

Crete's Culinary Sanctuaries Eco-Agritourism Network
Responsible Travel Workshop October 11-18, 2009, Crete, Greece
www.cookingincrete.com

On-site presentations by project directors in Crete, Greece

- Designed for current and future Responsible Travel practitioners, the media and researchers
- Presented by the CCS network of residents practicing community-based tourism, organic agriculture, cultural and natural heritage preservation and educational programs

Who should attend

Professionals involved in implementing or researching sustainable community-based tourism, ecotourism, conservation, sustainable organic agriculture, artisan food production, culinary arts, nutrition, preserving and celebrating cultural and natural heritage.

Program Attendees will travel with CCS to historic and natural sites, rural communities, organic farms and traditional kitchens for an overview of how communities collaborate on responsible travel programs. People actively involved in sustainable living practices will cover real-world issues that will help workshop attendees create or refine their own programs and share their findings.

Program fees: 1,730 Euros per person. Includes 7-nights lodging (single private room with private bath), all scheduled presentations, demos, food and wine tastings, specialist fees, site entrance fees, meals and ground transportation.

CCS October 11-18, 2009 Workshop, brief program description (subject to change):

October 11: Cretan Culture and Cuisine

- 6:00 PM: Orientation and tour

October 12: Historic Sites, Traditional Trades

- Minoan Palace of Knossos
- Visit Organic Vineyard
- Traditional Musical Instrument Museum
- Historic preservation projects

October 13: Biodiversity, Rural Tourism

- Biodiversity at the Natural History Museum
- Mountains: cave management-preservation
- Visit historic village, meet with shepherds and rural lodge owners, cooking demos

October 14: Nature Reserve, Rural Tourism

- Explore Nature Reserve with project managers, discussion about related projects
- Visit historic mountain village (Cretan resistance, music, shepherding, cheese making, traditional cooking techniques)
- Meet with rural lodge staff for discussion, traditional cooking demos

October 15: Ecolodge, Organic Farming

- Presentations on standards, restoration processes, renewable energy, organic gardening, traditional food production

October 16: Organic Olive Oil, Wine, Community-Based Tourism

- Meet with noted organic olive oil producer
- Meet with a noted organic vintner
- Meet with community-based tourism managers

October 17: CBT, Walking Tour, Cooking Class

- Presentation by CBT project staff
- Walking tour of the region, traditional food production, folklore museums
- Cooking class followed by dinner
- CCS Program Conclusion

October 18: Travel Day (8:30 AM Shuttle to Heraklion due to arrive at 10:30 AM)