

# DÉLICE NETWORK

The City Network  
on Food & Gastronomy



ACTIVITY REPORT  
**2023**

DÉLICE

# EDITORIAL



As we look back on the past year, we are filled with pride and gratitude for the work and accomplishments of our members. During the whole year, and despite some difficulties caused by the post pandemic and worldwide uncertainty, our network remained steadfast in our commitment to promoting sustainable food systems, celebrating local gastronomy, and exchanging between peers. While we experienced the loss of some members, we also continued to expand, welcoming new members who share our vision for a more equitable and sustainable food future. From Europe to Asia, North America to South America, our members are leading the way in creating positive change in their communities through innovative food practices, educational programs, and collaborative initiatives. Throughout the year, we held several events, both in-person and virtual, that brought our members together to share their experiences and insights. Our network General Assembly in Malmö were a highlight of the year, where we reflected on the past year's achievements and set goals for the future, with a particular focus on sustainable practices within the food sector. In addition to our events, our network continued to work on different projects and initiatives that support our mission of promoting sustainable food systems. Through our EU project, we collaborated with local governments and organizations, schools and universities to integrate food education into curricula, advocate for healthy, sustainable food choices, develop policy recommendations and best practices for sustainable food procurement and waste reduction. Moreover, the basis were set for a new identity of our network through the new brand "The Food Capitals by Délice Network" and we are enthusiastic about going further in this interesting process. As we look to the future, we are also excited to continue building on the momentum of the past year and to expand our network even further. We are committed more than ever to promoting sustainable and healthy food systems, boosting local gastronomy, and connecting food innovators from around the world. Thank you to all our members for your dedication and hard work over the past year. We look forward to continuing to work together to create a more sustainable and equitable food future.

Felipe Garcia,  
Délice Network President

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# 2023 AT A GLANCE

## JANUARY

### Sirha Worldwide Food Fair

The Sirha World fair in Lyon is a global culinary gathering that highlights food excellence and innovation, and Délice had the chance to take part to it. (page 8)

## FEBRUARY

### Montréal en Lumière

As a member of Délice, Montréal organized pairings between local chefs and their international peers from Helsinki, Gothenburg, and Stavanger. (page 8)

## MARCH

### Gothenburg in Chicago

The Gothenburg Restaurant Association received a warm welcome from the Illinois Restaurant Association and Chicago Sister Cities International. (page 8)

## APRIL

### Quai du Polar in Lyon

Chefs from Barcelona were invited to Lyon for a literature festival, for discussion and debates around the city, detective stories, and gastronomy. (page 8)

### Lyoncomotive first stop in Brussels

Promotion operation of Lyon's gastronomy, fostering culinary exchanges between Délice cities via train connections. First stop: Brussels. (page 9)

## MAY

### Délice takes the floor during the conference "Identités culinaires"

Délice Director was invited to speak at a conference in Montréal about culinary identities. (page 8)

### Délice Network General Assembly in Malmö

During the annual general gathering, 22 Members of the Délice Network travelled to Sweden and discussed the development of the organization and the sensitive topic of food sustainability. (page 7)

## JUNE

### Study Tour in Bordeaux

During the Bordeaux Wine Festival, Bordeaux invited Délice Network cities Chicago, Lausanne, and Torino, and an observer city, to join an inspiring journey on sustainability in the wine sector. (page 7)

## Lyon Street Food Festival

The Lyon Street Food Festival welcomed Tucson through a partnership with Délice to highlight their culinary delights. (page 9)

## JULY

### Lyoncomotive second stop in Torino

Lyon travelled to Torino for its second edition. (page 9)

## SEPTEMBER

### Chicago Study Tour

Chicago hosted a Study Tour titled «When Traveling, Take the Fork: Food & Travel Study Tour.» A delegation from four Délice cities Tucson, Puebla, Torino and Lyon, explored the culinary scene of the «Windy City». (page 7)

## OCTOBER

### SF4C General Assembly in Vienna

The EU Project "School Food For Change" continues its journey and they held their General Assembly 2023 in Vienna. (page 10)

### Lyoncomotive third stop in Lausanne

Last stop of the year for the Lyon promotion: Lausanne. (page 9)

## NOVEMBER

### Brussels Tram Experience invites Montréal

The Brussels Tram Experience invited a Chef from Montreal. (page 9)

## DECEMBER

### First #Digital Food Talk

The virtual gatherings among Délice members worldwide started again this year with a new format. (page 7)

### Welcome to a new member

Délice had the pleasure this year to welcome a new member, Tartu, Estonia. (page 6)

### Future In Our Kitchens

The end of the culinary training with institutes from Délice cities Barcelona, Bordeaux, Gaziantep, Malmö and Turin. (page 10)



## DELICE NETWORK TEAM



The team at the Lyon HQ who kept a close and caring eye on our Network during the whole year:

→ **Elisabetta Bernardini**  
(in the middle)

Délice Network  
Executive Director

→ **Camille Chaumeron-Jourdan**  
(on the right)

Délice Network Program  
Developer

→ **Jessica Arifowomo**  
(on the left)

Délice Network  
Communication Officer

## DELICE NETWORK NEW STRATEGIC PLAN

At the General Assembly in Malmö, Délice Network Executive Committee unveiled its strategic plan for 2023-2026. This plan focuses on collaboration, city promotion through food, and food sustainability. With a vision to enhance culinary excellence and promote cultural exchange, the plan aims to create stronger links among member cities, retain current members and recruit new ones. Through initiatives like invitations to culinary festivals, knowledge sharing, skill development programs, Délice aims to elevate the global culinary landscape. Additionally, the plan prioritizes sustainability, advocating for responsible practices and promoting local food systems. With this roadmap, Délice aims to empower its members to develop their food scene in a rapidly evolving culinary world, while preserving cultural heritage and fostering community resilience and sustainability.

→ See the detailed Strategic Plan by clicking here: [Délice Network Strategic Plan](#)

## THE FOOD CAPITALS BY DELICE NETWORK

The Délice Network's rebranding adventure continued in 2023. This 2-years rebranding process aims to enhance communication, increase awareness of network affiliation, boost visibility, and provide a clearer image for political institutions and decision-makers, utilizing Délice as a promotional tool.

First official step: the name. This year, the Network officially adopted the «The Food Capitals by Délice Network» brand name, voted on at the 2023 General Assembly in Malmö. Thanks to this new name, the network will better achieve the goals set in the Strategic Plan, such as retaining current members, attracting new ones, gaining more visibility, and improving communication.

The logo and global visual identity have also been developed throughout this year, and they will be presented for a vote in 2024, when the brand will be officially launched.

## DELICE NETWORK CITY MEMBERS



Despite experiencing member loss due to global uncertainty and post-pandemic budgetary cuts, the Network remains stable and secure. Additionally, we successfully recruited a new city member this year.



**26 Cities**  
**3 Continents**

**BARCELONA**, Spain  
**BRUSSELS**, Belgium  
**BUSAN**, Korea  
**CALI**, Colombia  
**CHICAGO**, USA  
**GAZIANTEP**, Turkey

**GOTHENBURG**, Sweden  
**GUANGZHOU**, China  
**HELSINKI**, Finland  
**IZMIR**, Turkey  
**LAUSANNE**, Switzerland  
**LEIPZIG**, Germany  
**LISBON**, Portugal  
**LYON**, France  
**MADRID**, Spain  
**MALMÖ**, Sweden  
**MERIDA**, Mexico

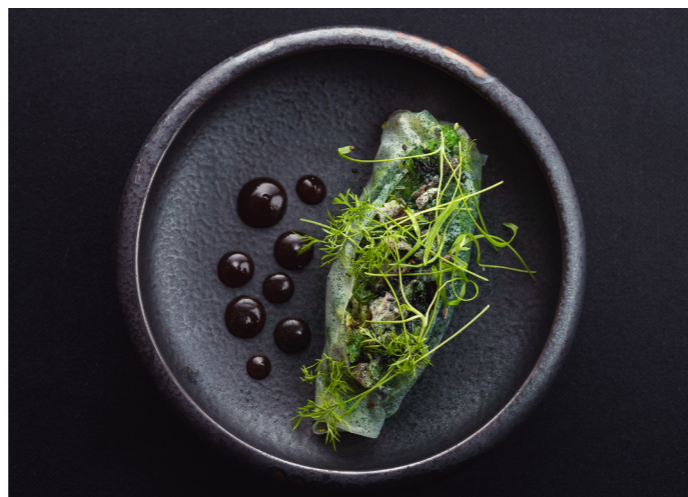
**MONTREAL**, Canada  
**PUEBLA**, Mexico  
**SAN ANTONIO**, USA  
**STAVANGER**, Norway  
**TARTU**, Estonia  
**TBILISI**, Georgia  
**TORINO**, Italy  
**TUCSON**, USA  
**WROCLAW**, Poland

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## FOCUS ON A NEW MEMBER: **TARTU**

Tartu, Estonia's second-largest city, is a culinary gem that embraces a unique identity in the Baltic food scene. Nestled along the banks of the Emajõgi River, Tartu has emerged as a vibrant hub where innovation meets a rich cultural culinary tapestry. As the European Capital of Culture 2024, Tartu has taken a direct focus on accessible public events, allowing both the city's population and visitors to enjoy various street food and fine dining festivals every year. Tartu invites you to explore new flavors and experience the diversity of food culture. It is truly a pearl of culinary experiences, shining on the map of Estonia as a place where good food meets cultural heritage.

Even though it was adopted only in December, Tartu has already shown great dynamism and interest in the network activities. We look forward to starting 2024 together!



Tasty Tartu Festival

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## **DELICE NETWORK MEMBERS GET TOGETHER**

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### **PHYSICALLY**

#### **May → Malmö, Sweden**

#### Délice Network General Assembly

#### **Food Sustainability and beyond**

Délice Network Annual General Assembly took place this year in Malmö, Sweden. Members gathered to discuss about the latest trends in the network, and also to explore sustainability in the food sector, emphasizing ethical consumption without disrupting local economies, and giving a special focus on local projects in Malmö, based on both social and environmental sustainability. With 82 participants from 22 cities, the program included interventions by experts from all over the world, 11 Délice Network Best Practice Sessions, Roundtable & Workshop with international and local chefs: "Beyond Sustainability", Workshops about food as a way to remodel social realities and overcome environmental challenges, Field visits, Dining in the city's most sustainable restaurants.

[→ More info here](#)

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#### **June → Bordeaux, France**

#### Délice Network Study Tour

#### **Bordeaux wine Festival, Gastronomy & Sustainability**

Renowned for its expansive vineyards and diverse wine offerings, Bordeaux stands as the world's premier wine destination. Recognized for its sustainable practices, Bordeaux, along with Torino, Lausanne, Chicago, and an observer city, convened for a 2-day Study Tour in June, focusing on Gastronomy & Sustainability in the wine sector. The program featured a series of debates and conferences showcasing Bordeaux's sustainable initiatives, immersive vineyard visits, and participation in the Bordeaux Wine Festival, highlighting the city's commitment to sustainability in the wine industry.

[→ More info here](#)

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#### **September → Chicago, USA**

#### Délice Network Study Tour

#### **When Traveling, Take the Fork**

In September, Chicago welcomed a Study Tour themed «When Traveling, Take the Fork: Food & Travel Study Tour» during the famous Chicago Gourmet Festival. Renowned as the culinary capital of the United States, Chicago boasts over 50 James Beard Award winners, iconic restaurants, and a rich variety of international cuisines. The program included market visits, presentations of Chicago Food Scene, and a tour of the Chicago Gourmet event, featuring collaborations between international chefs coming from the three Délice Network cities Lyon, Puebla and Torino, and local chefs.

[→ More info here](#)

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### **VIRTUALLY**

#### **Monthly Treat March,**

#### **Eat Local Kobe and its Farmers Market**

EAT LOCAL KOBE fosters collaboration between public and private sectors to promote local consumption of Kobe's agricultural and marine products. Operating under the slogan «Think Global, Eat Local,» their objectives include boosting Kobe's agriculture and fisheries, ensuring a safe and eco-friendly food environment, and facilitating community exchange through food. This Monthly Treat showcased innovative solutions for addressing region-specific environmental and social challenges. Guest speaker Hiroaki Koizumi, Representative of Eat Local Kobe, provided valuable insights into the initiative's impact and success.

[→ More info here](#)

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#### **Digital Food Talk #1,**

#### **Let's Build together the future of our Network**

A new format for Délice Virtual Meetings! In 2023, Délice Network faced challenges, but its commitment to strengthening city exchanges remained unwavering. All Délice cities hadn't convened since the meeting in Malmö. It was time to reconnect. This gathering united representatives from 12 cities worldwide for updates on network status, previews of upcoming services in 2024, discussions on future events, and ideas exchange for shaping the Network's trajectory.

[→ More info here](#)

## COLLABORATIONS, PROJECTS & INITIATIVES

### Sirha Worldwide Food Fair

The Sirha World fair in Lyon is a global culinary event where chefs and food lovers gather to celebrate and showcase their skills. It is a prestigious gathering that highlights culinary excellence and innovation. Invited in the city of Lyon's stand, Délice had the opportunity to meet representatives from several member cities, such as Izmir, Gaziantep, and Montréal, as well as representatives from new countries like Estonia, aiming to expand the network. These connections proved successful, as Tartu, Estonia joined the network at the end of the year!

→ [More info here](#)

### Helsinki, Gothenburg, and Stavanger at Montréal en Lumière

Montréal en Lumière is the most famous food festival in Montreal and an interesting event for food lovers and fans of international cuisine. With the theme «Discover the Best of Montreal in Winter,» the organizers of this 2023 edition decided to highlight the Nordic cuisine. For this reason, as a member of Délice, Montreal teamed up local chefs with chefs from Délice northern Europe cities : Helsinki, Gothenburg, and Stavanger, adding more flavours to the festival and allowing an inspiring collaboration between our Délice chef from two sides of the world.

→ [More info here and here](#)

### Délice at "Identités culinaires"

The 3<sup>rd</sup> Colloquium on Culinary Identity, organized by the Société du réseau ÉCONOMUSÉE in Montréal kindly invited Délice director to present the work of the network to its international audience, and discuss the role of cities and communities in promoting culinary identity for tourism. It was insightful to see how gastronomy and culinary heritage drive tourism and attract visitors to different regions. The event highlighted the importance of showcasing a city's culinary identity beyond just its restaurants and chefs.

→ [More info here and here](#)

### Gothenburg in Chicago



Chicago and Gothenburg, inspiring visit through Délice Network: a delegation of eight members from the Gothenburg Restaurant Association were warmly received by the Illinois Restaurant Association and Chicago Sister Cities International. The Illinois Restaurant Association champions the restaurant industry in Illinois, while Chicago Sister Cities International fosters global relationships through World Business Chicago. Together, they promote international collaboration and economic development in Chicago's restaurant sector and gladly welcomed their peers from Gothenburg to show them their amazing food scene.

→ [More info here](#)

### Barcelona in Lyon for Quais du Polar

Lyon and Délice have established an annual collaboration during a book festival focused on detective stories, referred to as «polar» in French. It all began with the recognition that food frequently plays a role in these stories. Lyon invited renowned writers from diverse locations, and this year, Délice brought in two well-known chefs from Délice city Barcelona. The chefs had the opportunity to meet authors and fellow.

→ [More info here](#)

### LyonComotive 2023

→ April in Bruxelles, July in Torino, October in Lausanne

Lyon's city policy is particularly oriented towards responsible tourism. Now, it aims to encourage using trains, the least polluting transport, for exploring Lyon's nearby areas. «Lyoncomotive» is a promotional operation aiming to reintroduce Lyon as an easily reachable destination by train from major European cities, especially for a culinary city getaway. It also seeks to reconnect with local tourism experts and the media, promote tourism in Lyon to both professionals and the public, and advocate for eco-friendly travel and food. Three border Délice cities were involved in this promotional operation: Brussels, Lausanne and Torino.

→ [More info here](#)

### Tucson at Lyon Street Food Festival



Lyon organized the 7<sup>th</sup> Lyon Street Food Festival where visitors savoured dishes from worldwide, while passionate cooks made weekends unforgettable. The 2023 edition drew 45,000 attendees, featured 400+ workshops, 120 chefs, and served 160,000 food portions. The festival blends cuisine, culture, and music, offering entertainment, fun, and cultural exchange. This year, Délice city Tucson joined, enriching the event with American flavours, following previous editions with cities like Bordeaux and Helsinki.

→ [More info here](#)

### Montréal, Bordeaux and Torino at the Tram Experience in Brussels

The Tram Experience is a restaurant in a setting as original as it is exceptional. It's a concept that's been around for 10 years in Délice city Brussels. The principle is simple: you go at the bus stop «Place Poelart» in Brussels, you see a tram bearing the Tram Experience logo, and you board for a 2-hour journey. The tram is in motion while you eat, showing you around in a totally atypical way. On board the tram there is a kitchen, and you can see Chefs preparing the 6 course dishes you are about to enjoy. This year, Chefs coming from 3 Délice cities were selected: Montréal, Bordeaux and Torino (Bordeaux and Torino will cook in 2024). These destinations have the opportunity to add a new touch to the prestigious culinary journey aboard the tram, and to promote their local cuisine in the international environment of Brussels.

→ [More info here and here](#)



## INTERNATIONAL FUNDED PROJECTS

### SchoolFood4Change (SF4C) 2022-2025



SF4C peer-visits in Malmö and Copenhagen

Across Europe, schools, cities, and organizations are participating in the EU-funded project SF4C to promote a new food culture, extending from school canteens to everyone else's plates. The project employs a triple approach: the 'Whole School Food Approach', the planetary health diets and cooking, and the public food procurement.

SF4C collaborates with more than 3 000 schools, supported by 43 organizations across 12 countries. In 2023, the 16 city partners were joined by 20 replication cities to discuss the challenges of sustainable school meals. Four Délice members are now engaged in SF4C: Lyon and Malmö as partners, and Madrid and Izmir as replication cities.

Délice brings expertise to this 4-year project to collect good practices and support dissemination activities. Délice organizes the City Cafés, virtual meetings designed as a casual place for discussion among SF4C partner cities.

On May 2023, during its General Assembly, Délice organized two peer visits in Malmö and Copenhagen to explore innovative experiences in kindergarten and school canteens. It was an opportunity for SF4C partners to meet and interact with the Délice Cities during a day-long international conference at the Botildenborg Center. In October 2023, Délice attended the SF4C General Assembly in Vienna to delve deeper into SF4C's work, connect in person, and gain inspiration through site visits.

→ [Click here for more information](#)

→ [Check out resources on school food system](#)

### Future Kitchens 2022-2023



World Tapas masterclass in ESHOB, Barcelona

After 15 months of collaboration, the project 'The Future in Our Kitchens: Social & Sustainable Skills for Culinary Trainees' concluded in December 2023. This initiative aimed to establish a European partnership between cooking schools to equip the next generation of chefs with culinary expertise and a profound understanding of social and sustainable practices.

Supported by the European Erasmus+ Program, the project was coordinated by the Délice Network and involved five culinary institutes from Délice cities: Campus Du Lac (Bordeaux), ESHOB (Barcelona), Gasmek (Gaziantep), IP Colombaro (Turin), and Malmö Restaurant School (Malmö).

In May 2023, 15 students and 10 teachers gathered in Barcelona for a mobility week of training and cultural exchange. This event fostered a deeper reflection by students and teachers on sustainability through numerous visits, conferences, and cooking masterclasses.

The partnership also developed a free, comprehensive online culinary training program launched in November 2023, covering various sustainability topics in professional kitchens. The program includes courses, resources, and instructional videos from thematic cooking masterclasses and discussions with entrepreneurs and professionals.

Future Kitchens was a transformative journey that laid the groundwork for its next iteration, Future Kitchens 2.0.

→ [Click here for more information](#)

→ [Check out Future Kitchens training](#)

## 2024 IS SIMMERING !

### → #Digital Food Talks

In order to stay connected, Délice Network is offering special virtual meetings. In 2023 we launched a new format, the «#Digital Food Talks». These 60-minute online sessions allow the members to keep connected regularly. They offer members all year long the possibility to raise the attention of their peers on specific topics: an internal discussion, a best practice, an expert, a project proposal, a partner. The first one has been launched at the end of 2023, and 2024 will be marked by regular sessions every two months.

### → Study Tour in Puebla May 25<sup>th</sup>&26<sup>th</sup>, 2024

Four Centuries of Traditions on your plate Délice cities travelling to Mexico for the Annual General Meeting in Merida will also be invited to visit the Mexican Délice city Puebla, for a Study Tour on the city's rich culinary heritage, where they will get inspiration from the way Puebla uses its centuries-old culinary traditions and cultural influences to promote and boost its tourism.

### → Délice Annual General Meeting in Merida

May 27<sup>th</sup> – 31<sup>st</sup>, 2023

#### Back to Origin: the past, present and future of traditional cooking

The annual Délice General Assembly will take place in Malmö, Sweden to discuss internal topics and debate on the future of our food system. The debate will focus on both social and environmental sustainability, and on the critical role that they play in ensuring the success of the global food value chains.

### → Study Tour in Stavanger

June 26<sup>th</sup>&27<sup>th</sup>, 2024

The Gladmat Food Festival is the biggest food event in Scandinavia. This Study Tour will be dedicated to food events organizers within Délice cities, as they will have the chance to explore the event "behind the scenes" and learn how Scandinavian organizers manage this big happening and especially its sustainability (with a focus on waste management).

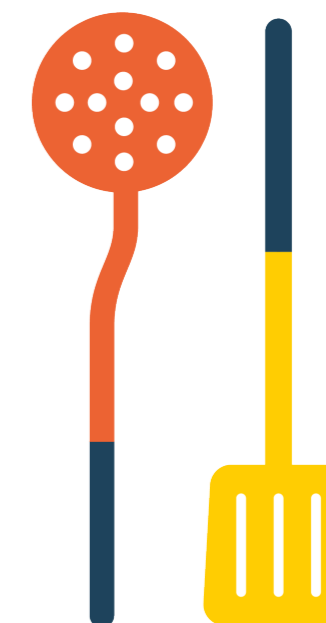
### → School Food for Change

In 2024, Délice will continue to support dissemination activities, organize the City Cafés, and attend the General Assembly of the project in Prague in October 2024. Délice will also collaborate closely with the city of Lyon to simultaneously organize the General Assemblies of Délice and the SF4C project, both scheduled for May 2025. This will be a new opportunity to exchange ideas between Délice and SF4C Cities on public food policies and sustainable development.

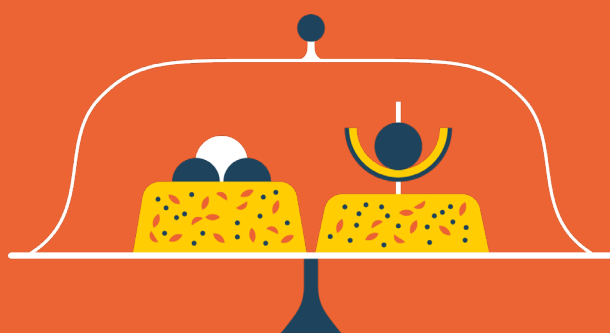
### → The Food Capitals by Délice Brand launch

After the approval of its name, in 2024, Délice Network will reveal the new logo of its updated brand 'The Food Capitals by Délice Network'. The whole rebranding campaign will be officially launched in 2024, after a brainstorming session that will be held at the AGM in Merida.

→ [Find all the Services foreseen for Délice Members in 2024 by clicking here: Délice Network services to members](#)



See you in 2024 for a new  
Year with the Food Capitals  
by Délice Network



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