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Regional and traditional food, also in the context of sensory analysis, is one of his main scientific and didactic fields of interest since several years. He is the author of “Kořacz śląski” specification (regional Silesian cake) published by EC in 2011 as registered regional product in European PGI system. He is the member of Chapter of Polish System „Quality Tradition” since 2011 (system was created by Polish Chamber of Regional and Traditional Products in Warsaw and confirmed by Ministry of Agriculture in 2007 as a Polish system of regional and traditional food quality). Maciej Oziembłowski is also author of the chapter about safety of regional and traditional food in the book about food quality systems in Poland issued in 2009. As an academic teacher he gave lectures about regional and traditional food to Polish, Italian and Spanish students in the framework of IP programme (Spain, 2010). He has practical experience in tourism since 1997 and since last years he tries to use his knowledge about regional and traditional food to implement it as part of specific regional tourist products.

SELECTED POLISH TRADITIONAL AND REGIONAL FOOD PRODUCTS IN THE CONTEXT OF TOURISM

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After the overthrow of the socialist system in Poland in 1989, and especially after the Polish accession to the EU in 2004, the Polish regional and traditional products grow slowly in the new economic reality. Old Polish cookbooks are again discovered by historians what also increasingly restores the memory of rich Polish culinary heritage [1, 2]. There are 24 regional (8 PDO & 16 PGI) and 9 traditional (TSG) products registered in European system since 2007. More than 50 food products is registered in the Polish "Quality - Tradition" system for traditional and regional food. Eight Polish provinces are participants of European Network of Regional Culinary Heritage (mainly Baltic Sea countries) where the main common goal is developing of member regions through the promotion of local and regional food also in the context of tourism. More and more Polish food producers are aware of the importance of the tourism sector as one of the important distribution channels of their products. Also many local authorities support all tourist activities not only in the classical way (architecture, nature) but also in the new way (culture, regional food festivals, etc.). Nevertheless Poland is still on the beginning of its route in the implementation of regional food into big scale tourist product. The biggest chance could have culturally homogeneous regions like *Podhale*, *Kaszuby*, *Żywiecczyzna*, *Podlasie* or regions where traditional food products are more popular. Many Polish courses are not at the moment on the official European or Polish traditional products lists although their reputation is quite large, like *bigos* (the meat stew), *pierogi* (dumplings), *gołąbki* (stuffed cabbage rolls) or different kinds of tasty soups (*barszcz*, *żurek*), sausages and breads. More and more popular in Poland are thematically routes connected with selected agricultural or food products like "fruits routes" or "herbs route" in *Małopolska* province, "oscypek (cheese) route" in *Podhale* region or "apple route" in *Sandomierz* region. Foreign tourists have also opportunity to taste some Polish regional cuisine in selected hotels or restaurants serving such meals, like new discovered *Lowersilesian* and better known *old-Polish* courses in *Wrocław* or Eastern borderland dishes in *Przemyśl* or *Zamość*. It can be concluded that nowadays regional and traditional food has an increasing impact on the tourism sector in Poland.

References

- [1] Czerniecki S. (1682). Compendium Ferculorum albo Zebranie Potraw, ed. in 2010 by Dumanowski J. & Szychaj M., *Monumenta Poloniae Culinaria*, vol. 1, Muzeum Pałac w Wilanowie.
- [2] Anonim (1686). Moda bardzo dobra smażenia różnych konfektów i innych słodkości, a także przyrządzania wszelakich potraw, pieczenia chleba i inne sekreta gospodarskie i kuchenne, ed. in 2011 by Dumanowski J. & Jankowski R., *Monumenta Poloniae Culinaria*, vol. 2, Muzeum Pałac w Wilanowie.