

Délice Annual General Meeting 2024

BACK TO ORIGIN

THE PAST, PRESENT AND FUTURE
OF TRADITIONAL COOKING

MAY 27-30 2024

MERIDA,
MEXICO

+ STUDY TOUR
MAY 25-26 2024

PUEBLA,
MEXICO



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DÉLICE

AGM PROGRAM AT A GLANCE

MONDAY, MAY 27

4:00PM - 6:00PM	Executive Committee Meeting
6:00PM - 7:30PM	Guided tour of Merida (optional)
7:30PM	Dinner at Micaela Mar y Leña (optional, at own expense)

TUESDAY, MAY 28

8:00AM - 8:30AM	Breakfast for newcomers
9:00AM - 10:45AM	Délice General Assembly
11:00AM - 12:15PM	Food Capitals official Brand Launch
12:30PM - 1:30PM	Lunch at Museo de la Gastronomía Yucateca
1:30PM - 2:30PM	How can we preserve traditional cooking over time?
3:00PM - 4:00PM	Délice Internal Meeting: How to manage your communication as a Food Capital ?
4:00PM - 5:30PM	Délice Best Practices Session
7:30PM	Welcome Dinner by Chef Obed Reyes at Holoch Restaurant

ABSENT MEMBERS CAN CONNECT

WEDNESDAY, MAY 29

8:45AM - 9:15AM	Official welcome from Merida Mayor
9:15AM - 9:50AM	Traditional Local Cooking & Food Policy in Mérida
9:50AM - 10:35AM	Recognition of the Milpa Maya (Cornfield) as a World Agricultural Heritage
11:00AM - 1:00PM	Site-visit of the Refettorio Mérida
1:15PM - 2:15PM	Lunch at Salón Gallos
2:15PM - 3:30PM	The Keys for Preserving Traditional Cooking
4:15PM - 5:15PM	Visit of Meliponary Xcunya
8:30PM	Dinner at Nectar Restaurant

THURSDAY, MAY 30

9:00AM - 11:15AM	The Past, Present and Future of Cooking : Can Traditional Cooking Coexist with Innovation?
11:30AM - 12:00PM	Visit of Hacienda Santa Cruz de Palomeque
12:00PM - 1:00PM	What cooperation strategies can be implemented to preserve endemic foods and traditional cuisine?
1:00PM - 2:00PM	Lunch at Restaurant Valentina of Hacienda Santa Cruz
4:30PM - 5:30PM	The Importance of Corn as an Essential Element in Traditional Cooking
5:30PM - 6:30PM	Mayan Fruit Trees: Biocultural and Gastronomic Heritage
6:30PM - 8:00PM	Cooking activity with Pueblo del Maiz Chefs
8:00PM	Farewell Tasting & Mixology



OPTIONAL PROGRAM

MAY 25-26

STUDY TOUR IN PUEBLA



- Friday, May 24 Arrivals in Puebla
- May 25 & 26 **Two-days Study Tour in Puebla: *Four Centuries of Traditions on your plate***
- Monday, May 27 Discover the amazing food scene of Puebla and its culinary traditions.
Departures to Mérida

MAY 27-30

DÉLICE AGM IN MÉRIDA

Check official program page 2



FRIDAY, MAY 31

PUEBLO DEL MAIZ FESTIVAL, MÉRIDA

- 09:00 - 12:30 Tour in Yaxunah
- 12:30 - 13:30 Lunch at Yaxunah
- 18:00 - 19:00 **Talk *The Relevance of Sustainable Milpa and its Relation with Contemporary Cuisine***
- 19:00 - 21:00 The Mérida Cantina Tour

SATURDAY, JUNE 1

PUEBLO DEL MAIZ FESTIVAL, MÉRIDA

- 9:30 - 11:30 Guided Tour of the Local Market Lucas de Galvéz
- 12:00 - 13:00 Lunch at Wayan'e
- 13:00 - 14:00 Site-visit to Ki Xocolatl Chocolate Store at Santa Lucia
- 17:00 - 19:30 Guided tour & Dinner at Corredor Turístico de la Calle 47

SUNDAY, JUNE 2

YUCATAN SIGHTSEEING, FROM MÉRIDA

- 10:00 - 12:00 Visit of Chichen Itza, archaeological sites (at own expense, \$643 pesos)
- 12:30 - 13:30 Visit of Cenote Tsukán (at own expense, \$614 pesos)
- 13:30 - 15:00 Lunch at Tsukán (at own expense, \$470 pesos)

WELCOME TO MÉRIDA, MEXICO!

Dear Délice members,
Dear participants,

In 2017, Mérida became a member of the Délice Network and in 2019 was designated as a Creative City in the field of gastronomy by UNESCO. For these reasons, gastronomy has become an enhancer of our traditions and roots in the eyes of the world.

In 2024, our city hosts the Délice Network Annual Assembly, welcoming all the members to a series of experiences centered around the theme: 'Back to the origin'.

Our gastronomy holds a primordial place in local culture, creates links, breaks barriers, and surprises with each of its flavors.

Welcome to a series of activities where, through knowledge, direct contact with producers, gastronomic experiences, and first-hand experience with local ingredients, you will discover all we have to offer.

Enjoy Mérida, and let yourself be conquered by its nature, its history, its culture, the warmth of its people, and of course, its gastronomy, which has consistently amazed both locals and visitors alike.

All that remains is for me to invite you to experience our city to the fullest, and as composer Miguel Ángel Gallardo would say, 'Mérida, whoever knows you, will never forget you...'



**Mr. Alejandro Iván Ruz Castro,
Mayor of Mérida**

BACK TO THE FUTURE TRADITIONS

Dear Délice partners,
Dear participants,

It is my great pleasure to welcome you to our Annual General Assembly 2024 in the beautiful city of Mérida, a city with a rich culinary heritage and vibrant food culture, providing the perfect backdrop for our assembly.

Under the theme "Back to origin: the past, the present, and the future of traditional cooking", we will explore the roots of our cities' culinary heritage, celebrate the timeless techniques and recipes passed down through generations, and analyse the future of traditional cooking in a rapidly evolving world.

This event unites chefs, experts, and peers worldwide to share knowledge, experiences, and perspectives on the common value of traditional cuisines.

Through discussions, panels, field visits, and workshops, we aim to uncover the stories behind the dishes, understand the cultural significance of traditional foods, and discuss how to preserve and innovate them for future generations. This gathering is an opportunity to celebrate culinary history and inspire a new era where the wisdom of the past meets the creativity of the present.

Our AGA is also the most important meeting for Délice members to discuss our network life. Additionally, it is the occasion to finally launch our new brand "The Food Capitals by Délice Network" after extensive collaboration and discussion.

Thank you for joining us in Mérida for this unique event. Let's honour our culinary roots, embrace present innovations, and work together to ensure a bright and flavourful future for traditional cooking and our cities.



Felipe Garcia,
Délice Network President

MONDAY, MAY 27 - AFTERNOON

PARTICIPANTS ARRIVAL IN MÉRIDA

♥ *Delegates hotel: NH Hotel, Calle 60 #346, Mérida*

04:00PM - 6:00PM **DÉLICE EXECUTIVE COMMITTEE MEETING**

♥ *NH HOTEL*

The Executive Committee members are invited to reflect on the first year of this term and to look ahead to the next two years. They are planning exciting activities, such as launching the new Food Capitals by Délice branding.

06:00PM - 7:30PM **GUIDED TOUR OF MÉRIDA (OPTIONAL, OFFERED BY MERIDA)**

▶ Meeting point: NH Hotel at 06:00PM

Mérida, located in the state of Yucatán in the southeastern part of Mexico, is the capital city of the State and is often referred to as the cultural and economic hub of the Yucatán Peninsula. An English-speaking guide will lead you on a panoramic tour of the city, offering insights into the rich history and landmarks of this Yucatán jewel along the way.

07:30PM **DINNER AT MICAELA MAR Y LEÑA (OPTIONAL, AT OWN EXPENSE)**

♥ *Calle 47 #458 x 52 Centro, Mérida*

▶ Meeting point: NH Hotel at 07:30PM

Délice members traditionally gather for an icebreaker dinner on the arrival day. This dinner provides an opportunity to meet other Délice members in a joyful and informal setting. The chosen venue, Restaurant Micaela, located near the hotel, is the reflection of authentic hospitality. Here, each dish is crafted to touch the soul, transforming attention into smiles and creating unrepeatable experiences.



TUESDAY, MAY 28 - MORNING

08:00AM - 8:30AM

BREAKFAST FOR NEWCOMERS

📍 *NH Hotel, Breakfast room*

The Executive Committee invites all city representatives attending a Délice Network gathering for the first time to share breakfast at the hotel and feel warmly welcomed.

08:30AM - 09:00AM

TRANSFER BY VAN TO CENTRO CULTURAL OLIMPO

▶ Meeting point: NH Hotel at 08:30PM

09:00AM - 10:45AM

DÉLICE EXTRAORDINARY & ORDINARY GENERAL ASSEMBLY

📍 *Centro Cultural Olimpo, s/n Calle 62 x 61, Centro, Mérida*

HYBRID SESSION : [Join the online meeting](#)

The Executive Director and Committee of the Délice Network are pleased to invite all Member Cities to attend the Annual General Assembly. The discussions will include an Extraordinary General Assembly to revise the Délice Statute and Internal Rules, followed by an Ordinary General Assembly to vote on the Activity and Financial Reports for 2023 and to present upcoming activities of the Network.

10:45AM - 11:00AM

COFFEE BREAK

11:00AM - 12:15PM

FOOD CAPITALS OFFICIAL BRAND LAUNCH

HYBRID SESSION : [Join the online meeting](#)

This session marks the official launch of the new network brand, “Food Capitals by Délice”, attended by members, international speakers, guests connected online, and journalists. The Délice President and Director will introduce the Network and its new brand, highlighting the importance of this development for our Network.



TUESDAY, MAY 28 - AFTERNOON

12:15PM - 12:30PM TRANSFER BY VAN TO MUSEO DE LA GASTONOMÍA YUCATECA

12:30PM - 01:30PM GOURMET LUNCH AT MUGY

📍 *Museo de la Gastronomía Yucateca, Calle 62 #466 Mérida*

The Museo de la Gastronomía Yucateca, or MUGY, is a unique restaurant in Mexico that promotes the cultural and culinary richness of the state of Yucatán.

01:30PM - 02:30PM **HOW CAN WE PRESERVE TRADITIONAL COOKING OVER TIME?**

Keynote by **Wilson Alonzo**, Chef & Traditional cuisine researcher

📍 *Museo de la Gastronomía Yucateca*

Chef Wilson Alonzo will explore the challenges and opportunities of safeguarding traditional culinary practices for future generations. Participants will learn about local strategies, initiatives, and community engagement methods aimed at preserving the authenticity and longevity of traditional cooking methods with modern influences.

02:30PM - 03:00PM TRANSFER BY VAN BACK TO CENTRO CULTURAL OLIMPO

03:00PM - 4:00PM **DÉLICE INTERNAL MEETING: HOW TO MANAGE YOUR COMMUNICATION AS A FUTURE FOOD CAPITAL?**

📍 *Centro Cultural Olimpo, s/n Calle 62 x 61, Centro, Mérida*

In this session, participants will explore strategies for effectively managing communication through the "Food Capitals by Délice" brand, and collaboratively generate ideas to launch a strong brand and communicate on it. We will sit together, foster collective intelligence, and share thoughts and suggestions to make our cities important in the global food and gastronomy landscape.

04:00PM - 5:30PM **DÉLICE BEST PRACTICES**

All member cities present in Mérida are invited to share recent innovative projects with the network. Projects will be presented and then discussed with participants ensure fruitful exchanges and takeaways.

05:30PM - 07:15PM FREE TIME

07:15PM - 07:30PM **TRANSFER BY VAN TO HOLOCH RESTAURANT**

▶ Meeting point: NH Hotel at 07:15PM

07:30PM **WELCOME DINNER & VISIT OF HOLOCH RESTAURANT**

📍 *Calle 64 #472, Col. Centro, Merida*

Holoch is the husk that protects the corn cob from the first moment to the last, with joy and modesty. The Holoch restaurant is a mystical place, a kitchen of smoke, passion and soul overseen by Chef Obed Reyes.

WILSON ALONZO

TRADITIONAL COOK, CHEF OF YA'AXCHE



Wilson Alonzo, originally from Halachó, Yucatán, was awarded as the best local chef at the Best Chefs Awards in 2023. He has elevated Yucatecan food to a source of pride, inspiration, and culture.

Despite starting his culinary journey influenced by his uncles, who were cooks in the Riviera Maya, Wilson initially pursued a career in tourism due to financial constraints. However, his passion for cooking and promoting Yucatecan cuisine led him to study gastronomy at the Universidad de Oriente in Valladolid.

In August 2023, he opened his restaurant "Ya'axché," dedicated to offering regional cuisine with love and dedication, aiming for every guest to experience the best food of their life.



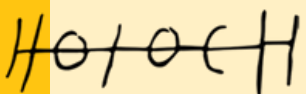
OBED MANUEL REYES MAY

EXECUTIVE CHEF OF HOLOCH



Obed Reyes, originally from Mérida, demonstrates extensive knowledge of endemic ingredients and various techniques for preparing local dishes.

At his restaurant "Holoch," the focus is on specialized smoked cooking. His culinary style blends Mexican cuisine with a distinct Yucatecan touch, showcasing a fusion of techniques and ingredients from different regions of Mexico. For Chef Obed, smoked cooking is not just a technique but an artistic expression to accentuate the authentic flavors of the region.



He aims to showcase the diversity and richness of Mexican gastronomy rather than compete. Chef Obed gained recognition for his appearance in the Netflix documentary "Las Crónicas del Taco" in 2020.



WEDNESDAY, MAY 29 - MORNING

08:00AM - 08:30AM TRANSFER BY VAN TO GRAN MUSEO DEL MUNDO MAYA
▶ Meeting point: NH Hotel at 08:00AM

08:45AM - 09:15AM **OFFICIAL WELCOME BY THE MAYOR OF MÉRIDA**
📍 *Gran Museo del Mundo Maya, Calle 60 Norte No. 299 E Unidad Revolución*

09:15AM - 09:50AM **TRADITIONAL LOCAL COOKING AND PUBLIC POLICY IN MÉRIDA**
José Luis Martínez, Deputy Director of Economic Development and Tourism, City of Merida
Claudia González Góngora, President of the Yucatán delegation of the National Chamber of the Restaurant Industry and Seasoned Foods

In this session, Délice AGM hosts will explain how traditional local cooking in Mérida connects with public policy. The speech aims to help understand the intersection between traditional cuisine and government initiatives, and be an inspiration for all Délice members.

09:50AM - 10:35AM **RECOGNITION OF THE MILPA MAYA AS A WORLD HERITAGE**
Dr. Silvia Terán, Coordinator of the Research and Curatorial area, Great Museum of the Mayan World

Local Cornfield, called Milpa Maya, has been recognized as a World Agricultural Heritage. Dr. Silvia Terán will focus on the efforts and significance of this recognition, providing useful perspectives into the preservation of indigenous agricultural practices.

10:35AM - 10:45AM COFFEE BREAK

10:45AM - 11:00AM TRANSFER BY VAN TO REFETTORIO MERIDA

11:00AM - 01:00PM **PRESENTATION & VISIT OF REFETTORIO MÉRIDA**
📍 *Calle 60 #550, Centro, Mérida*

The Refettorio Mérida, a cultural venue in downtown Mérida, aims to demonstrate the path to a food system that is better for the environment and socially inclusive. Its mission around the world is to "inspire a culture of value, advocate for a healthy and equitable planet, and enhance the well-being of people."

01:00 PM - 01:15PM TRANSFER BY VAN TO SALÓN GALLOS



JOSÉ LUIS MARTÍNEZ SEMERENA

DIRECTOR OF ECONOMIC DEVELOPMENT AND TOURISM, MERIDA



José Martínez, born in 1981, in Mérida, Yucatán, has a degree in business administration specialized in innovation and strategy from Tec de Monterrey.

He has significant experience in the tourism sector, having worked at Agencia Amigo Yucatán and Turismo Aviomar. He served as a councilor of the Mérida City Council during the 2015-2018 administration and was the Director of Social Development in the 2018-2021 administration.

Since 2021, he has been the Director of Economic Development and Tourism, focusing on economic reactivation through well-paid job creation, entrepreneurial support, trade training, and promoting Mérida as a tourist destination.



CLAUDIA YAMILY GONZÁLEZ GÓNGORA

PRESIDENT OF CANIRAC YUCATÁN DELEGATION



Claudia González Góngora holds degrees in Public Accounting and Finance from the Institute of Technology and Higher Studies of Monterrey. She is an entrepreneur in the gastronomic sector, serving as the Administrator of the family business, Los Almendros Restaurant in Mérida.

Elected in 2022 as President of the Yucatán delegation of the National Chamber of the Restaurant Industry and Seasoned Foods (CANIRAC), she was confirmed in 2024 and appointed as Vice President of the South-Southeast Delegations of the Executive Commission of the National CANIRAC for the 2024-2025 term. She is a key figure in the ongoing development and promotion of Yucatecan gastronomy, raising its visibility both nationally and internationally.



OLGA SILVIA TERÁN CONTRERAS

**COORDINATOR OF THE RESEARCH AND CURATORIAL AREA OF
THE GREAT MUSEUM OF THE MAYAN WORLD OF MÉRIDA**



Dr. Silvia Terán, a Cultural Heritage Researcher at SEDECULTA and UNESCO consultant, holds degrees in Ethnology and Anthropological Sciences. With 44 years of residency in Yucatán, she has extensively researched Mayan culture, focusing on the milpa, Yucatecan crafts, and embroidery. Notably, she coordinated the proposal to designate the Milpa Maya Peninsular as a Globally Important Agricultural Heritage Systems (GIAHS), achieving recognition from the FAO in 2022.



Additionally, she has been actively involved in promoting Yucatecan embroidery through the civil association Tumben Kinam A.C. For her contributions to culture and ethnobiology, she has received various recognitions and publications.

WEDNESDAY, MAY 29 - AFTERNOON

01:15PM - 02:15PM

LUNCH AT SALÓN GALLOS

📍 *Calle 63 #459-B, Parque de la Mejorada, Centro, Mérida*

Cantina Gallos is a restaurant located inside an old oat mill, featuring a menu based on the subtle and complex combination of Yucatecan and Lebanese flavors.

02:15PM - 3:30PM

THE KEYS FOR PRESERVING TRADITIONAL COOKING

Panel with local Chefs **Mohit Bogwany, Fernando Camerena, Edwin Chulim** and **Elio Xicum**

This session will explore food heritage and important methods for preserving traditional cooking techniques. Featuring a panel of chefs from local restaurants and experts in ancient Mayan culinary traditions, the session will address several key topics:

- The key ingredients and techniques that characterize traditional cooking in various cultures.
- The main challenges in maintaining traditional cooking methods and solutions to overcome them.
- How modern technology can assist in preserving and promoting traditional culinary practices.
- How communities and governments can support the preservation of traditional cooking.
- Strategies to inspire younger generations to learn about and appreciate their culinary heritage.

The goal of this session is to enhance appreciation for traditional cooking and explore effective ways to preserve it for future generations.

03:30PM - 04:15PM

TRANSFER BY VAN TO XCUNNYA, CENOTE DEL COSTCO

04:15PM - 05:15PM

VISIT OF MELIPONARY XCUNYA (CÍRCULO 47)

📍 *Calle 18 #116, Xcunyá*

Visit with **Anselma Chalé Eúan, Kuchil Kaab Meliponary & Deysi Dzul Chale, Jats Uts Kaab Meliponary**

Discover the sacred world of stingless Melipona bees, harvested since Pre-Hispanic times, with a tour guided by key actors of the Círculo 47 program. This initiative reflects Mérida's commitment to mitigate climate change's impact on agriculture and ensures fair market access for producers in Mérida area.

05:15PM - 06:00PM

TRANSFER BY VAN TO NH HOTEL

06:00PM - 08:00PM

FREE TIME

08:00PM - 08:30PM

TRANSFER BY VAN TO NÉCTAR RESTAURANT

▶ Meeting point: NH Hotel at 08:00PM

08:30PM

OFFICIAL DINNER AT NÉCTAR RESTAURANT

📍 *Av. Andrés García Lavín #334, San Antonio Cucul, Mérida*

At the heart of Mexico's vibrant culinary scene is Nectar, led by the creator of New Yucatecan Cuisine, Roberto Solís. As a pioneer of culinary techniques while staying true to Yucatan traditions, he blends classic recipes with global influences using seasonal ingredients to create a unique regional cuisine.

MOHIT BHOJWANI BUENFIL

EXECUTIVE CHEF



Mohit Bhojwani Buenfil, Chef and Ambassador of corn in the Yucatan Peninsula, co-owns "Kalam Café" and is a home chef in Mérida, while also contributing to S.G.P Gastronomic Consulting.

With over a decade of experience in gastronomy, he has served as a consultant and opener for various projects, including Kool Kaab : the Traspatio Maya, Pizza Neo, and El Remate de Montejo Restaurant.

Through these projects, Mohit aims to promote the history and value of native corn production, fostering its demand to positively impact economic, social, and environmental development in rural communities, with a focus on integrating them directly into value chains.



FERNANDO CAMARENA GARCIA

CHEF



Fernando Camarena, a graduate of gastronomy from Anáhuac Mayab University, boasts a diverse culinary career.

He served as Demi chef at the Kuuk Restaurant and participated in the Shenjin Miaohui Gastronomic Festival in China in 2017. He also contributed to charitable events such as Dinners to benefit the municipal DIF in 2017 and 2018.

His international experience includes roles as Chef de Partie at the Breeze Restaurant at Lebua Hotel in Bangkok from 2019 to 2020, and as Executive Chef with Asian Specialty at the Marriott Courtyard Hotel from 2021 to 2023. Notably, he served as Chef Host at the "50 BEST LATAM" in 2022 and The Best Chef Awards in 2023.



ELIO XICÚM COBÁ

CORPORATE CHEF GRUPO MESONES



HOTEL
MESÓN DEL
MARQUÉS
VALLADOLID

Elio Xicúm, originally from Chumayel in Yucatán, holds a degree in Gastronomy from the Universidad de Oriente.

He champions cooking as a tool of empowerment and has won awards such as the Great Chef of the Mayab in 2016 and being a finalist in the "Duelos de Sazón" contest by the Fiesta Americana Hotel chain in 2018. In 2019, he was selected as one of the San Pellegrino Young Chefs from Latin America, winning the Fine Dining prize in Peru and competing in the world phase in Italy.

With experiences as an Executive Chef and gastronomy teacher, he now serves as a gastronomic advisor for Grupo Mesones de Valladolid and co-owns "XICÚM," a restaurant that showcases Yucatán's gastronomic stories.

EDWIN ESTEBAN CHULIM PECH

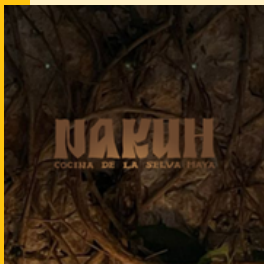
EXECUTIVE CHEF



Edwin Chulim, a Yucatecan native and graduate of the Universidad de Oriente, has an extensive culinary background.

He started as Sous Chef at Rosa sur 32, under the guidance of Mario Espinosa, before moving on to become the creative and contemporary chef at Querreke group. Here, he managed international cuisine gastrobars and signature Mexican cantinas, and contributed to menu development at various restaurants within the group.

He has since expanded his consultancy to restaurants in Mérida, Celestún, Valladolid, and Metepec, with 10 restaurant projects in the latter. In 2023, he opened Nakuh restaurant, showcasing a fusion of traditional Yucatecan cuisine with signature culinary techniques.



THURSDAY, MAY 30 - MORNING

08:00AM - 09:00AM

TRANSFER BY VAN TO HACIENDA SANTA CRUZ DE PALOMEQUE

📍 Calle 86 S/N, Santa Cruz Palomeque, Mérida

📍 Meeting point: NH Hotel at 08:00AM

09:00AM - 11:15AM

**THE PAST, PRESENT AND FUTURE OF TRADITIONAL COOKING :
CAN TRADITIONAL COOKING COEXIST WITH INNOVATION?**

Keynote speaker: **Juliana Romero (Colombia)**

Local Chefs: **Miriam Azcorra / Miriam Peraza / Obed Reyes / Luis Ronzón**

International Chefs: **Ryan Clark, Tucson (USA) / Diego Fiori, Bergamo (Italy)
/ Uyen Pham, San Antonio (USA)**

How can traditional cooking embrace innovation while preserving its cultural identity?

Led by keynote speaker, Colombian Chef Juliana Romero, a panel of local and international chefs will discuss how heritage cooking can adapt to modern trends. This session will cover:

- The integration of innovation in cooking while respecting cultural heritage and traditions.
- The impact of culinary innovation on the sustainability and accessibility of traditional practices.
- Examples of traditional dishes reinterpreted with innovative techniques.
- Tips for aspiring chefs on mixing traditional and innovative approaches in their careers.

This discussion will offer various insights on preserving the essence of traditional cuisines while incorporating modern innovations.

JULIANA ROMERO

CHEF SPECIALIZING IN SUSTAINABLE AND VEGAN GASTRONOMY



Chef and businesswoman Juliana Romero, with 18 years of experience, tackles the triple planetary crisis of climate change, biodiversity loss, and pollution.

With a focus on Latin American history, culture, and culinary tradition, Juliana contributes to international magazines as both editor and author. Currently, she acts as a gastronomic advisor for restaurants and hotels while also developing training programs in sustainable gastronomy for culinary schools.

Certified as a specialist instructor in sustainable gastronomy by the World Chefs Association, she holds a master's degree from the European Institute of Innovation and Sustainability. Winner of awards in gastronomy and leadership, she serves as a jury member in international competitions and gives conferences worldwide.



LOCAL CHEFS

MÍRIAM CONCEPCIÓN AZCORRA REJÓN

MANAGER AND OWNER OF KINICH



Miriam Azcorra, originally from Izamal, Yucatán, has dedicated her life to promoting ancestral Yucatecan cuisine through her restaurant "Kinich," a culinary landmark since 1993. The restaurant, situated in her childhood home, is an immersion in Mayan culture through replicas, imagery, and handmade crafts by local artisans.



Today, it stands as a space where visitors can experience Mayan heritage through Miriam's grandmother's original recipes, lovingly prepared by her mother since the restaurant's creation. Beyond offering traditional dishes, "Kinich" serves as an ambassador for the state, earning recognition as part of the UNESCO conservatory of Mexican gastronomic culture and inclusion in the Guide to the 250 Best Restaurants in Mexico.

MIRIAM PERAZA RIVERO

TRADITIONAL COOK



Born in Mérida, Yucatán in 1954, she inherited a love for cooking from her parents, both teachers deeply passionate about culinary arts. Raised in the rich gastronomic heritage of Valladolid and Dzilam González, she learned the importance of preserving culture through food. Recognizing local markets as living museums and traditional cooks as Mexico's true ambassadors, she embraced her vocation to share her culture through cuisine.



In December 2011, she realized this vision by opening "Manjar Blanco," a humble tribute to Yucatecan cuisine, where the star dish, cochinita pibil, invites diners to taste tradition and stories with every bite.

LUIS RONZÓN

EXECUTIVE CHEF



Luis Ronzón discovered his passion for traditional Mexican food under the mentorship of Chef Yuri de Gortari. For 3 years, he worked as Sous Chef with Chef Jorge Vallejo at Quintonil, ranked twelfth on the list of the world's 50 best restaurants. In 2016, he became Executive Chef at Chablé Yucatán, named the Best Hotel in the World in 2017.

In 2018, Luis brought Chable Yucatán's fine dining restaurant to Ixi'im to win the Best Restaurant in Latin America award and maintained its place on the list of Mexico's 100 best restaurants for 5 consecutive years. In 2023, he was recognized as the best revelation chef of the year, further establishing Ixi'im's reputation as the country's top hotel-restaurant.



INTERNATIONAL CHEFS

RYAN CLARK

EXECUTIVE CHEF - TUSCON (USA)



Ryan Clark, a Tucson native Chef, is dedicated to using local and sustainable ingredients. He began his career in 1999 as a Sous Chef at Fuego Restaurant in Tucson and graduated from the Culinary Institute of America. Recognized as one of the Top Sixteen Junior Chefs in the U.S. by the American Culinary Federation, he held positions at Elements Restaurant, Canyon Ranch Resort & Spa, and The Dish Bistro. He became Executive Chef at the Lodge on the Desert and later co-owned Agustin Kitchen.



In 2017, he became Executive Chef at Hotel Casino Del Sol. Chef Clark, a three-time Tucson Iron Chef, has been honored as the Western Region Chef of the Year and has cooked for celebrities like Wayne Gretzky and Will Smith. His cookbook, "Modern Southwest Cooking," showcases his innovative recipes.

DIEGO FIORI

CHEF - BERGAMO (ITALY)



Chef Diego Fiori, an important figure in the culinary scene of Bergamo and beyond, has a diverse career that includes military service as a Chef and Executive Director roles at various restaurants. He showcased his versatility by working in seafood cuisine and opening his own restaurant, strengthening his reputation as a culinary leader.

Chef Fiori has also served as a Butler, Driver, and Personal Assistant for prominent families, demonstrating his professionalism and multitasking skills. He is deeply committed to his community, volunteering at the Oratorio Sacro Cuore in Gandino and serving as the Chef at the Gala of Gandino's Spinato. Selected among chefs from northern Italy to promote a culinary specialty, Chef Fiori continues to inspire with his creativity and dedication to excellence.



UYEN PHAM

UNESCO CHEF AMBASSADOR - SAN ANTONIO (USA)



Uyen Pham, a Texan-raised chef, has been a faculty instructor at the Culinary Institute of America in San Antonio for 6 years, deeply immersing herself in the city's culinary traditions. Owner of Killer Kimchi and a self-proclaimed fermentation enthusiast, she is also a UNESCO Chef Ambassador, Food Network Judge, and consultant.

Her life experiences as a chef taught her that food is the one unique thread all humans share. Regardless cultural and social differences, we all can relate and bond over food. Uyen is an active member of several prestigious culinary organizations, including the American Culinary Federation, Les Dames d'Escoffier International, Disciples of Escoffier, Slow Food United States, and Women Chefs and Restaurateurs.



THURSDAY, MAY 30 - NOON

11:15AM - 11:30AM COFFEE BREAK

11:30AM - 12:00PM VISIT OF HACIENDA SANTA CRUZ DE PALOMEQUE

Haciendas reflect Mexico's historical and cultural legacy left by the colonial era. They preserve regional agricultural traditions that can only be found in that part of the world. Hacienda Santa Cruz is among the haciendas protected by the National Institute of Anthropology and History (INAH).

12:00PM - 01:00PM *WHAT COOPERATION STRATEGIES CAN BE IMPLEMENTED IN THE DÉLICE NETWORK TO PRESERVE ENDEMIC FOODS AND TRADITIONAL CUISINE?*

Workshop moderated by **Felipe Garcia**, **Président of Délice Network** and **Elisabetta Bernardini**, **Délice Network Executive Director**

In this workshop, Délice members will design together innovative collaboration methods to safeguard their endemic foods and protect traditional cuisine, ensuring their preservation for future generations.

01:00PM - 02:00PM LUNCH AT VALENTINA RESTAURANT

📍 Hacienda Santa Cruz de Palomeque

02:00PM - 04:00PM TRANSFER BY VAN TO NH HOTEL & FREE TIME

04:00PM - 04:30PM TRANSFER BY VAN TO INSTITUTO GASTRONÓMICO DE MÉRIDA

📍 Calle 7, Lote 52 x 12 y 45 Sta. Rita Cholul, Tablaje, Mérida

🚩 Meeting point: NH Hotel at 04:00PM



THURSDAY, MAY 30 - AFTERNOON

04:30PM - 05:30PM **THE IMPORTANCE OF CORN IN TRADITIONAL COOKING**

Panel with Pueblo del Maiz Chefs, **Wilson Alonzo / Xochitl Valdés / Rodrigo Mimila** and **the 3 International Chefs**

The Délice AGM will spotlight the "Pueblos del Maiz" initiative, a collaborative effort of 4 Délice cities - Mérida, Puebla, Tucson, and San Antonio, and the Italian city of Bergamo - focusing on the crucial role of corn in traditional cuisines. A panel featuring local and international chefs will discuss corn's technical contributions to cooking and its wider cultural implications:

- Corn's impact on the diversity of flavors and textures in traditional dishes.
- The cultural importance of corn and its impact on culinary traditions.
- Differences in corn preparation and cooking methods across various cultures.
- Techniques for integrating corn into modern recipes while preserving its traditional roots.

This session aims to understand the importance of corn in culinary heritage and encourage innovative uses in contemporary cooking.

05:30PM - 06:30PM **MAYAN FRUIT TREES: BIOCULTURAL AND GASTRONOMIC HERITAGE**

by **Dr. John Ehrenberg Enríquez**, founder of the **Cholul Arboretum Project**

Through conference presentation and field visit, participants will learn about the Arboretum of Mayan Fruit Trees in Cholul, a community-based conservation program in Yucatan. It aims to rescue an important component of Yucatan's cultural and gastronomical legacy: Mayan fruits.

06:30PM - 08:00PM **COOKING ACTIVITY WITH PUEBLOS DEL MAIZ CHEFS**

📍 *Instituto Gastronómico de Mérida*

During this live cooking event, Mérida and foreign chefs will prepare a local dish, explore culinary connections and share cooking techniques. The chefs will begin their challenge, and the Délice members will join them later to taste the unique pairings and network with the "Pueblos del Maiz" delegation.

08:00PM - 09:00PM **FAREWELL TASTING AND MIXOLOGY**

📍 *Instituto Gastronómico de Mérida*

During this farewell networking event, participants will enjoy flavors from the local culinary institute Escuela Internacional de Chefs, accompanied by cocktail demonstrations by the mixologist **Luis Alberto Castillo Nava** and three of his students. A grand finale for the Délice 2024 AGM!

LUIS ALBERTO CASTILLO NAVA

MIXOLOGIST



Luis Alberto Castillo Nava, born in Mexico City, has a 12-year career in the restaurant and bar industry. He has worked his skills by directing restaurant bars, creating cocktail menus, consulting for restaurants, and serving as an ambassador for two mezcal brands. Luis is also an entrepreneur, owning a cocktail bar catering to weddings and social events, and a fast-food business. He is also a cocktail master at the International Chef School, where he has taught for 3 years, training the next generation.

XÓCHITL VALDÉS

CHEF AND OWNER AT PANCHO MAÍZ



Xóchitl Valdés, along with Selena Cárdenas, created "Pancho Maíz," a restaurant dedicated to rescuing native corn produced in the Yucatán Peninsula and supporting local farmers and producers.

The project focuses on learning about and preserving endemic corn varieties, understanding the harvest cycles, and supporting those who rely on this livelihood. Located in an old house near the historic center of Merida, "Pancho Maíz" offers dishes inspired by traditional recipes from local mothers and grandmothers, promoting the consumption of native corn and celebrating the region's flavors, traditions, and culture.



RODRIGO MIMILA HERRERA

CHEF AT CASA MANGO



Rodrigo Mimila Herrera is known for his creative cuisine and resource optimization. With a degree in nutrition and gastronomy, he began his career in 2011 as a sous chef at "El Caserío del Lago." He then worked at "Delirio Gourmet" and served as executive chef at "Surf and Turf Taco" from 2018 to 2020.

Since 2021, he has been the Executive Chef at "Casa Mango," focusing on dish standardization, creation, staff training, gastronomic concept development, inventories, and event planning. He has also been a guest chef at the 2018 sybarite club "Memorias de Sobremesa" and worked at the "Sublime" restaurant in Guatemala City.



JOHN P. EHRENBERG ENRÍQUEZ

FOUNDER FOR THE ARBORETUM OF MAYAN FRUIT TREES, CHOLUL



Dr. John Ehrenberg, retired from the World Health Organization as Director of the Communicable Diseases Division in the Western Pacific Region, has over four decades of experience in communicable diseases across four continents. He regularly publishes on multi-sectoral approaches to disease prevention and control.

Since retiring, he has been active in community-based conservation programs in Yucatan, Mexico. He and his wife co-founded the Arboretum of Mayan Fruit Trees in Cholul, Mérida, aiming to preserve Yucatan's cultural and gastronomical legacy.

Dr. Ehrenberg frequently speaks on this topic nationally and internationally, including at the Kew Botanical Garden in London, and continues to explore intersections with the One Health agenda.



OPTIONAL PROGRAM

FRIDAY, MAY 31 – PUEBLOS DEL MAÍZ

07:00AM - 09:00AM TRANSFER BY VAN TO YAXUNAH
▶ Meeting point: NH Hotel at 07:00PM

09:00AM - 12:30PM TOUR IN YAXUNAH
♥ Carr. a Chankom S/N, Yaxunah

Explore Mayan Community Yaxunah with a tour that includes a cochinita cooking experience, a visit to the corn seed bank, a milpa, and a backyard garden, capped off with a refreshing swim in a local cenote.

12:30PM - 1:30PM LUNCH AT YAXUNAH

01:30PM - 03:30PM TRANSFER BY VAN TO NH HOTEL

03:30PM - 04:30PM FREE TIME

04:30PM - 05:15PM TRANSFER BY VAN TO SCIENTIFIC PARK
▶ Meeting point: NH Hotel at 04:30PM

**05:15PM- 06:30PM GUIDED TOUR AT THE CORN SEED BANK
TALK "THE RELEVANCE OF SUSTAINABLE MAYAN MILPA"
By **Javier Mijangos**, Main Researcher**

06:30PM - 07:30PM TRANSFER BY VAN TO CORREDOR GASTRONÓMICO DE LA CALLE 47

07:30PM - 08:30PM DINNER AT LUCERO DEL ALBA
♥ Corredor Turístico de la Calle 47, Calle 56 #493 x 47 Col. Centro Mérida

08:30PM - 09:30PM GUIDED TOUR TO CORREDOR GASTRONÓMICO DE LA CALLE 47



SATURDAY, JUNE 1 – PUEBLOS DEL MAÍZ

09:30AM - 11:30AM **GUIDED TOUR AT MERCADO LUCAS DE GALVÉZ**

▶ Meeting point: NH Hotel at 09:30AM

Experience a guided tour at **Mercado Lucas de Galvéz**, a **traditional local market** in Mérida where many local chefs source their endemic ingredients.

09:00AM - 12:30PM **LUNCH AT WAYAN'E**

01:00PM - 02:00PM **VISIT TO KI XOCOLATL**

Visit the Ki'Xocolatl chocolate factory to see how Mexican cocoa is turned into delicious chocolate. Enjoy tasting high-quality chocolate made with care by by Belgian founders but Mexican at heart.

02:00PM - 05:20PM **FREE TIME**

05:30PM- 07:30PM **THE MERIDA CANTINA TOUR**

▶ Meeting point: NH Hotel at 05:30PM

This guided visit will include the most emblematic cantinas of the city, spaces “where stories are forged, agreements are reached, and history is written”. Attendees can choose to have dinner at any of the 11 restaurants along the corridor at their own expense.

07:30PM - 08:30PM **TRANSFER BY VAN TO SAN SEBASTIÁN**

08:00PM - 09:00PM **POK TA POK DEMONSTRATION**

Experience a Pok Ta Pok demonstration, a traditional ancient Mayan ball game, where participants showcase the historic sport.

SUNDAY, JUNE 2 – SIGHTSEEING IN YUCATÁN

10:00AM - 12:00PM **VISIT OF CHICHÉN ITZÁ**

▶ Meeting point: NH Hotel at 09:45PM

Explore the major archeological site of Chichén Itzá, a UNESCO World Heritage site and one of the New Seven Wonders of the World. Discover the ancient Maya civilization through its iconic pyramids, temples, and carvings that tell stories of this powerful and sophisticated culture.

The cost to enter Chichen Itzá is \$614 pesos

12:30PM - 13:30PM **VISIT OF CENOTE TSUKÁN**

Experience the unique beauty and color of descending into the Tsukán cenote, a natural skinhole where you can swim and witness the connection between the surface world and the mystical mayan underworld. The visit costs \$614 pesos.

01:30PM - 03:00PM **LUNCH AT TSUKÁN AND BACK TO HOTEL**

The lunch will be at own expense at the price of \$470 pesos.



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