

## TRAINING SEMINARS OF THE CHEESECULT PROJECT IN IOANNINA – GREECE & GJIROKASTRA – ALBANIA



Training seminars were organized in the context of the Project CheeseCult in Ioannina, Greece from 20 to 22 September 2021 by the Dairy School of Ioannina in cooperation with the Department of Agriculture, University of Ioannina, and in Gjirokastra, Albania from 28 to 30 October 2021 by Argjiro NGO in cooperation with the University of Gjirokastra.

The purpose of the training seminars was to train the stakeholders involved in the project on agritourism, cheese production, cheese quality, marketing and culinary innovation to acquire the necessary knowledge for their active participation in the “Cheese Route”. During the seminars, special reference was made to the production of traditional local cheeses.

Emphasis was also placed on highlighting the importance of locality of cheese, traceability and the application of safety standards and principles of Health and Safety in the production of traditional cheese.

Moreover, traditional and innovative recipes were presented together with the methods of integrating local cheeses in modern gastronomy of the cross-border area, while the general principles and the current trends of marketing in the dairy market, as well as agritourism as a tool in the development approach of the regions of Epirus and Gjirokastra were also analyzed.

The activities of the CheeseCult Project at cross-border level attempt to connect primary production and in particular the production of dairy and cheese products with the sustainable tourism development in the area of reference.

## CHEESE EXHIBITION CENTER IN THE DAIRY SCHOOL OF IOANNINA



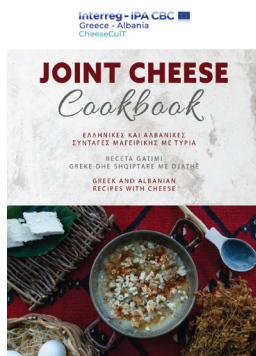
The Dairy School of ELGO DEMETER established a Cheese Exhibition Center at its premises, in the context of its participation in the project CheeseCult.

The purpose of the Exhibition Center is to present the cultural and culinary aspects of dairy and cheese production, by using equipment and practices, in a coherent, scientific and comprehensible way to specialized visitors and the general public. At the Exhibition Center the visitor will come in contact with:

- The dairy tradition, through the production equipment and the photographs.
- Innovative virtual and 3D illustration – exhibition (3d virtual tour) through interactive technology. The user will be given the opportunity to explore sites with unique environmental, natural and cultural heritage, through virtual reality application, focusing on herds of local sheep and goats, mountain pastures, traditional cheese production.
- Tasting of local cheese products
- Specialized library on cheese production / dairy production.

*You can visit the Exhibition Center in groups of 10 people, after contacting the Dairy School of Ioannina by phone 2651092219 or by email galateei@elgo.gr. Address 3, Ethikis Antistasis Str., Katsikas, 455 50, Ioannina*

## CHEESECULT JOINT COOKBOOK



In the framework of the CheeseCult project a joint cheese cookbook was produced, as a cross-border and cross-cultural initiative between Greece and Albania. The book includes 58 recipes from both countries. Each recipe is original and reflects the history and culture of the region of Arta, Ioannina, Preveza and Thesprotia in Greece and the one of Gjirokastra, Permet and Tepelena in Albania.

The cookbook is intended as a tool to promote the gastronomic potential, as a driving force for rural tourism development of the project area and make it known to the wider public.

The publication is the result of a close collaboration of Argjiro, Department of Agriculture, University of Ioannina, the University “EQREM ÇABEJ” of Gjirokastra and the Hellenic Agricultural Organization – Demeter, Dairy School of Ioannina.

“The views expressed in this publication do not necessarily reflect the views of the European Union, the participating countries and the Managing Authority”.

