"City of Gastronomy" of UNESCO Creative Cities Network: From International Criteria to Local Practice

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Abstract

China is among the few countries that have two cities who are granted as "City of Gastronomy" of UNESCO Creative Cities Network,but "City of Gastronomy" in China are less prominent in the orientation of creative industry and the development of creative city. On basis of analyzing the relationship between food and creativity and describing the practice of "Creative Cities Network" from the perspective of creative city, the article uses"Text Analysis" to refine the criteria of "City of Gastronomy" and use Delphi Method to select key dimensions and index in that criteria.Following the specific and filtered index of "City of Gastronomy",the article reflects the existing problems of the construction of "City of Gastronomy" of China through the comparison of the practice of "City of Gastronomy" from international and local aspects, and proposes that China should carry on the the construction of localization of "City of Gastronomy" in many ways of the orientation of creative industry, folk wisdom of gastronomy, certification system of authentic food,heritage value of gastronomy and creative environment of gastronomy .

Keywords

Creative City, UNESCO Creative Cities Network, "City of Gastronomy", Criteria

I. Introduction

Currently covering seven creative fields, the UNESCO Creative Cities Network ("the Network") is spearheading the efforts to foster the growth of keys areas within the cultural and creative sector around the world. The designations of "City of Design", "City of Film"

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and "City of Media Arts" reflect the key areas recognized by many developed countries as supporting forces in the development of the cultural and creative clusters. The "City of Design" designation is leading the chart with a membership comprised of 23 cities. It is an especially sought-after title by many cities around the globe. The designation also aligns with UNESCO's aim to celebrate "cultural diversity", a development philosophy which plays an enabling role in advancing global cultural and creative industries.

The designations of "City of Music", "City of Literature", "City of Crafts and Folk Arts" and "City of Gastronomy" represent UNESCO's agenda to make local cultural resources a prominent component of urban creative force, through the involvement of traditional, historical heritage and cultural assets. Together, the above four designations have been given to 76 cities, accounting for 65.5% of all 116 member cities. In China, eight cities have become part of the Creative Cities Network, Beijing joined by Shenzhen and Shanghai as *Cities of Design*, the city of Hangzhou joined by Suzhou and Jingdezhen as *Cities of Crafts and Folk Arts* and Chengdu joined by Shunde as *Cities of Gastronomy*.

From the perspectives of creative qualities and industrial support, the "*Cities of Design*" as shenzhen,shanghai and Beijing belong to relatively developed cities with good economy, rich talent and booming cultural creative industry as much as the *Cities of Crafts and Folk Arts.*What's more,the industrial support of "design" and "craft" is also the direction of the current culture industry in China.Only "City of Gastronomy" in China was less prominent in the orientation of creative industry and the development of creative city,which was a clear mismatch with the global fame of Chinese food in history, the profound cultural heritage and a broad mass base in many Chinese cities.So it is necessary and urgent to do research into the issues of Chinese gastronomy cities in combination with the the criteria and practices of "City of Gastronomy" with the trend of urbanization and the inheritance of cultural diversity.

II. Gastronomy and Creativity

1. Innovative force behind gastronomy

The Oxford Dictionary of Psychology defines "creativity" as "the production of ideas and objects that are both novel or original and worthwhile or appropriate, that is, useful, attractive or appropriate." It therefore becomes apparent that novelty and value are two factors determining the level of creativity.

Welsh author Arthur Machen wrote in the introduction to *The Physiology of Taste, or*

Meditations on Transcendental Gastronomy by 19th food philosopher and gourmand Jean Brillat-Savarin, "Food is an unusual compound; on the one hand, it is processed in accordance with the rules of culinary arts. On the other hand it embodies individualistic fantasy, inspiration, taste, imagination and style."

Chinese cuisine has been consistently evolving to adapt to the rapidly-changing cultural and consumer landscape, striving for the ultimate harmony of color, aromatic flavor, smell and texture in culinary arts. Chinese gastronomical culture revolves around the creative culinary heritage and unique dietary habits.

2. Gastronomy as a creative and aesthetic activity

Gastronomical culture derived from people's day-to-day dietary habits and rituals. It can also be viewed as a creative product of aesthetics. British sociologist Mike Featherstone argues that a social process known as "aestheticization" of daily life seeks to break down the barriers between Art and "everyday life", turning "everyday life into a work of art. This conceptualized transformative process has introduced a new demand, broadening the definition of aesthetics from the initial appreciation of art, music, and sculpture to increasingly diversified everyday life activities including eating and drinking that are fundamental to a human's existence.

In the context of Chinese culture, the "beauty" refers to the goodness of the taste, color, sound, state. From the divine by means of character of Chinese characters, "美" (beauty) is combined by words "大" (big) and "羊" (sheep), which indicates that in ancient times people felt very good as long as they could have full and fat sheep. As a matter of fact, "beauty" for Chinese is directly originated from the sense of taste, in which what is perfect model is the "Five Reconcile", which is the fundamental requirement on cooking craft for Chinese traditional food and the highest level of how to appreciate food.

3. The Intersection of Gastronomy and Creativity

Cuisine and creativity converge on a cultural level through a collaborative force, creating a state of unbridled culinary freedom. In contrast, the crisscrossing of gastronomy and creativity in the form of the so-called "self-sustaining" plays on an industry level marked by interaction and pairing.

Gastronomy as a cultural and creative activity is deeply rooted in urban communities and everyday life. Folk-inspired wisdom and knowledge are becoming the source material of gastronomic innovation. Anchored with creativity and innovation, gastronomy spans

from the production phase all the way to consumption, a process during which new ideas and inspiration arise. The emergence of gastronomy-centered creative market manifests not only in such fields as film and television, publications, advertising, the Internet and animation, it also paves the way for creative potential to be translated into actual products. The inclusiveness and multiple embedding of food make more and more cultural art forms to be displayed through the creation of food,such as reproduce Chinese Landscape Painting by the means of modelling of food, decoration of tableware and matching of color of food. Take an example of G20 Summit of Hangzhou in 2016, all dinnerware for official banquets during the G20 Summit was made of the best bone china, decorated with iconic Chinese motifs including Hangzhou's signature scenery and cultural symbols. Hangzhou, the host venue, is well-known for its picturesque West Lake and associated bridges, and the dinnerware's shape and design reflect these. The handles on many pieces are shaped to look like bridges, reflecting the theme of the summit—bridges connecting an innovative, invigorated and inclusive world (See picture 1, 2)

Image 1

Appetizers will be presented on a dish covered with a dome-like cover, inspired by Three Ponds Mirroring the Moon, an attraction at West Lake.

Image 2

The soup bowl is inspired by treasure ships on the Maritime Silk Road. The double layer design is also practical, preventing heat loss, thus preserving the full aroma and taste of the dish.

III. An overview of "City of Gastronomy"

"City of Gastronomy"in the UNESCO Creative Cities Network is the typical creative cities type which is combined most closely with the local features. The regional food culture all over the world is rich and colorful based on the difference of geography,climate,history and cultural traditions and the gourmet beome more and more important elements to highlight the characteristics of cities in the food globalization with the more and more frequent and wide activities of tourism and trade. The position,function and connotation of

"City of Gastronomy" as an important mode of creative cities are gradually widely shared by more and more cities, in which the practices of creative development are in the process of being enriched and improved.

1. The "Cities of Gastronomy" became a paradigm of creative development for small and medium-sized cities around the world

By the end of 2015, 18 cities from 15 countries around the world have been designated as "City of Gastronomy" (See Table 1), in which the number of cities from the developing countries was a little bit much than cities from the developed countries. There are 10 cities from the developing countries, two of which have 2 cities designated as "City of Gastronomy". From the view of the cities scale, there are 10 cities with the population of less than 500,000 which are classified into small and medium-size cities and only 4 cities with the population of more than a million which are distributed in the countries with a large population base such as China, Brazil and Turkey.

From the above analysis, we may conclude that gastronomical creativity is entirely independent of the size, population and the economy of a city. Many small and medium-sized cities have emerged as influential and exemplary creative capitals.

Table 1. List of UNESCO Creative Cities Network – City of Gastronomy Members

Year Joined	Country	National Economic Status[1] (Per Capita GDP) (US $)	Country Status[2]	City	Population (2015) (ten thousandth)
2005.05	Colombia	7720	Developing	Popayan	25
2010.02	China	7589	Developing	Chengdu	1465.8
2014.12				Shunde	200
2010.07	Sweden	58887	Developed	Ostersund	6.1
2012.05	Korea	27964	Developed	Jeonju City	65.4
2013.10	Lebanon	10139	Developing	Zahler	4
2014.12	Brazil	11612	Developing	Florianopolis	46.97
2015.12				Belem	143.96
2014.12	Japan	36194	Developed	Tsuruoka	12.96
2015.12	Norway	97363	Developed	Bergen	27.81
2015.12	Spain	30262	Developed	Burgos	17.99
				Denia	4.17
2015.12	Turkey	10543	Developing	Gaziantep	155.64
2015.12	Mexico	10361	Developing	Ensenada	18
2015.12	Italy	34960	Developed	Parma	18.79
2015.12	Thailand	5561	Developing	Phuket	60
2015.12	Iran	5293	Developing	Rexter	62.22
2015.12	United States	54629	Developed	Tucson	52.01

Source: UNESCO Creative Cities Network Web Site (http://en.unesco.org/creative-cities/)

2. Gastronomy as part of the creative industries seeks global recognition

The UNESCO Creative Cities Network (*UCCN*) was created to promote cooperation with and among cities that place creativity and cultural industries at the heart of their development plans at the local level and cooperating actively at the international level. Gastronomy as one type of vital urban resources deserves equal attention with other fields such as crafts and folk arts, music, literature, etc.

Now there were only Japan and South Korea who have determined the gastronomy fall into the category of cultural creative industry and successfully have drawn the world's attention for the effect of industry convergence of food and film,animation and game and the global influence of gastronomical creativity. As more and more cities participate in the UNESCO Creative Cities Network (*UCCN*) of "City of Gastronomy",the cognition that gastronomy is creativity and the industry effect of gastronomy are urgent to be expanded and strengthened through the practices of more and more of gastronomy cities, to further melt gastronomy into the social,cultural and economic interaction system in the process of urban development through positioning gastronomy into the creative industry.

3. The preservation of culinary heritage remains central to the visions of a creative city

The general visions for a city of gastronomy entail the reinforcement of heritage foods and culinary traditions which are essential components of intangible cultural conservation. South Korea, for example, has been granted Intangible Cultural Heritage and Creative Cities statuses by UNESCO in 2012 and 2013 respectively. Following the Korea's footsteps, City of Gastronomy members are poised to be added to UNESCO's Representative List of Intangible Cultural Heritage.

IV. the Refinement of Criteria of "City of Gastronomy"

We focus on the "Text Analysis" of the declaration and introduction on the "City of Gastronomy" against the eight pieces of criteria set by The UNESCO Creative Cities Network to try to refine and interpret the descriptive and qualitative criteria with more detailed dimensions and more quantitative indexes in order to provide the guiding and practical ideas for the building of "City of Gastronomy". There are 22 dimensions and 66 quantitative indicators (see table 2) who are extracted from the eight pieces of criteria by the means of keyword research tools on the content and information.

The 1st Standard and 8th Standard respectively contained five dimensions and four

dimensions has more rich content in the practice of creative cities than the other standards and take together 28 for the indicators. This fully shows the most concerned content to demonstrate the "City of Gastronomy" for many awarded cities is how flourishing for the food industry, where local gastronomy spread to and who food culture shared by.

Moreover, the criteria are just qualified to whether the city is"City of Gastronomy"but not define what to the extent for "City of Gastronomy",so it is necessary to make clear the key ones from the 66 quantitative indicators through "Delphi Method". We have invited 15 people including the urban administration,regulators,gourmets,experts from Chinese National Commission for UNESCO, practitioners and ordinary citizens to evaluate the weight value of the 22 dimensions and 66 quantitative indicators according to the importance of Five Points Scale. At last,we refine 19 dimensions and 33 indicators for the most important indexes for "City of Gastronomy"after three rounds of weight assessment,which are labelled with an asterisk (☆) and a diamond (◇) in table 2.

The following table of criteria and characteristics serves as a guide for cities interested in joining the network as a City of Gastronomy

Table2. Criteria and characteristics guide for "City of Gastronomy"

Criteria	Measurements	Quantitative indicators
1. Well-developed gastronomy that is characteristic of the urban centre and/or region (5 dimensions, 12 indicators)	☆ Food venues	Number of gourmet food clusters (Food district, epicurean cultural area, food court)
		Food outlets per capita
	Food outlets accessibility	Proportion of popular dining spots
		Walking time and distance from/to popular dining outlets in urban areas
	Food consumption	Per capita expenditure on dining out by urban residents
		Number of meals eaten outside the home in an average month
	☆ Scale of food and catering industry	◇ Food and beverage revenue and its percentage
		The contribution rate of food and beverage revenue
		◇ Number of restaurant workers and catering services plus its scale and proportion in catering industry
		The number of chain catering enterprises and its proportion.
	☆ Economic linkage of food industry	◇ Industry linkage with tourism, agriculture, trade, cultural and creative industries and information industry
		◇ vertical industry linkage (planting, breeding, logistics)
2. Vibrant gastronomy community with numerous traditional restaurants and/ or chefs; (3 dimensions, 5 indicators)	☆ Local culinary culture	Number of R&D institute ◇ culinary art schools, vocational training institutions, food industry organizations, number of foodie clubs
	☆ Participants in gastronomy	Number of food caterers and operators, chefs and restaurateurs, publications, media venues, food writers and critics
	☆ Gastronomic vibrancy	The number and percentage of chefs, master chefs, award-winning chefs
		Number of renowned culinary establishments
		◇ Number of restaurants serving traditional and local dishes and the percent of restaurant numbers.
3 Endogenous ingredients used in traditional cooking; (2 dimensions, 5 indicators)	Locally-sourced ingredients and regional food specialties	Unique local ingredients
		Local food specialties
		Innovative food concepts and recipes
	☆ unique cooking ingredients	The unique flavor of the local flavor
		◇ local cooking seasoning ingredients varieties

Criteria	Measurements	Quantitative indicators
4 Local know-how, traditional culinary practices and methods of cooking that have survived industrial/ technological advancement (1 dimensions, 6 indicators)	the protection and inheritance of traditional cooking skills	◇ local species and the number of traditional snacks
		Unique local cooking skills
		◇ Restaurants standards and food handling procedures
5 Traditional food markets and traditional food industry; (2 dimensions, 6 indicators)	☆ Locally-sourced ingredients	◇ The number of urban farmers markets
		The proportion of local ingredients being used in dishes
		◇ Involvement of locally-produced ingredients in traditional cooking techniques
	Traditional food industry	Handmade food and industrial food enterprises
		◇ The involvement of traditional local foods in standard food processing techniques
		Output value and constitution of food processing industry
6 Tradition of hosting gastronomic festivals, awards, contests and other broadly-targeted means of recognition; (2 dimensions, 6 indicators)	☆ Vibrancy of food activities	Number of gourmet festivals held ◇
		◇ number of competitive cooking events
		◇ Cuisine-related events
	☆ Influence of food activities	Ratings and media coverage ◇ food-related activities
7 Respect for the environment and promotion of sustainable local products; (3 dimensions, 10 indicators)	☆ production atmosphere Inheritance	◇ non-genetic order of a master chef and gastronomic heritage aspects of art participation and influence
		Number and structure of folk cooks (rural cooks and housewives)
		◇ local snack business in the local catering enterprises accounted Structure
	☆ Agricultural property Ecological utilization	The number of food raw materials base
		◇ food quality and safety of local ingredients
		Farming docking coverage
	☆ Governmental support	Policy system supporting sustainable development of foods and beverages
		◇ Traditional cuisine and business activities support fund
8 Nurturing of public appreciation, promotion of nutrition in educational institutions and inclusion of biodiversity conservation programs in cooking schools curricula. (4 dimensions, 16 indicators)	☆ Education and training	◇ Number of culinary educational institutions (professional institutions, catering service training, social organizations)
		Number and constitution of culinary talents (primary, intermediate, advanced levels)
		◇ food culture and culinary art in primary and secondary schools curriculum
		Institutions and research institutions in the traditional food or cooking the number of R & D results
		Local Traditional Cuisine and Food Culture Books (Professional Textbooks & General Reading)
	☆ traditional cuisine Recognition degree	◇ still retains and continues the tradition of Sisu class festivals or ceremonies
		◇ local specialties of public knowledge and understanding of the process
		Gastronomy-related tourism (domestic / international); cultural influence of local cuisine
	☆ Dissemination channel of traditional cuisine	◇ New creative content support (television, internet, etc)
		Conventional dissemination channels (publication, print, music)
		Non-material dissemination channels (literary works, historical documents, poetry, historical figures reference)
		◇ Tangible dissemination channels (established businesses, gourmet museums / galleries, food and cooking shows, etc)
	☆ Promotional efforts	Government participation in gastronomy
		◇ financial support
		International cuisine exchanges programs ◇ research institutes / industry organizations

Note: Information marked with an asterisk (☆) and a diamond (◇) denotes the dimension and indicators respectively.

V. "City of Gastronomy":International Best Practices and China localization

As a frame of reference for the cities, the criteria of "city of gastronomy" just tell us what is the "city of gastronomy"but not how to build the "city of gastronomy". Therefore,in view of the difference of the proceeding of urbanization, the concept of how to protect cultural diversity and the level of the creative industry among countries, we have to compare and analyze the practices of gastronomy cities between other countries and China for the purpose of improve the global competitiveness of Chinese cities.

1. International best practice of "city of gastronomy"

There are common characteristics (see table 3) in the practices for the "cities of gastronomy" by analyzing the reason why these cities can do it and the practice they are doing: (1) Cuisine, tourism and festivals are common features that constitute "City of Gastronomy"; (2) Sustainability remains a central vision for "City of Gastronomy". (3) The extension of creative value chain becomes a new frontier for "City of Gastronomy"; (4) Fostering cultural creativity in "City of Gastronomy" through a network of educational institutions and initiatives.

Table 3. "City of Gastronomy" of the UNESCO Creative Cities Network

City	Continent	Key words and practice
Popayán	South America	Organizes the annual Gourmet Congress of Popayán; Holds gastronomy tastings from the invited cities, local cuisine stands greet nearly thirty thousand people; Implements the "Safeguarding Culinary Knowledge and Traditional Cuisine" policy.
Chengdu	Asia	Recognized for its extensive public participation in gastronomy. Gastronomic activities include events such as the Chengdu International Food and Tour Festival.
Shunde	Asia	Notable for inventive cooking methods, creative ways of presentation and outstanding flavors; engages in international collaboration, hosts meetings and various activities related to gastronomy.
Ostersund	Europe	Supports small entrepreneurs and farmers through the Swedish National Centre for Small Scale Artisan Food Processing; Won Sweden's best climate city award in 2010, linking culinary tradition with its sustainable development efforts.
Jeonju	Asia	Offers various traditional food and cooking programmes at universities, high schools and private institutions; Created the Creative Culinary Institute of Korea and the Bibimbap Globalization Foundation with partners the public and the private sectors; Hosts Jeonju Bibimbap Festival and the International Fermented Food Expo promoting Korean food.
Zahlé	Asia	Hosts the Festival of the Vine in September, during which concerts, plays, poetry readings and artistic exhibitions are organized daily over the course of several weeks; Berdawni River is celebrated for its many waterside restaurants. Dishes and meals made with trout are considered a particular specialty for the Hermel and Anjar communities.
Florianopolis	South America	Implemented two major innovative actions leading to the creation of the Gastronomy Observatory and the Cultural Innovation Lab; Held the fifth Brazilian Design Biennial in 2015, a workshop with experts on the theme of creative cooperation linking design, crafts, gastronomy and tourism;
Tsuruoka City	Asia	The importance of food groups: that the farmers, chefs and gourmets are true creators and artisans; Food and crop research, conservation and promotion: the crop as a "living cultural resource"

Source: UNESCO website (http://en.unesco.org/creative-cities/)

2. Localization of "city of gastronomy" in China

Scholars who have studied the panoramic painting "Riverside Scene at Qingming Festival" found that the Song Dynasty masterpiece included the depiction of more than 100 restaurants, eateries and catering establishments. The painting has incorporated gastronomy as a key theme into the artwork, providing a peek into the vibrant food scene back then, which demonstrates there are many cities in China with long history and deep culture of gastronomy.

So the construction experiences of gastronomical cities in China not only for the awarded cities as Chengdu and Shunde but also for the cities who are preparing to the "city of gastronomy" have been branded with marks of Chinese characteristic when the "City of Gastronomy" of UNESCO Creative Cities Network was introduced into China as a specific concept with clear criteria.

There are two models to build the gastronomic cities in the proceeding of China urbanization, the first model is to grow local and regional catering industry which centers on local cuisine and culinary tradition and the second model is to incorporate gastronomy as a brand or a type of tourism resources, into the marketing and branding of a city.

But in general, the constructions of "city of gastronomy"of UNESCO Creative Cities Network are still in the state that all we hear is words about wishes to declare but there is no action of successful award. Most of cities tend to build the gastronomical cities through the ways of industrialization of food, interacting of food festivals and exchanging food culture with foreign countries,which are reasonable and adaptable to cities that are less developed and lack of varieties of industry base,but there are still a lot to further think and advance from the angles of creative economy and creative cities and for the sake of transformation and upgrading of cities via gastronomy.

VI. Development plan for building "City of Gastronomy" in China from a creative city perspective

The UNESCO Creative Cities Network added 47 cities in 2015, especially the added number for "city of gastronomy" and " city of music" is over the sum of cities in previous 10 years.The trend implies that the items based on local and unique cultural significance of city are more and more popular in the Creative Cities Network and more and more cities approve and pay an attention to the effect of Creative Cities Network on the development of city.Therefore, more and more cities with rich gastronomy resources and food culture in

China are encouraged and supported to declare the "city of gastronomy". We bring forward to some suggestions on how to build creative cities on the theme of gastronomy.

1. Developing a positioning strategy for cultural and creative fields of gastronomy

We can try to developing a positioning strategy for cultural and creative fields of gastronomy from three aspects:

(1) Breaking down industrial and functional boundaries through the creation of value-added gastronomic activities and through the development of creative sector as the engine of innovative growth strategy. Gastronomy is not only a carrier of culture but also the trigger point of the development of cultural creative industry, which should be realized to integrate with media industry, museology-related cultural Industries,tourism industry, design industry,arts and entertainment,animation games.

(2) Making make gastronomy a key component in the broader urban development system and Strengthening the creative transformation and penetration of gastronomy into the fields of people's livelihood,humanities,environment and education.

(3) Fostering an innovative urban environment aimed to reinvent industrial model by encouraging gastronomy-related creative activities.

2. Tapping into folkloric wisdom and diverse creative activities

Gastronomy as the defining characteristic of a city provides a direct link to its citizens, its history and cultural identity. The City of Gastronomy designation celebrates the culinary traditions and innovations of its people.

To build a sustainable and international "city of gastronomy", we will begin with valuing the folk wisdom and tapping the multiple potential of gastronomy creativity. Firstly, to encourage and value gastronomy creativity from ordinary citizens through effective policy and financial support in order to present localized characteristics of gastronomy;secondly, to build a guiding mechanism of "city of gastronomy" in order to breakthrough the existing innovation confined to dishes, cooking skills, service of restaurants and absorb a variety of innovation from other fields; thirdly, to call together all kinds of innovation groups who are food lovers in order to realize the potential of gastronomy in down-to-earth style.

3. Establishing accreditation and value system for gourmet food and culinary arts

It is urgent to start the works to the standardized construction and the unified authentication of the Chinese local snacks who are the carriers of creativity of china traditional food culture, and guide the local gastronomy step to the fine path of development.

Japan and Korea have attached more importance to culinary arts and heritage foods. Most recently, the Japanese government plans to adopt a certification system for chefs of Japanese cuisine, known as *washoku*, in an attempt to formulate a way to authenticate chefs at Japanese restaurant abroad and to ensure quality of the food. The Korean Tourism Organization has in 2014 introduced a new certification system officially known as the Accreditation System for Royal Cuisine Dining Experience which aims to set the standards for restaurant service and authentic dining experience. On a separate note, the Korean Food Foundation was established in 2010 with a funding of 700 million won, their main aim is to promote Korean food outside its border. The foundation supports projects including the issuance of state certifications for Korean restaurants in foreign countries that meet certain standards, training programs for chefs and consulting advice for restaurateurs as well as research efforts on developing new dishes and culinary art.

4. Reasserting gastronomic heritage and cultural identity

By highlighting the heritage value of culinary culture and by rediscovering the role of local foods in shaping the character of a city, gastronomy helps instill in citizens a sense of human attachment and belonging and gives city warmth and vitality.

5. Promoting gastronomic exchange and fostering an innovative culture

In addition to hosting culinary contests, family-friendly food festivals and community foods workshops are also important platforms that allow citizens to engage and experience diverse aspects of the city's heritage and culture through cuisine. It can also help to raise public's awareness of culinary arts and cultural conservation as well as to integrate traditional epicurean culture and rituals into primary and secondary school education.

Notes

Notes

1 National Economic Status are measured by Per Capita GDP in 2014 with exchange rates of US dollars.

2 Country Status are evaluated by the United Nations development programme (UNDP),the human development index is not lower than 0.9 for developed countries, namely below 0.9 for developing countries, also known as the less developed countries.

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