

Globalização e a Gastronomia

Internacionalização, o Caso do Gastronomia Basca and Global

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UNIVERSITY COLLEGE IN GASTRONOMIC SCIENCES RESEARCH AND INNOVATION CENTER

Advancing Culinary Traditions in New Global Contexts



A row of small, dark blue bowls filled with a colorful salad of diced vegetables and meat, arranged on a dark surface. The bowls are arranged in a perspective line, receding into the background. The salad contains orange carrot sticks, green beans, white cheese cubes, and brown meat cubes. The text "UNDERSTANDING GASTRONOMY" is overlaid in white, bold, sans-serif font across the middle of the image.

UNDERSTANDING GASTRONOMY

NEW BASQUE CUISINE 1976



SPANISH REVOLUTION





NEW UNDERSTANDING OF GASTRONOMY



VALUE CHAIN



ENTREPRENEURSHIP NEW GASTRONOMIC PROJECT



A Delicious Life NEW FOOD ENTREPRENEURS





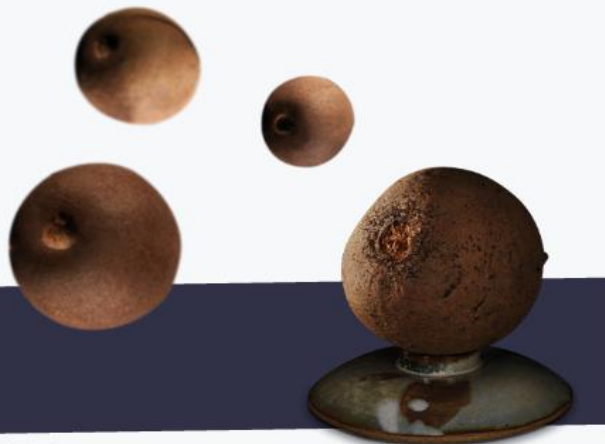
INTERDISCIPLINARITY

INTERACTIONS

AGRICULTURE SOCIAL DEVELOPMENT SUSTAINABILITY 04 MARCH 2016

ATÁ, SHORTENING THE DISTANCE BETWEEN MAN AND FOOD

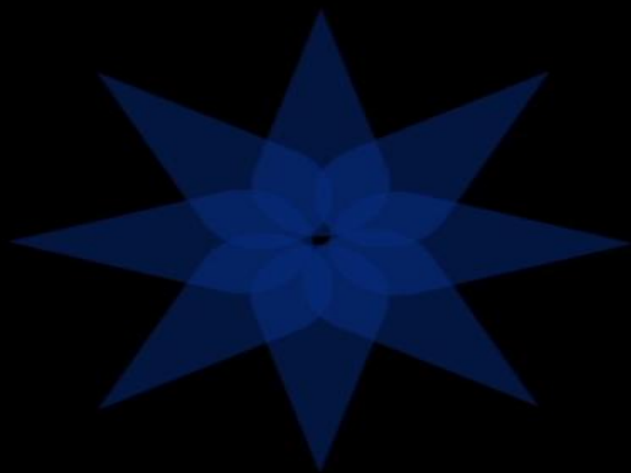
The institute led by the chef Alex Atala promotes interdisciplinary synergies from a focus that insists on accepting that food is culture

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SOCIAL DEVELOPMENT SUSTAINABILITY VISUAL ARTS 22 JANUARY 2016

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basque culinary world prize





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RESEARCH AND INNOVATION IN HEALTH AND COOK CONNECTIONS





THANK YOU

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