

Délice Network

The City Network
on Food
& Gastronomy

Activity report 2022

DÉLICE



EDITORIAL



Délice Network celebrated its 15th anniversary in 2022, ushering in a new era for the organization. A new Executive Committee and staff were appointed at the Délice Main Office, and a new Strategic Plan was drafted. Despite the challenges posed by the Covid-19 pandemic, cities worldwide remain committed to fostering international relations and exchanges around Food & Gastronomy, recognizing the significant impact it has on competitiveness and economic development. Additionally, cities now face critical challenges related to food sourcing and sustainability.

Despite their unique urban development strategies, several cities from three continents have continued to engage with enthusiasm in Délice Network, sharing the same values and beliefs.

In June, the arrival of a new Executive Committee and Headquarters Director marked the implementation of a new vision and mission for the association.

This was made possible through the development of a new Strategic Plan, which will be officially adopted at the next GA in 2023. Délice Network aims to renew its image and rebrand itself in the coming years to provide a clearer idea of its work, gain visibility, and expand to new cities.

Délice Network welcomed one new city in 2022, and more are expected to join in 2023, cementing its position as the most significant professional city network on Food & Gastronomy. As the world recovers from the pandemic and faces new challenges, Délice Network has a unique opportunity to grow stronger. Through learning, sharing, and connecting, our cities continue to work together towards their common goal.

Felipe Garcia,
Délice Network President

SUMMARY

- 2 Editorial
- 3 2022 At A Glance
- 4 Delice Network And Its New Core Team
- 5 Delice Network City Members
- 6 Delice Network Members Get Together
- 8 Collaborations, Projects, Initiatives
- 10 International-Funded Projects
- 11 2023 Is In The Oven!

2022 AT A GLANCE

JANUARY

Monthly Treat January, Celebrating our 15 Candles!

First online gathering of the year on the occasion of Délice 15th birthday (page 7)

Cities at the Table

Launching of a project on a video series showing the variety of cities' food policies (page 9)

SchoolFood4Change

Délice is a part of an extensive, four-year European project on the importance of good food in schools canteens (page 10)

FEBRUARY

Monthly Treat February, Glasgow Food & Climate Declaration – IPES

For the second Monthly Treat, members gathered to discuss the food policies linked to the famous Glasgow Food&Climate declaration (page 7)

APRIL

Quais du Polar in Lyon

Chefs from Lisbon and Cape Town invited to a literature festival for discussion and debates around the city, detective stories, and gastronomy (page 8)

MAY

Délice Network gathering in Cali

10 Délice city members gathered in Cali for a 3-day program around the topic "Food for Economic Development" (page 6)

Montreal Recipe @ Cook the Commonwealth project in Birmingham

In 2022, Birmingham hosted the Commonwealth Games, and to celebrate the occasion, they collected recipes from over 60 Commonwealth countries, among which Delice member Montréal, for Canada (page 8)

A Tribute to Women Chefs

6 Délice chefs from Brussels, Birmingham, Helsinki, Mérida, Montréal, and Puebla travelled to Cali in the framework of a project honoring the contribution of women to the preservation of gastronomic traditions (page 8)

Pueblos Del Maiz

An inter-city collaboration between 4 cities, Tucson, Merida, San Antonio and Puebla around the common and very important ingredient: corn (page 9)

JUNE

Stavanger and Brussels breweries cooperation

Collaboration between two breweries Brussels and Stavanger on the occasion of the Scandinavian foodie festival Gladmat (page 9)

Annual General Meeting

During the an online gathering, 26 Members of the Délice Network discussed the development of the organization, and welcomed a new member to the network (page 7)

Welcome to a new member

Délice had the pleasure this year to welcome a new member, Wrocław, Poland (page 5)

SEPTEMBER

Future In Our Kitchens

Five culinary institutes from Délice cities (Barcelona, Bordeaux, Gaziantep, Malmö, Turin) launched a culinary training program (page 10)

Gaziantep Study Tour

A Délice delegation had the opportunity to visit the city of Gaziantep and discuss around the topic "Gastronomy Investment & Branding in Gaziantep" (page 6)

Executive Committee Meeting

Physical gathering of the executive committee hosted by the headquarters in Lyon to draft the network new strategic plane (page 6)

Wrocław trip to Turin Terra Madre

The city of Turin welcomed a Wrocław delegation during the Terra Madre festival (page 9)

OCTOBER

Stavanger delegation to Lausanne

The city of Lausanne welcomed a Stavanger delegation for a two-days visit and best practices showcasing (page 9)

Ciocola-to

The city of Torino hosted the Ciocola-to festival and invited the cities of Brussels and Lausanne to held a speech on the importance of chocolate as a boost for culinary tourism (page 9)

NOVEMBER

Monthly Treat November, Délice New Strategic Plan

First introduction of the new strategic plan in process for the year 2023 (page 7)

DELICE NETWORK AND ITS NEW CORE TEAM

Created by the city of Lyon in 2007, **Délice Network is a global network of leading cities that believe that food and gastronomy can make a difference.**

Délice brings together a diverse range of food sector stakeholders and representatives of member cities, all involved in food-related projects and initiatives worldwide. They share experiences and best practices, grow knowledge, and build lasting multilateral partnerships together, throughout the network.

What Makes Delice Unique?

→ We are the first international network to link food and cities

→ We see food as a major cultural asset, related to pleasure and taste

→ We are a solution-oriented network that develops collaborative projects

→ We work with all links in the urban food chain, from the seed to the soup

Delice Mission

Délice Network is a tool for worldwide cities who consider food and gastronomy as a boost for urban economic development and city attractiveness, by learning, sharing and connecting.

Delice Vision

Délice aims to become the most significant professional network linking food and gastronomy to city development, promotion and the overall well-being of its citizens.

2022: New Faces Behind The Network

The year 2022 was marked by the election of a new executive committee and the arrival of a new director at the Delice Headquarters. Coming from different parts of the world, from USA to Canada, from Latin America to northern & southern Europe, their role is to keep a close and caring eye on our Network in the future and they already showed their enthusiasm and motivation during the second half of the year.



Felipe Garcia, President



Olivier Marette Vice President



Gautier Chapuis Secretary



Juliette Cantau Secretary



Stéphanie Laurin Treasurer



Karin Tingsted Board Member - Events



Anne Woie Board Member Communication



Catalina Garcia Board Member Member city cooperation



Elisabetta Bernardini Executive Director



Without forgetting our program developer, Camille Chaumeron Jourdan, responsible for the drafting and implementation of our European projects (see page 10)

DELICE NETWORK CITY MEMBERS

**30 Cities
3 Continents**

An additional new city member and many international inter-city collaborations marked this year.



EUROPE

AARHUS, Denmark
BARCELONA, Spain
BIRMINGHAM, UK
BORDEAUX, France
BRUSSELS, Belgium
GOTHENBURG, Sweden
HELSINKI, Finland
LAUSANNE, Switzerland
LEIPZIG, Germany
LISBON, Portugal

LYON, France
MADRID, Spain
STAVANGER, Norway
MALMÖ, Sweden
TORINO, Italy
WROCLAW, Poland

AMERICAS

BUENOS AIRES, Argentina
CALI, Colombia
CHICAGO, USA
MERIDA, Mexico
MONTREAL, Canada
PORTLAND, USA
PUEBLA, Mexico
TUCSON, USA

ASIA

BUSAN, Korea
GAZIANTEP, Turkey
GUANGZHOU, China
IZMIR, Turkey
KOBE, Japan
TBILISI, Georgia

Focus On A New Member: WROCLAW

Wrocław is the only Polish city in the network. Wrocław is one of the most rapidly growing metropolitan areas in Poland, regional capital, and a leading economic, technological, and cultural hub. Wrocław is located at the crossroads of cultures and remains a multicultural, tolerant, open to diversity, and modern city - which is also the description of the gastronomic scene in the city.

Nearly 400 of the city's 1200 restaurants are located in the downtown area. Multicultural food, several tiny local eateries where you can interact with the owner who is always present, the birthplace of well-known national gastronomic brands, and a plethora of fairs, markets, and culinary events are all part of what makes Wrocław special.

Freshly adopted as a member, Wrocław already created an inter-city collaboration by visiting Torino in September (see page 10), and many other bridges can be built between this new city and the other Delice members. Looking forward to future cooperation!



Wrocław culinary festival "Europe on the fork"

DELICE NETWORK MEMBERS GET TOGETHER

PHYSICALLY

May → Cali, Colombia Délice Network Meeting

Food for economic development: the boost recipe

10 Délice Cities joined the 3-day program proposed by Cali Valle Bureau and the secretariat of tourism of Cali and Valle del Cauca. Délice members discovered a city with an amazing vision of Food & Gastronomy as a tool for Economic Development, Social Wellbeing, & Tourism. Around the topic of Food for Economic Development, we met engaged political leaders, committed students and food entrepreneurs.

→ More info: <https://www.delice-network.com/events/cali-2022-food-for-economic-development-the-boost-recipe>

September → Gaziantep, Turkey Délice Network Study Tour

Gastronomy investment and branding activities of Gaziantep

After a first Study Tour organized by the city of Malmö, Gaziantep took the lead and hosted the 2022 Délice Study Tour. Member of the Délice Network since 2018, Gaziantep organized for a delegation of 5 cities a 3-day visit that took place from September 13th to 16th, 2022.

Located in the south of Turkey, Gaziantep has a rich food heritage, and gastronomy is clearly one of the city's top priorities: tourism, agriculture academy, universities...all these sectors work together on the branding of Gaziantep as a gastronomy city. From the farm to the fork, the Delice delegation had the possibility to see all the steps of the process and have a good insight into the economic dimension of branding activities and the contribution of gastronomy investments to branding. A program combining learning, sharing, connecting and...good food!

→ More info: <https://www.delice-network.com/Delice-Network-News/study-tour-in-gaziantep>

September → Lyon, France

Délice Network Physical Executive Committee Meeting

Building a New Strategic Plan

The 7 members of the freshly elected executive committee gathered physically in Lyon in September. The board came together to discuss future development of the network. They performed a collective effort by merging their ideas to build the new five-year strategic plan and a new branding and visual identity for the Network. More to discover in 2023!



1/ Délice Network Executive Committee meeting September 2022
2/ Délice Network Executive Committee at work

VIRTUALLY

Monthly Treat January Celebrating our 15 Candles!

The first virtual gathering of the «Délice Monthly Treat» series was held to celebrate Délice Network's 15th birthday. The event brought together all members to reflect on the network's offerings and provided an opportunity for each member to share their most memorable moment with Délice. The Monthly Treat also served as a platform to discuss upcoming events and ongoing projects for the year.

→ More info: <https://www.delice-network.com/activities/delice-monthly-treats>

Monthly Treat February, Glasgow Food & Climate Declaration – IPES

Our second Monthly Treat took place in February, where we discussed food policies with Nicole Pita, the project manager for IPES. During the event, we had the privilege of being presented with the Glasgow Food & Climate Declaration. Additionally, Ali Selim Alpaslan from Izmir city, a signatory city of the Glasgow Declaration, also provided valuable insights on the topic.

→ More info: <https://www.delice-network.com/activities/delice-monthly-treats>

Annual General Meeting June / Online

The annual general assembly of Delice Network, held virtually in June 2022, attracted 26 voting attendees. The virtual format of the assembly allowed for greater accessibility and inclusivity, providing a good opportunity for members from around the world to participate in real-time discussions, vote on important issues, and network with other members. The agenda included reviewing the AGM 2021 minutes, activity report, and final accounts with a vote on approval, updates on ongoing projects, Délice Network Membership, and the Gaziantep Study Tour. The meeting also discussed the financial forecast for 2022, orientations until 2023, and welcomed the New Executive Committee led by President Felipe Garcia.

Monthly Treat November, Délice New Strategic Plan

The last Monthly Treat of the year was organized to present the new draft strategic plan developed by the Executive Committee during their meeting in Lyon. The association also presented for the first time the idea of a rebranding of the Network to be implemented in 2023.



COLLABORATIONS, PROJECTS, INITIATIVES

En Terroirs Connus



En Terroirs Connus is a «Speed Dating» style event that brings together Lyon restaurants and local producers. Inspired by similar events in Stavanger and Brussels, the City of Lyon regularly organizes this event to promote and strengthen relationships between the two groups. This initiative fosters a more sustainable food system by reducing waste and promoting local food sourcing, benefiting both restaurants and producers.

→ More info: <https://enterroirsconnus.lyon.fr/accueil-rencontres-daffaires-des-acteurs-de-la-restauration-collective-2/>

Montreal Recipe @ Cook the Commonwealth project in Birmingham

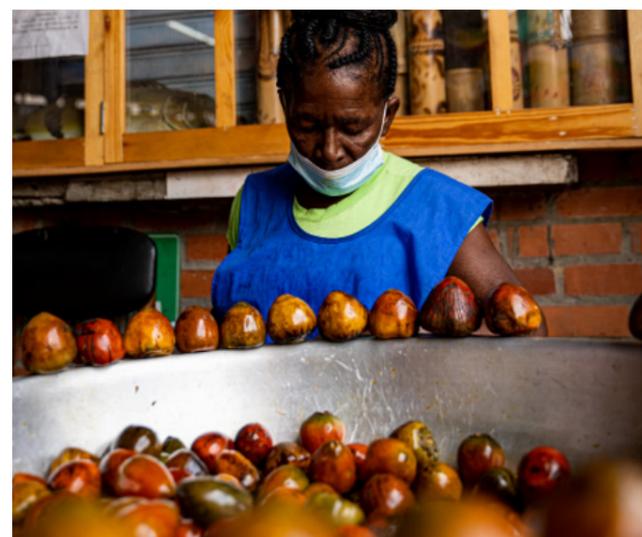
In 2022, Birmingham hosted the Commonwealth Games, and to celebrate the occasion, they organized the «Cook the Commonwealth» project. As part of this initiative, they collected recipes from over 60 Commonwealth countries and shared them on a recipe app, accompanied by a campaign to encourage people to try their hand at cooking. Delice member Montréal was approached to contribute recipes that celebrate Canada's culinary heritage, whether traditional or with a modern twist. These recipes were required to be healthy, low in fat, salt, and sugar, and easy to prepare with readily available ingredients. Montréal gladly shared some mouth-watering recipes such as Pudding Chomeur, Chef Sam's Caesar Asparagus Cone, and a Lobster Roll (both quick or gourmet version).

Quais du polar

Lyon and Delice initiated the project during a literature festival centred on detective stories, known as «polar» in French. Famous authors from different cities were invited by Lyon, and Delice, recognizing the frequent mention of gastronomy in such books, invited two renowned chefs from Lisbon and Cape Town (as a potential future member). The chefs had the opportunity to explore Lyon and attend a special event where they met with the authors for a stimulating discussion on topics such as the city, detective stories, and gastronomy. The goal is to continue this project in the future.

→ More info: www.delice-network.com/Delice-Network-News/gastronomy-thriller-litterature

A Tribute to Women Chefs



In the framework of Cali gathering, Délice and the city of Cali organized the side project «A Tribute to Women Chefs»: 6 chefs coming from Brussels, Birmingham, Helsinki, Mérida, Montréal, and Puebla made their way to Cali. They discovered the local food culture, met with local chefs, and showed their talent during a culinary competition, «The Authentic Cali Flavors». It was a great way to celebrate the role of women in preserving food cultures and the need to empower them in cooking careers.

→ More info: <https://www.delice-network.com/events/cali-2022-food-for-economic-development-the-boost-recipe/a-tribute-to-women-chefs>

Cities at the Table

To celebrate the 15 years of Délice Network, videos have been launched on the importance of using food to trigger challenges and raise opportunities. Each participating city was asked to choose 2 or 3 topics from the menu, as a basis for discussion. This video series is a powerful communication tool for cities to promote their work and approach to food. Altogether, the collection highlights the diversity of Food strategies worldwide. Birmingham, Lyon, and Pune (as a guest city) all participated in this initiative successfully and filmed their videos that are now accessible on both Délice and Cities at the Table platforms.

→ More info: https://www.delice-network.com/activities/Projects/saturday-01-january-2022_cities-at-the-table

Pueblo del Maiz

An interesting collaboration set between three Delice cities Tucson, Merida, Puebla and an invited city San Antonio in the organization of a festival around corn, a very important product, farmed in all Latin America. This festival rotated during different weekends in the four cities. Each city held a number of activities throughout the month of May, such as fascinating panel talks on topics like how climate change is affecting agriculture and corn culture or product collaborations like the development of a unique beer made with corn.

→ More info: <https://www.pueblosdelmaiz.com/>

Stavanger and Brussels breweries' cooperation

This collaborative project took place in Stavanger, as part of the Gladmat Festival, which is the largest food festival in Scandinavian countries and attracts between 200,000 to 400,000 visitors. The festival's official beer was a result of a collaboration between Lerving brewery from Stavanger and Brasserie de la Senne brewery from Brussels. The two brewers worked together to create a beer recipe that was brewed in Stavanger and served at the event.

Wrocław trip to Turin Terra Madre

Terra Madre Salone del Gusto is a biennial international gastronomy exhibition hosted in Turin by Slow Food, the City of Turin, and the Region of Piedmont. It brings together food experts from around the world to discuss climate change, biodiversity protection, and other pressing issues in the field. The event features workshops, tastings, debates, education,

and cooking courses, providing a rich immersion in the world of gastronomy. Through Delice Network, the Municipality of Wrocław organized a study visit for representatives and restaurateurs, allowing them to meet with members of the Slow Food network and flagship gastronomic concepts in Turin to exchange experiences and knowledge and foster international exchange in this field.

Stavanger delegation to Lausanne



In October, the city of Lausanne had the pleasure of hosting a group from Stavanger for a two-day visit with an insightful program filled with discoveries of the region's specialties. Lausanne put up a program filled with fascinating and enlightening culinary discoveries from the area. They featured cooking classes and excursions to the «Alimentarium» Museum and wineries, among other things. The importance of the link between producers and customers, the issue of the short circuit, and sustainability-related issues were all heavily emphasized throughout this immersion. In addition, both participating cities used the opportunity to discuss their individual experiences and continuing projects.

→ More info: <https://www.delice-network.com/Delice-Network-News/stavanger-meets-lausanne>

Ciocola-to

Délice member city Torino held the «Ciocola-to» chocolate festival in the city center, featuring invited speakers from two other Délice cities, Brussels and Lausanne, who shared their expertise on food tourism. The focus was on how a city with a rich chocolate tradition can attract tourists and create unique experiences to capture their attention.

→ More info: <https://www.delice-network.com/Delice-Network-News/the-ciocola-to-festival-2022>

INTERNATIONAL FUNDED PROJECTS

SchoolFood4Change / 2022-2025

Across Europe, schools, cities, and organizations are participating in the EU-funded project SchoolFood4Change (SF4C) to spread a new food culture from the plates in school canteens to everyone else's plates. The project lies in a triple approach, which consists of implementing a 'Whole School Food Approach' (WSFA), establishing planetary health diets and cooking, and improving their public food procurement processes.

SchoolFood4Change collaborates with more than 3,000 schools, supported by 43 organizations across 12 countries, creating a European support network with the opportunity to inspire each other and share good practices, advice, and learning experiences. 16 local governments are part of this ambitious European project, including two Délice members, Lyon and Malmö. Izmir will also soon join the consortium as a replication city. As a global network, Délice brings expertise to this massive 4-year project to collect good practices and support dissemination and replication activities.

In 2022, after kicking off the work, the consortium met for the first General Assembly in November Tallinn and developed Whole School Food Approach guidelines and concepts.



School Food for Change General Assembly in Tallinn

→ The 'Whole School Food Approach' guide:

https://schoolfood4change.eu/wp-content/uploads/2022/07/SF4C_WholeSchoolFoodApproach_Framework_EN_web_new.pdf

→ The internet page School Food for change on the Délice Network website:

<https://www.delice-network.com/activities/Projects/saturday-01-january-2022-bringing-gastronomy-in-school-canteens>

→ The global project internet page

<https://schoolfood4change.eu/>



Future Kitchens / 2022-2023



The ESHOB School in Barcelona



Campus du Lac in Bordeaux

Délice, as the lead partner, coordinates and organizes the project «The Future in our Kitchens: Social & Sustainable Skills for Culinary Trainees,» funded by the European Erasmus+ program. Started in September 2022, Future Kitchens aims to open the mindset of future cooks and food entrepreneurs through an international cooperation partnership between vocational culinary training institutes for the school year 2022-2023. It involves five Culinary institutes from Délice cities: ESHOB (Barcelona), Campus Du Lac (Bordeaux), Gasmek (Gaziantep), Malmö Stad (Malmö), and IP Colombatto (Torino).

In 2022, we launched the monthly Brigade meetings with all involved partners to co-create an online training program dedicated to social and sustainable skills in professional kitchens, to be launched in 2023. Moreover, a week-long mobility will be hosted in Barcelona by ESHOB in May 2023, allowing students to attend further on-site training and teachers to meet and exchange ideas and knowledge.

→ The internet page Future Kitchens on the Délice Network website:

<https://www.delice-network.com/activities/Projects/thursday-01-september-2022-social-sustainable-skills-for-culinary-trainees>



2023 IS IN THE OVEN!

→ Montréal en Lumière

February 16th to March 5th 2023

The 2023 Montréal en Lumière festival will showcase the best of Montreal in winter. With the theme «Discover the Best of Montreal in Winter,» this edition of the festival promises to be an amazing event for foodies and enthusiasts of international cuisine. As a Délice member, Montréal will organize a pairing between local chefs and their international peers, including chefs from northern Europe who will be traveling from Délice cities such as Helsinki, Gothenburg, and Stavanger.

→ Délice takes the floor during the conference "Identités culinaires"

February 23rd 2023

The director of the Délice Network will speak at the 3rd Colloquium on the Quebec Culinary Identity in Montreal. The event aims to exchange initiatives and experiences related to culinary identity, encourage collaboration, and safeguard local and national food traditions. The conference will focus on the role of large cities and communities in promoting culinary identity as a driver of tourism development, including the Délices Network's mission, member city initiatives, and the benefits of highlighting a city's culinary identity.

→ Délice Annual General Meeting in Malmö

Food Sustainability and beyond

May 29th – June 2nd 2023

The annual Délice General Assembly will take place in Malmö, Sweden to discuss internal topics and debate on the future of our food system. The debate will focus on both social and environmental sustainability, and on the critical role that they play in ensuring the success of the global food value chains.

→ Quais Du Polar

April 2nd 2023

Lyon and Délice initiated the project in 2022 during a literature festival centred on detective stories, known as «polar» in French. The 2023 edition of the Festival will focus on the Spanish Literature. For this reason, a Chef from Délice city Barcelona will be invited to create a "lyonnaise tapas" together with a local well-known Chef from Lyon.

→ Future Kitchens Whip Up Skills & Bake Talents

Mai 1st – 5th 2023

Each partner will create a series of short videos featuring sustainable recipes cooked by students and discussions with professionals in the field. These videos will be showcased during a mobility week in Barcelona in May, where students from partner cities will come together for a week-long training session: a perfect opportunity for students to come together and learn from each other.

→ Study Tour in Bordeaux

June 22nd and 23rd 2023

Délice members in Bordeaux, France, will host a Délice Study Tour on the famous Bordeaux Wine Festival with a special focus on Gastronomy and Sustainability. Members will visit this unmissable wine event and learn more from their hosting peers about the sustainable activities Bordeaux is leading in the wine, events, food and gastronomy sectors. Inspiring field visits are also foreseen: the festival, a winery, the important museum "La Cité du Vin" and more.



In summary, in 2022 we've cooked up a storm of delicious ideas and served them on a platter of sharing and inspiration.

Bon appétit and see you in 2023!

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