



2016
2019

**MONITORING
REPORT
GAZIANTEP/TURKEY**



CONTENTS

- 01** Executive Summary
- 02** General Information
- 03** Contribution to the Network's Global Management
- 04** Major Initiatives Implemented at the Local Level
- 05** Major Initiatives Implemented through Inter-city cooperation
- 06** Proposed Action for the Forthcoming mid-term period

1. EXECUTIVE SUMMARY:

Gaziantep was entitled as a member city of UNESCO Creative Cities Network (hereafter UCCN) in December 2015. As a result of this successful attempt, Gaziantep became the first and only member city of UNESCO Creative Cities Network in Turkey.

The reputation of Gaziantep Cuisine, which was previously known throughout the country, as Gaziantep Cuisine was registered in the international arena and this created a great source of pride among the citizens of the city and around the country. Moreover, it also created new job opportunities while revitalizing the already existing industries like tourism. Since its inclusion to the network, Gaziantep has put enormous efforts and carried out various projects, collaborations and initiatives towards the realization of Sustainable Development Goals both in national and international platforms. Because of the increasing reputation of Gaziantep Cuisine in the international arena, branding and networking activities gained momentum. Under the leadership of Gaziantep Metropolitan Municipality, various institutions of the city such as Governorship of Gaziantep, Chamber of Commerce, Chamber of Industry, NGOs and universities strived to obtain geographical indicators along with certificates and to make Gaziantep the capital of gastronomy tourism.

Gaziantep decided to use gastronomy as a tool for improving trade, tourism and networking activities as well as regional and global development. By collaborating with UNESCO Creative Cities Network, Gaziantep undertook the responsibility of making Gaziantep Cuisine well known around the world, integrating the city's culinary culture and history with municipal, regional and national visions, 2030 Agenda for Sustainable Development Vision, creating new job opportunities, ensuring food safety and increasing the capacity of existing institutions and business enterprises.

2. GENERAL INFORMATION:

2.1. Name of the City: Gaziantep

2.2. Country: Turkey

2.3. Creative Field of Designation: Gastronomy

2.4. Date of Designation: December 2015

2.5. Date of the Submission of the Current Report: 30 November 2019

2.6. Entity Responsible for the Report: Gaziantep Metropolitan Municipality

2.7. Previous Reports Submitted and Date: None

2.8 Focal Points of Contact:

Name: Ahmet ERTÜRK

Title: Head of Foreign Affairs Department/ Focal Point of Gaziantep

Tel: +90 342 211 1200/2405

E-mail: erturk.ahmet@gmail.com

Address: Incilipinar Mah. Sehit Yusuf Erin Cad. Buyuksehir Belediye Binası Dis İlişkiler

Daire Başkanlığı Sehitkamil-Gaziantep/Türkiye, 27090

Name: Mehmet ERZURUMLUOĞLU

Title: Project Expert/ UCCN Coordinator of Gaziantep

Tel: +90 342 211 1200/2423

E-mail: mehmeturzurumluoglu90@gmail.com

Address: Incilipinar Mah. Sehit Yusuf Erin Cad. Buyuksehir Belediye Binası Dis İlişkiler

Daire Başkanlığı Sehitkamil-Gaziantep/Türkiye, 27090

3. CONTRIBUTION TO THE NETWORK'S GLOBAL MANAGEMENT:

Since its designation to the Network, Gaziantep became an active member and contributed to every annual meetings since its designation in 2015 in order to ensure sustainability. The annual meetings that were participated by Gaziantep Metropolitan Municipality follow as;



1. 2016, Annual Meeting in Östersund, Sweden

2. 2017, Annual Meeting in Enghien-Les-Bains, France

3. 2018, Annual Meeting in Krakow and Katowice, Poland

4. 2019, Annual Meeting in Fabriano, Italy

Unfortunately, until now Gaziantep did not host any Annual Meeting of UCCN. However, hosting one of such effective and important event of UCCN in the future is a goal for the city.

Gaziantep actively participated in events organized by other gastronomy cities during which issues like cooperation and how to contribute to the network were discussed. Some of the organizations participated by Gaziantep follow as;



1. In 2016, events organized by Parma (Italy), Jeonju (South Korea), Macao (China), Shunde (China), Tucson (USA), Beijing (China) and Östersund (Sweden)
2. In 2017, festivals, conferences and events in Belem (Brasil), Bergen (Norway), Denia (Spain), Parma (Italy) and Phuket (Thailand)
3. In 2018, activities in Como (Italy), Esposende (Portugal), Macao (China) and Parma (Italy)
4. In 2019, festivals and forums in Macao (China), Huai'an (China) and Shunde (China)

In 2018, Gaziantep organized the city's first International Gastronomy Festival and invited all members of the UNESCO Creative Cities of Gastronomy Network. 14 Gastronomy Cities as Belem, Chengdu, Denia, Ensenada, Florianopolis, Hatay, Jeonju, Macao, Panama City, Paraty, Popayan, Shunde, Tucson and Zahle participated in the festival. Gourmets, Michelin Star Chefs, representatives of art and media platforms, UCCN Gastronomy Cities' chefs and representatives as well as Gaziantep's Sister Cities attended to the Festival. Besides, the Festival was visited by more than 250.000 visitors.

The Festival also hosted various meetings that brought UCCN members cities' representatives together for collaboration. In line with this, 2 sessions of UCCN Cities of Gastronomy meetings were organized in addition to meeting with the representatives of UCCN Creative Cities of Craft and Folk Art Kütahya (Turkey) and Sheki (Azerbaijan) which delivered presentations for further partnership and cooperation. Because only half of the UCCN members of Cities of Gastronomy was represented during the Gastronomy Festival of Gaziantep in 2018, the sessions were acted as a reminder of the Krakow Annual Meeting's conclusion and oriented on the importance of collaboration between the CoG (Cities of Gastronomy Group) members and the members of other fields. Issues like potential completion problems that might be encountered by the new designated cities, integration of the cities designated in 2017 to the Network, exchange of Best Practices an cross-cutting projects were also discussed during the meetings.





In 2019, The 2nd International Gastronomy Festival was organized and visited by approximately 1 million guests. The Festival was honored by the participation of representatives and chefs from UCCN Cities of Gastronomy Popayan, Buenaventura, Paraty, Florianopolis, Belem, Tucson, San Antonio and Hatay as well as world-famous chefs, gourmets, writers and other experts in various fields. Representatives of Culinary Heritage Network working actively in Europe were also invited to Festival. Coordinator of the Network, which works in the field of gastronomy and Gaziantep is also a member of, attended to Cities of Gastronomy meeting and delivered a presentation. Furthermore, bilateral meetings with the representatives of UCCN Cities of Gastronomy were also held to form further partnerships together with more inclusive meetings all representatives to give presentations and to discuss organic agriculture and food safety issues.

Gaziantep made active contributions to the vision of the network, sustainable development goals and development strategies during the meetings it participated in while conducting its own vision and planning activities in line with these goals and strategies.

Gaziantep Metropolitan Municipality spent an approximate amount of 3 million Euros whose 20% was covered by sponsors from public and private entities.

Gaziantep which has an active role within the Network took role during the evaluation process of candidate cities by assessing 2 cities in 2017 and 3 cities in 2019.

4. MAJOR INITIATIVES IMPLEMENTED AT THE LOCAL LEVEL TO ACHIEVE THE OBJECTIVES OF THE UCCN



In fact, Gaziantep started its endeavors and works in the field of gastronomy in 2015. With the aim of introducing its cultural and historical richness as well as culinary abundance to the world, and passing it to the following generations, Gaziantep Metropolitan Municipality opened the Emine Göğüş Kitchen Museum in 2008. When it was opened, Emine Göğüş Kitchen Museum was the first and only example of its kind in Turkey. Another initiative taken by Gaziantep Metropolitan Municipality is the establishment of Gaziantep Culinary Arts Training Center in 2013 also with the aim of preserving this heritage by teaching it to the younger generations. In line with similar objectives, Gaziantep Cuisine was introduced to a wider community at UNESCO Head Quarter in 2015. That this initiative was a pilot project in Turkey. The centre providing lessons to people coming from various social levels (different incomes, housewives, working people, etc.) was introduced during the Östersund meeting and presented as a Best Practice (on display during the all meeting among other projects).

Launching Ceremony in 2016



Gaziantep became the first UCCN Member Turkish City as a result of its official registration to the network in 2015. Launch of this important development took place in Çırağan Palace Istanbul with a great celebration event in a way that would draw attention from both the national and international arena. Significant local and foreign politicians, artists, writers,

academics and media members attended the event and enjoyed the local delicacies prepared by chefs from Gaziantep

Logo of Gaziantep's City Brand

Gaziantep Global City Brand Feasibility Report was prepared and a roadmap plan was developed accordingly. The aforementioned report defines the required qualifications and process to become a brand as a city, subject city's strengths and how to draw attention to these, and appropriate promotion instruments accordingly.



In the light of this feasibility report, a unique city logo for Gaziantep that was synced with the city's name was designed and started to be used to mark the works of the city. "Productive citizens of Turkey" slogan was started to be used to honor the hardworking producers and craftsmen of Gaziantep. The logo became a trademark and its usage by the businesses working in the gastronomy field was permitted under the specific conditions.

The World Peace Ashoura (Noah's Pudding) Guinness Record Trial



At the occasion of the World Peace Day, Gaziantep Metropolitan Municipality in collaboration with the Gaziantep Association of Gastronomy and Tourism was organized Ashoura (Noah's Pudding) Guinness Record Trial event. 3192 kilograms ashoura cooked for record trial was distributed to citizens, shop owners and workers around the event place as well as residents of nursing homes and the Syrian residents of migrant camps in the city.



Baklava Mosaic

As a result of Gaziantep Metropolitan Municipality in collaboration with Association of International Mosaic Artists, and a shopping mall, a replication of world-famous Gypsy Girl Mosaic was made of 6 thousand 160 pieces of real baklava weighing 750 kilograms. The replication was made by children within the scope of "World Children Record Trials" and set a new record with its 39,5 m2 size.

Pistachio Park

Pistachio Park was established in the area of the former Gaziantep Pistachio Research Center by Gaziantep Metropolitan Municipality. The park hosts a museum dedicated to Pistachio and a restaurant that serves meals from Gaziantep Cuisine along with selections from World Cuisine. In the restaurant, use of locally produced products is especially paid attention in order to ensure the local sustainability of gastronomy.

Pistachio Museum

The world's first museum dedicated to pistachio was opened by Gaziantep Metropolitan Municipality to inform its visitors about the cultivation and use of pistachio in Gaziantep's cuisine. The pistachio shaped museum building can be visited to learn about and to observe different types of products made of pistachio. In the museum the story of Pistachio is told with moving sculptures made of wax depicted in the traditional and natural pistachio collecting environment.



Gluten-free Café

Gaziantep Metropolitan Municipality launched Gluten-free Café for individuals preferring a gluten-free diet or with celiac disease. The café has another special mission as a sheltered workshop. It provides job opportunities for individuals with mental and psychological disorders who generally have limited access to job opportunities. It has a "Sheltered Workshop Certificate" given by Turkish Ministry of Family and

Social Services and supported by funds of Turkish Employment Agency (İŞKUR). The café is accepted as one of the best examples of the social business model as a result of its high percentage of its mentally ill workers (75% of the employees have mental or psychological disorders).

Gastroway Mesopotamia Tour-Gaziantep with World-famous Chefs

Under the sponsorship of the Turkish Ministry of Culture and Tourism and cooperation with Gaziantep Metropolitan Municipality, Governorship of Şanlıurfa and Local Directorate of Culture and Tourism, the Gastroway Mesopotamia Tour started in Gaziantep. World-famous chefs and significant representatives of world media explored Gaziantep cuisine and city in details within the scope of tour.





Artistic Photographing of Unique Gaziantep Dishes

The most famous 63 dishes and deserts of Gaziantep Cuisine were professionally photographed by GIFSAD (Association of Gaziantep Silk Road Art of Photography). The pieces were being exhibited in the Gaziantep culinary Arts Training Centre.

Kitchens in Districts Project

Within the scope of Kitchens in Districts Project which is one of 3 local project committed to UNESCO, two kitchens were opened in 2017 to enable new experiences, to popularize traditional and new cooking techniques and to support production in a more hygienic environment. Target beneficiaries of the kitchens are residents of the neighborhood, freelance chefs, new or small enterprises serving in the field of gastronomy. The kitchens were established in the Gaziantep Art and Vocational Training Centre located in the most disadvantaged districts of Gaziantep as Perilikaya and Gazikent.



The aforementioned kitchens play a pioneering role in the integration of women into the social life with the economical power they hold while posing great importance in terms of the local sustainability of gastronomy. 40 hours long culinary training module is given in the kitchens of the aforementioned training centers and 251 trainees have benefitted from this program so far.



Improving The Storage-Marketing Conditions Of Spices Project

The aim of the project is to develop standards for and to improve conditions of storage, packaging and marketing of the locally produced spices and seasonings which play a very important role in Anatolian Cuisine and are highly exported. For this reason, two spices commonly used in Gaziantep as mint and paprika were chosen. As a result of the diligent efforts and cooperation between Nizip Chamber of Commerce and Gaziantep University, research on Nizip Mint that is known as Turkey's tastiest and highest quality mint were conducted and in order to recognize its specificity, this mint was registered as a geographical indicator. On the other hand, similar efforts were put on paprika and concrete steps have been taken for improving the marketing and storage conditions thanks to the collaboration of Gaziantep Metropolitan Municipality and Provincial Directorate of Agriculture.

Atelier Without Obstacles Project

The aim of this project is to provide individuals from lower socio-economic groups and with disabilities to better accession to the socio-cultural life and opportunities of the city as well as to activate the marketing and cooperative activities in all current vocational and hobby training courses. Within Turkey's biggest Unobstructed Living Space and Rehabilitation Center, an unobstructed kitchen and ateliers were established and various workshops and trainings were provided to our citizens with disabilities.

One of the most important units in the Unobstructed Living Space and Rehabilitation Center is our gastronomy kitchen atelier. It is the one and only Professional kitchen open to the use of individuals with disabilities.



Aim of this kitchen is to qualify individuals with disabilities with basic skills to meet their own dietary needs and then to enable them a chance to be included in social life. During this training program, unique and individualized programme is prepared for every individual. Later, the appropriate students begin the vocational training

process in various fields (food, cake, salad, soup) and work based on their disability.

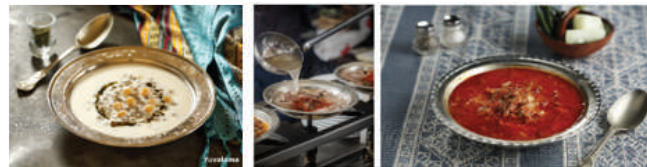
In the kitchen, suitable areas have been determined for the disabled individuals to work comfortably and enough working areas have been set up to allow the passage of 2 wheelchairs at the same time. The stall heights, which are normally 90 cm, were increased to 120 cm in this kitchen to enable the passage of the wheelchairs. Appropriate equipment was selected in order to minimize accidents in the kitchen. The most important of these are induction cookers which cool down quickly and heat only specific areas. In addition, 2 cold storage rooms, 1 provision room and 2 professional ovens are available to use in our kitchen.

In the kitchen of Unobstructed Living Space and Rehabilitation Center, the aim is to train individuals who do not recognize any obstacles when it comes to taste.

Geographical Indicators

Gaziantep with its rich gastronomy culture inherited from past civilizations continues to endeavors to register its significant and unique products as geographical indicators. In line with this, Antep Beyran, Antep Yuvarlama and Antep Siveydiz were qualified as geographical indicators as a result of diligent efforts of Gaziantep Metropolitan Municipality. Thanks to the feeling of regional ownership and strong cooperation among Gaziantep Chamber of Commerce, Gaziantep Chamber of Industry and Gaziantep Commodity Exchange the following products were also entitled as a geographical indicator;

- Antep Pistachio
- Antep Baklava
- Antep Pistachio Paste
- Antep Lahmacun
- Antep Finger-Patterned Pita
- Antep Bulgur Wheat
- Antep Firik (unripe green wheat)
- Antep Katmer
- Antep Village Cracker
- Antep Pistachio Amulet
- Antep Cheese
- Antep Sun-dried Eggplant
- Antep Olive Pastry
- Antep Cookie
- Nizip Olive Oil
- Antep Liquorice Sherbet



Received Awards and Certificates



- European Commission EDEN “Local Tourism and Gastronomy (Outstanding Destination)” Award



- Gaziantep Art and Vocational Training Center (GASMEK) under the Department of Health and Social Services of Gaziantep Metropolitan Municipality was chosen among Turkey’s Top 10 Culinary Training Course in the competition organized by Hurriyet Gourmet.



- Gaziantep Metropolitan Municipality Culinary Arts Training Center (MUSEM) was granted “Best Practice Award” among the 102 other candidates in the UCLG Culture 21 Event.



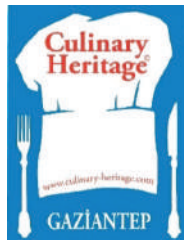
- Oscars of Cultural Product Award, “Antep Cheese” and “Special Jury Award” by Yasama Dokunanlar Platform



- 1st Prize in the Field of Gastronomy in 2017 Project Competition of City Awards by Yasayan Sehirler (Living Cities) Platform



- “World City of Gastronomy Project Award” was granted in Bel Haber 10th Local Governments Project Awards



- Culinary Arts Center (MSM) became a member of Culinary Heritage Network.

Workshops

- Gaziantep as UNESCO Creative City, Workshop on Defining a Roadmap (26 December 2016, Gaziantep). Public institutions, chambers and NGOs that have important role for city's success in gastronomy participated to this workshop
- UCLG-MEWA International Gastronomy, Culture and Migration Summit (19-21 Nisan 2016)
- Workshop on the Historical Research Project of Relationships Based on Food and Drink Culture in Silk Road Countries (5-6 December 2017, Gaziantep). Project partners (Rasht, Jeonju, Shunde, Chengdu), representatives from Gaziantep University and National Commission of UNESCO Turkey, and an expert from UNESCO Silk Road Online Platform participated to this workshop.

Events of Culinary Arts Training Center

Since Gaziantep Metropolitan Municipality believes that the best way for preserving the Gaziantep Cuisine is to pass it down to the next generations as genuine as possible, it established Mehmet Resit Gogus Culinary Arts Training Center in July 2013.



Mehmet Resit Gogus Culinary Arts Training Center provides services and organizes the following training, workshops and events;

- 264 hours long (Periods of 3 Months) Gaziantep Cuisine Course
 - 72 hours long Gaziantep Cuisine Hobby Course
 - Confectioner Apprenticeship Course
 - Courses targeting children and young during the summer and winter breaks
 - Festival Delicacies Workshops
 - Conserve, Jam and Pickle Workshops
 - Interviews and Workshops with well known experts in field of gastronomy
 - Food Waste Prevention Workshops
 - Gaziantep Cuisine Training for Students of Gastronomy- Culinary Arts and Dietetics Departments
 - Geographical Indications and Trademark Registration Studies
 - Competitions among citizens of Gaziantep on Local Dishes
 - Local Dishes Photo Contests with prize
- Accreditation of the given certificates for international validity is ensured by Pearson. (International Accrediation Institute)



The services provided in the Center between the dates of July 2013- October 2019 are;

- 2105 individuals benefitted from the culinary training course
- 5195 people attended various workshops
- 964 people participated in contests
- 370 people took place in video shooting
- 4864 people were reached out via special events
- 14.892 people were guested as visitors or during meetings
- 74.072 people were got in touch thanks to domestic events
- 21.053 people were contacted via international events
- 3 products were verified as a geographical indicator while 1 application is still



5. MAJOR INITIATIVES IMPLEMENTED THROUGH INTER-CITY COOPERATION TO ACHIEVE THE OBJECTIVES OF THE UCCN:

Erasmus+ Youth4Food Project

In order to ensure sustainability in the field of gastronomy, the cities of Bergen, Denia, Parma, Östersund and Gaziantep participated in a joint project that started in 2017 and ended in September 2019. The main objective of this project was to explore the effective methods to attract young people's interest in the field of gastronomy and to channel them to professions such as cookery and farming to do so, cities shared their knowledge and different experiences at their national level

Within the scope of project mobility, 2 teachers and 3 students from Denia, Spain hosted in Gaziantep in order to share good practice examples and to carry out workshop activities accordingly. A delegation of 5 from Gaziantep including students and trainers also visited Sweden's Östersund and Spain's Denia with the same objectives. During the annual meeting in 2018, Katowice representative of these 5 cities (Parma, Denia, Bergen, Östersund and Gaziantep) delivered informative presentation on the project. Moreover, with the aim of increasing the project recognition public part of the meetings where streamed on online platform and also shared on the Youtube channel of project. (https://www.youtube.com/channel/UCIjHgEXJLQJFiFiGnEEKA/videos?view_as=subscriber)



ITKIUS (International Traditional Knowledge Institute-US) Interviews

Representatives of ITKIUS (International Traditional Knowledge Institute-US) which is an official partner of UNESCO came to Gaziantep in September 2019 and had interviews with professionals within the framework of Days of Bread Project. An interview with the bread master of bakery built by Gaziantep Metropolitan.

Municipality within the scope of efforts for gastronomy was conducted about different types of Gaziantep breads. In addition, interviews were done on textile and cheese for new projects and collaborations between and ITKIUS.



The cheese project's main aim is preserving, narrating and sharing artisanal cheese-making traditions and the ancient techniques used during cheese production. This interview is especially important for the branding and promotion of Gaziantep's traditional Antep Cheese that is well known in Turkey. To facilitate the accession of correct information, the selection of the cheese expert was paid extra attention.

With similar objectives, the textile project was conducted to create a cross-national project among textile artisans of different backgrounds and nationalities. In all projects, the opportunity to form partnerships and bilateral collaborations with creative cities in different fields have emerged. ITIKus works especially with the Italian city of Como in textile domain and a representative of Gaziantep was invited in Como in 2018 already to share the experience of the city and the aforementioned projects are still continuing.



Days of Bread



Breads of the Creative Cities is the current ongoing project of ITKIUS and its partner, Tucson City of Gastronomy. The goal of this project is to document and promote the bread baking traditions of UNESCO Creative Cities around the world with the support of Krakow City of Literature, Fabriano

Breads of the Creative Cities is the current ongoing project of ITKIUS and its partner, Tucson City of Gastronomy. The goal of this project is to document and promote the bread baking traditions of UNESCO Creative Cities around the world with the support of Krakow City of Literature, Fabriano Creative City of Craft and Folk Art.

History of Food Culture-based relations on the Silk Road Project

History of Food Culture-based relations on the Silk Road Project is one of the projects committed to UNESCO by Gaziantep Metropolitan Municipality. The historical research project about the Relationship Based On Food and Drink Culture in the Silk Road countries was initiated by the Gaziantep Metropolitan Municipality and the gastronomy cities Tsuruoka (Japan), Shunde (China), Rasht (Iran), Ostersund (Sweden), Macao (China), Jeonju (South Korea), Hatay (Turkey) and Chengdu (China) are the partners of the project.



The objectives of this project include research on information related to food and beverages traveling the Silk Road and reinforcement of the international cooperation between cities alongside the Silk Road through gastronomy. A workshop within the scope of History of Food Culture-based relations on the Silk Road Project was organized in Gaziantep in 2017 and the announcement related to the event was made via UNESCO-Silk Road Online Platform. Representatives of Chengdu, Shunde, Jeonju, Rasht and the Project Officer of UNESCO Silk Road Online Platform Mr. Mehrdad SHABAHANG, as well as representatives from Turkish Ministry of Culture and Tourism and officials from Gaziantep Metropolitan Municipality, participated. During the workshop the participating cities delivered presentations and found a working environment for new collaboration. A booklet was prepared by Gaziantep Metropolitan Municipality as project output and introduced at the annual meeting held in Krakow in 2018. Participant cities signed a MoA (Memorandum of Agreement) in 2018 at the UCCN Annual Meeting.

In the long run, expected results are as follow:

- ☒ Enhancing the socio-cultural cooperation among the Silk Road cities by adding food and drink culture
- ☒ Revealing the history of food and drink on the routes of the Silk Road
- ☒ Encouraging the new cooperation and relations between the Silk Road countries
- ☒ Creation of a Creative Cities of the Silk Road Network
- ☒ Integration of creative cities that belong to other subject fields

Listing the Heritage: Wild Green Project

Wild greens are often used in the thought that some of the consume plants help to prevent illness or even cure them. In this context, Gaziantep had cooperation with UCCN's City of Gastronomy Jeonju, South Korea.

In this project initiated with the aim of collecting knowledge about types of herbs collected periodically around Gaziantep, their herbal values, consumption methods and different recipes as well as revitalizing the uses of herbs, developing collaborations with Jeonju Gastronomy City and benefiting from their experiences, the inventory of herbs grown in and around Gaziantep was prepared. Both of the books prepared and published within the scope of this project by the Cities of Jeonju and Gaziantep, wild herbs also included. While studies are continuing on how to transfer this information to future generations and how to create job opportunities in this field, academic studies on the subject by Food Engineering Department of Gaziantep University as well as registration studies of herbs specific to our region as geographical indicator are continuing through the efforts of the City's chambers such as Chambers of Industry and Trade

Delice Network

Délice Network is a tool for worldwide cities that consider food and gastronomy as a boost for urban economic development and city attractiveness. Around the world a total number of 32 cities are the members of this network. The member cities of the network believe that they can gain impact in terms of city attractiveness, economic development, employment, and general well-being thanks to their heritage and strong gastronomic culture or their strong food strategy. Gaziantep was included in the Delice Network in 2018 and had the chance of introducing its rich gastronomy in other international networks besides UCCN.



Délice Network is a significant professional network linking food and gastronomy to city development, promotion and the overall wellbeing of its citizens. It brings together city representatives involved in implementing food-related projects and initiatives. The 2019 Annual General Meeting was held between the dates of 23- 25 September in Stavanger, South-West of Norway within the frame of the Nordic Edge Expo. A three-day program of networking and experience sharing among Délice members took place during the event. Today, most cities are developing SMART policies and gastronomy needs to be included in the discussions about a more sustainable, connected and inclusive city. This meeting was dedicated to " Food and Gastronomy in a SMART city" with a special focus on how to improve the quality and the sustainability of the food offer in MICE event.

Culinary Heritage Network

Culinary Heritage Network, which is most popular in Europe particularly among Scandinavian countries, aims to promote local-regional food products and culinary heritage of the cities/regions. Gaziantep became the second city involved in the Network from Turkey after Alanya in 2016. The Culinary Heritage network, which has 1502 members in 44 regions, continues to grow with new participants.

The network's system operating through member workplaces and started its works 21 years ago, now active in 13 different cities. The members organization should place the Culinary Heritage plate at the entrance of the workplace so that it can be seen by everyone and hang the contract record in the workplace. Besides, it is obligatory to add a logo to the products that are included in the menus and created with completely regional products. Since the logo is recognized throughout Europe, the consumer would assume that products are fully prepared with local and regional ingredients when faced with this logo.

As a result of the field trip organized by Alanya and Gaziantep between the dates of 14-18 October 2019, efforts were made in order to make the Culinary Heritage system better known in our country and to give a new perspective to Gastronomy Tourism.



International Gastronomy Festival

"International Gastronomy Festival", which is one of the international projects that Gaziantep undertook in the application form for UCCN City of Gastronomy candidacy, has been held since 2018. In line with this the 2nd festival was organized Gaziantep in 2019 with the participation of approximately 1 million visitors. The second one has been held in 2019. Cities of Gastronomy (Popayan, Buenaventura, Paraty, Florianopolis, Belem, Tucson, San Antonio, San Antonio, Hatay) and their chefs and representatives, as well as world-famous chefs, gourmets, writers and many other experts, participated in the festival. Representatives of Culinary Heritage Network, an active network in Europe, were also invited to this festival. At the festival, chefs from UCCN cities held cooking shows and had the opportunity to introduce their own meals in Gaziantep.

In addition, UCCN cities coming together through such events have the opportunity to hold meetings. In line with this, during the International Gastronomy Festival in 2019, a meeting was held with Cities of Gastronomy. During the meeting, the hosting city Gaziantep gave information about its work from 2015 to 2019 and the other participating cities gave information about organic agriculture, food safety and good practices.

6. PROPOSED ACTION PLAN FOR FORTHCOMING MID-TERM PERIOD OF FOUR YEARS:

National projects and activities planned by Gaziantep for the years 2020-2023;

1- Agriculture School Project

The aim of the project is to encourage, develop and conserve agricultural awareness among children, young people and producers through agricultural education in Gaziantep and to ensure that agriculture is produced and maintained with a system that is worthy of a city of gastronomy. In addition, the general objective of the project is to strengthen qualified labor capacity in the field of agriculture and to ensure that women benefit from employment opportunities for sustainable rural development by establishing facilities to process, dry and package vegetables and fruits. Within this scope, a modern processing and packaging facility will be established and a drying system with a processing capacity of 1500-2000 kg/day will be installed. In addition, local farmers will be educated by giving information about the processes of agricultural products starting from the seed to the table with the training to be provided at the agricultural school. The project is planned to be a good practice example that we can show to our guests from other gastronomy cities.

The estimated budget of the project is 1.2 Million Euro.

2- Establishment of a Local Classification System Project

Aim: Main aim of the project is to preserve Gaziantep Cuisine registered by UNESCO as cultural heritage, to reach national and international standards without drifting away from the traditional origin and to increase the city's income from gastronomy tourism. For this purpose, a local classification and evaluation system will be formed in order to standardize production, service and other basic practices provided by the restaurants and businesses that are located in the two central districts of Gaziantep as Şahinbey and Şehitkamil and are registered to the Chamber of Commerce. It is an outstanding implementation as of its innovative approach and being a first in the region. It is designed that the restaurants and the personnel working in these businesses will reach the world standards and they will be presented with the official logo as a result of the conducted evaluation. Periodic controls and evaluations will ensure the sustainability of this system.

Budget: 150.000 Euros

3- Establishment of Women's Cooperatives Project

Aim: Gaziantep Metropolitan Municipality carries out activities to provide social and employment opportunities for disadvantaged and vulnerable women. Establishing a women's cooperative through which products of Gaziantep Cuisine produced by these women will be promoted and sold is planned. As a result, it will be ensured that disadvantaged women enter the labor market and contribute to the family economy. When it is thought that women take an active role in the production process of the main vegetables and spices constituting Gaziantep gastronomy, it is an undeniable fact that such a cooperative will contribute to both the city's economy via creation of new employment opportunities and its gastronomy by ensuring sustainability.

Budget: 100.000 Euros

International projects and activities planned by Gaziantep for the years 2020-2023;

1- Exchange Programmes with Other Gastronomy Cities

Aim: Chefs from gastronomy cities will be included in an exchange program at regular intervals to share food cultures, cooking methods and experiences and the formation of strong collaborations is expected as a result. Improving international cooperation is one of our project objectives.

Target Group: the cooks and chefs who have exceeded the age of 20 years and located in the gastronomic cities and currently operating.

Method: It is expected that the designated chefs would find a working environment in the culinary education centers, universities and restaurants in the cities and share the culinary culture and cooking techniques easily.

Chefs who come to Gaziantep would attend the training given in Gaziantep Metropolitan Municipality Culinary Arts Training Center.

Budget: 60.000 Euros

2- Spice Museum Project

Aim: Spice has been one of the most important part of world culture for more than 7000 years and played a crucial role. Spice became a curetn issue as of changing dietary habits, trends towards ethnic foods and new gourmet experiences, usage in medicine and chemical industry for the production of value added products as well as befitting from spice in many other other areas. Moreover, spice is one of the leading products of Gaziantep's agricultural production along with its important contrubutions to Gaziantep's economy and to the recognition and promotion of Gaziantep. Establishment of an international spice museum on the subject of spice is planned. Objective of this action is to make a colletion of unique spices from Gaziantep as well as the ones around the world, exhibition of spice collections which have uniqe characteristics and establishment of a spice library. Moreover, setting up a seed bank with the aim of preserving the seeds for the future generations and promotion of the use of special spices by local farmers are also designed.

Budget: 200.000 Euros.

3- Projects with UCCN's Creative Cities of Other Fields

Aim: Gaziantep has rich potential in the field of crafts and folk art as well as in the field of gastronomy because it has been home to many cultures and civilizations. Therefore, it plans to cooperate with the crafts and folk art cities that are members of UCCN during the International Gastronomy Festival that it organizes every year.

The aim is to emphasize that Gaziantep is strong not only in the field of gastronomy but also in the field of crafts and folk art and to contribute the world heritage and international cooperation. With this purpose, it is planned to make a project with Sheki City of Azerbaijan.

Budget: 30.000 Euros

Plan for Communication and Awareness Plan

Gaziantep Metropolitan Municipality established the website <http://www.gastroantep.com.tr/eng/> in 2016 and has been sharing the details and news about gastronomy via this website. In addition, announcements and news are also shared via the official



web page of Gaziantep Metropolitan Municipality and its social media accounts.