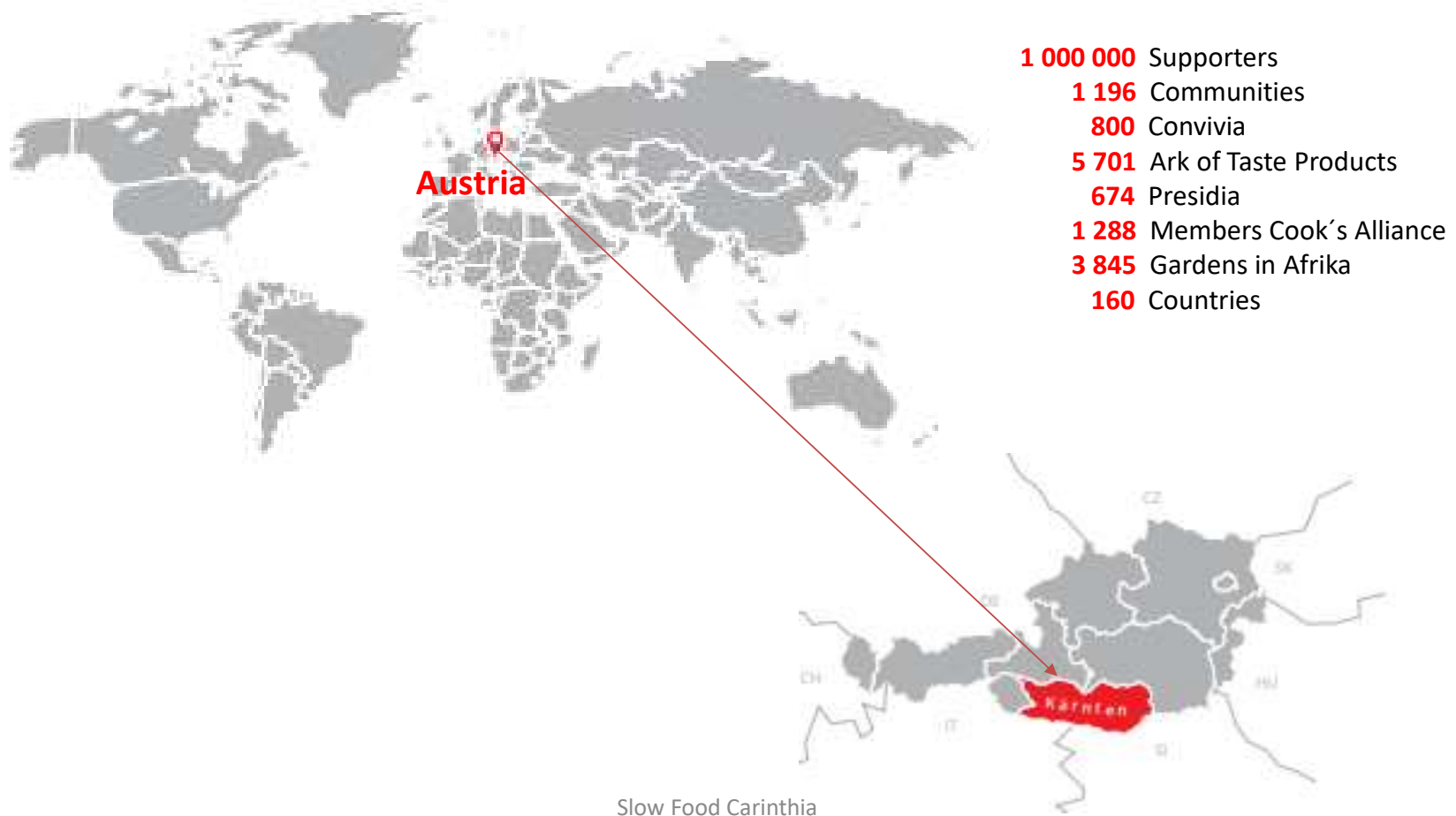




# Slow Food<sup>®</sup> Kärnten

**Slow Food** is a global movement acting together to ensure good, clean and fair food for all.

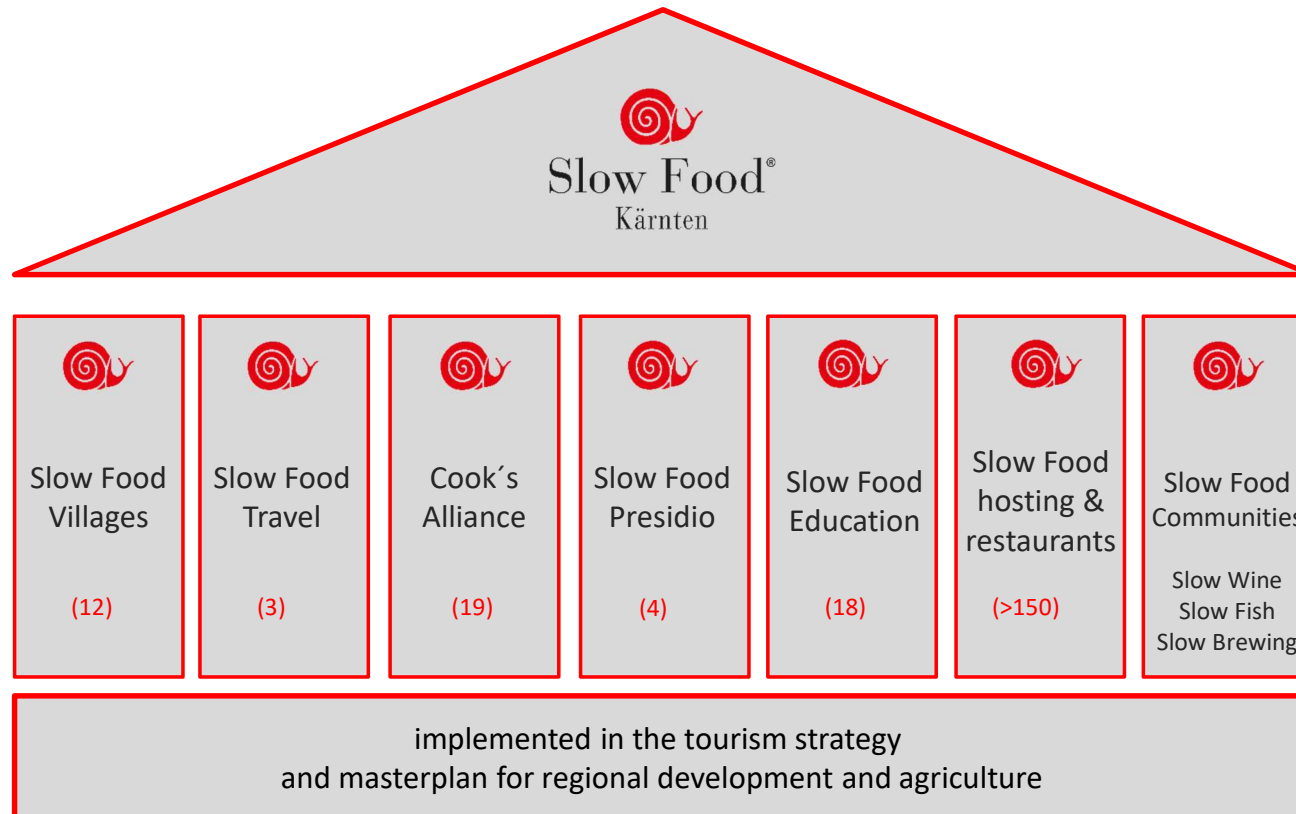


## How Carinthia developed the first Slow Food Travel and Slow Food Villages?

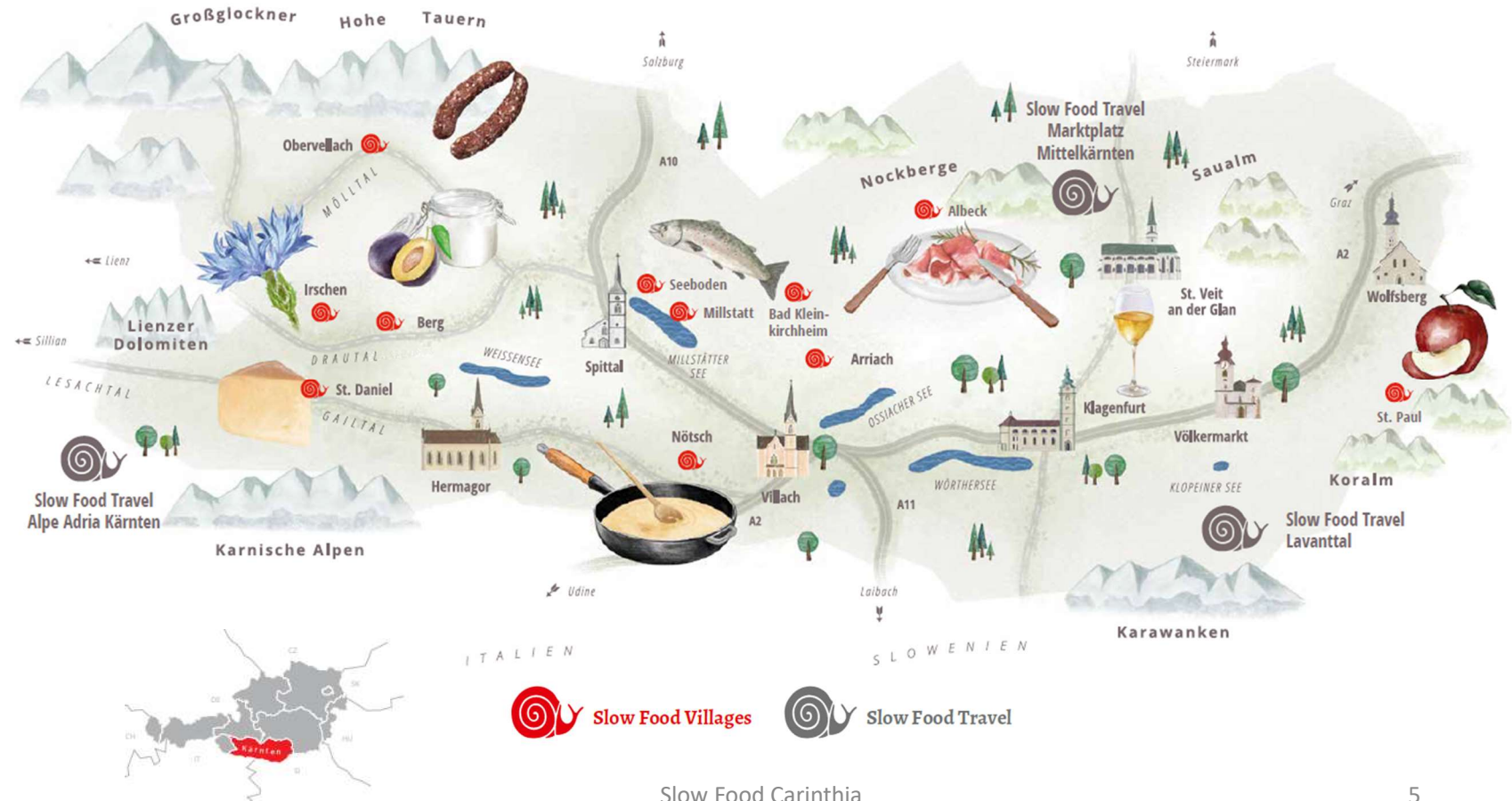
- 🌀 2015 a highly motivated team with a lean organisation on top of the Slow Food convivium was implemented
- 🌀 presidium members with strong visions
- 🌀 definition of clear responsibilities and accountabilities
  - Slow Food Carinthia: product development, convivium, education, mindset
  - tourism regions: marketing, booking, communication
- 🌀 - government: fundings
- 🌀 supporting instead of prohibiting (best practice)
- 🌀 tourism managers are living the spirit of Slow Food (top-down and bottom-up approach)



## Our priorities and activities



**Journeys** to the origin of the authentic taste



## Journeys to the origin of the authentic taste



Kulinarisches Erlebnis  
**So mache ich mir mein Bauerneis**

ab  
**35,00 €**



Kulinarisches Erlebnis  
**Backen für Groß und Klein mit dem Bäckermeister**

ab  
**48,00 €**



Kulinarisches Erlebnis  
**Vom Ladinger Spitz in die Wirtshausküche**

ab  
**65,00 €**



Slow Food Erlebnis  
**Erlebnis Maßschuh mit Ernst Knapp**

ab  
**39,00 €**



Slow Food Erlebnis  
**CIRCLE OF NATURE – vom Samenkorn zum Samenkorn**

ab  
**65,00 €**

### Facts:

- 🌀 >180 experience programs
- 🌀 all programs are online available (feratel)
- 🌀 guaranteed program even by a single person
- 🌀 booking and marketing is done by the tourism regions

### external audits:

- 🌀 clear and transparent requirements
- 🌀 quality check (how, where..)
- 🌀 local to local - invoice check
- 🌀 peer review farmers / producers
- 🌀 training of employees
- 🌀 visibility in the menu
- 🌀 sustainability certification

## Slow Food Guide Carinthia

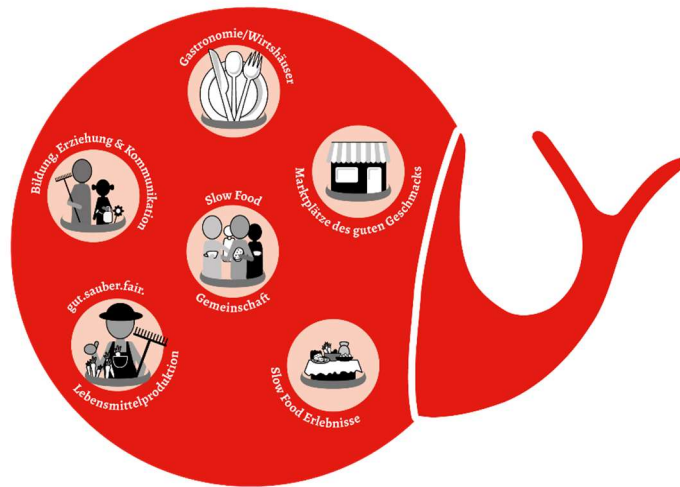


objective and transparent criteria (up to 5 🌀)

- 🌀 regional meat, regional fish (slow fish), „wild“ deer
- 🌀 local beer (slow brewing) and regional wines (slow wine)
- 🌀 “nose to tail”
- 🌀 “self-made” bread, raw milk cheese,..

In the lead of “visit Carinthia” - the main culinary guide in the region

## Slow Food Villages places of good living



  
Slow Food®  
Village

1. Slow Food community
2. good, clean and fair food producers
3. restaurants/chefs & hosts
4. education (schools) & communication
5. marketplaces / farm shops
6. Slow Food experience programs



Slow Food Carinthia



## Awards and "sustainable" education 2024



### 1. SLOW FOOD AKADEMIE DER ALPEN



„Gist Travel Food Award 2023“  
Gruppo Italiano Stampa Turistica