



INTERNATIONAL ART OF GASTRONOMY IN ISTRIA

INTERNATIONAL MEETING OF WORLD CHEFS

UMAG, FEBRUARY 27th – MARCH 2th 2014.

www.iagi.com.hr



Dear colleagues,

Croatia, a country many rightfully call one of the greatest European 'gastronomical gardens', has long ago become an important element in the rich European (and world) culinary tradition, nurturing its recognizability, autochthonous qualities and abundance of high-quality tastes. Wherever they might live, Croatian people carry in their thoughts and hearts their mother country and the intoxicating aromas of warm, home cuisine, the hearth with which they are inextricably linked. We are not just being poetic. The most decisive influence in culinary tradition is nature, which determines tastes, aromas, the idyll of wheat fields, the beauty and richness of the home table. The most valuable thing about tradition is that it thoroughly cares about already forgotten culinary tastes, snatching them from oblivion. Gastronomes are its best friends and promoters. Croats proudly call their country 'Our Beautiful Homeland' (which is also the title of the national anthem) and this genuine beauty is accompanied by hospitality, sociability and openness of the Croatian people. How should we share this beauty with the members of the great gastronomical family of Europe and the world? The answer is contained in the long-existing and great desire of the Croatian gastronomes for you too to step into this small 'gastronomical heaven' in the heart of Europe, as a guest and a participant, to come to a magical part of Croatia, to Umag, to Istria, to the Adriatic Sea, and to tell us at LAGI your story (and experiences) about the gastronomical beauty of your hearth, your country, and to once again show us that gastronomy connects people, the world, the universe ... Are there any borders between us?

For the third time ever, Croatia has the honor of hosting such a big and significant international gathering. It will receive all of you with an open heart and with arms spread wide. We eagerly await around 200 chefs and eminent lecturers from around the world, as well as joint socializing on trips through Istria and during theme gastronomical dinners. Your arrival would give us an opportunity and the pleasure to show you a part of our gastronomical treasure. Through expert lectures, we will be able to make the main topic of this gathering be intriguing, current and enticing enough so that we can contribute to joint efforts to intensify expert and practical thought about significance and role of traditional gastronomical heritage in the modern international tourist sector.

MAIN TOPIC:

Autochthonous Cuisine in Shaping National and International Gastronomy

II TOPIC:

Autochthonous gastronomy and farms products

Official language:

English and croatian

Date and Place of the Event:

Umag, Croatia from February 27th - March 2th 2014.

Hotel Sol Garden Istra**, Umag**

The next countries will be partitipate; Island, Portugal, Italy, England, Tunisia, Slovenia, Chech, Austria, India, Serbia, Poland, Albania, Malta, Monte Negro and Croatia

Special Auspices:

dr. Ivo Josipovic, president Republic of Croatia

General sponsor:

„Dukat“ d.d. Zagreb

General gastro sponsor:

Podravka d.d. Koprivnica

Golden sponsor:

MA- NI d.o.o. Umag - Soline Pridelava soli d.o.o. Piran, Slovenia

Silver sponsor:

Fonda d.o.o. fish farming Piran, Slovenia

STRUČNI POKROVITELJ:

Hrvatski kuharski savez HKS

General county Auspices:

The City of Umag

Sponsors:

The Istrian County

The Istrian County Tourist Association

The Tourist Association of the City of Umag

Media sponsor:

Kanal RI

TV – Istria

Expert Organizers:

The Chef Association of the Istrian County

Robinson, international newspaper and publishing house

Editorial Board of the magazine for gastronomy, tourism and food Svijet hrane, Zagreb

Accomodation:

Beta tours - Tourist office Umag

gastronomy@beta-tours.hr

www.beta-tours.hr

Expert Commission:

- Zoran Stanisavljevic, president of the Chef Association of the Istrian County and Main Chef of restaurant Mediteran in Meliá Coral hotel in Umag
- Stjepan Odobasic, CEO of Robinson, international newspaper and publishing house in Zagreb and Editor-in-Chief of Robinson's editions

PROGRAM

27 February 2014

- Arrival
- accommodation

28 February 2014

- 09.00 – 09.30
- Welcome to IAGI
 - mr. Villi Bassanesse, Umag mayor
 - Zoran Stanisavljevic, president of the Chef Association of the Istrian County
 - Stjepan Odobasic, CEO of Robinson, international newspaper and publishing House
 - Damir Crleni, president of Croatian Culinary Federation
 - Joanna Magdalena Ochniak, Women in WACS Chairman
 - Gissur Gudmundsson, President of the World Association of Chefs Societies
- IAGI gravely opening, Ivo Josipovic, President of Republic of Croatia

LECTURES TASTING

09.30 – 10.00 **LECTURES**

TASTING

10.00 – 10.45 Work shop and tasting:
Autochthonous dishes from area Magreb
Country: Tunisia
Present: chef mr. Rafik Tlatli, owner of hotel Yasmins Nabeoul, Tunisia

LECTURES

10.45 – 11.30 **LECTURES**

TASTING

11.30 – 12.30 Work shop and tasting:
Country; Malta
Present; Guido Debono

LUNCH

12.30 – 14.00 **ESPECIALY LUNCH**
Lunch with Fishing farm Fonda d.o.o. Piran d.o.o. Slovenia

Autochthonous disher from restoran "Panta rei" Belgrade, Serbia

LECTURES

14.00 - 15.00 **LECTURES**

TASTING

15.00 – 16.00 **Work shop and tasting:**
Country India
Present; chef Vikram Vihara, new Delhi, India

LECTURES

16.00 – 17.00 **LECTURES**

TASTING

17.00 – 18.00 **Work shop and tasting:**
Country; Albania
Present; Ceka Arjan, Albanian culinary association, president

Meeting with sponsors

20.00 Theme Gastronomical Dinner

We Present the World a country ...

The Night of Gastronomy of the Republic of Serbia

The most distinguished chefs from Serbia will take part in preparing autochthonous serbian dishes

01 March 2014

LECTURES

- 10.00 - 10.30 - **Gissur Gudmundson**, WACS president (World Association of Chefs Societies) Reykjavik, Island;
Autochthonous dishes – dishes 21 century
- 10.30 – 11.00 - **Joanna Magdalena Ochniak**, Women in WACS Chairman; Polish autochthonous dishes
and farm products – cooperation for polish tourists promotion

TASTING

- 11.00 - 11.30 Traditional dishes from Czech
Country: Czech Republic
Znojemske noodles
Prepare: Group of chech chefs

LECTURES

- 11.30 – 12.00 **LECTURES**

TASTING

- 12.00 – 12.30 **Traditional dishes from England**
Present Gary Filbey, president of World Master Chefs Society, London

- 12.30 – 14.00 **ESPECIALY LUNCH FROM SERBIA**
The most popular Serbian autochthonous dish – srpski pasulj
Present: eminent Serbian chefs

- 14.00 **PRESS CONFERENCE**

- 13.00 – 19.00 **A TRIP TOUR OF UMAG CITY**

- 20.00 **Stjepan Odobasic: Diplomas for subscribers**
Gissur Gudmundsson: IAGI 2014. - conclusions
Zoran Stanisavljevic: IAGI "2015.
announcement
invite

THEME GASTRONOMICAL DINNER

We Present the World a Croatian county ...

The Night of Gastronomy of the Istrian County

The most distinguished Istrian chefs will prepare autochthonous Croatian Istrian dishes. Istrian agro - tourism will also be promoted, accompanied by ethnic music program.

02. March 2014

departure of guests

Organizer can change program

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Organization Commission:

- **Zoran Stanisavljevic**, president of the Chef Association of the Istrian County and Main Chef of restaurant Mediteran in Meliá Coral hotel in Umag
- **Stjepan Odobasic**, CEO of Robinson, international newspaper and publishing house in Zagreb and Editor-in-Chief of Robinson's editions
- **Bojana Zenzerovic** – general secretary of the Chef Association of the Istrian County
- **Slavisa Smalc**, City of Umag