

Activity 2.4	
Title	Capacity building for ethnic and culinary tourism of Culinary Trail brand
Start period	Period 3, 13 - 18
End period	Period 5, 25 - 30
Description	Activity Leader: HRC Contributors: SASS, TUKE, VELEGS, EDHANCE+, REGLO, UPB, ARRoT Budget: 250,000 EUR The Culinary Trail project will develop three short ethnic and local culinary tourism training programs. These programs aim to empower individuals and small businesses within the culinary sector, enhancing their knowledge and skills while promoting the unique culinary heritage of the Danube Region. The training programs include the following: 1. Ethnic and Local Culinary Heritage for Small Businesses: This program will focus on organising local ethnic culinary businesses and marketing high-quality products to touristic areas. Considering the cultural and historical significance of the local

Activity 2.4	
	culinary heritage, it will equip participants with the necessary skills and knowledge to effectively promote and present their culinary offerings. 2. Beginner and Advanced Sommelier Skills: This program will focus on developing sommelier skills tailored explicitly to ethnic and local culinary products. Participants will learn about pairing food with local wines, presenting local traditions, and enhancing the overall dining experience for visitors. Both beginner and advanced-level courses will be offered to cater to the diverse skill levels of participants. To ensure accessibility and flexibility, the training courses will be developed in physical, online, and hybrid formats. This approach will enable individuals to participate in the training programs according to their preferences and circumstances. All necessary protocols, materials, and instructions will be provided to facilitate effective and engaging learning experiences. To test the effectiveness and impact of these training programs, a minimum of 60 individuals will be trained. This inclusive approach aims to engage participants from all 30 ethnicities represented in the Danube Region and at least five recent migrant groups originating from the 14 countries within the region. The training programs promote intercultural understanding, celebrate diversity, and foster collaboration within the culinary sector by involving individuals from diverse backgrounds. The collaboration between the activity leader, HRC, and the main contributors, SASS, TUKE, VELEGS, EDHANCE+, REGLO, UPB, ensures a multidisciplinary approach to developing the training programs. Through their collective expertise, the project aims to deliver high-quality training experiences that will enhance professional skills and promote the culinary heritage of the Danube Region. Activity 2.4 will actively ensure that training will enable and promote the inclusion, activation, and equitable treatment of marginalised groups, addressing challenges related to youth, old age, gender, disabilities, and other aspects.

Activity 2.4	
Partner(s) involved	SASS, REGLO, HRC, VELEGS, EDHANCE+, ARoTT, UPB, TUKE

Deliverables 2.4

Running number	Deliverable title	Description	Delivery period
D.2.4.1	One package of developed training programs for physical, online, and hybrid format	Lead: HRC Contributors: Edhance+ will prepare a draft training programme for physical training, with the help of HRC. SASS will transform the materials for online and hybrid formats. VELEGS will, and TUKE will serve as quality readers.	Period 3 , 13 - 18
D.2.4.2	Two Organisational concepts, one for training in Covid-19 and one for war-like scenario	Lead: VELEGS Contributing: VELEGS will prepare a draft of organisational concepts; Edhance + (Covid-19 scenario) and UPB (war-like scenario) will be the main contributors. REGLO will do the quality read.	Period 3 , 13 - 18
D.2.4.3	One report on implemented and tested training programme with evaluation	Lead: TUKE Contributors: VELEGS, AROTT, HRC will organise one training each, with REGLO for evaluation and quality read. TUKE will summarise the repot and lessons learned.	Period 5 , 25 - 30

Activity 2.5	
Title	Amplifying Culinary Heritage for Tourism
Start period	Period 3, 13 - 18
End period	Period 5, 25 - 30
Description	Activity Leader: BCCI Other Partners: UPB, RDA BKP, VELEGS; ARoTT, SASS, HRC Budget: 40,000 EUR To achieve the aim of Amplifying Culinary Heritage for Tourism, we will employ various communication strategies, including but not limited to: 1. Information Dissemination: Regular updates about the project will be posted on the official website, ensuring stakeholders stay informed about

Activity 2.5	
	project activities, achievements, and upcoming events. The Lead Partner will also utilize their official social media channels to disseminate information and engage with the target audience. 2. Direct Communication: Open calls for training will be conducted to actively involve ethnic communities and other organisations in implementing Activity 2.4. This direct communication approach will facilitate effective engagement and participation, ensuring the successful execution of the training program. 3. Multi-channel Approach: The communication efforts will utilize a multi-channel approach, leveraging various platforms such as social media, project website, newsletters, and targeted outreach to reach a diverse range of stakeholders. This approach will enhance the project's visibility, generate interest, and encourage active participation. The allocated budget of 40,000 EUR will support implementing these communication activities, enabling effective dissemination of project information and engagement with the target audience. The collaborative efforts of the Activity Leader, BCCI, and other project partners conducting communication activities in their respective countries will ensure comprehensive outreach and maximise the impact of the Culinary Trail project. Apart from the designated target groups, Activity 1.5 will communicate, educate, and enhance awareness regarding the needs of marginalised groups by advocating for inclusion, empowerment, and equal opportunities, while actively addressing discrimination based on factors such as youth, old age, gender, disabilities, and other aspects within the appreciation, utilisation, and preservation of ethnic culinary heritage. To disseminate the information more effectively, the Culinary Trail will leverage the existing network of the Danube Transfer Center to more effectively. This will allow for the optimal use of the strong connections formed by the 19 Project Partners and 8 Associated Strategic Partners. Moreover, it will tap into the well-established and robust transnational structure in the Danube Region that is committed to

Activity 2.5	
	promoting innovation and knowledge exchange among the quadruple helix actors.
Partner(s) involved	SASS, RDA BKP, HRC, VELEGS, BCCI, ARoTT, UPB

Deliverables 2.5

Running number	Deliverable title	Description	Delivery period
D.2.5.1	Culinary Trail Buzz Boosters: Disseminating heritage potential with three short Videos	Lead: BCCI will be incharge for the videos Contributing: SASS from D.2.3.2, TUKE from D. 2.4.3, Rudolfovo from D.2.2.2 The videos will be hosted on the SASS Youtube channel and shared through all partners' websites and social media.	Period 5 , 25 - 30
D.2.5.2	One implemented public open call for participation in training activities	Lead: UPB Contributos: RDA BKP will enage in publication, responsible partners for trainings will further disseminate the open call (VELEGS, ARoTT, HRC).	Period 4 , 19 - 24

Outputs

Output 2.1	
Output Title	Slow culinary tourism business model for ethnic and local businesses with Danube Culinary Trail Brand and Franchise
Programme Output Indicator	3.3.4: Jointly developed solutions
Measurement Unit	solutions
Target Value	1.00
Delivery period	Period 3, 13 - 18
Output Description	This output will be a pack of documents detailing key aspects of slow culinary tourism business model for ethnic and local businesses: elaborating key partners, key activities, key resources, value propositions, customer relations, channels, customer segments, cost structure and revenue streams. The output will be in a format that it will be

Output 2.1	
	easily taken up or scaled up by any enterprise targeting this particular segment of culinary tourism, and piloted in O.2.2, O.2.3, O.2.4.
Output 2.2	
Output Title	Small river boat and food cart prototype
Programme Output Indicator	3.3.1: Pilot actions developed jointly and implemented in projects
Measurement Unit	pilot actions
Target Value	2.00
Delivery period	Period 5, 25 - 30
Output Description	This output will pilot the two prototypes: a small river boat and a food cart, as infrastructure of O.2.1. It will provide documentation and instructions for the production, maintenance, transportation, and use of these prototypes, ensuring seamless operations for selling ethnic and local culinary products. Sustainable sourcing of materials will be prioritized during the production process. Both prototypes will integrate IoT technology to enhance the user experience and be promoted in O.2.4.
Output 2.3	
Output Title	Demonstration and training centre for ethnic and local culinary tourism
Programme Output Indicator	3.3.1: Pilot actions developed jointly and implemented in projects
Measurement Unit	pilot actions
Target Value	1.00
Delivery period	Period 4, 19 - 24
Output Description	This will be the demonstration of new products and training facility. It will have two dimensions: 1. Central location with all required equipment and infrastructure and hubs in all Danube Region countries 2. Online platform for training and demonstration in cases when physical participation is not possible like Covid-19 or war scenarios.

Output 2.3	
	The output will be included in A3.1, and organisationally operate as a part of the joint innovation and policy centre. The Output pilots the O. 2.1 solution.
Output 2.4	
Output Title	Danube Region ethnic and local culinary festival
Programme Output Indicator	3.3.1: Pilot actions developed jointly and implemented in projects
Measurement Unit	pilot actions
Target Value	2.00
Delivery period	Period 5, 25 - 30
Output Description	The output will be two transnational festivals of ethnic and local culinary heritage. The output will include all the protocols and procedures to make this a recurring annual event. This output will also promote Outputs 2.2 (small river boat and food cart) and Output 2.3 (Demonstration and training centre) and pilot the solution developed in Output 2.1.

Investments

Specific objective 3

Specific objective title

Culinary Trail for the future - platform for frugal and social innovation in culinary tourism

Objectives

Your objectives should be:

- realistic and achievable by the end of the project;
- specific (who needs project outputs delivered in this SO, and in which territory);
- measurable – indicate the change you are aiming for.

Define one project specific objective that will be achieved when all related activities are implemented and outputs delivered.

SO3 aims to develop a platform to enhance cooperation among destinations, services, products, and stakeholders in the culinary tourism sector. We will create a pack of 33 transnational strategic action plans, fostering frugal and social innovation to drive sustainable development and inclusive growth. Through the Culinary Trail platform, we will foster a collaborative ecosystem for innovative approaches to culinary tourism. By leveraging frugal and social innovation, the platform aims to create sustainable solutions within the sector. The developed strategic action plans will serve as a roadmap for advancing frugal and social innovation in culinary tourism. These action plans will include but will not be limited to marketing strategies, infrastructure development, training programs, and policy frameworks. The platform will catalyze innovation, driving the transformation of the culinary tourism sector and paving the way for a more sustainable and socially impactful future.

Think about the communication objective that will contribute to the achievement of the specific objective. Communication objectives aim at changes in a target audience's behaviour, knowledge or belief.

Communication objective is to ensure that key actors will assume the moral and possibly legal ownership of joint innovation and policy centre and especially of transnational action plans, by attracting target groups to participate in preparation of Outputs 3.1 – 3.4 and to participate in the implementation of the Output 3.5 and 3.6. Main target audience is all public authorities, sectoral agencies, interest groups including NGOs, general public, SMEs and business support organisations.

Activities

Activity 3.1	
Title	Establishing the Culinary Trail - joint innovation and policy centre
Start period	Period 2, 7 - 12
End period	Period 5, 25 - 30

Activity 3.1	
Description	Activity Leader: UPB Main Contributors: BCCI, SERDA, REDASP, REGLO, SEZ, LC Vivat Lex, ARoTT, all other partners to contribute by inviting new members of JIPC Budget: 120,000 EUR To further enhance the connection between key stakeholders, promote continuous frugal and social innovation, and facilitate policy dialogue and coordination for the protection of ethnic and local culinary heritage in the Danube Region, the Culinary Trail project will establish a joint innovation and policy center. For the purpose, the Joint innovation and policy centre (JIPC) will be established (D.3.1.1). This center, which will serve as the central organisational point of the Culinary Trail project after conclusion of the project, will undertake various important roles even after the project concludes. These roles include: 1. Maintenance and Upgrade of Digital Catalog: The centre will maintain and upgrade the digital catalogue developed in Activity 1.1. This ensures the ongoing accessibility and relevance of the culinary heritage information for stakeholders and the wider public. 2. Demonstration and Training Centre: The centre will serve as the headquarters for the demonstration and training centre established in Activity 2.3. This will enable the centre to provide ongoing training programs, capacity-building initiatives, and culinary techniques and practices demonstrations, fostering stakeholder knowledge exchange and skills development. 3. Coordination of Culinary Festival: The centre will lead in coordinating the culinary festival outlined in Activity 2.2. By overseeing the organisation and management of the festival, the centre will showcase the culinary diversity of the Danube Region, attract visitors, and provide opportunities for cultural exchange. 4. Capacity Building: The centre will play a crucial role in the capacity-building efforts outlined in Activity 2.4. The centre will empower those involved in the culinary sector to enhance their skills, entrepreneurship, and sustainable practices by organising training programs, workshops, and educational initiatives. 5. Competition: The centre will also facilitate

Activity 3.1	
	competition developed in Activity 3.4 (O3.3). 6. Ensure continuing commitment to empower groups disadvantaged on the basis of youth, old age, gender, disabilities etc. The project will organise A culinary Trail Road Show (D.3.1.2) consisting of three events to foster collaboration, learning, and development. These events will bring together project partners, associated strategic partners, and target groups to share experiences, exchange knowledge, and collectively contribute to advancing the Culinary Trail project and its objectives. The collaborative efforts of the activity leader, UPB, and the main contributors, SERDA, REDASP, REGLO, SE LC Vivat Lex, and ARoTT, will enable the successful establishment and functioning of the joint innovation and policy center.
Partner(s) involved	SASS, SERDA, REDASP, REGLO, RAIS, RDA BKP, CUAS, HRC, VELEGS, EDHANCE+, BCCI, SEZ, ARoTT, UPB, Rudolfovo, TUKE, UPSC, LC Vivat Lex, FIS

Deliverables 3.1

Running number	Deliverable title	Description	Delivery period
D.3.1.1	One package of Memorandum of Understanding for joint innovation and policy centre (JIPC)	Lead:UPB Contributors: each partner contributes two signatory organisations to the JIPC for Culinary trail. This collaborative effort ensures broad representation and diverse expertise within the center, facilitating effective coordination and decision-making for the project's initiatives	Period 5 , 25 - 30
D.3.1.2	One report on Culinary Trail Road Show consisting of three stops	Lead: BCCI Contributors: Partners from Slovenia (Rudolfovo, FIS) will organise one event, Slovakia (TUKE) will organise one event, and BCCI will organise one event in Hungary. REGLO will provide the evaluation and quality read of the report.	Period 5 , 25 - 30

Activity 3.2	
Title	Sustanability and capitalization of the Culinary Trail

Activity 3.2	
Start period	Period 3, 13 - 18
End period	Period 4, 19 - 24
Description	Activity Leader: RAIS Main Contributors: SASS, RAIS, RDA BKP, FIS, UPB, BCCI, REDASP All partners: Attending and ensuring the presence of sponsored ASP partners Budget: 100,000 EUR The Culinary Trail project recognises the importance of developing a sustainability strategy and business plan to ensure the long-term success and impact of the Culinary Trail. To kickstart this process, a draft document (D.3.2.1) outlining the key elements and methodology for developing the sustainability tools will be created. This document will serve as a blueprint for the subsequent steps in crafting an effective sustainability strategy and business plan, providing a framework for the Culinary Trail project to ensure long-term success and impact. The project will then proceed with a series of three workshops culminating in one report (D3.2.2), with participation from the all project partners (PPs) and invitations extended to associated strategic partners (ASPs) and target groups. The workshops will be organised in Kragujevac, Serbia. The workshops will serve multiple purposes. Firstly, they will leverage the expertise, experience, and knowledge of participants to identify and discuss best practices in sustainability. This exchange of insights and experiences will facilitate the development of robust and effective sustainability tools for the Culinary Trail project. Secondly, the workshops will aim to build awareness and encourage active engagement from project partners, policymakers, and other relevant stakeholders. By promoting symbolic, moral, and legal ownership of the Culinary Trail joint innovation and policy centre, the project seeks to secure the commitment and support needed to ensure the sustained success of the initiative beyond the project's conclusion. These workshops will provide a platform for collaborative discussions, enabling stakeholders to contribute their perspectives, ideas, and

Activity 3.2	
	recommendations. By involving a diverse range of actors, the project aims to foster a sense of shared responsibility and collective ownership, ultimately enhancing the project's impact and legacy. Through the concerted efforts of the activity leader, RAIS, and the main contributors, including RDA BKP, FIS, UPB, and BCCI, as well as the valuable feedback provided by other project partners, the development of the sustainability strategy and business plan will be comprehensive and inclusive and reported in D. 3.2.3. By prioritizing sustainability and engaging stakeholders, the Culinary Trail project strives to create lasting positive change within the Danube Region's culinary and tourism sectors. To ensure continuing efforts at empowerment and equal treatment, the deliverables will also include sections that will deal with the inclusion, activation, and non-discrimination of groups disadvantaged on the basis of youth, old age, gender, disabilities, and other factors.
Partner(s) involved	SASS, SERDA, REDASP, REGLO, RAIS, RDA BKP, CUAS, HRC, VELEGS, EDHANCE+, BCCI, SEZ, ARoTT, UPB, Rudolfovo, TUKE, UPSC, LC Vivat Lex, FIS

Deliverables 3.2

Running number	Deliverable title	Description	Delivery period
D.3.2.1	One draft document outlining the key elements and methodology for sustainability tools	Lead: RAIS Contributors: RDA BKP, UPB, BCCI will provide the draft document with key elements. FIS will do the quality read.	Period 3 , 13 - 18
D.3.2.2	One report of three implemented sustainability workshops in Kragujevac	Lead: REDASP Contributors: SASS, FIS contributing through, the facilitation of the workshops, RAIS to deliver final report, UPB do do the quality read.	Period 3 , 13 - 18
D.3.2.3	One package of finalized sustainability tools for Culinary Trail	Lead: UPB Contributors: RAIS, RDA BKP, FIS, SASS, REDASP to deliver content collected through D. 3.2.1 and D.3.2.2. RDA BKP will do the quality read.	Period 4 , 19 - 24

Activity 3.3	
Title	Developing transnational action plans
Start period	Period 3, 13 - 18
End period	Period 5, 25 - 30
Description	Activity Leader: SERDA Main Contributors: SASS, TUKE, REGLO, SEZ, REDASP All other partners: Contribute individually as described below. Budget: 220,000 EUR The Strategy Working Group (SWG) from Activity 1.4 will play a crucial role in operationalizing a transnational strategy for protecting and developing ethnic and local culinary heritage in the Danube Region (D.1.4.3). This strategy will be implemented into transnational action plans (TAP) that will outline the necessary steps, activities, timelines, financial resources, and responsible actors. The work process for developing the TAPs will proceed as follows: 1. Subgroup Division and Draft TAP Development concept note (D.3.3.1): The work will be divided among subgroups, each responsible for developing an individual draft TAP. These draft plans will be tailored to the specific needs and characteristics of the ethnic groups within the Danube Region, as well as recent migrant groups. Additionally, a TAP will be developed to address potential future scenarios related to the COVID-19 pandemic and war or similar crises. 2. Public Discussion of Draft TAPs: The draft TAPs will undergo a comprehensive public discussion phase. This inclusive approach will invite input, feedback, and suggestions from stakeholders, experts, and the public. The insights and recommendations gathered during this stage will inform the refinement and finalization of the TAPs. The proceedings will be included in D.3.3.2. 3. Integration of Discussion Results: The results of the public discussions will be carefully analyzed and

Activity 3.3	
	integrated into the final versions of the TAPs. This iterative process ensures that the action plans are comprehensive, inclusive, and reflect the diverse perspectives and expertise of stakeholders and the wider community. In total, the Culinary Trail project aims to jointly develop 33 Transnational Action Plans (TAPs). These plans will encompass 30 TAPs dedicated to ethnic groups within the Danube Region, highlighting the unique culinary traditions and heritage of each group. Additionally, there will be one TAP specifically focusing on recent migrant groups, acknowledging their contributions to the region's culinary diversity. Furthermore, one TAP will address potential future scenarios related to the COVID-19 pandemic, ensuring preparedness and resilience, while another TAP will address crises such as war and similar situations, considering their potential impact on culinary heritage and the region as a whole. All TAPs will include sections dealing with the inclusion, activation, and non-discrimination of disadvantaged groups. The collaborative efforts of the activity leader, SERDA, and the main contributors, SASS, TUKE, REGLO, SEZ, in conjunction with the work and contributions provided by all other project partners, will ensure that the transnational action plans are robust, effective, and aligned with the overall objectives of the Culinary Trail project.
Partner(s) involved	SASS, SERDA, REDASP, REGLO, RAIS, RDA BKP, CUAS, HRC, VELEGS, EDHANCE+, BCCI, SEZ, ARoTT, UPB, Rudolfovo, TUKE, UPSC, LC Vivat Lex, FIS

Deliverables 3.3

Running number	Deliverable title	Description	Delivery period
D.3.3.1	One concept note with defined protocols and processes for the development of TAPs	Lead: SEZ Contributors: SERDA, SASS, REDASP; TUKE will act as quality readers.	Period 3 , 13 - 18
D.3.3.2	One package of 33 TAP for preserving and uptake of culinary	Lead: SASS Contributors: FIS will prepare TAP for Covid-19, UPCS for war-like scenarios; SASS for recent	Period 5 , 25 - 30

Deliverables 3.3			
Running number	**Deliverable title**	**Description**	**Delivery period**
	heritage of Danube Region minorities	migrant groups and each PP for the rest of minorities in an equal shared way. SEZ will act as a quality read.	

Activity 3.4	
Title	International competition - Frugal and Ethnic Gastronomes
Start period	Period 3, 13 - 18
End period	Period 5, 25 - 30
Description	Activity Leader: VELEGS Main Contributors: SASS, FIS, UPB, HRC, UPSC, CUAS Budget: 220,000 EUR The Culinary Trail project aims to develop a vibrant public transnational competition that celebrates innovation and excellence in culinary heritage tourism. The competition will consist of two distinct topics, designed to showcase the best frugal and social innovation in the culinary sector (Frugal gastronomes) and sommeliers specializing in ethnic and local culinary heritage (Ethnic gastronomes). To accomplish this, the following key steps will be undertaken: 1. Concept Development: The project will meticulously develop the concept for competition, outlining the rules, protocols, application forms, evaluation forms, guidelines for the jury, and the selection and awarding procedures. This comprehensive framework will ensure transparency, fairness, and consistency throughout the competitions. It will be delivered in D.3.4.1. 2. Promotion and Marketing through existing communication channels: The competition will be widely announced and advertised to attract participants from diverse backgrounds and regions. Extensive promotional efforts will be undertaken to generate interest and ensure broad participation. All

Activity 3.4	
	PPs will contribute in promotion efforts. 3. International Jury Selection: Transnational experts in innovation and culinary heritage will be appointed (selected from: SASS, VELEGS, UPB, UPSC, FIS, HRC, and CUAS) to serve as the juries for the competitions. Their expertise will contribute to fair evaluation and selection processes, guaranteeing the recognition of outstanding achievements. 4. Competition Implementation: The Culinary Trail project will oversee the smooth implementation of the competition, managing logistics, organizing events, and facilitating the participation of contestants. The competition will provide a platform for participants to showcase their skills and creativity while fostering knowledge exchange and inspiration. The results will be summarized in D. 3.4.2. 5. Winners Announcement: The culmination of the competition will coincide with the project's final event, which includes the 1st annual joint Danube Region ethnic and local culinary festival. The winners will be announced during this final event The project will extend invitations to the participants who have undergone capacity building through Activity 2.4. This inclusive approach ensures that those who have acquired skills and knowledge from the project's capacity-building initiatives can engage with and showcase their talents in transnational competition. Through the implementation of these activities, led by VELEGS with the support of main contributors SASS, FIS, UPB, HRC, UPSC, CUAS, the project aims to foster innovation, celebrate cultural diversity, promote excellence and empower disadvantaged groups in the culinary heritage tourism sector within the Danube Region.
Partner(s) involved	SASS, CUAS, HRC, VELEGS, UPB, UPSC, FIS

Deliverables 3.4			
Running number	**Deliverable title**	**Description**	**Delivery period**
D.3.4.1	One concept development: methodology for competition with the necessary rules, protocols, and forms	Lead: SASS Contributors: SASS to provide the first draft, with FIS elaborating on the topic of Frugal gastronomes, and HRC elaborating on the topic of Ethnic gastronomes. VELEGS will deliver a quality read.	Period 3 , 13 - 18
D.3.4.2	One report on implemented competition	Lead: SASS Contributors: VELEGS, UPB, UPSC and SASS will implement the competition for Frugal gastronomes and HRC will implement the competition for Ethnic gastronomes. CUAS will deliver quality read.	Period 5 , 25 - 30

Activity 3.5	
Title	Communicating Trail to Transformation: Frugal and Social Innovation in Culinary Tourism
Start period	Period 1, 1 - 6
End period	Period 5, 25 - 30
Description	Activity Leader: BCCI Budget: 40,000 EUR In this activity, BCCI will take the lead in implementing the communication strategy for the activities related to Specific Objective 3 (SO3) of the Culinary Trail project. The communication efforts will be multifaceted, employing various strategies to ensure effective dissemination of information and engagement with target groups. The key elements of the communication plan are as follows: 1. Information Dissemination: BCCI, in collaboration with the project's Lead Partner (LP) and other partners, will regularly ensure updates and news about the project. These updates will be shared on the project website and through the social media platforms of all partners. By utilizing these channels, the project aims to keep the target groups well-informed and actively engaged in the project's activities.

Activity 3.5	
	2. Awareness Creation: As a crucial part of the communication plan, a final event will be organized as part of the 1st annual joint Danube Region ethnic and local culinary festival (Activity 3.4). This event will serve as a platform to promote and showcase the results and achievements of the Culinary Trail project. By creating a high-profile event, the project aims to raise awareness and generate interest among a wider audience, including stakeholders, the general public, and the media. 3. Direct Communication: The project recognises the importance of direct communication with relevant stakeholders in all 14 countries. Individual project partners, including BCCI, will engage in extensive direct communication activities with ethnic communities, organisations, and other stakeholders. This will include workshops, public discussions, and other interactive events conducted as part of Activity 3.1, Activity 3.2, and Activity 3.3. By facilitating direct engagement and dialogue, the project aims to ensure that diverse perspectives are considered, fostering inclusivity and participation. 4. Promoting Transnational Competition: All project partners will collaborate in deploying extensive communication efforts across all 14 countries to promote the transnational competition. The project will maximise the visibility and participation in the competition by leveraging various communication channels, including traditional media, social media, and online platforms. These efforts will ensure widespread awareness and engagement with the culinary heritage initiatives within the Danube Region. 5. Promoting inclusion, activation, and equal opportunities of marginalised groups in culinary tourism. Implementing these actions, the Culinary Trail project will effectively reach its target groups, foster engagement, and create widespread awareness about the culinary heritage initiatives within the Danube Region. BCCI, as the activity leader, will play a pivotal role ensuring the successful implementation of the communication strategy. We will engage the Danube Transfer Center network to reach target audiences even more effectively.

Activity 3.5	
Partner(s) involved	SASS, SERDA, REDASP, REGLO, RAIS, RDA BKP, CUAS, HRC, VELEGS, EDHANCE+, BCCI, SEZ, ARoTT, UPB, Rudolfovo, TUKE, UPSC, LC Vivat Lex, FIS

Deliverables 3.5

Running number	Deliverable title	Description	Delivery period
D.3.5.1	Final event and 1st annual joint Danube Region ethnic and local culinary festival	Lead: SASS Contributors: SASS, FIS and Rudolfovo are in charge of organisation, UPSC and SEZ to contribute in agenda preparation, and other partners attend physically.	Period 5 , 25 - 30

Outputs

Output 3.1	
Output Title	Culinary Trail - Joint innovation and policy centre (JPIC)
Programme Output Indicator	3.3.4: Jointly developed solutions
Measurement Unit	solutions
Target Value	1.00
Delivery period	Period 5, 25 - 30
Output Description	Culinary Trail - Joint innovation and policy centre will be established before the conclusion of the project, to continue support to innovation and policy coordination in the protection of the ethnic and local culinary heritage in the Danube Region. Its headquarters will be in Novo mesto, but with hubs in all 14 Danube region countries. Culinary Trail Project Partners and representatives of target groups will be invited to join the centre as its founding members.

Output 3.2	
Output Title	Transnational action plans
Programme Output Indicator	3.3.3: Strategies and action plans jointly developed
Measurement Unit	strategy/action plan

Output 3.2	
Target Value	33.00
Delivery period	Period 4, 19 - 24
Output Description	This output operationalizes Output 1.2, the transnational strategy, by developing 33 transnational action plans (TAPs). These plans include 30 TAPs for ethnic groups, 1 for recent migrants, 1 for Covid-19 scenarios, and 1 for war /crisis scenarios. They provide guidance and strategies to promote and preserve culinary heritage in the Danube Region. Including the necessary steps and activities, timeline, financial resources and defined responsible actors.
Output 3.3	
Output Title	Frugal and Ethnic gastronomic competitions
Programme Output Indicator	3.3.1: Pilot actions developed jointly and implemented in projects
Measurement Unit	pilot actions
Target Value	1.00
Delivery period	Period 5, 25 - 30
Output Description	The Culinary Trail project will introduce a captivating competition encompassing two distinct thematics to promote innovation and excellence in ethnic culinary tourism within the Danube Region. This piloting action will test one aspect of the developed Culinary Trail - Joint Innovation and Policy Centre (JIPC) (O3.1). A total of 20 contestants are foreseen to go through the competitions. The competition will be tailored to support gender equality and non-discrimination.

Investments

C.5 Project Results

What do you expect to change because of the activities you plan to implement and the outputs you plan to deliver? Please take a look at the programme result indicators and select those that you will contribute to.

Result 1	
Programme result indicator	3.3.1: Joint strategies and action plans taken up by organisations
Measurement unit	joint strategy/action plan
Baseline	0.00
Target value	34.00
Delivery period	Period 5, 25 - 30
Result description	The results will be demonstrated through delivered Outputs: O.1.2 Jointly developed transnational strategy for the protection and development of ethnic and local culinary heritage in the Danube Region. It will outline and reflect the common vision of the Danube Region in this area, define common challenges, set up clear mid- and long-term objectives, priorities and define the course of action designed to achieve the planned objectives. The transnational strategy will aim at policy integration in protection and development of ethnic and local culinary heritage in the Danube Region. O.3.2. A total of 33 jointly developed transnational action plans, that will operationalise strategy into actions by including the necessary steps and activities, timelines, financial resources and define responsible actors. This will be elaborated for each of the 30 ethnic groups in the Danube Region, one for the recent migrant groups, one for Covid-19 scenario and one for war and similar crisis scenarios.

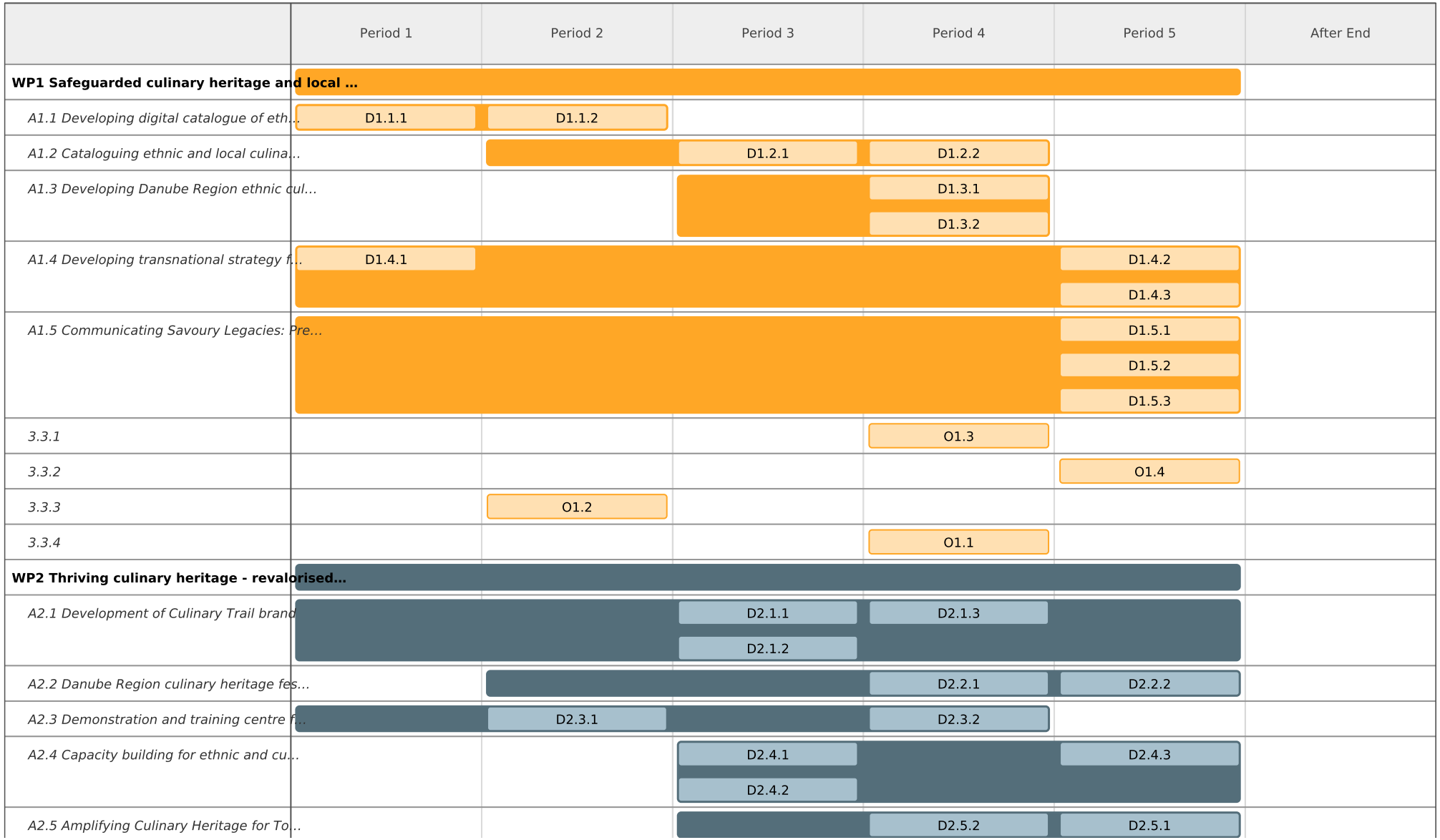
Result 2	
Programme result indicator	3.3.2: Solutions taken up or up-scaled by organisations
Measurement unit	solutions
Baseline	0.00

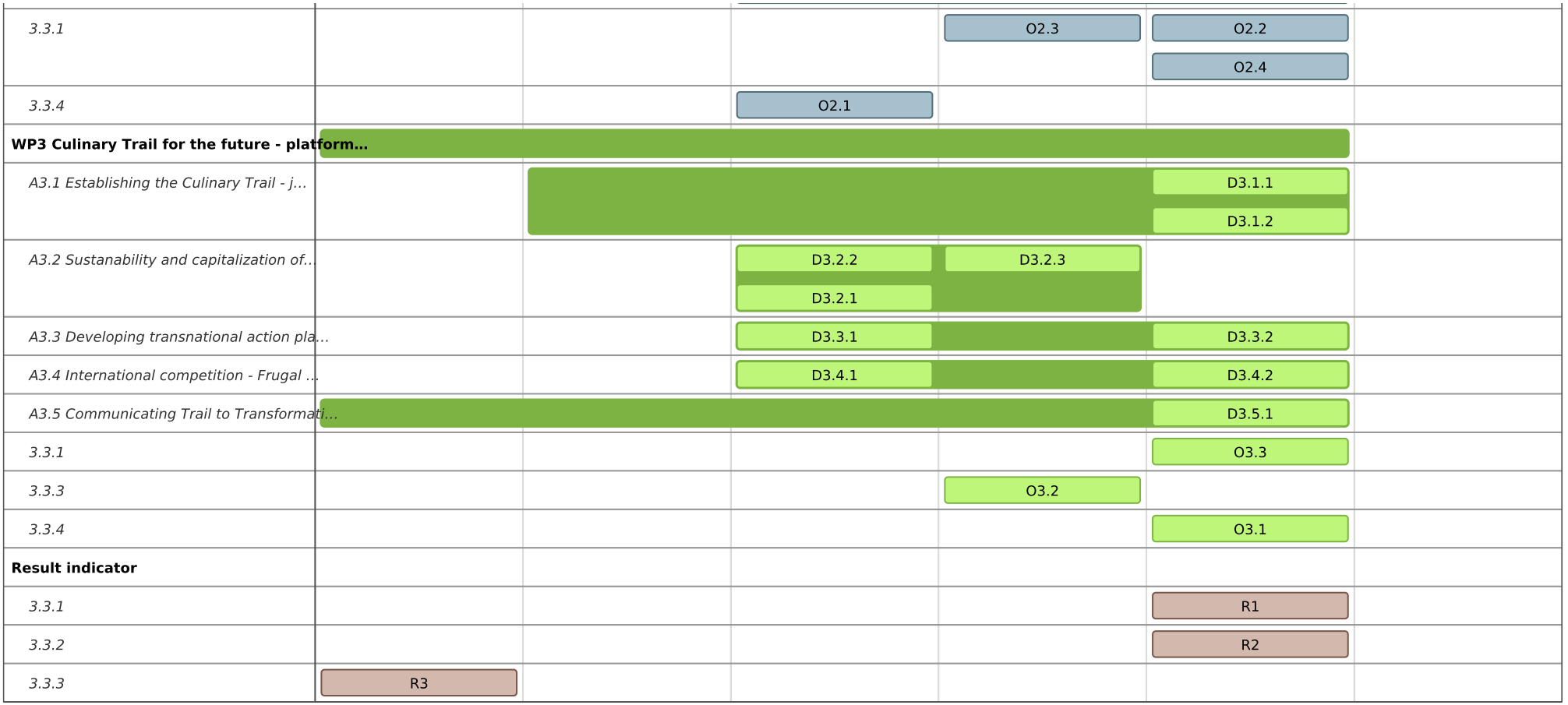
Result 2	
Target value	3.00
Delivery period	Period 5, 25 - 30
Result description	The results will be demonstrated through delivered Outputs: O.1.1 A web and mobile app will enable the preservation of cultural and culinary heritage in a virtual environment while providing information on specified culinary and bike routes, prioritising green mobility and targeting remote and disadvantaged areas without mass tourism. The solution will be tested through piloting in O.1.3. O.2.1 The output will consist of a comprehensive pack of documents outlining the essential elements of a slow culinary tourism business model for ethnic and local businesses, along with branding and franchising rules. The solution will be tested through piloting in O.2.2, O.2.3, and O.2.4. O.3.1 The Joint innovation and policy centre will act as a hub and aim to continue supporting innovation and policy coordination in protecting the ethnic and local culinary heritage. The solution will be tested through piloting in O.3.3

Result 3	
Programme result indicator	3.3.3: Organisations with increased institutional capacity due to their participation in cooperation activities across the borders
Measurement unit	No. of organisations
Baseline	0.00
Target value	250.00
Delivery period	Period 1, 1 - 6
Result description	The Culinary Trail project will increase the institutional capabilities of 250 organizations of all 14 countries within the DR. This includes 27 of our project partner organizations and ASPs, who will enhance their institutional capacities through active participation in the project activities.

Result 3	
	Four pilot tests (O.1.3, O.2.2, O.2.3, and O.3.3) will collectively facilitate the growth of 223 organizations. In O.1.3, 200 individuals will elevate their ability to appreciate and promote the culinary heritage of DR minorities, thereby enriching their tourism experiences. As part of O.2.2, we will create two prototypes - a boat and a cart - both of which will serve as platforms to publicize and celebrate food and culinary heritage at festivals. Under O.2.3, a Demonstration Centre will be established as the main infrastructure of the Culinary Trail. Lastly, 20 participants from civil society and NGOs that focus on culinary heritage and minorities will be invited to take part in a competition.

C.6 Project Time Plan




3.3.1
O2.3
O2.2
O2.4
3.3.4
O2.1
WP3 Culinary Trail for the future - platform...
A3.1 Establishing the Culinary Trail - j...
D3.1.1
D3.1.2
A3.2 Sustanability and capitalization of...
D3.2.2
D3.2.3
D3.2.1
A3.3 Developing transnational action pla...
D3.3.1
D3.3.2
A3.4 International competition - Frugal ...
D3.4.1
D3.4.2
A3.5 Communicating Trail to Transformati...
D3.5.1
3.3.1
O3.3
3.3.3
O3.2
3.3.4
O3.1
Result indicator
3.3.1
R1
3.3.2
R2
3.3.3
R3

C.7 Project management

In addition to the thematic work you will do in your project, you will need time and resources for coordination and internal communication. Please describe below how you plan to organise yourself to ensure the project work runs smoothly.

C.7.1 How will you coordinate your project?

Who will be responsible for coordination? Will you have any other management structures (e.g., thematic groups, SO/activity managers)? How will the internal communication work?

The management of the Culinary Trail project is designed to ensure effective daily operations, efficient financial management, and rigorous quality control throughout the project's implementation. The partnership is structured to promote transnational cooperation and the transmission of skills and competencies among the consortium members. The tasks are distributed to further strengthen and upskill the partners' capacities of project management.

The Lead partner will assign an experienced Project manager, who will be supported by organisations that already have prior experience in Leading Interreg Danube projects: for example FIS and SEZ. Apart from Project manager, the LP will appoint the Core Management team consisting of the following roles: Project manager, Financial manager, Communication Manager and Quality manager. In the similar manner, each partner will assign own Project manager, Financial manager, Communication Manager and Quality manager. Appointed Project managers will form the Steering Committee – thus establishing the main body of the Culinary Trail responsible for project steering and implementation, along with resolving potential day-to-day issues. When nominating the persons for the listed roles, the principles of gender equality and non-discrimination will be followed.

The Core Management Team of the Lead partner will closely follow the instructions and implementing tasks as written down in the Interreg Danube Implementation manual.

In the light of potential financial inefficiency, and in order to avoid potential de-commitment, firm Financial management will be put into practice. The Financial manager of the Lead Partner will closely manage internal funds absorption, expenditures, spending rates, and budget shifts. Financial managers of individual partners will deliver 6-month reports and Financial manager of the Lead partner will compile those reports, presenting the financial efficiency of teh consortium at regular Steering Committee meetings. All Steering Committee meetings are pre-defined in the elaborated workplan and will be held once per period in the following countries: Austria (Vienna), Romania (Craiova), Bulgaria (Sofia), Bosnia and Herzegovina (Sarajevo), Slovenia (Novo mesto). Local partners will be incharge of the infrastructural arrangements, where the Lead partner will be incharge of the agenda setting. The localities of the meetings are carefully selected based on three reasons: firstly, they are tailored to fit the localities of the EUSDR, thus contributing to cross-fertilisation and capitalisation efforts of the DR programme. Secondly they are tailored to fit project necessities in particular country and lastly, they will be organised in countries with easy transport reach thus contributing to smaller carbon footprint of the project partners. Apart from that, the local partners will deliver minutes of meeting of each of the Steering Committee meetings. To ensure smooth workflow, regular virtual meetings of the consortium will be held, with the Lead partner responsible for the virtual venue and minutes of meeting. Partners are obliged to ensure the attendance of atleast one representative.

Quality management will be crucial for the project and is in detail, elaborated below, in section C.7.2.

To smoothen the path towards reaching the Specific objectives of the Culinary trail, the LP will nominate the activity leaders. Each activity leader is defined accordingly within the further description of the workplan. Additionally, in the workplan description role of each partner is further defined and tailored to the experience of the partner. This way the LP ensures, not only the smooth and efficient implementation of the project activities but also ensures the upskill of partners with less experience. Such transnational knowledge transfer is a valuable approach also from the managerial point of view.

Lastly, SASS, as an experienced Interreg Danube project leader (MELIA Observatory project) is aware of the needs to capitalise on the ongoing projects. For this purpose, SASS will take over the management of the Thematic Pole 5 – Cultural and natural values in the Danube Region. This way the capitalisation will be able to continue, building on the heritage of the six projects focusing on the cultural heritage of the Danube Region. At least five meetings with similar initiatives will be organised and a roadmap of activities will be prepared on those grounds. The LP will aim to present the results of the capitalisation work at Annual EUSDR from in Bosnia and Herzegovina in Sarajevo.

C.7.2 Which measures will you take to ensure quality in your project?

Describe specific approaches and processes and responsible partners. If you plan to have any type of project evaluation, please describe its purpose and scope here.

Quality management will be crucial for the project, and an effective quality assurance management structure will be established from the beginning of Culinary Trail implementation. The Quality Assurance Manager (QAM) will be appointed by the Lead partner and supported by a team of three experts. The Quality Assurance (QA) team will oversee the review of all project outputs from a qualitative perspective. The QA team will provide feedback to the partnership to ensure their feedback is included in the final versions of the Outputs. The QAM will finally be responsible for the validation of outputs before submission to the JS. The partnership implements the QAM's recommendations and findings, and all the information will be documented in the quality reports of each specific output. Individual Quality managers of each project partner will oversee the task of quality read of the deliverables. The responsible partners for each quality read are further elaborated in the description of the work plan.

The described work will in essence, embody several key quality assurance principles:
1. The whole Culinary Trail work plan is clearly defined, and the roles of partners are specific and well described. The timeline is set and the proper budget is allocated. A clear work plan also defines key performance indicators, and project management is set to regularly monitor the activities and reports to all partners and funders. Based on this, the Culinary Trail is fit to kick off at any time. Such clarity acts as the first tool to ensure the quality of work. Additionally, performance indicators are set, and the first partnership meeting will get all the partners acquainted and committed to reaching the designated performance indicators and measurable project output targets.
2. Implementing the PDCA quality loop.
The PDCA (Plan-Do-Check-Act) approach is a widely accepted quality management system that may be used effectively to ensure quality in CulinaryTrail. Throughout the project lifespan, the PDCA cycle will incorporate continual improvement and repeated feedback loops. This will be assured through regular peer-review evaluations of project deliverables, processes, and outputs and ensuring continual improvement. Culinary Trail will use PDCA when reaching quality targets, executing activities, evaluating performance, and taking corrective actions to improve project outcomes. This strategy is consistent with the Interreg Danube program's emphasis on quality assurance, allowing Culinary Trail to monitor and improve deliveries while adhering to DRP demands systematically. The PDCA system will be even more strongly implemented during the implementation of the piloting actions, basking up the results and delivering tested solutions. Such an approach will ensure the

longevity of the project results contributing to durability and transferability.
3. Thorough management of project documentation is crucial for the quality of work. For this purpose, the LP will provide a platform to serve as a main project implementation platform. The online environment will serve as a repository of all documents. All project-related documentation will be stored in a systematically organised form of folders and sub-folders. A joint mailing list will be set up in the form of culinarytrail@fuds.si email, enabling easy management of email messaging. Adopting such an approach will ensure the transparency, accountability, and traceability of all project documentation.
4. Stakeholder Engagement in the quality processes is important to receive the external overview of the work. For this purpose, external validation is foreseen, especially through piloting actions targeting external users. The Culinary Trail will seek their input, comments, and validation, wherever appropriate, to ensure the project outcomes meet their expectations and needs.
5. Training and Capacity Building for project partners without prior Interreg project management experience. A special session at the first virtual meeting will be organised to present the partner with the main documents serving the proper implementation of the Culinary trial. Further, the rules of the quality assurance and PDCA will be in detail explained to partners.
6. The first meeting will be a venue for the elaboration of work standards and rules of compliance that will be the baseline for efficient management and the quality of management and project implementation. Additionally, potential risks will be defined with a mitigation strategy for each potential risk. The risk management approach will help in situations like partners' ineffective work, poor work quality or delays due to staff changes, as three of the most frequent project implementation risks.
The Culinary Trail project can develop a strong quality management system by implementing these strategies, guaranteeing that project deliverables meet or exceed the intended quality standards.

C.7.3 What will be the general approach you will follow to communicate about your project?

Who will coordinate project communication and how will he/she ensure the involvement of all partners? How will the communication function contribute to transfer your project results? Please ensure that the mandatory communication requirements are met. Please note that all communication activities should be included in the different specific objectives, as an integral part of your project. There is no need to repeat this information here.

The overall project communication will be led by a member of the Core Management Team – Communication Manager. The communication manager will be responsible for overseeing and coordinating communication activities within the consortium, which are intended for specific target groups and the general public. Their primary role is to develop and implement an effective communication strategy that promotes the project's goals, objectives, and messages.

Partners UPB (in SO1) and BCCI (in SO2 and 3) will lead the project's communication activities, with the support of all consortium partners, according to the activity's responsibilities in each SO. The activities and responsibilities are dispersed among the consortium partners to include partners with acquired skillsets and capacities. The main communication activities will be columnated in the following deliverables, which will remain also after the project lifetime: D.1.5.1 – policy briefs will be prepared to target the policymakers and other relevant decision makers empowering and communicating the main policy results of the Culinary Trail. D.1.5.2 The scientific publication will raise awareness on preserving of the culinary heritage of minorities in the Danube region, also among the scientific community and stem further research n valorisation of cultural heritage. With respect to transferability and durability, the D.1.5.3 will serve as a powerful tool for future work. With the aim of engaging wider audiences and the general public, the videos are the most important medium of communication. Hence the D.2.5.1. Engaging the wider audience in Culinary Trail activities will be done through an open call for participation in D. 2.5.2. Lastly, the final event will bring the limelight to the project and its activities just before the end of the funding period. Technological advancements can enable the streamlining of the event on designated social media website.

In order to reach the above-mentioned results, the following modus operandi will be employed:
1. Communication roadmap will be prepared, listing the activities, and defining the messages and channels for those messages to be communicated through. SO responsible will ensure the activities will follow the designated timeline. The communication roadmap will ensure the approaches follow the rules of gender equality and non-discrimination.
2. Internal Communication will be organised through a joint mailing address (culinary.trail@fuds.si). Partners will be individually responsible to keep the mailing list up to date. Main communication will go through email. However, other medii will also be used – for example, Whatsapp messaging groups (or subgroups). Internal communication will be supported by regular virtual and personal meetings where/when possible.
2. External Communication to reach stakeholder engagement will be predominantly conducted through the official project website, partners' websites and social media channels. Event attendees will be invited to subscribe to the Culinary Trail newsletter, which will be published once per period. Special issues of the newsletter can be also published for of particular announcement (eg. When publishing an open call for competition in SO3). The communication will be digital since it tends to be efficient to reach a targeted audience and cost-efficient.
3. Clear content creation: The consortium will create various communication materials like news, posts, reports, videos and events announcements. The communication manager and activity leader will ensure that the content is consistent, engaging, and aligned with the Culinary Trail brand. UPB and BCCI will ensure the messaging is clear, concise, and accessible. All other PPs will ensure the communication messages are properly disseminated through their own channels (eg. Internal organisational newsletters, organisation websites and organisations' social media).

By implementing a practical communication approach, the work will ensure that project results are effectively disseminated, understood, and utilized by stakeholders. This will contribute to the overall project's success, impact, sustainability, durability and transferability, fostering knowledge sharing and promoting innovation within the organization and the broader community.

C.7.4 How do you foresee the financial management of the project and ensure that the spending forecast is kept?

Define responsibilities, deadlines in financial flows, reporting flows, project related transfers, reclaims, etc.

Financial management is vital to the Culinary Trail project, ensuring efficient utilization of funds and smooth project implementation. To achieve this, the project incorporates several activities for financial monitoring and robust reporting procedures throughout the consortium. This approach enables close monitoring of spending rates, tracks funds absorption progress, and mitigates the risk of decommissioning.

The Financial Manager (FM), nominated by the Lead Partner, plays a vital role as a core management team member. Their expertise in financial implementation and reimbursement of funds is crucial. With its previous experience leading Interreg Danube projects, SASS understands the importance of a skilled Financial Manager and can assign one from its own staff. The FM's responsibilities encompass continuous monitoring of financial aspects, including internal fund management, expenditures, spending rates, budget shifts, and more. Additionally, they are responsible for financial reporting.

Each project partner designates their own Financial Manager, responsible for ensuring proper funds absorption, budget monitoring, and coordination with national certifying authorities. They report budgetary changes to the Lead Partner's Financial Manager and deliver reports on funds absorption. The Lead Partner's Financial Manager compiles and presents these reports during SCOM meetings.

Newcomers receive consulting assistance during the initial project implementation phase to navigate financial processes effectively. Partners receive instructions before the first consortium meeting, clarifying requirements, rules, and demands for efficient financial monitoring. Forecasting expenditures allows for closer monitoring of funds absorption efficiency. The Lead Partner's Financial Manager develops a financial monitoring tool for internal reporting, which is presented at the first partner meeting. All partners familiarize themselves with the implementation manual, ensuring adherence to the EU, Danube Region Programme, and national eligibility rules.

While partners handle financial reporting at their respective levels, the Lead Partner assumes responsibility for project-level reporting. The Lead Partner explains the reporting procedure during the initial project meeting to ensure clarity and streamline funds workflow. The implementation manual and Danube Region Programme rules are continuously monitored for potential changes and promptly communicated to partners. In cases of potential delays in certifying expenditures by the First Level Controller (FLC), partners communicate with the Lead Partner, who escalates any issues to the Joint Secretariat/Managing Authority (JS/MA). Special attention is given to countries with known FLC delays, including Romania, Slovenia, Austria, and Slovakia. Partners from Austria, Germany, and Moldova, operating under a decentralized national control system, have a designated budget for FLC costs under the external expertise category.

Effective financial management practices underpin the Culinary Trail project, ensuring transparency, accountability, and efficient utilization of funds. The project adheres to eligibility rules set by the EU, Danube Region Programme, and national regulations, empowering partners to deliver successful outcomes while maintaining financial integrity.
In addition to promoting transparency and accountability in financial management, the Culinary Trail project recognizes the importance of continuous support and collaboration among partners. The project fosters a collaborative environment where partners can share experiences, exchange knowledge, and address financial challenges collectively. Regular communication channels, such as meetings, workshops, and online platforms, are established to facilitate ongoing dialogue and

information sharing. This collaborative approach encourages partners to learn from each other's best practices, seek advice, and collectively find solutions to financial complexities. By fostering a culture of collaboration and knowledge exchange, the Culinary Trail project ensures that financial management is a functional aspect and a collaborative endeavour that strengthens the project's overall success.

C.7.5 Cooperation criteria

Please select all cooperation criteria that apply to your project and describe how you will fulfil them.

Cooperation criteria		Description
Joint development	Yes	The Culinary Trail project was developed through a joint effort by the whole consortium of 19 Project Partners (PP) following the protocol: 1. Draft SO with activities and outputs was developed by a working group (WG) of partners with the best specific competencies. (These partners will later in many cases be the main contributors to the implementation.) 2. All PPs read, comment and suggest improvements. 3. WG developed the final version. PPs actively contributed feedback and were active in the project design via physical and/or virtual meetings . Development of SO1 and related work packages and outputs was split between institutions with competencies in information science and data collection (SASS, CUAS, Rudolfovo, FIS, Edhance+, UPB, TUKE), and ethnography/cultural heritage/tourism (SASS, REGLO, HRC, UPSC, BCCI and all PPs who are RDAs - SERDA, REDASP, RAIS, RDA BKP,). The strategy development Activity 1.4 was developed by SASS, S21, LC “Vivat Lex”, and RDAs. SO2 Activity 2.1 was developed by partners active in business ecosystem development (BCCI, all RDAs, SEZ and partners with competence in legal aspects: LC “Vivat Lex”, FIS, Rudolfovo). Activity 2.2 was developed by partners with event development and prototyping knowledge (Rudolfovo, FIS, TUKE, UPB). Activity 2.3 and 2.4 were developed by partners with experience in development of training and international events (SASS, CUAS, HRC, VELEGS, SEZ, UPB, TUKE, UPSC). SO3 and related work packages and outputs were also developed jointly. Activities 3.1 and 3.2 were developed by a group of partners with experience in development of transnational joint centres from previous projects (SASS, FIS, REDASP, BCCI, TUKE, SEZ). Activity 3.3 was develop by the same group as Activity 1.4 (SASS, Steinbeis, LC “Vivat Lex”, and RDAs). Activity 3.4 was developed by SASS, REGLO, HRC, UPSC, BCCI and all PPs who are RDAs. BCCI developed communication and dissemination activities 1.5, 2.5 and 3.5.
Joint implementation	Yes	SASS as the LP and its Project Management Team (PMT) will be in charge of overall coordination of Culinary Trail and of day-to-day administrative and financial project management. SASS will at the beginning of the project

Cooperation criteria	Description
	appoint project management team consisting of: - Project Manager (PM), who will be in charge of the overall project management and will also communicate with the MA/JS - Financial Manager (FM), who will be in charge of all financial issues - Communication Manager (CM), who will coordinate communication activities, - Quality Assurance Manager will ensure quality assurance and self-evaluation of all outputs. Steering Committee (SCOM) will be formed at the start of the project to serve as the primary supervisory and decision-making body. Each PP will appoint one member to SCOM. Representatives of ASP will serve as associate members. SCOM will meet at least one time during each project period. SCOM meetings will be in Nova Gorica (Slovenia), Budapest (Hungary), Sofia (Bulgaria), Chisinau (Moldova) and Kragujevac (Serbia). SCOM may change the decision on specific location. SASS will be assisted by three leaders of Specific objectives: SO1: REDASP SO2: Edhance+ SO3: SEZ SO leaders will coordinate activities within each SO with activity leaders: Activity 1.1: FIS Activity 1.2: UPSC Activity 1.3: ARoTT Activity 1.4: SEZ Activity 1.5: UPB Activity 2.1: LC Vivat Lex Activity 2.2: Rudolfovo Activity 2.3: TUKE Activity 2.4: HRC Activity 2.5: BCCI Activity 3.1: UPB Activity 3.2: RAIS Activity 3.3: SERDA Activity 3.4: VELEGS Activity 3.5: BCCI Hence, each PP will be in the role of LP, SO leader or Activity leader. BCCI will have three related activities (communication & dissemination activities for each SO). REGLO will not be activity leader, but will instead coordinate and perform self-evaluation of outputs. During the 1st SCOM we will adopt Project Handbook with all the relevant procedures.

Cooperation criteria		Description
Joint staffing	Yes	SASS as the LP and its Project Management Team (PMT) will be in charge of day-to-day administrative project management. The LP will at the beginning of the project appoint project management team consisting of: - Project Manager (PM), who will be in charge of the overall project management and will also communicate with the MA/JS - Financial Manager (FM), who will be in charge of all financial issues and - Communication Manager (CM), who will coordinate communication activities, to ensure that communication activities will reach the target groups. - Quality Assurance Manager will coordinate evaluation and quality control of all aspects of Culinary Trail. Steering Committee (SCOM) will be formed at the start of the project to serve as the primary supervisory and decision-making body. Each PP will appoint one member to SCOM. Representatives of ASP will serve as associate members. SCOM will meet at least one time during each project period. SCOM meetings will be in Nova Gorica (Slovenia), Budapest (Hungary), Sofia (Bulgaria), Chisinau (Moldova) and Kragujevac (Serbia). SCOM may change the decision on specific location during SCOM meeting. Communications Manager will be in constant cooperation with BCCI, who will lead three activities related to communication: Activity 1.5, Activity 2.5 and Activity 3.5. Quality Assurance Manager will be in constant cooperation with REGLO, who will be in charge of implementation of self-evaluation of project outputs.
Joint financing	Yes	Culinary Trail will have Ta single subsidy contract for the whole project and a single joint project budget. Furthermore, the LP will create and administer a single project bank account for the consortium. Finally, all PP provide co-funding, demonstrating each partner's dedication to the combined initiative. The LP's FM will keep an eye on and monitor all budget concerns, such as expenditures, transfers, and cash flow. The LP's project management team will also oversee project progress reports and final project status reports. The LP and all FMs at the PP level make up the Financial Management Team. The LP FM will represent the PP before the Joint Secretariat. First-level controllers will be involved from the start of the project in the partner areas with a decentralised system (BG, DE, HR, SI, AT, MD) to guarantee sound and efficient expenditure, reporting, and cash flow. All SCOM meetings are conducted in a format to coincide with other events and maximise financial efficiency. The budgeting for Culinary Trail was done by taking into account the role and work of each individual PP, as well as the relative costs of work in each Danube Region country. Non-EU countries receive 23.7 % of the total budget. The budget will also take into account the following costs: - 15 % of thee budget for project management - 10 % of the budget for communication

C.7.6 Horizontal principles

Please indicate which type of contribution to horizontal principles applies to the project, and justify your choice.

Horizontal principles	Type of contribution	Description of contribution
Sustainable development	positive effects	Culinary Trail will encourage sustainable development of the target areas and groups. The contribution is concentrated around several crucial principles: - Where applicable, the partnership will be opting (e.g. in the 34 strategic documents and action plans for the Danube Region to ensure the adherence to the principles of the Paris Climate Agreement and “do no significant harm” principles. - Teaching and pilot examples will encourage and guide local stakeholders towards protecting their intangible resources (cultural heritage protection on national or international levels) and zero-carbon innovations (e.g. via digitalisation of routine tasks, local value chains, reducing plastic waste, etc.). - The project focuses on strengthening activities directly and indirectly associated with tourism, especially those that contribute to the developing local value chains. This step covers two practical implications: a) activation and increased demand for existing economic sectors such as agriculture, accommodation and transportation; b) development of new service and production buyer-supplier relationships and demand structures (e.g., marketing, logistics, local manufacturing of trinkets and souvenirs, etc.). The partnership will encourage focusing on sustainable and Circular Economic models, waste utilisation, waste reduction practices, etc. - We will encourage ethnic and local communities to consider Green Public Procurement and adopt eco-monitoring programmes (improving water and soil quality by reducing pollution). Additionally, we will try to explain these activities' competitive benefits to ensure that these practices are carried out and contribute to local development. - Culinary trail will especially emphasise and prioritise green mobility - bicycle, public transportations, electric car chargers, water travel...

Horizontal principles	Type of contribution	Description of contribution
EU Charter of fundamental rights, gender equality, non-discrimination	positive effects	The project contributes to a more social and inclusive Europe by implementing the European Pillar of Social Rights, by enhancing the role of culture and sustainable tourism in economic development, social inclusion and social innovation The Culinary Trail project, opts for advertising and capitalising on the culinary heritage of ethnic minorities in the Danube Region. This creates a situation leaning towards Positive Discrimination of 30 ethnic groups and recent migrants in the 14 countries of the Danube Region. Further activities of documenting their cultural and traditional legacy (SO1) offer a positive impact not only for their inclusion into the project activities but also to raising awareness and their social integration. Additionally, it will help in the reduction of the xenophobia across the Culinary Trail region. Also, the project will focus on ensuring equal access to information regarding the project activities and outputs and, in particular, the local action plans that are going to be implemented for different target groups (in terms of age, migration and vulnerability). This stage is imperative for the qualitative development of project actions. The Consortium shall prevent any discrimination based on gender, racial or ethnic origin, religion or belief, disability, age or sexual orientation in its decisions. Project partners will take care that the needs of people with disabilities will be taken into consideration in terms of location and infrastructure when organising events and activities. That should be consistent for the preparation and implementation during all project phases. Lastly, the solutions provided by the Actions of the project, can open up new opportunities for people with disabilities, the elderly, and excluded minorities. The valorisation of joint heritage can support job creation, which can support anti-poverty measures and better integration of vulnerable groups, the elderly, people with disabilities and Roma

Horizontal principles	Type of contribution	Description of contribution
Strategic Environmental Assessment (if applicable)	positive effects	During project the design and implementation there will be considered several important aspects of the Strategic Environmental Assessment, as: green public procurement, nature-based solutions, and lifecycle costing criteria. As a result the Consortium will consider standards going beyond regulatory requirements. It will help in avoiding negative environmental impacts. The development of culinary tourism and soft tourism practices are heavily dependent on the ecological background of the affected location. Therefore, the consortia will encourage an eco-friendly mindset through the developed curricula and hybrid teaching models. Also, where applicable, it will recommend its participants consider eco-friendly supply chains, responsible private sector development, and focusing attention on monitoring and maintaining a good ecologic condition. This will help assure that the practices are carried out and applied after the project's end, preferably becoming further embedded in local and national policy. The partnership will focus on the application of SEA principles in the output documentation (in SO4) regarding regional and ethnic group action plans and policy recommendations. Cooperation with relevant national institutions as ASP, ensures the ownership of the policy recommendations for the governmental and public sectors. This provides the initiative to apply SEA initiatives and principles in the development and application of Local and Minority-Tailored policy guidelines. The project strategies and actions are developed in order to create a better institutional platform and transnational cooperation environment for the territorial, economic and social integration. Even more, the overall measures developed by the Project Partners, focus on a better integration could be linked to those relevant and specific needs of each involved Danube Region.

C.8 Durability and transferability

As a programme, we aim to support projects that have a long-lasting effect in the DRP territory and those who will benefit from them. Please describe below what you will do to ensure this.

C.8.1 Not applicable

Please enter the text "N/A" in the field!

N/A

C.8.2 (in case of 1ST CALL FOR PROPOSALS): Durability / (in case of PAC / DSP CALL): Durability and transferability

(in case of 1ST CALL FOR PROPOSALS): All outputs should be used by relevant groups (project partners or others) after the project's lifetime, in order to have a lasting effect on the territory and the population. For example, new practices in urban transport need to be used by local authorities to have cleaner air in the city, and the whole population will benefit from this. Please describe how your outputs will be used after the project ends and by whom, as well as how the institutional and financial support will be ensured. / (In case of PAC/DSP CALL): please describe below what you will do to ensure the durability and transferability of the project

After the Culinary Trail project concludes, the outputs will serve as valuable resources and initiatives that can be utilized by various stakeholders to continue promoting and developing culinary heritage and tourism in the Danube Region. explore Each project’s output and its utilization as follows:
- Output 1.1: researchers, historians, tourism organizations, and the general public interested in investigating the region's culinary traditions can consult the digital catalog of culinary cultural heritage. The physical infrastructure, which includes signage and trails, will direct tourists and visitors to the Culinary Trail.

- Output 1.2: The transnational plan will serve as a guide for politicians, governmental organizations, tourism organizations, and cultural institutions. It will make suggestions and provide standards for conserving and promoting the region's culinary legacy, ensuring its long-term preservation and growth.

Output 1.3: the Strategy Working Group, consisting of relevant stakeholders, will continue to collaborate and implement the transnational strategy. This ongoing cooperation will help maintain the momentum and ensure the effective implementation of the strategy's objectives.

Output 2.1: local companies, entrepreneurs, and culinary tourism operators will use the slow culinary tourism business model, as well as the Danube Culinary Trail Brand and Franchise. It will give them a structure and criteria for improving their offerings, attracting tourists, and contributing to the region's economic progress.

Output 2.2: local tourism operators or entrepreneurs can use the small river boat and food cart prototypes to create culinary events, guided tours, or festivals along the Danube River. These prototypes will provide one-of-a-kind experiences and an opportunity to highlight the region's culinary heritage.

Output 2.3: individuals and organizations active in the culinary sector will continue to benefit from the demonstration and training center's training modules, workshops, and capacity-building activities. It

will function as a knowledge and skill development resource center, as well as an incubator for culinary innovation.

Output 2.4: the Danube Region ethnic and local culinary festival will become an annual or recurring event that highlights the region's unique culinary traditions. By supporting ethnic and local businesses, it will attract visitors, foster cultural interaction, and strengthen the local economy.

Output 3.1: the combined innovation and policy center will continue to serve as a platform for culinary tourism collaboration, information sharing, and policy creation. It will bring together stakeholders, researchers, policymakers, and entrepreneurs to encourage innovation and safeguard the Culinary Trail's long-term viability.

Output 3.2: relevant stakeholders will execute transnational action plans to address the individual requirements and problems of each ethnic group, as well as to assure the continuity of activities connected to culinary heritage preservation, business development, and social innovation.

Output 3.3: the international competition will promote continued frugal and social innovation in the culinary tourism industry. It will motivate stakeholders to create new techniques, goods, and services, improving the sustainability and social effect of culinary tourism practices. It will also continue to recognize and promote sommeliers' competence in ethnic culinary tourism. It will promote the blending of local wines with ethnic cuisines and stimulate the development of sommelier abilities, improving the whole culinary experience for guests.

After the project's lifetime, these collaborations can assist Culinary Trail through a variety of channels, including regional development initiatives, grants, SASS available infrastructure, and tourism-related sources. Furthermore, actively participating in the European Union Strategy for the Danube Region and leveraging existing networks, such as the Danube Transfer Center Network, can provide additional institutional support and facilitate the integration of the Culinary Trail project into larger regional development initiatives.
All outposts will include Durability and they will describe potential sources of funding. Strategies could include:
- Soliciting government funds from agencies in charge of cultural preservation, tourism, and regional development;
- Obtaining sponsorships or collaborations from private sector entities;
- Creating a self-sustaining revenue strategy, such as brand/franchise membership fees, festival ticket sales, or service fees for training programs;
- Investigating EU funding options for cultural heritage, innovation, and regional collaboration.
The project's sustainability plan's success will most likely be determined by the active participation of local stakeholders and the continued relevance of the project's outputs to the region's strategic objectives.

C.8.3 (in case of 1ST CALL FOR PROPOSALS): Transferability / (in case of PAC / DSP CALL not applicable - add "N/A")

(in case of 1ST CALL FOR PROPOSALS): All outputs that you will deliver ideally could be adapted or further developed to be used by other target groups or in other territories, even outside the DRP area. What will you do to make sure that relevant groups are aware of your outputs and are able to use them?

A comprehensive distribution and engagement strategy can be created to guarantee that the relevant target groups are aware of project outputs and can utilize them through (1) direct involvement, marketing and promotional efforts, training and education programs, and collaboration with partner

networks can all be part of this plan. Establishing direct communication with the designated groups to inform them about the outputs and their possible applications via meetings, presentations, seminars, and workshops can all be used to do this. This will enable Culinary Trail to comprehend its requirements and modify its approach accordingly;

Outputs can offer training sessions, webinars, or workshops to educate target audiences on how to use the outputs; (4) Through training programs for SMEs, for example, could be established to teach how to apply the Slow Culinary Tourism Business Model or how to participate in the Culinary Trail Brand and Franchise.

Reaching a larger audience, collaborate with partner networks as work with Business Support Organisations, for example, to reach SMEs, or with Education/Training Centers and Schools to reach students and instructors.

Culinary Trail will ensure that the:
- Local, Regional, and National Public Authorities and Sectoral Agencies would be informed of project progress and discuss final results;
- Interest groups and non-governmental organizations (NGOs) will provide advice on how to use the results to promote culinary heritage and tourism;
- Culinary Trail will provide information and training to SMEs on how to benefit from the project's strategy and branding.
- the digital catalog of culinary cultural assets and other related outputs that could be used for research and academic purposes between HEI and RI, will be shared;
- Education/Training Centers and Schools will be aware that they could include the outputs into educational programs or curricula, to increase awareness among students;
- Organizations that provide business support will collaborate with other organisations to provide assistance and resources to local businesses that want to use the outputs;

Despite this, the project will ensure to maintain contact with these target groups long after the project has ended, soliciting comments and offering assistance in implementing the project's outputs. Wherever practical and appropriate, Culinary Trail will consider making some of its outputs publicly accessible so that interested organisations and individuals inside or outside the Danube Region can simply adopt them.

Culinary Trail will implement particular actions for facilitating the transferability of the project to ensure that project outcomes:
- will be documented in a clear and understandable manner through process guides and manuals, step-by-step instructions, and descriptions of all components;
- organising training sessions and workshops for various target groups might assist organisations and individuals in understanding how to utilize and profit from the outcomes;
- Promoted and Open Sourced;
- Generating collaborations;
- Identifying transferability challenges and providing recommendations on how to address them. Regularly monitoring project outcomes and gathering user input can provide useful insights into how the outputs are being adopted and used. This can assist in identifying transferability challenges and provide recommendations on how to address them.
- Post-project activities: after the project is completed, we will continue to provide assistance and guidance to individuals who are using the outputs. This could involve offering technical assistance, troubleshooting, and answering questions.

To ensure even better transferability, the Culinary Trail will engage the Danube Transfer Center

network. The network is well-established and robust transnational structure set up with the goals to connect actors in quadruple helix and transfer innovations and ideas in the Danube Region.