

1. Identification

Call

Date of submission

C1

22/04/2022

1.1. Full name of the project

Innovative Solutions for the Rural Food Production Sector to Diversify into Sustainable Culinary Tourism Services

114 / 250 characters

1.2. Short name of the project

BASCIL

6 / 20 characters

1.3. Programme priority

1. Innovative societies

1.4. Programme objective

1.1 Resilient economies and communities

1.6. Project duration

Contracting start

22/09/2022

Contracting end

31/12/2022

Implementation start

01/01/2023

Implementation end

31/12/2025

Duration of implementation phase (months)

36

Closure start

01/01/2026

Closure end

31/03/2026

1.7. Project summary

Small food producers in rural areas have experienced serious external disturbances because of the pandemic, rising energy prices and production costs etc. It has a strong impact on the resilience of the local food sector in rural areas. One of the solutions for small local food producers is the diversification of their business activity into the sustainable culinary tourism sector. Through integration of conventional small-scale food production with culinary tourism services it is possible to reach the end-customers directly and to get the highest value from selling the products using the shortest value chain. Local food producers need an innovative practical solution for culinary tourism service design meeting the specific needs and expectations of visitors in the post-pandemic era. The mixture of services can include farm tours, cooking workshops, degustations, pop-up cafes, seasonal farm restaurants, food boxes etc. The capacity of small producers to get enough visibility and attention in tourism market is usually very limited. Thus, they also need a solution for efficient marketing of joint tourism products in the format of regional gastro tours, culinary routes, regional food packages stimulating cross-selling etc. Across Europe the rural areas in BSR region are currently not very well known as a culinary tourism destination. Active involvement of food producers in culinary tourism is an excellent opportunity for making the region more visible and attractive for visitors.

1,500 / 1,500 characters

1.8. Summary of the partnership

Most of the project partners are business support organisations or NGO's acting in local food and rural tourism sectors at national or regional level. These organisations represent their members (rural SME's from local food and tourism sectors), who they support daily through implementation of different joint initiatives and projects in the field of product development, marketing, service design etc. Thus, they can efficiently reach rural SME's and local networks as main target groups throughout the whole implementation period and support the pilot regions in testing phase. These partners have strong capacity for reaching rural SME's/networks and stakeholders nationwide or regionally outside the pilot regions for transferring the solution more widely. Many partner organisations are participating in Baltic Sea Culinary Route network, which was established in 2016 with the general aim to strengthen the common culinary identity of countries around the Baltic Sea and to promote the importance of local food sector. 7 organisations from project partnership implemented jointly in 2017-2021 project "Baltic Sea Food", which was financed by the BSR Programme. Thus, they have good institutional capacity and competence for efficient cooperation in local food related topics.

Project partnership includes two higher education and research institutions, who provide the valuable expertise especially in the field of data collection and analysis (A1.1), in service design and development of innovative solutions for marketing (A1.2-1.3) and in evaluation of piloting results (A2.3-2.4) using contemporary methods and technologies. The Lead partner, Krinova Incubator and Science Park, is Sweden's largest and oldest incubator and science park with food as its profile area. Krinova's community of food companies comprises just under 1,500 businesses from Skane region. Krinova offers them systematic support with methods and tools for development and innovation. Thus, Krinova plays a leading role in designing (WP1) and piloting (WP2) of the solution, which is targeted to local food producers for diversification. Krinova team includes food innovation experts and specialists playing a crucial role during whole project implementation period. As Lead partner Krinova is responsible for whole coordination of the project, incl. providing comprehensive support to other project partners, and therefore additional resources for project coordination and leadership are required. Thus, Krinova has the biggest share from the project budget.

Associated organisations represent local food networks/associations from 12 pilot regions. Their main responsibility is to implement and test the solution in rural areas as pilots. They will be involved actively also to the preparation and transfer phases reflecting the real needs of SME's and sharing the achieved knowledge and experiences with other regions from the BSR area.

2,926 / 3,000 characters

1.11. Project Budget Summary

Financial resources [in EUR]		Preparation costs	Planned project budget
ERDF	ERDF co-financing	0.00	2,640,723.92
	Own contribution ERDF	0.00	660,180.98
	ERDF budget	0.00	3,300,904.90
NO	NO co-financing	0.00	181,018.40
	Own contribution NO	0.00	181,018.40
	NO budget	0.00	362,036.80
NDICI	NDICI co-financing	0.00	0.00
	Own contribution NDICI	0.00	0.00
	NDICI budget	0.00	0.00
RU	RU co-financing	0.00	0.00
	Own contribution RU	0.00	0.00
	RU budget	0.00	0.00
TOTAL	Total Programme co-financing	0.00	2,821,742.32
	Total own contribution	0.00	841,199.38
	Total budget	0.00	3,662,941.70

2. Partnership

2.1. Overview: Project Partnership

2.1.1 Project Partners

No.	LP/PP	Organisation (English)	Organisation (Original)	Country	Type of partner	Legal status	Partner budget in the project	Active/inactive	
								Status	from
1	LP	Krinoва Incubator and Science Park	Krinoва Incubator och Science Park	SE	Business support organisation	a)	585,604.20 €	Active	22/09/2022
2	PP	Estonian Chamber of Agriculture and Commerce	Eesti Põllumajandus-Kaubanduskoda	EE	Business support organisation	b)	186,839.80 €	Active	22/09/2022
3	PP	Association of Rural Tourism Mecklenburg-West Pomerania e.V.	LANDURLAUB Mecklenburg-Vorpommern e.V.	DE	NGO	b)	402,294.40 €	Active	22/09/2022
4	PP	Association of Klaipeda Region Municipalities	Asociacija "Klaipėdos regionas"	LT	NGO	a)	132,566.80 €	Active	22/09/2022
5	PP	Pomorskie Tourist Board	Pomorska Regionalna Organizacja Turystyczna	PL	NGO	a)	213,629.00 €	Active	22/09/2022
6	PP	Lithuanian Centre for Social Sciences, Institute of Economics and Rural Development	Lietuvos socialinių mokslų centro Ekonomikos ir kaimo vystymo institutas	LT	Higher education and research institution	a)	126,858.50 €	Active	22/09/2022
7	PP	Lithuanian Countryside Tourism Association	Lietuvos kaimo turizmo asociacija	LT	NGO	b)	159,398.50 €	Active	22/09/2022
8	PP	Foundation "Polish Nature"	Fundacja Natura Polska	PL	NGO	b)	180,083.00 €	Active	22/09/2022
9	PP	HANEN- Norwegian Tourism and Local food association	HANEN- næringsorganisasjonen for bygdeturisme, gardsmat of innlandsfiske	NO	NGO	b)	362,036.80 €	Active	22/09/2022
10	PP	Latvian country tourism association	Latvijas lauku tūrismā asociācija "Lauku ceļotājs"	LV	NGO	b)	241,405.00 €	Active	22/09/2022
11	PP	NGO "Farmers Parliament"	Biedriba "Zemnieku saeima"	LV	NGO	b)	188,895.80 €	Active	22/09/2022
12	PP	Estonian Rural Tourism Organization	MTÜ Eesti Maaturism	EE	NGO	b)	217,271.90 €	Active	22/09/2022
13	PP	Pomeranian Development Agency	Agencja Rozwoju Pomorza	PL	Business support organisation	a)	133,982.00 €	Active	22/09/2022
14	PP	LAB University of Applied Sciences	LAB-Ammatikorkeakoulu	FI	Higher education and research institution	a)	300,657.60 €	Active	22/09/2022
15	PP	Lomalaidun ry	Lomalaidun ry	FI	NGO	b)	231,418.40 €	Active	22/09/2022

2.1.2 Associated Organisations

No.	Organisation (English)	Organisation (Original)	Country	Type of Partner
AO 1	Hardanger Cider Producer Association	Hardanger Siderproducentlag	NO	NGO
AO 2	Cooperative Society of Agricultural Services (CCAS) "Kuldīgas labumi"	Lauksaimniecības pakalpojumu kooperatīvā sabiedrība (LPKS) "Kuldīgas labumi"	LV	Small and medium enterprise
AO 3	Association "Community Network Islands of Selja"	Biedrība "Kopienu sadarbības tīkls "Sēlijas salas"	LV	NGO
AO 4	Natural Product Center in Lubuskie	Lubuskie Centrum Produktu Regionalnego	PL	Small and medium enterprise
AO 5	Pamario Tourism Cluster	Pamario turizmo klasteris	LT	NGO
AO 6	Mindūnai Community Center	Mindūnų bendruomenės centras	LT	NGO
AO 7	goSaimaa Ltd.	goSaimaa OY	FI	Small and medium enterprise
AO 8	Tourism Association "Vogelparkregion Recknitztal"	Tourismusverein Vogelparkregion Recknitztal e.V.	DE	NGO
AO 9	Culinary Heritage Skåne	Regional Matkultur Skåne	SE	NGO
AO 10	NGO Estonian Wine Trail	MTÜ Eesti Veinitee	EE	NGO
AO 11	Dorzecze Słupi Local Action Group	Lokalna Grupa Działania Partnerstwo Dorzecze Słupi	PL	NGO
AO 12	Cooperation Chamber of Jõgevamaa NGO	Jõgevamaa Koostöökode MTÜ	EE	NGO

2.2 Project Partner Details - Partner 1

LP/PP

Partner Status

Active from **Inactive from**

Partner name:

Organisation in original language 34 / 250 characters

Organisation in English 34 / 250 characters

Department in original language 10 / 250 characters

Department in English 11 / 250 characters

Partner location and website:

Address 19 / 250 characters

Postal Code 6 / 250 characters

Town 12 / 250 characters

Website 14 / 100 characters

Country

NUTS1 code

NUTS2 code

NUTS3 code

Partner ID:

Organisation ID type	<input type="text" value="Organisation number (Organisationsnummer)"/>	
Organisation ID	<input type="text" value="556572-8812"/>	
VAT Number Format	<input type="text" value="SE + 12 digits"/>	
VAT Number	<input type="checkbox"/> N/A	<input style="width: 80%;" type="text" value="SE556572881201"/>
		<small>14 / 50 characters</small>
PIC	<input type="text" value="954813875"/>	
		<small>9 / 9 characters</small>

Partner type:

Legal status	<input type="text" value="a) Public"/>	
Type of partner	<input type="text" value="Business support organisation"/>	<input type="text" value="Chamber of commerce, chamber of trade and crafts, business incubator or innovation centre, business clusters, etc."/>
Sector (NACE)	<input type="text" value="70.22 - Business and other management consultancy activities"/>	

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?

Role of the partner organisation in this project:

Krinova as Lead partner is responsible for 1)coordination and supervision of project activities, 2)monitoring the progress of WP-s and usage of project budget, 3)coordination of communication activities and reporting in project level, 4)efficient communication with BSR programme authorities, 5)preparation and leading project working group meetings and other activities needed for project coordination.
 Krinova is the leader of WP1 and Activity 1.2, and is responsible for the preparation of first version of the solution targeted to rural food producers (Deliverables 1.2) for testing, incl. using efficiently the best expertise and knowledge available in project partnership. Krinova is the leader of WP3 coordinating the transfer of the first element of the solution, incl. composing the practical handbook and coordination of dissemination activities.
 Krinova coordinates the testing and evaluation of the solution in Skane region and supports Culinary Heritage Skane network in testing process.

1,000 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.2 Project Partner Details - Partner 2

LP/PP	<input type="text" value="Project Partner"/>		
Partner Status	<input type="text" value="Active"/>		
	Active from	<input type="text" value="22/09/2022"/>	Inactive from
			<input type="text"/>

Partner name:

Organisation in original language	<input type="text" value="Eesti Põllumajandus-Kaubanduskoda"/>		
			<small>33 / 250 characters</small>
Organisation in English	<input type="text" value="Estonian Chamber of Agriculture and Commerce"/>		
			<small>44 / 250 characters</small>
Department in original language	<input type="text" value="n/a"/>		
			<small>3 / 250 characters</small>
Department in English	<input type="text" value="n/a"/>		
			<small>3 / 250 characters</small>

Partner location and website:

Address	<input type="text" value="Pärnu mnt. 141"/> <small>13 / 250 characters</small>	Country	<input type="text" value="Estonia"/>
Postal Code	<input type="text" value="11314"/> <small>5 / 250 characters</small>	NUTS1 code	<input type="text" value="Eesti"/>
Town	<input type="text" value="Tallinn"/> <small>7 / 250 characters</small>	NUTS2 code	<input type="text" value="Eesti"/>
Website	<input type="text" value="www.epkk.ee"/> <small>11 / 100 characters</small>	NUTS3 code	<input type="text" value="Põhja-Eesti"/>

Partner ID:

Organisation ID type	<input type="text" value="Registration code (Registrikood)"/>
Organisation ID	<input type="text" value="80007884"/>
VAT Number Format	<input type="text" value="EE + 9 digits"/>
VAT Number	<input type="checkbox" value="N/A"/> <input type="text" value="EE100356696"/> <small>11 / 50 characters</small>
PIC	<input type="text" value="n/a"/> <small>3 / 9 characters</small>

Partner type:

Legal status	<input type="text" value="b) Private"/>	
Type of partner	<input type="text" value="Business support organisation"/>	<input type="text" value="Chamber of commerce, chamber of trade and crafts, business incubator or innovation centre, business clusters, etc."/>
Sector (NACE)	<input type="text" value="94.11 - Activities of business and employers membership organisations"/>	

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?	<input type="text" value="Yes"/>	
Financial data	Reference period	<input type="text" value="01/01/2020"/> – <input type="text" value="31/12/2020"/>
	Staff headcount [in annual work units (AWU)]	<input type="text" value="15.3"/>
	Employees [in AWU]	<input type="text" value="11.0"/>
	Persons working for the organisation being subordinated to it and considered to be employees under national law [in AWU]	<input type="text" value="4.3"/>
	Owner-managers [in AWU]	<input type="text" value="0.0"/>
	Partners engaged in a regular activity in the organisation and benefiting from financial advantages from the organisation [in AWU]	<input type="text" value="0.0"/>
	Annual turnover [in EUR]	<input type="text" value="1,124,780.00"/>
	Annual balance sheet total [in EUR]	<input type="text" value="1,308,575.00"/>
	Operating profit [in EUR]	<input type="text" value="198,023.00"/>

Role of the partner organisation in this project:

ECAC as a national farmers association participates actively in mapping the current situation in culinary tourism in Estonian rural areas (A.1.1) and in designing the solution targeted at local food producers (A.1.2). ECAC coordinates the testing of the solution in Jõgeva pilot region, supports the associated organisation Cooperation Chamber Jõgevamaa and local producers in adaptation and testing of the solution in practice, participates in evaluation of the results and provides the recommendations for updating the solution (Activities 2.1-2.4). ECAC contributes actively to the composing practical handbook for local food producers and disseminates the final version of the solution and other project deliverables in Estonia in cooperation with PP12 (Activities 3.1-3.2).

778 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.2 Project Partner Details - Partner 3

LP/PP	Project Partner		
Partner Status	Active		
	Active from	22/09/2022	Inactive from

Partner name:

Organisation in original language	LANDURLAUB Mecklenburg-Vorpommern e.V.	38 / 250 characters
Organisation in English	Association of Rural Tourism Mecklenburg-West Pomerania e.V.	60 / 250 characters
Department in original language	n/a	3 / 250 characters
Department in English	n/a	3 / 250 characters

Partner location and website:

Address	Konrad-Zuse-Strasse 2	21 / 250 characters	Country	Germany
Postal Code	18057	5 / 250 characters	NUTS1 code	Mecklenburg-Vorpommern
Town	Rostock	7 / 250 characters	NUTS2 code	Mecklenburg-Vorpommern
Website	https://www.landurlaub.m-vp.de/	31 / 100 characters	NUTS3 code	Rostock, Kreisfreie Stadt

Partner ID:

Organisation ID type	Company registration number (Handelsregisternummer)		
Organisation ID	VR 1170	7 / 50 characters	
VAT Number Format	DE + 9 digits		
VAT Number	N/A <input type="checkbox"/> DE202352798	11 / 50 characters	
PIC	n/a	3 / 9 characters	

Partner type:

Legal status	b) Private
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Type of partner

Sector (NACE)

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?

VAT explanation

200 / 1,000 characters

Financial data	Reference period	<input type="text" value="01/01/2020"/>	-	<input type="text" value="31/12/2020"/>
Staff headcount [in annual work units (AWU)]				<input type="text" value="5.0"/>
Employees [in AWU]				<input type="text" value="2.5"/>
Persons working for the organisation being subordinated to it and considered to be employees under national law [in AWU]				<input type="text" value="2.5"/>
Owner-managers [in AWU]				<input type="text" value="0.0"/>
Partners engaged in a regular activity in the organisation and benefiting from financial advantages from the organisation [in AWU]				<input type="text" value="0.0"/>
Annual turnover [in EUR]				<input type="text" value="75,036.00"/>
Annual balance sheet total [in EUR]				<input type="text" value="202,941.00"/>
Operating profit [in EUR]				<input type="text" value="11,329.00"/>

Role of the partner organisation in this project:

Association participates actively in mapping the current situation in culinary tourism in Mecklenburg-Vorpommern rural areas (A.1.1) and in designing the solution for testing (A.1.2-1.3). Association is the leader of WP2 and coordinates the adaptation process of the solution targeted to food/tourism networks in pilot regions (A.2.2). Association coordinates the testing of the solution in Recknitztal pilot region, supports local associated organisation and local producers in adaptation and testing of the solution in practice, participates in evaluation of the results and provides the recommendations for updating the solution (Activities 2.1-2.4). Association contributes actively to the composing practical handbook and guidelines for target groups and disseminates the final version of the solution and other project deliverables in Mecklenburg-Vorpommern region (Activity 3.1-3.2).

890 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.2 Project Partner Details - Partner 4

LP/PP

Partner Status

Active from **Inactive from**

Partner name:

Organisation in original language

31 / 250 characters

Organisation in English

45 / 250 characters

Department in original language

3 / 250 characters

Department in English

3 / 250 characters

Partner location and website:

<p>Address</p> <input type="text" value="Tiltu g.6"/> <small>9 / 250 characters</small>	<p>Country</p> <input type="text" value="Lithuania"/>
<p>Postal Code</p> <input type="text" value="LT-91248"/> <small>8 / 250 characters</small>	<p>NUTS1 code</p> <input type="text" value="Lietuva"/>
<p>Town</p> <input type="text" value="Klaipeda"/> <small>8 / 250 characters</small>	<p>NUTS2 code</p> <input type="text" value="Vidurio ir vakarų Lietuvos regionas"/>
<p>Website</p> <input type="text" value="klaipedaregion.lt"/> <small>17 / 100 characters</small>	<p>NUTS3 code</p> <input type="text" value="Klaipėdos apskritis"/>

Partner ID:

Organisation ID type

Organisation ID

VAT Number Format

VAT Number N/A
0 / 50 characters

PIC
9 / 9 characters

Partner type:

Legal status

Type of partner

Sector (NACE)

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?

Role of the partner organisation in this project:

Association participates actively in mapping the current situation in culinary tourism in Lithuania (A.1.1) and in designing the solution for testing (A.1.2-1.3). Association is the leader of Activity 2.1 and coordinates the adaptation process of the solution targeted to local food producers in pilot regions. Association coordinates the testing of the solution in Klaipeda (Pamario) pilot region, supports local associated organisation and local producers in adaptation and testing of the solution in practice, participates in evaluation of the results and provides the recommendations for updating the solution (Activities 2.1-2.4). Association contributes actively to the composing practical handbook and guidelines for target groups and disseminates the final version of the solution and other project deliverables in Lithuania in cooperation with other Lithuanian partners (Activity 3.1-3.2).

897 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.2 Project Partner Details - Partner 5

LP/PP

Partner Status

Active from **Inactive from**

Partner name:

Organisation in original language	<input type="text" value="Pomorska Regionalna Organizacja Turystyczna"/>	43 / 250 characters
Organisation in English	<input type="text" value="Pomorskie Tourist Board"/>	23 / 250 characters
Department in original language	<input type="text" value="n/a"/>	3 / 250 characters
Department in English	<input type="text" value="n/a"/>	3 / 250 characters

Partner location and website:

Address	<input type="text" value="Waly Jagiellonskie"/>	18 / 250 characters	Country	<input type="text" value="Poland"/>
Postal Code	<input type="text" value="80-887"/>	6 / 250 characters	NUTS1 code	<input type="text" value="Makroregion północny"/>
Town	<input type="text" value="Gdansk"/>	6 / 250 characters	NUTS2 code	<input type="text" value="Pomorskie"/>
Website	<input type="text" value="www.prot.gda.pl/"/>	16 / 100 characters	NUTS3 code	<input type="text" value="Gdański"/>

Partner ID:

Organisation ID type	<input type="text" value="Tax identification number (NIP)"/>	
Organisation ID	<input type="text" value="5832842841"/>	
VAT Number Format	<input type="text" value="PL + 10 digits"/>	
VAT Number	<input type="checkbox" value="N/A"/> <input type="text" value="PL5832842841"/>	12 / 50 characters
PIC	<input type="text" value="n/a"/>	3 / 9 characters

Partner type:

Legal status	<input type="text" value="a) Public"/>
Type of partner	<input type="text" value="NGO"/> <input type="text" value="Non-governmental organisations, such as Greenpeace, WWF, etc."/>
Sector (NACE)	<input type="text" value="94.12 - Activities of professional membership organisations"/>

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?	<input type="text" value="No"/>
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Role of the partner organisation in this project:

Pomorskie Tourism Board participates actively in mapping the current situation in culinary tourism in Pomorskie region (A.1.1) and in designing the solution for testing (A.1.2-1.3). Partner is the leader of Activity 2.4 and coordinates the piloting of the solution targeted to local food and tourism networks in pilot regions, incl. evaluation of the results. Partner coordinates the testing of the solution in Pomorskie pilot region, supports local associated organisation and local producers in adaptation and testing of the solution in practice, participates in evaluation of the results and provides the recommendations for updating the solution (Activities 2.1-2.4). Partner contributes actively to the composing practical handbook and guidelines for target groups and disseminates the final version of the solution and other project deliverables in Pomorskie in cooperation with PP13 (Activity 3.1-3.2).

909 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.2 Project Partner Details - Partner 6

LP/PP

Partner Status

Active from **Inactive from**

Partner name:

Organisation in original language 72 / 250 characters

Organisation in English 83 / 250 characters

Department in original language 25 / 250 characters

Department in English 33 / 250 characters

Partner location and website:

Address 15 / 250 characters **Country**

Postal Code 5 / 250 characters **NUTS1 code**

Town 7 / 250 characters **NUTS2 code**

Website 11 / 100 characters **NUTS3 code**

Partner ID:

Organisation ID type

Organisation ID

VAT Number Format

VAT Number N/A 14 / 50 characters

PIC 9 / 9 characters

Partner type:

Legal status

Type of partner

Sector (NACE)

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?

Role of the partner organisation in this project:

The Centre participates actively in mapping the current situation in culinary tourism in Lithuania (Activity 1.1). The Centre supports the Activity leader PP14 in composing the relevant methodology and structure of the survey and in composing consolidated report. Partner is responsible for gathering and analysing the information from Lithuania. Partner participates in organising practical seminars for local food producers and networks from Lithuanian pilot regions planned in Activity 2.1-2.2. Partner contributes actively to the composing practical handbook and guidelines for target groups and disseminates the final version of the solution and other project deliverables in Lithuania in cooperation with PP4 and PP7 (Activity 3.1-3.2).

741 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

State aid relevance

For the partner type selected, the Programme sees a medium to high risk for implementing State aid relevant activities. If the partner is of the opinion that its activities are not State aid relevant, it can ask the MAJS for a plausibility check on the State aid relevance. Does the partner want to do this?

Yes No

Justification why the partner's activities are not State aid relevant

The Lithuanian Centre for Social Sciences is a 100% public-funded institution and does not carry out any economic activities and does not offer any paid services to the market. The Centre doesn't organise any education activity, except in PhD level. Thus, the organisation does not receive an economic advantage from programme co-financing. Therefore we can say that Lithuanian Centre for Social Sciences activities in the project and in general are not State aid relevant.

475 / 3,000 characters

2.2 Project Partner Details - Partner 7

LP/PP

Partner Status

Active from **Inactive from**

Partner name:

Organisation in original language 33 / 250 characters

Organisation in English 42 / 250 characters

Department in original language 3 / 250 characters

Department in English 3 / 250 characters

Partner location and website:

Address 23 / 250 characters

Country

Postal Code	<input type="text" value="LT-44213"/> <small>8 / 250 characters</small>	NUTS1 code	<input type="text" value="Lietuva"/>
Town	<input type="text" value="Kaunas"/> <small>6 / 250 characters</small>	NUTS2 code	<input type="text" value="Vidurio ir vakarų Lietuvos regionas"/>
Website	<input type="text" value="www.countryside.lt"/> <small>18 / 100 characters</small>	NUTS3 code	<input type="text" value="Kauno apskritis"/>

Partner ID:

Organisation ID type	<input type="text" value="Legal person's code (Juridinio asmens kodas)"/>
Organisation ID	<input type="text" value="135029913"/>
VAT Number Format	<input type="text" value="Please select"/>
VAT Number	<input checked="" type="checkbox"/> N/A <input type="text"/> <small>0 / 50 characters</small>
PIC	<input type="text" value="889188428"/> <small>9 / 9 characters</small>

Partner type:

Legal status	<input type="text" value="b) Private"/>	
Type of partner	<input type="text" value="NGO"/>	<input type="text" value="Non-governmental organisations, such as Greenpeace, WWF, etc."/>
Sector (NACE)	<input type="text" value="94.11 - Activities of business and employers membership organisations"/>	

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?

Financial data	Reference period	<input type="text" value="01/01/2020"/>	-	<input type="text" value="31/12/2020"/>
	Staff headcount [in annual work units (AWU)]			<input type="text" value="3.0"/>
	Employees [in AWU]			<input type="text" value="3.0"/>
	Persons working for the organisation being subordinated to it and considered to be employees under national law [in AWU]			<input type="text" value="0.0"/>
	Owner-managers [in AWU]			<input type="text" value="0.0"/>
	Partners engaged in a regular activity in the organisation and benefiting from financial advantages from the organisation [in AWU]			<input type="text" value="0.0"/>
	Annual turnover [in EUR]	<input type="text"/>		<input type="text" value="364,936.00"/>
	Annual balance sheet total [in EUR]	<input type="text"/>		<input type="text" value="111,350.00"/>
	Operating profit [in EUR]	<input type="text"/>		<input type="text" value="0.00"/>

Role of the partner organisation in this project:

Association participates actively in mapping the current situation in culinary tourism in Lithuania (A.1.1) and in designing the solution for testing (A.1.2-1.3). Association is the leader of Activity 2.3 and coordinates the testing process of the solution targeted to local food producers, incl. the evaluation of the results. Association coordinates the testing of the solution in Mindūnai pilot region, supports local associated organisation and local producers in adaptation and testing of the solution in practice, participates in evaluation of the results and provides the recommendations for updating the solution (Activities 2.1-2.4). Association contributes actively to the composing practical handbook and guidelines for target groups and disseminates the final version of the solution and other project deliverables in Lithuania in cooperation with other Lithuanian partners (Activity 3.1-3.2).

905 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.2 Project Partner Details - Partner 8

LP/PP	Project Partner		
Partner Status	Active		
	Active from	22/09/2022	Inactive from

Partner name:

Organisation in original language	Fundacja Natura Polska 22 / 250 characters		
Organisation in English	Foundation "Polish Nature" 26 / 250 characters		
Department in original language	n/a 3 / 250 characters		
Department in English	n/a 3 / 250 characters		

Partner location and website:

Address	Lubomyśl 23b 12 / 250 characters	Country	Poland
Postal Code	68-200 6 / 250 characters	NUTS1 code	Makroregion północno-zachodni
Town	Żary 4 / 250 characters	NUTS2 code	Lubuskie
Website	www.naturapolska.eu 19 / 100 characters	NUTS3 code	Zielonogórski

Partner ID:

Organisation ID type	Tax identification number (NIP)		
Organisation ID	9282076302		
VAT Number Format	PL + 10 digits		
VAT Number	<input type="checkbox"/> N/A	<input type="checkbox"/> PL9282076302 12 / 50 characters	
PIC	n/a 3 / 9 characters		

Partner type:

Legal status	b) Private		
Type of partner	NGO	Non-governmental organisations, such as Greenpeace, WWF, etc.	
Sector (NACE)	94.99 - Activities of other membership organisations n.e.c.		

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?	No
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Financial data	Reference period	01/01/2020	–	31/12/2020
Staff headcount [in annual work units (AWU)]				2.0
Employees [in AWU]				2.0
Persons working for the organisation being subordinated to it and considered to be employees under national law [in AWU]				0.0
Owner-managers [in AWU]				0.0
Partners engaged in a regular activity in the organisation and benefiting from financial advantages from the organisation [in AWU]				0.0
Annual turnover [in EUR]				199,594.00
Annual balance sheet total [in EUR]				330,768.00
Operating profit [in EUR]				148,000.00

Role of the partner organisation in this project:

Foundation participates actively in mapping the current situation in culinary tourism in Lubuskie region (A.1.1) and in designing the solution for testing (A.1.2-1.3). Foundation coordinates the testing of the solution in Lubuskie pilot region, supports local associated organisation and local producers in adaptation and testing of the solution in practice, participates in evaluation of the results and provides the recommendations for updating the solution (Activities 2.1-2.4). Foundation contributes actively to the composing practical handbook and guidelines for target groups and disseminates the final version of the solution and other project deliverables in Poland in cooperation with other Polish partners (Activity 3.1-3.2).

736 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.2 Project Partner Details - Partner 9

LP/PP	Project Partner		
Partner Status	Active		
Active from	22/09/2022	Inactive from	

Partner name:

Organisation in original language	HANEN- naeringsorganisasjonen for bygdeturisme, gardsmat of innlandsfiske			73 / 250 characters
Organisation in English	HANEN- Norwegian Tourism and Local food association			51 / 250 characters
Department in original language	n/a			3 / 250 characters
Department in English	n/a			3 / 250 characters

Partner location and website:

Address	Hollendergata 5	Country	Norway
Postal Code	0190	NUTS1 code	Norge
Town	Oslo	NUTS2 code	Oslo og Viken
Website	www.hanen.no	NUTS3 code	Oslo

Partner ID:

Organisation ID type	Organisation number (Organisasjonsnummer)	
Organisation ID	987257024	
VAT Number Format	NO + 9 digits + MVA	
VAT Number	N/A <input type="checkbox"/> NO987257024MVA	14 / 50 characters
PIC	949880358	9 / 9 characters

Partner type:

Legal status	b) Private	
Type of partner	NGO	Non-governmental organisations, such as Greenpeace, WWF, etc.
Sector (NACE)	94.11 - Activities of business and employers membership organisations	

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?

Financial data	Reference period	<input type="text" value="01/01/2021"/>	-	<input type="text" value="31/12/2021"/>
	Staff headcount [in annual work units (AWU)]			<input type="text" value="4.0"/>
	Employees [in AWU]			<input type="text" value="4.0"/>
	Persons working for the organisation being subordinated to it and considered to be employees under national law [in AWU]			<input type="text" value="0.0"/>
	Owner-managers [in AWU]			<input type="text" value="0.0"/>
	Partners engaged in a regular activity in the organisation and benefiting from financial advantages from the organisation [in AWU]			<input type="text" value="0.0"/>
	Annual turnover [in EUR]			<input type="text" value="922,500.00"/>
	Annual balance sheet total [in EUR]			<input type="text" value="342,500.00"/>
	Operating profit [in EUR]			<input type="text" value="52,500.00"/>

Role of the partner organisation in this project:

Association participates actively in mapping the current situation in culinary tourism in Hardanger region, Norway (A.1.1) and in designing the solution for testing (A.1.2-1.3). Association coordinates the testing of the solution in Hardanger pilot region, supports local associated organisation and local producers in adaptation and testing of the solution in practice, participates in evaluation of the results and provides the recommendations for updating the solution (Activities 2.1-2.4). Association contributes actively to the composing practical handbook and guidelines for target groups and disseminates the final version of the solution and other project deliverables in Norway (Activity 3.1-3.2).

707 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.2 Project Partner Details - Partner 10

LP/PP	Project Partner			
Partner Status	Active			
	Active from	<input type="text" value="22/09/2022"/>	Inactive from	<input type="text"/>

Partner name:

Organisation in original language	Latvijas lauku tūrisma asociācija "Lauku ceļotājs"	50 / 250 characters
Organisation in English	Latvian country tourism association	36 / 250 characters
Department in original language	n/a	3 / 250 characters
Department in English	n/a	3 / 250 characters

Partner location and website:

Address	Pukkalnini, Tome parish	23 / 250 characters	Country	Latvia
Postal Code	LV-5020	7 / 250 characters	NUTS1 code	Latvija
Town	Ogre region	11 / 250 characters	NUTS2 code	Latvija
Website	www.celotajs.lv	15 / 100 characters	NUTS3 code	Vidzeme

Partner ID:

Organisation ID type	Unified registration number (Vienotais reģistrācijas numurs)	
Organisation ID	40008005627	
VAT Number Format	LV + 11 digits	
VAT Number	N/A <input checked="" type="checkbox"/>	0 / 50 characters
PIC	950238094	9 / 9 characters

Partner type:

Legal status	b) Private	
Type of partner	NGO	Non-governmental organisations, such as Greenpeace, WWF, etc.
Sector (NACE)	94.11 - Activities of business and employers membership organisations	

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?	No
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Financial data	Reference period	01/01/2020	-	31/12/2020
Staff headcount [in annual work units (AWU)]				9.5
Employees [in AWU]				9.5
Persons working for the organisation being subordinated to it and considered to be employees under national law [in AWU]				0.0
Owner-managers [in AWU]				0.0
Partners engaged in a regular activity in the organisation and benefiting from financial advantages from the organisation [in AWU]				0.0
Annual turnover [in EUR]				447,072.00
Annual balance sheet total [in EUR]				336,377.00
Operating profit [in EUR]				21,484.00

Role of the partner organisation in this project:

Association participates actively in mapping the current situation in culinary tourism in Latvian rural areas (A.1.1) and in designing the solution for testing (A.1.2-1.3). Association is the leader of Activity 1.3 and coordinates the design of first version of the solution targeted to local food and tourism networks for testing. Association coordinates the testing of the solution in Kuldīga pilot region, supports local associated organisation and local producers in adaptation and testing of the solution in practice, participates in evaluation of the results and provides the recommendations for updating the solution (Activities 2.1-2.4). Association contributes actively to the composing practical handbook and guidelines for target groups and disseminates the final version of the solution and other project deliverables in Latvia in cooperation with PP11 (Activity 3.1-3.2).

884 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.2 Project Partner Details - Partner 11

LP/PP	Project Partner		
Partner Status	Active		
Active from	22/09/2022	Inactive from	
Partner name:			
Organisation in original language	Biedriba "Zemnieku saeima"		
	26 / 250 characters		
Organisation in English	NGO "Farmers Parliament"		
	24 / 250 characters		
Department in original language	n/a		
	3 / 250 characters		
Department in English	n/a		
	3 / 250 characters		

Partner location and website:

Address	Republikas laukums 2	Country	Latvia
	20 / 250 characters		
Postal Code	LV-1010	NUTS1 code	Latvija
	7 / 250 characters		
Town	Rīga	NUTS2 code	Latvija
	4 / 250 characters		
Website	zemniekusaeima.lv	NUTS3 code	Rīga
	17 / 100 characters		

Partner ID:

Organisation ID type	Unified registration number (Vienotais reģistrācijas numurs)		
Organisation ID	40008042411		
VAT Number Format	LV + 11 digits		
VAT Number	N/A <input type="checkbox"/>	LV40008042411	13 / 50 characters
PIC	952024058		9 / 9 characters

Partner type:

Legal status	b) Private		
Type of partner	NGO	Non-governmental organisations, such as Greenpeace, WWF, etc.	
Sector (NACE)	94.12 - Activities of professional membership organisations		

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?

Financial data	Reference period	<input type="text" value="01/01/2021"/>	-	<input type="text" value="31/12/2021"/>
	Staff headcount [in annual work units (AWU)]			<input type="text" value="11.5"/>
	Employees [in AWU]			<input type="text" value="11.5"/>
	Persons working for the organisation being subordinated to it and considered to be employees under national law [in AWU]			<input type="text" value="0.0"/>
	Owner-managers [in AWU]			<input type="text" value="0.0"/>
	Partners engaged in a regular activity in the organisation and benefiting from financial advantages from the organisation [in AWU]			<input type="text" value="0.0"/>
	Annual turnover [in EUR]			<input type="text" value="626,993.00"/>
	Annual balance sheet total [in EUR]			<input type="text" value="415,766.00"/>
	Operating profit [in EUR]			<input type="text" value="2,284.00"/>

Role of the partner organisation in this project:

Project partner as a national farmers association participates actively in mapping the current situation in culinary tourism in Latvian rural areas (A.1.1) and in designing the solution targeted at local food producers (A.1.2). Partner coordinates the testing of the solution in Selija pilot region, supports the local associated organisation and local producers in adaptation and testing of the solution in practice, participates in evaluation of the results and provides the recommendations for updating the solution (Activities 2.1-2.4). Partner contributes actively to the composing practical handbook for food producers and disseminates the final version of the solution and other project deliverables in Latvia in cooperation with PP10 (Activities 3.1-3.2).

763 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.2 Project Partner Details - Partner 12

LP/PP	Project Partner		
Partner Status	Active		
Active from	<input type="text" value="22/09/2022"/>	Inactive from	<input type="text"/>

Partner name:

Organisation in original language	<input type="text" value="MTÜ Eesti Maaturism"/>	19 / 250 characters
Organisation in English	<input type="text" value="Estonian Rural Tourism Organization"/>	35 / 250 characters
Department in original language	<input type="text" value="n/a"/>	3 / 250 characters
Department in English	<input type="text" value="n/a"/>	3 / 250 characters

Partner location and website:

Address	<input type="text" value="Viimsi 53G"/>	10 / 250 characters	Country	<input type="text" value="Estonia"/>
Postal Code	<input type="text" value="10115"/>	5 / 250 characters	NUTS1 code	<input type="text" value="Eesti"/>
Town	<input type="text" value="Tallinn"/>	7 / 250 characters	NUTS2 code	<input type="text" value="Eesti"/>
Website	<input type="text" value="www.maaturism.ee"/>	16 / 100 characters	NUTS3 code	<input type="text" value="Põhja-Eesti"/>

Partner ID:

Organisation ID type	<input type="text" value="Registration code (Registrikood)"/>	
Organisation ID	<input type="text" value="80122220"/>	
VAT Number Format	<input type="text" value="EE + 9 digits"/>	
VAT Number	<input checked="" type="checkbox"/> N/A <input type="text" value=""/>	0 / 50 characters
PIC	<input type="text" value="940097132"/>	9 / 9 characters

Partner type:

Legal status	<input type="text" value="b) Private"/>
Type of partner	<input type="text" value="NGO"/> <input type="text" value="Non-governmental organisations, such as Greenpeace, WWF, etc."/>
Sector (NACE)	<input type="text" value="94.11 - Activities of business and employers membership organisations"/>

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?	<input type="text" value="No"/>
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Financial data	Reference period	01/09/2020	–	31/08/2021
Staff headcount [in annual work units (AWU)]				5.0
Employees [in AWU]				5.0
Persons working for the organisation being subordinated to it and considered to be employees under national law [in AWU]				0.0
Owner-managers [in AWU]				0.0
Partners engaged in a regular activity in the organisation and benefiting from financial advantages from the organisation [in AWU]				0.0
Annual turnover [in EUR]				205,584.00
Annual balance sheet total [in EUR]				65,660.00
Operating profit [in EUR]				12,790.00

Role of the partner organisation in this project:

Organisation participates actively in mapping the current situation in culinary tourism in Estonian rural areas (A.1.1) and in designing the solution for testing (A.1.2-1.3). Partner is the leader of Activity 3.2 and coordinates the transfer and dissemination of the solution targeted to local food and tourism networks. Association coordinates the testing of the solution by Estonian Wine Route, supports local associated organisation and local producers in adaptation and testing of the solution in practice, participates in evaluation of the results and provides the recommendations for updating the solution (Activities 2.1-2.4). Association contributes actively to the composing practical handbook and guidelines for target groups and disseminates the final version of the solution and other project deliverables in Estonia in cooperation with PP2 (Activity 3.1-3.2).

872 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.2 Project Partner Details - Partner 13

LP/PP	Project Partner		
Partner Status	Active		
Active from	22/09/2022	Inactive from	
Partner name:			
Organisation in original language	Agencja Rozwoju Pomorza		
	23 / 250 characters		
Organisation in English	Pomeranian Development Agency		
	29 / 250 characters		
Department in original language	Dzial Rozwoju Przedsiębiorczosci		
	32 / 250 characters		
Department in English	Business Development Department		
	31 / 250 characters		

Partner location and website:

Address	Al.Grunwaldzka 472D	Country	Poland
	19 / 250 characters		
Postal Code	80-309	NUTS1 code	Makroregion północny
	6 / 250 characters		
Town	Gdansk	NUTS2 code	Pomorskie
	6 / 250 characters		
Website	arp.gda.pl	NUTS3 code	Gdański
	10 / 100 characters		

Partner ID:

Organisation ID type	Tax identification number (NIP)	
Organisation ID	5830002002	
VAT Number Format	PL + 10 digits	
VAT Number	<input type="checkbox"/> N/A	<input type="text" value="PL5830002002"/> <small>12 / 50 characters</small>
PIC	<input type="text" value="950259628"/> <small>9 / 9 characters</small>	

Partner type:

Legal status	<input type="text" value="a) Public"/>	
Type of partner	<input type="text" value="Business support organisation"/>	<input type="text" value="Chamber of commerce, chamber of trade and crafts, business incubator or innovation centre, business clusters, etc."/>
Sector (NACE)	<input type="text" value="70.22 - Business and other management consultancy activities"/>	

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?

Role of the partner organisation in this project:

The agency participates actively in mapping the current situation in culinary tourism in Pomorskie region (A.1.1) and in designing the solution for testing (A.1.2-1.3). Partner contributes to the testing of the solution in Pomorskie pilot region, organises practical seminars and workshops for local network conducting the piloting, participates in evaluation of the piloting results and provides the recommendations for updating the solution (Activities 2.1-2.4). Partner contributes actively to the composing practical handbook and guidelines for target groups and disseminates the final version of the solution and other project deliverables in Pomorskie region in cooperation with PP5 (Activities 3.1-3.2).

710 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.2 Project Partner Details - Partner 14

LP/PP	<input type="text" value="Project Partner"/>		
Partner Status	<input type="text" value="Active"/>		
Active from	<input type="text" value="22/09/2022"/>	Inactive from	<input type="text"/>

Partner name:

Organisation in original language	<input type="text" value="LAB-Ammatikorkeakoulu"/> <small>21 / 250 characters</small>		
Organisation in English	<input type="text" value="LAB University of Applied Sciences"/> <small>34 / 250 characters</small>		
Department in original language	<input type="text" value="n/a"/> <small>3 / 250 characters</small>		
Department in English	<input type="text" value="n/a"/> <small>3 / 250 characters</small>		

Partner location and website:

Address	<input type="text" value="Yliopistonkatu 36"/> <small>17 / 250 characters</small>	Country	<input type="text" value="Finland"/>
Postal Code	<input type="text" value="53850"/> <small>5 / 250 characters</small>	NUTS1 code	<input type="text" value="Manner-Suomi"/>
Town	<input type="text" value="Lappeenranta"/> <small>12 / 250 characters</small>	NUTS2 code	<input type="text" value="Etelä-Suomi"/>
Website	<input type="text" value="www.lab.fi"/> <small>10 / 100 characters</small>	NUTS3 code	<input type="text" value="Etelä-Karjala"/>

Partner ID:

Organisation ID type	<input type="text" value="Business Identity Code (Y-tunnus)"/>
Organisation ID	<input type="text" value="2630644-6"/>
VAT Number Format	<input type="text" value="FI + 8 digits"/>
VAT Number	<input type="checkbox"/> N/A <input type="text" value="FI26306446"/> <small>10 / 50 characters</small>
PIC	<input type="text" value="949269355"/> <small>9 / 9 characters</small>

Partner type:

Legal status	<input type="text" value="a) Public"/>
Type of partner	<input type="text" value="Higher education and research instituti"/> <input type="text" value="University faculty, college, research institution, RTD facility, research cluster, etc."/>
Sector (NACE)	<input type="text" value="85.41 - Post-secondary non-tertiary education"/>

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?	<input type="text" value="Yes"/>
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Role of the partner organisation in this project:

The university is the leader of Activity 1.1 and coordinates the mapping of current situation in culinary tourism in project area, incl. developing relevant methodology and structure of the survey and composing the consolidated report of mapping. The university is responsible for mapping the current situation in culinary tourism in South-Finland. The university participates actively in designing the solution for testing (Activities 1.2-1.3). Partner coordinates the adaptation of the solution for Saimaa pilot region in Finland (Activities 2.1-2.2). Partner contributes actively to the composing practical handbook and guidelines for target groups and disseminates the final version of the solution and other project deliverables in Finland in cooperation with PP15 (Activity 3.1-3.2).

790 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

State aid relevance

For the partner type selected, the Programme sees a medium to high risk for implementing State aid relevant activities. If the partner is of the opinion that its activities are not State aid relevant, it can ask the MA/JS for a plausibility check on the State aid relevance. Does the partner want to do this?

Yes No

Justification why the partner's activities are not State aid relevant

According to section 4 of the University of Applied Sciences Act, the task of a university of applied sciences is to provide higher education based on research, artistic and cultural backgrounds for vocational expert tasks and to support the student's professional growth. The basic tasks of university include e.g. public research, development and innovation. Carrying out basic tasks is not considered to be a business activity within the meaning of section 21 b of the Finnish Income Tax Act.

495 / 3,000 characters

2.2 Project Partner Details - Partner 15

LP/PP	<input type="text" value="Project Partner"/>		
Partner Status	<input type="text" value="Active"/>		
	Active from	<input type="text" value="22/09/2022"/>	Inactive from
		<input type="text"/>	<input type="text"/>

Partner name:

Organisation in original language	<input type="text" value="Lomalaidun ry"/>			13 / 250 characters
Organisation in English	<input type="text" value="Lomalaidun ry"/>			13 / 250 characters
Department in original language	<input type="text" value="n/a"/>			3 / 250 characters
Department in English	<input type="text" value="n/a"/>			3 / 250 characters

Partner location and website:

Address	<input type="text" value="Simonkatu 6"/>	11 / 250 characters	Country	<input type="text" value="Finland"/>
Postal Code	<input type="text" value="FI-00101"/>	8 / 250 characters	NUTS1 code	<input type="text" value="Manner-Suomi"/>
Town	<input type="text" value="Helsinki"/>	8 / 250 characters	NUTS2 code	<input type="text" value="Helsinki-Uusimaa"/>
Website	<input type="text" value="www.lomalaidun.fi"/>	17 / 100 characters	NUTS3 code	<input type="text" value="Helsinki-Uusimaa"/>

Partner ID:

Organisation ID type	<input type="text" value="Business Identity Code (Y-tunnus)"/>		
Organisation ID	<input type="text" value="0116680-3"/>		
VAT Number Format	<input type="text" value="FI + 8 digits"/>		
VAT Number	<input checked="" type="checkbox"/> N/A	<input type="text"/>	
		0 / 50 characters	
PIC	<input type="text" value="n/a"/>		
	3 / 9 characters		

Partner type:

Legal status	b) Private	
Type of partner	NGO	Non-governmental organisations, such as Greenpeace, WWF, etc.
Sector (NACE)	94.11 - Activities of business and employers membership organisations	

Partner financial data:

Is your organisation entitled to recover VAT related to the EU funded project activities?

Financial data	Reference period	01/01/2021	-	31/12/2021
	Staff headcount [in annual work units (AWU)]			5.0
	Employees [in AWU]			2.0
	Persons working for the organisation being subordinated to it and considered to be employees under national law [in AWU]			3.0
	Owner-managers [in AWU]			0.0
	Partners engaged in a regular activity in the organisation and benefiting from financial advantages from the organisation [in AWU]			0.0
	Annual turnover [in EUR]			423,383.00
	Annual balance sheet total [in EUR]			713,256.00
	Operating profit [in EUR]			122,845.00

Role of the partner organisation in this project:

The organisation participates in mapping of the current situation in culinary tourism in South-Finland.
 Partner participates actively in designing the solution for testing (Activities 1.2-1.3).
 Partner coordinates the testing of the solution in Saimaa pilot region in Finland and provides necessary support to local associated organisation (Activities 2.3-2.4).
 Partner contributes actively to the composing practical handbook for local food producers and disseminates the final version of the solution and other project deliverables in Finland in cooperation with PP14 (Activity 3.1).

587 / 1,000 characters

Has this organisation ever been a partner in the project(s) implemented in the Interreg Baltic Sea Region Programme?

Yes No

2.3 Associated Organisation Details - AO 1

Associated organisation name and type:

Organisation in original language	<input type="text" value="Hardanger Siderproduzentlag"/>		<small>27 / 250 characters</small>
Organisation in English	<input type="text" value="Hardanger Cider Producer Association"/>		<small>36 / 250 characters</small>
Department in original language	<input type="text" value="n/a"/>		<small>3 / 250 characters</small>
Department in English	<input type="text" value="n/a"/>		<small>3 / 250 characters</small>
Legal status	<input type="text" value="b) Private"/>		
Type of associated organisation	<input type="text" value="NGO"/>	<input type="text" value="Non-governmental organisations, such as Greenpeace, WWF, etc."/>	

Associated organisation location and website:

Address	<input type="text" value="Apalvegen 80"/>	<small>12 / 250 characters</small>	Country	<input type="text" value="Norway"/>
Postal Code	<input type="text" value="5730"/>	<small>4 / 250 characters</small>		
Town	<input type="text" value="Ulvik"/>	<small>5 / 250 characters</small>		
Website	<input type="text" value="www.siderklynga.no"/>	<small>18 / 100 characters</small>		

Role of the associated organisation in this project:

Organisation participates in designing the solution during the Activities 1.2 and 1.3, incl. participation in joint workshop and sharing the ideas and feedback to the draft version. Organisation plays an active role in testing the solution in their region as planned in WP2, incl. involvement of local food producers. Organisation supports PP8 in organising events and activities during adaptation and testing of first element of the solution by the producers in Hardanger pilot region (A.2.1 and A.2.3) and participates in joint partner workshops. Organisation plays an active role in adaptation and testing of the second element of the solution in Hardanger pilot region (A.2.2 and A.2.4), supports PP8 in evaluation of testing results and disseminates the practical experience in events planned in WP3.

805 / 1,000 characters

2.3 Associated Organisation Details - AO 2

Associated organisation name and type:

Organisation in original language	<input kuldīgas="" labumi"="" type="text" value="Lauksaimniecības pakalpojumu kooperatīvā sabiedrība (LPKS) "/>		<small>76 / 250 characters</small>
Organisation in English	<input kuldīgas="" labumi"="" type="text" value="Cooperative Society of Agricultural Services (CCAS) "/>		<small>70 / 250 characters</small>
Department in original language	<input type="text" value="n/a"/>		<small>3 / 250 characters</small>
Department in English	<input type="text" value="n/a"/>		<small>3 / 250 characters</small>
Legal status	<input type="text" value="b) Private"/>		
Type of associated organisation	<input type="text" value="Small and medium enterprise"/>	<input type="text" value="Micro, small, medium enterprises < 250 employees, ≤ EUR 50 million turnover or ≤ EUR 43 million balance sheet total"/>	

Associated organisation location and website:

Address	<input type="text" value="Pīsetas laukums 7A"/>	<small>19 / 250 characters</small>	Country	<input type="text" value="Latvia"/>
Postal Code	<input type="text" value="LV-3301"/>	<small>7 / 250 characters</small>		
Town	<input type="text" value="Kuldīga"/>	<small>7 / 250 characters</small>		
Website	<input type="text" value="www.facebook.com/kuldigas.labumi/"/>			
		<small>33 / 100 characters</small>		

Role of the associated organisation in this project:

Organisation participates in designing the solution during the Activities 1.2 and 1.3, incl. participation in joint workshop and sharing the ideas and feedback to the draft version. Organisation plays an active role in testing the solution in their region as planned in WP2, incl. involvement of local food producers. Organisation supports PP10 in organising events and activities during adaptation and testing of first element of the solution by the producers in Kuldīga pilot region (A.2.1 and A.2.3) and participates in joint partner workshops. Organisation plays an active role in adaptation and testing of the second element of the solution in Kuldīga pilot region (A.2.2 and A.2.4), supports PP10 in evaluation of testing results and disseminates the practical experience in events planned in WP3.

804 / 1,000 characters

2.3 Associated Organisation Details - AO 3

Associated organisation name and type:

Organisation in original language	Biedrība "Kopienų sadarbības tīkls "Sēlijas salas" <small>50 / 250 characters</small>	
Organisation in English	Association "Community Network Islands of Selia" <small>48 / 250 characters</small>	
Department in original language	n/a <small>3 / 250 characters</small>	
Department in English	n/a <small>3 / 250 characters</small>	
Legal status	b) Private	
Type of associated organisation	NGO	Non-governmental organisations, such as Greenpeace, WWF, etc.

Associated organisation location and website:

Address	Klavdrūvas, Rubenes pagasts <small>27 / 250 characters</small>	Country	Latvia
Postal Code	LV-5229 <small>7 / 250 characters</small>		
Town	Jekabpils novads <small>16 / 250 characters</small>		
Website	selija.com <small>10 / 100 characters</small>		

Role of the associated organisation in this project:

Organisation participates in designing the solution during the Activities 1.2 and 1.3, incl. participation in joint workshop and sharing the ideas and feedback to the draft version. Organisation plays an active role in testing the solution in their region as planned in WP2, incl. involvement of local food producers. Organisation supports PP11 in organising events and activities during adaptation and testing of first element of the solution by the producers in Selija pilot region (A.2.1 and A.2.3) and participates in joint partner workshops. Organisation plays an active role in adaptation and testing of the second element of the solution in Selija pilot region (A.2.2 and A.2.4), supports PP11 in evaluation of testing results and disseminates the practical experience in events planned in WP3.

801 / 1,000 characters

2.3 Associated Organisation Details - AO 4

Associated organisation name and type:

Organisation in original language	Lubuskie Centrum Produktu Regionalnego		38 / 250 characters
Organisation in English	Natural Product Center in Lubuskie		34 / 250 characters
Department in original language	n/a		3 / 250 characters
Department in English	n/a		3 / 250 characters
Legal status	b) Private		
Type of associated organisation	Small and medium enterprise	Micro, small, medium enterprises < 250 employees, ≤ EUR 50 million turnover or ≤ EUR 43 million balance sheet total	

Associated organisation location and website:

Address	ul. Wyczółkowskiego 2	Country	Poland
	21 / 250 characters		
Postal Code	65-140		
	6 / 250 characters		
Town	Zielona Gora		
	12 / 250 characters		
Website	lcpr.pl		
	7 / 100 characters		

Role of the associated organisation in this project:

Organisation participates in designing the solution during the Activities 1.2 and 1.3, incl. participation in joint workshop and sharing the ideas and feedback to the draft version. Organisation plays an active role in testing the solution in their region as planned in WP2, incl. involvement of local food producers. Organisation supports PP8 in organising events and activities during adaptation and testing of first element of the solution by the producers in Lubuskie pilot region (A.2.1 and A.2.3) and participates in joint partner workshops. Organisation plays an active role in adaptation and testing of the second element of the solution in Lubuskie pilot region (A.2.2 and A.2.4), supports PP8 in evaluation of testing results and disseminates the practical experience in events planned in WP3.

803 / 1,000 characters

2.3 Associated Organisation Details - AO 5

Associated organisation name and type:

Organisation in original language	<input type="text" value="Pamario turizmo klasteris"/> <small>25 / 250 characters</small>	
Organisation in English	<input type="text" value="Pamario Tourism Cluster"/> <small>23 / 250 characters</small>	
Department in original language	<input type="text" value="n/a"/> <small>3 / 250 characters</small>	
Department in English	<input type="text" value="n/a"/> <small>3 / 250 characters</small>	
Legal status	<input type="text" value="b) Private"/>	
Type of associated organisation	<input type="text" value="NGO"/>	<input type="text" value="Non-governmental organisations, such as Greenpeace, WWF, etc."/>

Associated organisation location and website:

Address	<input type="text" value="Žveju g. 13"/> <small>11 / 250 characters</small>	Country	<input type="text" value="Lithuania"/>
Postal Code	<input type="text" value="LT-96240"/> <small>8 / 250 characters</small>		
Town	<input type="text" value="Dreverna, Klaipeda region"/> <small>25 / 250 characters</small>		
Website	<input type="text" value="www.pamarioklasteris.lt"/> <small>23 / 100 characters</small>		

Role of the associated organisation in this project:

Organisation participates in designing the solution during the Activities 1.2 and 1.3, incl. participation in joint workshop and sharing the ideas and feedback to the draft version. Organisation plays an active role in testing the solution in their region as planned in WP2, incl. involvement of local food producers. Organisation supports PP4 in organising events and activities during adaptation and testing of first element of the solution by the producers in Pamario-Klaipeda pilot region (A.2.1 and A.2.3) and participates in joint partner workshops. Organisation plays an active role in adaptation and testing of the second element of the solution in Pamario-Klaipeda pilot region (A.2.2 and A.2.4), supports PP4 in evaluation of testing results and disseminates the practical experience in events planned in WP3.

819 / 1,000 characters

2.3 Associated Organisation Details - AO 6

Associated organisation name and type:

Organisation in original language	Mindūnų bendruomenės centras	28 / 250 characters
Organisation in English	Mindūnai Community Center	25 / 250 characters
Department in original language	n/a	3 / 250 characters
Department in English	n/a	3 / 250 characters
Legal status	b) Private	
Type of associated organisation	NGO	Non-governmental organisations, such as Greenpeace, WWF, etc.

Associated organisation location and website:

Address	Muziejaus g. 8	14 / 250 characters	Country	Lithuania
Postal Code	LT-33202	8 / 250 characters		
Town	Mindūnai	8 / 250 characters		
Website	mindunubc.mozello.lt	20 / 100 characters		

Role of the associated organisation in this project:

Organisation participates in designing the solution during the Activities 1.2 and 1.3, incl. participation in joint workshop and sharing the ideas and feedback to the draft version. Organisation plays an active role in testing the solution in their region as planned in WP2, incl. involvement of local food producers. Organisation supports PP7 in organising events and activities during adaptation and testing of first element of the solution by the producers in Mindunai pilot region (A.2.1 and A.2.3) and participates in joint partner workshops. Organisation plays an active role in adaptation and testing of the second element of the solution in Mindunai pilot region (A.2.2 and A.2.4), supports PP7 in evaluation of testing results and disseminates the practical experience in events planned in WP3.

803 / 1,000 characters

2.3 Associated Organisation Details - AO 7

Associated organisation name and type:

Organisation in original language	goSaimaa OY		11 / 250 characters
Organisation in English	goSaimaa Ltd.		13 / 250 characters
Department in original language	n/a		3 / 250 characters
Department in English	n/a		3 / 250 characters
Legal status	b) Private		
Type of associated organisation	Small and medium enterprise	Micro, small, medium enterprises < 250 employees, ≤ EUR 50 million turnover or ≤ EUR 43 million balance sheet total	

Associated organisation location and website:

Address	Kauppakatu 40	Country	Finland
	13 / 250 characters		
Postal Code	53100		
	5 / 250 characters		
Town	Lappeenranta		
	12 / 250 characters		
Website	gosaimaa.com		
	12 / 100 characters		

Role of the associated organisation in this project:

Organisation participates in designing the solution during the Activities 1.2 and 1.3, incl. participation in joint workshop and sharing the ideas and feedback to the draft version. Organisation plays an active role in testing the solution in their region as planned in WP2, incl. involvement of local food producers. Organisation supports PP14 and PP15 in organising events and activities during adaptation and testing of first element of the solution by the producers in Saimaa pilot region (A.2.1 and A.2.3) and participates in joint partner workshops. Organisation plays an active role in adaptation and testing of the second element of the solution in Saimaa pilot region (A.2.2 and A.2.4), supports PP14 and PP15 in evaluation of testing results and disseminates the practical experience in events planned in WP3.

819 / 1,000 characters

2.3 Associated Organisation Details - AO 8

Associated organisation name and type:

Organisation in original language	<input type="text" value="Tourismusverein Vogelparkregion Recknitztal e.V."/>		<small>48 / 250 characters</small>
Organisation in English	<input recknitztal""="" type="text" value="Tourism Association " vogelparkregion=""/>		<small>49 / 250 characters</small>
Department in original language	<input type="text" value="n/a"/>		<small>3 / 250 characters</small>
Department in English	<input type="text" value="n/a"/>		<small>3 / 250 characters</small>
Legal status	<input type="text" value="b) Private"/>		
Type of associated organisation	<input type="text" value="NGO"/>	<input type="text" value="Non-governmental organisations, such as Greenpeace, WWF, etc."/>	

Associated organisation location and website:

Address	<input type="text" value="Am Markt 1"/>	<small>10 / 250 characters</small>	Country	<input type="text" value="Germany"/>
Postal Code	<input type="text" value="18337"/>	<small>5 / 250 characters</small>		
Town	<input type="text" value="Marlow"/>	<small>6 / 250 characters</small>		
Website	<input type="text" value="www.vogelparkregion-recknitztal.de"/>			
		<small>34 / 100 characters</small>		

Role of the associated organisation in this project:

Organisation participates in designing the solution during the Activities 1.2 and 1.3, incl. participation in joint workshop and sharing the ideas and feedback to the draft version. Organisation plays an active role in testing the solution in their region as planned in WP2, incl. involvement of local food producers. Organisation supports PP3 in organising events and activities during adaptation and testing of first element of the solution by the producers in Recknitztal pilot region (A.2.1 and A.2.3) and participates in joint partner workshops. Organisation plays an active role in adaptation and testing of the second element of the solution in Recknitztal pilot region (A.2.2 and A.2.4), supports PP3 in evaluation of testing results and disseminates the practical experience in events planned in WP3.

809 / 1,000 characters

2.3 Associated Organisation Details - AO 9

Associated organisation name and type:

Organisation in original language	Regional Matkultur Skåne	24 / 250 characters
Organisation in English	Culinary Heritage Skåne	23 / 250 characters
Department in original language	n/a	3 / 250 characters
Department in English	n/a	3 / 250 characters
Legal status	b) Private	
Type of associated organisation	NGO	Non-governmental organisations, such as Greenpeace, WWF, etc.

Associated organisation location and website:

Address	Västra Vemmenhög 418	20 / 250 characters	Country	Sweden
Postal Code	S-27493	7 / 250 characters		
Town	Skurup	6 / 250 characters		
Website	https://www.facebook.com/Matkulturskane/			
		42 / 100 characters		

Role of the associated organisation in this project:

Organisation participates in designing the solution during the Activities 1.2 and 1.3, incl. participation in joint workshop and sharing the ideas and feedback to the draft version. Organisation plays an active role in testing the solution in their region as planned in WP2, incl. involvement of local food producers. Organisation supports PP1 in organising events and activities during adaptation and testing of first element of the solution by the producers in Skane pilot region (A.2.1 and A.2.3) and participates in joint partner workshops. Organisation plays an active role in adaptation and testing of the second element of the solution in Skane pilot region (A.2.2 and A.2.4), supports PP1 in evaluation of testing results and disseminates the practical experience in events planned in WP3.

797 / 1,000 characters

2.3 Associated Organisation Details - AO 10

Associated organisation name and type:

Organisation in original language	<input type="text" value="MTÜ Eesti Veinitee"/>		<small>18 / 250 characters</small>
Organisation in English	<input type="text" value="NGO Estonian Wine Trail"/>		<small>23 / 250 characters</small>
Department in original language	<input type="text" value="n/a"/>		<small>3 / 250 characters</small>
Department in English	<input type="text" value="n/a"/>		<small>3 / 250 characters</small>
Legal status	<input type="text" value="b) Private"/>		
Type of associated organisation	<input type="text" value="NGO"/>	<input type="text" value="Non-governmental organisations, such as Greenpeace, WWF, etc."/>	

Associated organisation location and website:

Address	<input type="text" value="Valgejõe, Valgejõe village"/>	<small>26 / 250 characters</small>	Country	<input type="text" value="Estonia"/>
Postal Code	<input type="text" value="74712"/>	<small>5 / 250 characters</small>		
Town	<input type="text" value="Kuusalu municipality, Harju county"/>			
		<small>34 / 250 characters</small>		
Website	<input type="text" value="www.veinitee.com"/>			
		<small>16 / 100 characters</small>		

Role of the associated organisation in this project:

Organisation participates in designing the solution during the Activities 1.2 and 1.3, incl. participation in joint workshop and sharing the ideas and feedback to the draft version. Organisation plays an active role in testing the solution in their region as planned in WP2, incl. involvement of local food producers. Organisation supports PP12 in organising events and activities during adaptation and testing of first element of the solution by the producers involved to Estonian Wine Route (A.2.1 and A.2.3) and participates in joint partner workshops. Organisation plays an active role in adaptation and testing of the second element of the solution (A.2.2 and A.2.4), supports PP12 in evaluation of testing results and disseminates the practical experience in events planned in WP3.

787 / 1,000 characters

2.3 Associated Organisation Details - AO 11

Associated organisation name and type:

Organisation in original language	Lokalna Grupa Działania Partnerstwo Dorzecze Słupi		50 / 250 characters
Organisation in English	Dorzecze Słupi Local Action Group		33 / 250 characters
Department in original language	n/a		3 / 250 characters
Department in English	n/a		3 / 250 characters
Legal status	b) Private		
Type of associated organisation	NGO	Non-governmental organisations, such as Greenpeace, WWF, etc.	

Associated organisation location and website:

Address	Krzynia 16	Country	Poland
	10 / 250 characters		
Postal Code	76-248		
	6 / 250 characters		
Town	Dębica Kaszubska		
	17 / 250 characters		
Website	pds.org.pl/		
	11 / 100 characters		

Role of the associated organisation in this project:

Organisation participates in designing the solution during the Activities 1.2 and 1.3, incl. participation in joint workshop and sharing the ideas and feedback to the draft version. Organisation plays an active role in testing the solution in their region as planned in WP2, incl. involvement of local food producers. Organisation supports PP5 and PP13 in organising events and activities during adaptation and testing of first element of the solution by the producers in Pomorskie pilot region (A.2.1 and A.2.3) and participates in joint partner workshops. Organisation plays an active role in adaptation and testing of the second element of the solution in Pomorskie pilot region (A.2.2 and A.2.4), supports PP5 and PP13 in evaluation of testing results and disseminates the practical experience in events planned in WP3.

823 / 1,000 characters

2.3 Associated Organisation Details - AO 12

Associated organisation name and type:

Organisation in original language	<input type="text" value="Jõgevamaa Koostöökoda MTÜ"/> <small>25 / 250 characters</small>	
Organisation in English	<input type="text" value="Cooperation Chamber of Jõgevamaa NGO"/> <small>36 / 250 characters</small>	
Department in original language	<input type="text" value="n/a"/> <small>3 / 250 characters</small>	
Department in English	<input type="text" value="n/a"/> <small>3 / 250 characters</small>	
Legal status	<input type="text" value="b) Private"/>	
Type of associated organisation	<input type="text" value="NGO"/>	<input type="text" value="Non-governmental organisations, such as Greenpeace, WWF, etc."/>

Associated organisation location and website:

Address	<input type="text" value="Pargi 3"/> <small>7 / 250 characters</small>	Country	<input type="text" value="Estonia"/>
Postal Code	<input type="text" value="48306"/> <small>5 / 250 characters</small>		
Town	<input type="text" value="Jõgeva"/> <small>6 / 250 characters</small>		
Website	<input type="text" value="www.jogevamaa.com"/> <small>17 / 100 characters</small>		

Role of the associated organisation in this project:

Organisation participates in designing the solution during the Activities 1.2 and 1.3, incl. participation in joint workshop and sharing the ideas and feedback to the draft version. Organisation plays an active role in testing the solution in their region as planned in WP2, incl. involvement of local food producers. Organisation supports PP2 in organising events and activities during adaptation and testing of first element of the solution by the producers in Jõgeva pilot region (A.2.1 and A.2.3) and participates in joint partner workshops. Organisation plays an active role in adaptation and testing of the second element of the solution in Jõgeva pilot region (A.2.2 and A.2.4), supports PP2 in evaluation of testing results and disseminates the practical experience in events planned in WP3.

799 / 1,000 characters

3. Relevance

3.1 Context and challenge

Small food producers in rural areas have experienced serious external disturbances as a result of the pandemic. Many producers have suffered from decline of the earlier achieved sales, for example from, in the HoReCa sector. Currently the producers are also facing constantly increasing production costs due to the rising energy prices and inflation. Additionally, the food production costs will be influenced by changes in EU agricultural policy as stated in the strategy "From Farm to Fork", which is now focusing more on the environmental aspects and restrictions in the food production sector. All these developments have a strong impact on the resilience of the local food sector in the BSR area.

One of the solutions for small local food producers to become more resilient is the diversification of their business activity into the sustainable culinary tourism sector. Through integration of conventional small-scale food production with culinary tourism services it is possible to reach the end-customers directly and to get the highest value from selling the food products using the shortest value chain. According to the statistics provided by the World Tourism Organization, the popularity of the culinary tourism sector is rapidly increasing, incl. in Europe. In the BSR region also the local populations of the countries are increasingly interested in local food and culinary tourism. At the same time the tourism sector in BSR countries in rural areas has not been able to keep up with this trend and there is a lack of attractive culinary tourism products on the market.

Project partners have observed that the local food producers are lacking knowledge and capacity to implement innovations on company level, which is required for designing attractive and professional tourism services and their integration with conventional food production. The support is especially needed in designing contemporary innovative solutions for joint marketing on local and/or regional level.

1,990 / 2,000 characters

3.2 Transnational value of the project

Small-scale food producers in BSR rural areas are facing very similar challenges, as increasing production costs and pandemic impacts are hitting this sector without exceptions. In general, small food producers in BSR rural areas are not actively engaged in the culinary tourism sector. There is a certain, low number of small food producers in all regions of the project area who demonstrate good results in diversification of their business into the tourism sector, but this approach is not widely used. Mostly they use company-specific tailor-made solutions which are not usually transferable. For developing a sustainable solution consisting of a set of innovative and contemporary methods and tools it is essential to explore and adapt the existing experiences and best expertise from the whole region.

Shared transnational knowledge and jointly implemented innovation process will produce a sustainable and transferable model as a comprehensive solution to tackle different risks for local food producers and networks in the whole BSR area. Through addressing similar problems and analysing jointly the different opportunities, strengths and shortcomings, a synergy is created that allows to compose a joint (but flexible) solution for target groups, which can be transferred in different rural regions in the BSR area. Project outputs have transnational relevance, as they are freely accessible and applicable to a wider group of small food producers interested in diversification, which strengthens their resilience.

Across Europe the rural areas in BSR region are currently not very well known as a culinary tourism destination. Active involvement of food producers in culinary tourism is an excellent opportunity for making the region more visible and attractive for visitors.

Thus, partner organisations, having the capacity and motivation, will make a joint effort to support closer integration of local food and culinary tourism sectors towards this common goal.

1,978 / 2,000 characters

3.3 Target groups

Target group	Sector and geographical coverage	Its role and needs
Small and medium enterprise	<p>Rural SME's producing food products targeted to end-customers (cheese, drinks etc). It doesn't include the farms producing primary products for food industry (dairy, crop farms etc).</p> <p>Rural SME's from following regions are involved for testing first element of solution: Pomorskie, Lubuskie (Pol), Kuldiga, Selija (Lat), Klaipeda, Molėtai (Lit), Hardanger (Nor), Skane (Swe), Saimaa (Fin), Recknitz (Ger), Estonia. The outputs will be disseminated to SME's locating also in other regions in participating countries.</p> <p style="text-align: right;">500 / 500 characters</p>	<p>Small food producers in the project area are encouraged to diversify their business activity through using innovative solutions for integration of food production with culinary tourism. It enables them to improve the economic performance and thus to be more resilient. From each pilot region ca 8-12 rural SMEs will be involved in the design and piloting of the solution consisting of practical methods and tools for innovation in tourism service design combined with conventional food production. Producers can be engaged in different ways according to their real needs: 1) SMEs ready to host the visitors in their farm or workshop 2) SME's ready to cooperate with other food producers through supplying products without directly meeting the visitors in their production place. Both groups need a practical solution and knowledge for innovative integration of food production and culinary tourism at the company level.</p> <p style="text-align: right;">920 / 1,000 characters</p>
NGO	<p>Local food networks/associations/action groups etc engaged with development/marketing of common culinary tourism product in their area.</p> <p>Food/tourism networks from following regions are involved for testing the second element of solution: Pomorskie and Lubuskie (Pol), Kuldiga and Selija (Lat), Klaipeda and Molėtai (Lit), Hardanger (Nor), Skane (Swe), Saimaa (Fin), Recknitz (Ger), Estonia. The solution will be transferred to SME's located also in other regions in participating countries.</p> <p style="text-align: right;">484 / 500 characters</p>	<p>An important element of the solution for innovative integration of traditional food production and culinary tourism is the cooperation model of rural SMEs for effective marketing in domestic and foreign countries. Small rural SMEs have no capacity or resources for reaching the end-customers and gaining sufficient visibility in different channels. The cooperation can take place in the format of common tourism products like thematic or regional gastro tours, culinary routes, etc. For sustainability it is essential to involve local food networks/tourism associations/action groups, who are able to implement the marketing strategy of the common product designed for a particular region and to coordinate the cooperation of SMEs in institutional level, incl. involvement of sufficient financial and human resources necessary for ensuring further sustainability of the product. They need a practical solution and knowledge for designing and marketing the common tourism products.</p> <p style="text-align: right;">980 / 1,000 characters</p>

3.4 Project objective

Your project objective should contribute to:

Resilient economies and communities

Project goal is to improve the resilience and sustainable growth of local food producers in rural areas through diversification of their business activities in the field of culinary tourism. It enables them to: 1) become more independent from longer and today more fragile value chains; 2) improve the economic performance as shortened value chains have a positive effect on the profitability; 3) build a local food ecosystem in cooperation with other rural SMEs, networks and stakeholders offering more value for end-customers.

Project partners and associated organizations will jointly design and pilot an innovative practical solution for integrating traditional food production and culinary tourism, which includes two main elements:

1) Practical methods and tools for culinary tourism service design targeted to local food producers for innovation at the company level. The specific needs and expectations of visitors in the post-pandemic era will be considered (services targeted to smaller groups of families or friends, more focus on domestic visitors or tourists from closer markets, contactless services etc). The mixture of services can include farm tours, cooking workshops, degustations, pop-up cafes, seasonal farm restaurants, local food boxes, sales counters for on-spot sales etc. Using contemporary technologies and applications it is possible to use, in addition to the traditional ones, also virtual solutions in the designing process (virtual tours, workshops etc).

2) Practical methods and tools for efficient marketing of joint tourism products in the format of local/regional/thematic gastro tours, culinary routes, itineraries, regional food packages stimulating cross-selling etc. The focus is on innovative approaches to reach the potential visitors and on using both the traditional and digital formats (culinary events/shows, virtual tours/maps, social media campaigns, competitions/awards, regional "signature" products, "food ambassadors", etc).

1,978 / 2,000 characters

3.5 Project's contribution to the EU Strategy for the Baltic Sea Region

Please indicate whether your project contributes to the implementation of the Action Plan of the EU Strategy for the Baltic Sea Region (EUSBSR).

Yes No

Please select which Policy Area of the EUSBSR your project contributes to most.

PA Tourism

Please list the action of this Policy Area that your project contributes to and explain how.

Project is contributing to the Action 1: Transnational tourism development in remote and rural areas. Professional development and marketing of culinary tourism products and services improves the visibility and the attractiveness of rural areas as tourism destinations. Higher number of potential visitors will be encouraged to visit rural areas and enjoy local food and culinary experiences. Culinary tourism services can be offered all year round, which mitigates seasonal fluctuations and diminishes peaks in tourism demand. Prolongation of the tourism season in project area is one important aspect to be considered during the design of the solution for diversification and integration of traditional food production and culinary tourism sector.

Project is also contributing to the Action 3, as culinary heritage is an important component of the living cultural heritage and traditions in rural areas. Local food producers are very often using local culinary traditions in food production (traditional recipes, methods etc). Introducing and highlighting these traditions to the visitors in respectful way through culinary tourism services supports the viability and sustainability of local culinary heritage. Local authentic culinary traditions are in spotlight when designing the solution for the target groups and all involved organisations/persons should be aware of these traditions and respect them.

1,408 / 1,500 characters

If applicable, please describe which other Policy Areas of the EUSBSR your project contributes to and how.

n/a

3 / 1,500 characters

3.6 Other political and strategic background of the project

Strategic documents

EU strategy "From Farm to Fork", Action 2.3 Stimulating sustainable food processing, wholesale, retail, hospitality and food services practices. In the description of the action the Commission declares that "with a view to enhance resilience of regional and local food systems, the Commission in order to create shorter supply chains supports reducing dependence on long-haul transportation". Project is encouraging the rural SME's to become independent from longer and more fragile value chains.

496 / 500 characters

3.7 Seed money support

Please indicate whether your project is based on a seed money project implemented in the Interreg Baltic Sea Region Programme 2014-2020.

Yes No

3.8 Other projects: use of results and planned cooperation

Full name of the project	Funding Source	Use of the project outcomes and/or planned cooperation
Baltic Sea Culinary Routes (2015-2016) <small>38 / 200 characters</small>	Council of the Baltic Sea States <small>32 / 200 characters</small>	<p>The aim of this project was the creation of Culinary Routes network in the countries surrounding the Baltic Sea in order to strengthen common identity of BSR region as well as to preserve the vitality of rural regions.</p> <p>BASCIL project will use the outcomes of the project: the common criterias or culinary routes, descriptions of main values and characteristics of the Baltic Sea cuisine, main characteristics of the culinary heritage and characteristics of involved countries from BSR region and other supporting materials.</p> <small>523 / 1,000 characters</small>
Baltic Sea Food (BSF) 2017-2021 <small>31 / 200 characters</small>	INTERREG Baltic Sea Programme 2014-2021 <small>39 / 200 characters</small>	<p>During BSF project a business model for local food B2B (business-to-business) distribution in rural areas was created for local food networks. The model was piloted in 11 pilot regions. The main output- business model document- will be used when creating the B2C (business-to-customer) solution for reaching efficiently the end-customers. Culinary tourism events were described as one possible sales channel for local food nets, which will be covered in the solution developed by BASCIL project.</p> <p>Ca 50% from current project partners were involved to BSF project, so they have valuable experience in business model design by using Canvas tool as working method. Partners plan to use the approach of BSF project when composing practical handbook with case studies for rural SME's.</p> <p>Hundreds of local food producers from BASCIL project area were actively involved also to BSF project activities and events, so this large network of rural SME's will be now directly reached by project partners.</p> <small>989 / 1,000 characters</small>

3.10 Horizontal principles

Horizontal principles	Projects's direct impact
Sustainable development	positive
Non-discrimination including accessibility	positive
Equality between men and women	neutral

4. Management

Allocated budget

20%

4.1 Project management

Please confirm that the lead partner and all project partners will comply with the rules for the project management as described in the Programme Manual.

If relevant, please indicate any other important aspects of the project management, e.g. external entity supporting the lead partner in the management of the project, advisory board, steering committee, any other relevant working groups, etc.

Each project partner involves local coordinator and project manager to the team, they all participate in project Working Group. The Lead partner will subcontract external project leader (responsible for substantial coordination of activities and cooperation between partners) using national procurement procedures. Partners decided not to establish project Steering committee, as from many of the partner organizations the representatives of management bodies are already involved to the Working Group

500 / 500 characters

4.2 Project financial management

Please confirm that the lead partner and all project partners will comply with the rules for the financial management and control as described in the Programme Manual.

If relevant, please indicate any other important aspects of the financial management, e.g. external entity supporting the lead partner, positions planned for financial management, involvement of special financial experts (e.g. for public procurement), etc.

Project partners have financial manager as staff member involved to the project team, who is responsible for financial management of the project, for composing financial reports and other relevant tasks according to the financial management rules as described in the Programme Manual. The Lead partner has their own financial manager coordinating the financial management and monitoring the budget usage in project level.

422 / 500 characters

4.3 Input to Programme communication

Please confirm that you are aware of the obligatory inputs to Programme communication that must be submitted along the pre-defined progress reports, as described in the Programme Manual.

If relevant, please describe other important aspects of project communication that you plan to introduce, e.g. a communication plan, opening and closing events, social media channel(s) etc.

In each country the communication manager is involved to the project team as staff member responsible for project communication in national/regional level. Project communication plan will be composed by LP in cooperation with the team of partner level communication managers, and LP coordinates the regular updating of the plan. Lead partner will organize project closing conference at the end of the project period involving also the representatives of target groups, main stakeholders and media.

497 / 500 characters

4.4 Cooperation criteria

Please select the cooperation criteria that apply to your project. In your project you need to apply at least three cooperation criteria. Joint development and joint implementation are the obligatory ones you need to fulfill in your project.

Cooperation criteria

- Joint Development
- Joint Implementation
- Joint Staffing
- Joint Financing

5. Work Plan

Number	Work Package Name										
1	WP1 Preparing solutions										
	<table border="1"> <thead> <tr> <th>Number</th> <th>Group of Activity Name</th> </tr> </thead> <tbody> <tr> <td>1.1</td> <td>Analyzing the existing experience in involvement of local food producers to culinary tourism</td> </tr> <tr> <td>1.2</td> <td>Designing innovative solution for culinary tourism service design for local food producers</td> </tr> <tr> <td>1.3</td> <td>Designing innovative solution for efficient marketing of culinary tourism product</td> </tr> </tbody> </table>	Number	Group of Activity Name	1.1	Analyzing the existing experience in involvement of local food producers to culinary tourism	1.2	Designing innovative solution for culinary tourism service design for local food producers	1.3	Designing innovative solution for efficient marketing of culinary tourism product		
Number	Group of Activity Name										
1.1	Analyzing the existing experience in involvement of local food producers to culinary tourism										
1.2	Designing innovative solution for culinary tourism service design for local food producers										
1.3	Designing innovative solution for efficient marketing of culinary tourism product										
2	WP2 Piloting and evaluating solutions										
	<table border="1"> <thead> <tr> <th>Number</th> <th>Group of Activity Name</th> </tr> </thead> <tbody> <tr> <td>2.1</td> <td>Adapting the solution for integration of food production and culinary tourism at the company level</td> </tr> <tr> <td>2.2</td> <td>Adapting innovative solution for efficient marketing of culinary tourism product</td> </tr> <tr> <td>2.3</td> <td>Testing the solution for integrating of food production and culinary tourism at the company level</td> </tr> <tr> <td>2.4</td> <td>Testing innovative solution for efficient marketing of culinary tourism product</td> </tr> </tbody> </table>	Number	Group of Activity Name	2.1	Adapting the solution for integration of food production and culinary tourism at the company level	2.2	Adapting innovative solution for efficient marketing of culinary tourism product	2.3	Testing the solution for integrating of food production and culinary tourism at the company level	2.4	Testing innovative solution for efficient marketing of culinary tourism product
Number	Group of Activity Name										
2.1	Adapting the solution for integration of food production and culinary tourism at the company level										
2.2	Adapting innovative solution for efficient marketing of culinary tourism product										
2.3	Testing the solution for integrating of food production and culinary tourism at the company level										
2.4	Testing innovative solution for efficient marketing of culinary tourism product										
3	WP3 Transferring solutions										
	<table border="1"> <thead> <tr> <th>Number</th> <th>Group of Activity Name</th> </tr> </thead> <tbody> <tr> <td>3.1</td> <td>Introducing the solution designed for integration of food production and culinary tourism to SME's</td> </tr> <tr> <td>3.2</td> <td>Introducing the innovative solution for efficient marketing of culinary tourism product</td> </tr> </tbody> </table>	Number	Group of Activity Name	3.1	Introducing the solution designed for integration of food production and culinary tourism to SME's	3.2	Introducing the innovative solution for efficient marketing of culinary tourism product				
Number	Group of Activity Name										
3.1	Introducing the solution designed for integration of food production and culinary tourism to SME's										
3.2	Introducing the innovative solution for efficient marketing of culinary tourism product										

Work plan overview

	Period: 1	2	3	4	5	6	Leader
WP.1: WP1 Preparing solutions							PP1
A.1.1: Analyzing the existing experience in involvement of local food producers to culinary tourism							PP14
D.1.1: Consolidated report evaluating the experience, capacity and potential of target groups		D					PP1
A.1.2: Designing innovative solution for culinary tourism service design for local food producers							PP1
D.1.2: Innovative solution for integrating traditional food production and culinary tourism for piloting			D				PP10
A.1.3: Designing innovative solution for efficient marketing of culinary tourism product							PP10
D.1.3: Innovative solution for efficient marketing of culinary tourism products offered by rural SME's				D			PP10
WP.2: WP2 Piloting and evaluating solutions							PP3
A.2.1: Adapting the solution for integration of food production and culinary tourism at the company level							PP4
D.2.1: Local reports summarizing the results of adaptation process in pilot regions			D				PP4
A.2.2: Adapting innovative solution for efficient marketing of culinary tourism product							PP3
D.2.2: Local reports summarizing the results of product development process in involved pilot regions				D			PP3
A.2.3: Testing the solution for integrating of food production and culinary tourism at the company level							PP7
O.2.3: Innovative solution for integrating traditional food production and culinary tourism- final version				O			PP7
A.2.4: Testing innovative solution for efficient marketing of culinary tourism product							PP5
O.2.4: Innovative solution for efficient marketing of culinary tourism product- final version					O		PP5
WP.3: WP3 Transferring solutions							PP1
A.3.1: Introducing the solution designed for integration of food production and culinary tourism to SME's							PP1
D.3.1: Handbook introducing the solution for integration of food production and culinary tourism to SME's				D			PP1
A.3.2: Introducing the innovative solution for efficient marketing of culinary tourism product					D		PP12
D.3.2: Practical guidelines introducing the solution for efficient marketing of culinary tourism product					D		PP12

Outputs and deliverables overview

Code	Title	Description	Contribution to the output	Output/ deliverable contains an investment
------	-------	-------------	----------------------------	--

D 1.1	Consolidated report evaluating the experience, capacity and potential of target groups	<p>The consolidated report is very useful and valuable information source for designing the new solution for local food producers and networks. It gives a in-depth insight into the capacity, available resources, practical needs, expectations and challenges of target groups for innovation uptake both at company and networks level. The best experiences in using some methods or approaches at the company level (both inside and outside of pilot regions) will be integrated to the elements of the new solution. The report will be prepared and the results will be analysed in close cooperation of all project partners and associated organisations. All of them contribute to the collection of the information from local target groups and analyse it using the common methodology and approach. Very important aspect is the mutual transnational inspiration of the project team with good experiences and success stories, which have been achieved by rural SMEs and networks at local level and which would be highlighted as best practice and relevant for the new solution. Activity leader LAB University of Applied Sciences is coordinating the preparation of the consolidated report, but all partners and associated organisations are actively involved in this process, as they share their ideas and feedback during this process. The results and conclusions, which are highlighted and explained in the consolidated report, will be disseminated by project partners to the project target groups and also to regional and national tourism/food associations or agencies and media through communication activities.</p>	O.2.3 and O.2.4- final versions of solutions.	
D 1.2	Innovative solution for integrating traditional food production and culinary tourism for piloting	<p>The first element of the solution, which will be designed for piloting, is targeted to small local food producers/SMEs operating in rural areas. As a result of this activity, the first version of the solution will be designed for testing in pilot regions involved in the project. It includes a comprehensive set of practical methods and tools for rural SMEs, who are planning to diversify their business and wish to reach the end-customers through culinary tourism services using Business-to-Consumer (B2C) approach. Following topics will be covered when designing the solution: - profiling the main customer groups, their needs and expectations towards rural culinary tourism services - identifying virtual and traditional channels relevant for reaching the customer groups. Special attention will be made to the exploitation of contemporary technology in most cost-efficient way, as the resources of rural SMEs for marketing and dissemination activities are usually very limited - identifying different types of traditional and virtual culinary tourism services, which can be offered in combination with food production in rural areas, incl. value proposition/chain for different customers groups and pricing model options. Special attention will be made to the possible innovation in tourism service design, as the expectations and needs of visitors/end-customers are changing and therefore service providers should be open to fresh ideas and think "outside-the-box". - identifying the key activities required for launching the culinary tourism services at the company level - identifying key resources, which should be allocated for key activities, incl. methods for cost calculation and investments planning - analysing the cooperation options with different types of external partners in marketing and in service provision to the customers The result will be disseminated to target groups/stakeholders as online-version using contemporary technologies.</p>	O.2.3. Innovative solution for integrating traditional food production and culinary tourism	
D 1.3	Innovative solution for efficient marketing of culinary tourism products offered by rural SME's	<p>The second element of the solution, which will be designed for piloting, is targeted to local food/tourism networks operating in rural areas. As a result of this activity, the first version of the solution will be designed for testing in pilot regions. It includes a comprehensive set of practical methods and tools, which will be used by the food/tourism networks when planning the marketing and promotion of common regional culinary tourism products. These include wide range of different culinary tourism services offered by small food producers in cooperation with rural tourism companies (like accommodations, catering businesses etc). Following topics are covered when designing the solution: - Identifying tools for designing attractive rural culinary tourism products in a format of local/regional culinary routes/itineraries and gastro tours. Partners define the possible innovations in tour design that meet the latest market trends in culinary tourism in Europe and in other parts of the world - Identifying different types of tools and methods for efficient promotion of common tourism products in domestic and foreign markets and for highlighting the uniqueness, main culinary traditions and "signature products" (incl. products with protected designation of the origin) of the region. The focus will be in using contemporary technology (virtual games/apps also using augmented reality technology, other digital tools like virtual maps and tours etc), culinary events (like home coffee days, local food festivals, shows, competitions etc), local key persons as "food ambassadors" and different cross-marketing tools. - Describing different cooperation formats with national, regional and local tourism agencies/associations and tour operators. It is essential for ensuring the durability and sustainability of common products in tourism market. The result will be disseminated to target groups/stakeholders as online-version using contemporary technologies.</p>	O.2.4 Innovative solution for efficient marketing of culinary tourism product-final version	

D 2.1	Local reports summarizing the results of adaptation process in pilot regions	<p>The reports summarise the results of the adaptation process at the company level and includes following information: - which type of food producers participate in testing of the solution - what is their potential to operate in culinary/gastro tourism sector taking into account their production profile - to which customer groups they focus (individual/group tourists, foreign/domestic tourists etc), what kind of value they offer to these target groups and how they can be reached with marketing/communication activities - what kind of tourism services they plan to offer to the customers, incl. virtual services. What kind of pricing model they plan to use. - what is the innovation component in services, marketing solutions, working processes etc - feedback of involved producers and pilot regions towards to the content of the commonly designed solution and to the adaptation process in general, incl. first ideas for updates The structure of the report will be designed in cooperation of project partners and associated organisations. Each pilot region report is composed based on jointly agreed methodology and structure. The content has to be substantive, easily understandable and inspirational for food producers and networks from other regions. Partners introduce the main content of the report widely to the local food community and stakeholders in their country or region through different communication activities, incl. the examples how the common solution can be adapted at the local level. The testing of the first element of the jointly developed solution (Activity 2.3) takes place in pilot regions based on the results of the adaptation process in each involved rural SME.</p>	O.2.3. Innovative solution for integrating traditional food production and culinary tourism	
D 2.2	Local reports summarizing the results of product development process in involved pilot regions	<p>The reports summarise the results of the adaptation process at the regional level and includes following information: - what kind of common tourism products in the format of regional culinary route or gastro tour were designed - how the local culinary heritage and traditions were used in product development process, what kind of unique features are highlighted for potential visitors - how many local food producers and other rural SME's are included to the product, what are their common values and how they contribute to the cooperation - what are the main elements of marketing strategy targeted to different customer groups - what is the innovation component - what kind of marketing tools were designed for pilot region for testing - how the sustainability of the common marketing solution is ensured (institutional, financial and other aspects) - feedback of involved associated organisations, producers and other local stakeholders towards to the content of the commonly designed solution and to the adaptation process in general, incl. first ideas for updates The structure of the report will be designed in cooperation of project partners and associated organisations. Each pilot region report is composed based on jointly agreed approach and structure. The content has to be substantive, easily understandable and inspirational for networks operating also in other regions. Partners introduce the main content of the report widely to the local food and tourism community and stakeholders in their country or region through different communication activities, incl. the best examples how the common solution can be adapted at the regional level. The testing of the second element of the jointly developed solution (Activity 2.4) takes place in pilot regions based on the result of the adaptation process</p>	O.2.4 Innovative solution for efficient marketing of culinary tourism product- final version	
O 2.3	Innovative solution for integrating traditional food production and culinary tourism- final version	<p>The first element of the solution is targeted to small local food producers/SMEs operating in rural areas. It includes the updates which have been proposed by project partners and associated organisations based on the practical experience and lessons, which were achieved from testing. Some good examples from best practices implemented in different regions are added to each topic/chapter. The output includes a comprehensive set of practical methods and tools, which will be used by rural SMEs when planning to diversify their business. Following topics are included to the solution: - profiles of main customer groups, their needs and expectations towards rural culinary tourism services. - virtual and traditional channels and how they can be used for reaching the customer groups. Special attention will be made to the exploitation of contemporary technology in most innovative and cost-efficient way, as the resources of rural SMEs for marketing and dissemination are usually very limited - different types of traditional and virtual culinary tourism services, which can be offered in combination with conventional food production in rural areas, incl. value proposition/chain for different customer groups and pricing model options. Special attention is made to the innovation component in tourism service design, as the expectations and needs of visitors/end-customers are changing - key activities required for launching the culinary tourism service at the company level - key resources, which should be allocated for key activities, incl. methods for cost calculation and investments planning - best cooperation options with different types of external partners in marketing and in provision of services to the customers The output will be disseminated to target groups/stakeholders as online-version using contemporary technology. The solution is designed in close transnational cooperation using the best knowledge and experiences of project partners, associated organisations, culinary tourism experts and small rural food producers from different countries. The solution is tested in practice in 12 pilot regions located in 8 countries. It reflects the different approaches and practices used in different parts of the BSR region. Thus, it should be applicable and relevant to the wider group of local food producers located in the BSR region.</p>		

O 2.4	Innovative solution for efficient marketing of culinary tourism product-final version	<p>The second element of the solution is targeted to the regional food/rural tourism networks operating in rural areas. It includes all updates, which have been proposed by project partners and associated organisations using the practical experience and lessons, which were achieved during the testing period. Some good examples and best practices implemented in different pilot regions are added to each topic/chapter. The output includes a comprehensive set of practical methods and tools, which will be used by regional tourism and food networks in coordination of the marketing related cooperation of local food producers, and also in development and promotion of their region as culinary tourism destination. Following topics are included to the solution: - Different types of tools applicable for designing attractive culinary tourism products in a format of regional culinary routes and gastro tours, incl. innovations in touring design that meet the latest market trends in culinary tourism - Different types of tools and methods for efficient promotion of common tourism products in domestic and foreign markets highlighting the uniqueness, main culinary traditions and "signature products" (incl. products with protected designation of the origin) of the region. Special attention is made to the usage of contemporary technology (virtual games/apps also using augmented reality technology, other digital tools like virtual maps and tours etc), culinary events (like home coffee days, local food festivals, shows, competitions etc), involvement of local key persons as "food ambassadors" and different cross-marketing tools. - Possible cooperation formats with national, regional and local tourism agencies/associations and tour operators, which is essential for ensuring the durability and sustainability of common tourism products. The output will be disseminated to target groups/stakeholders as online-version using contemporary technologies. The solution is designed in close transnational cooperation using the best knowledge and experiences of project partners, associated organisations, culinary tourism experts and small rural food producers from different countries. The solution is tested in practice in 12 pilot regions located in 8 countries, and also reflects the different approaches and practices which are in use in different parts of the BSR region. Thus, it should be applicable and relevant to the wider group of local food and rural tourism networks located in the BSR region.</p>		
D 3.1	Handbook introducing the solution for integration of food production and culinary tourism to SME's	<p>The aim of the handbook is to get the target group interested in the first element of the common solution and to inspire them to analyse their own possibilities for business diversification in culinary tourism sector. It is a useful tool for introducing the concept and main content of the solution to rural SME's and other stakeholders involved in local food ecosystems in project area. The handbook covers following topics: - how the integration of traditional food production and culinary tourism supports the resilience of rural SME's - what are the main benefits of such business diversification and innovation for a small local food producer operating in rural area - what are the main components of the solution and how they can be adapted in company level, what to consider during the adaptation process - what kind of innovations are possible in adaptation of the solution - case studies as practical examples from pilot regions illustrating and explaining the main idea and each component included to the solution according to the Output 2.3. - practical tips and recommendations from food producers, who were involved to the testing The handbook is composed in close cooperation of a transnational team involving the representatives of project partners and associated organisations from each participating country. It will be developed in 9 languages (English+8 local languages) and will be disseminated mainly as online-version. It will be published in the partners website and project section in BSR Programme web. In case the target group in some region prefers the paper version, then relevant partners can also prepare some paper copies. The online-version will be introduced by partners and associated organisations in presentations, which they do in different meetings, workshops, forums or other events, and via different communication channels.</p>	O.2.3. Innovative solution for integrating traditional food production and culinary tourism	
D 3.2	Practical guidelines introducing the solution for efficient marketing of culinary tourism product	<p>The aim of practical guidelines is to get the target group interested in the second element of the common solution and to give practical tips and recommendations for designing local or regional culinary tourism products. It is a useful tool for introducing the concept and main content of the solution to local food and tourism networks. The guidelines includes following topics: - how local or regional culinary tourism products support the resilience of local food communities in rural areas - what are the main benefits of development and promotion of rural areas as culinary tourism destinations - how to involve efficiently local food producers to common culinary tourism product development and marketing, how to motivate them to participate actively in such cooperation - what are the main components of the solution and how they can be adapted in local level, what to consider during the adaptation process - case studies as practical examples from pilot regions illustrating and explaining the main idea and each component included to the solution according to the Output 2.4 - practical tips and recommendations from local food and tourism networks, who were involved in the testing. The practical guidelines are composed in close transnational cooperation of project partners, involving also the representatives of associated organisations. The guidelines are developed in 9 languages (English+8 local languages) and will be disseminated as online-version, incl. photos and video clips produced in pilot regions and illustrating the content. It will be published in partner websites and project section in the BSR Programme web. The online-version will be introduced by partners and associated organisations in presentations, which they do in different meetings, workshops, forums or other events, and via different communication channels.</p>	O.2.4. Innovative solution for efficient marketing of culinary tourism product-final version	

Work package 1

5.1 WP1 Preparing solutions

5.2 Aim of the work package

The aim of this work package is to prepare solutions to help address the identified challenge. You can either develop entirely new solutions or adapt existing solutions to the needs of your target groups. Prepare your solutions in a way that you can pilot them in Work Package 2. Consider how you involve your target groups in preparation of the solutions.

Organise your activities in up to five groups of activities to present the actions you plan to implement. Describe the deliverables and outputs as well as present the timeline.

5.3 Work package leader

Work package leader 1 PP 1 - Krinova Incubator and Science Park

Work package leader 2 PP 10 - Latvian country tourism association

5.4 Work package budget

Work package budget 25%

5.5 Target groups

	Target group	How do you plan to reach out to and engage the target group?
1	<p>Small and medium enterprise</p> <p>Rural SME's producing food products targeted to end-customers (cheese, drinks etc). It doesn't include the farms producing primary products for food industry (dairy,crop farms etc).</p> <p>Rural SME's from following regions are involved for testing first element of solution: Pomorskie,Lubuskie(Pol),Kuldiga,Selija(Lat),Klaipeda,Molėtai(Lit),Hardanger (Nor),Skane (Swe),Saimaa(Fin),Recknitz(Ger),Estonia.</p> <p>The outputs will be disseminated to SME's locating also in other regions in participating countries.</p> <p style="text-align: right;">500 / 500 characters</p>	<p>Rural SME's from pilot regions share their current experience in combining of food production and tourism during implementation of Activity 1.1. They will be involved by partners via online-questionnaires and focus group interviews.</p> <p>SME's will be involved to the process of designing the innovative solution for culinary tourism in the framework of Activity 1.2. Project partners involve them to local workshops and discussion groups taking place in pilot regions. During these events local food producers give their feedback to the draft version of the solution and share their ideas and suggestions, which are used when preparing the final version.</p> <p>The solution will be introduced by partners to target groups in project area via local workshops or forums. Also different communication channels like newsletters, presentations, meetings, roundmails etc will be actively used by partners.</p> <p style="text-align: right;">889 / 1,000 characters</p>
2	<p>NGO</p> <p>Local food networks/associations/action groups etc engaged with development/marketing of common culinary tourism product in their area.</p> <p>Food/tourism networks from following regions are involved for testing the second element of solution: Pomorskie and Lubuskie (Pol),Kuldiga and Selija (Lat),Klaipeda and Molėtai (Lit),Hardanger (Nor),Skane (Swe),Saimaa (Fin),Recknitz (Ger), Estonia.</p> <p>The solution will be transferred to SME's located also in other regions in participating countries.</p> <p style="text-align: right;">484 / 500 characters</p>	<p>Local food and tourism networks from pilot regions are involved to the project as associated organizations, and they participate actively in the process of designing the innovative solution for integrating food production with culinary tourism and for common marketing.</p> <p>The networks are involved to the analysis of previous experiences in composing/marketing of common culinary tourism products in regional level via online-questionnaire and personal interviews (Activity 1.1). The representatives of the organizations participate in joint workshops of partners: a) sharing the results of the analysis conducted in each pilot region (A.1), b) discussing the draft version of the solution targeted to local food producers (A.1.2) and c) discussing the draft version of the solution of marketing of joint culinary tourism products (A.1.3). Partners organize in close cooperation with these organizations local workshops and discussion groups in pilot regions and gather the input for new solution.</p> <p style="text-align: right;">996 / 1,000 characters</p>

5.6 Activities, deliverables, outputs and timeline

No.	Name
1.1	Analyzing the existing experience in involvement of local food producers to culinary tourism
1.2	Designing innovative solution for culinary tourism service design for local food producers
1.3	Designing innovative solution for efficient marketing of culinary tourism product

WP 1 Group of activities 1.1

5.6.1 Group of activities leader

Group of activities leader PP 14 - LAB University of Applied Sciences

A 1.1

5.6.2 Title of the group of activities

Analyzing the existing experience in involvement of local food producers to culinary tourism

92 / 100 characters

5.6.3 Description of the group of activities

When designing the new solution integrating traditional food production and culinary tourism, project partners need to identify the main gaps and potential of involved local food producers from pilot regions as the main target group in conducting different types of innovation (digital, technological, working processes, service etc). Partners gather information from local food producers operating in pilot regions about: 1) their previous experiences in developing culinary tourism services in their company; 2) experiences in offering different services to end-customers in practice; 3) expectations towards the new solution- which components it should include for efficient implementation in practice; 4) main challenges and fears related to the entering to culinary tourism sector; 5) main resources available for innovation and diversification (human, financial, technical, infrastructure etc).

When designing the solution for efficient cooperation in marketing of common local/regional culinary tourism products partners need to evaluate the innovation capacity and potential of involved local food/tourism networks acting in the project as associated organisations. Partners gather information about their previous experience in coordination of the cooperation of local food producers and tourism businesses, the main challenges and available resources, and expectations towards the new solution- which elements it should include for practical implementation. In case there are some examples of local gastro tours/culinary routes in participating countries, but outside pilot regions, then the organisations coordinating these networks will be approached and they are asked to share their experiences and knowledge for benchmarking.

Partners use the common methodology and tools (online-questionnaires, focus group and interview questionnaires) for gathering and analysing this valuable information. The methodology can be composed and agreed already during the contracting phase, as it enables to save valuable time during period 1. Each partner compiles their own analysis report and present the main results and conclusions in joint partners workshop: which elements of already existing local level examples could be used when designing the solution, which problems partners and pilots should avoid, which kind of project and local level approaches and initiatives are required for achieving higher innovation capacity both at company and regional level, which are the most efficient ways for adaptation of the solutions for pilots as planned in WP2 etc.

Based on the national/regional reports prepared by project partners the consolidated analysis report will be composed by the activity leader. The result of the analysis is an extremely valuable input when designing the new solution for target groups.

2,818 / 3,000 characters

5.6.4 This group of activities leads to the development of a deliverable



D 1.1

Title of the deliverable

Consolidated report evaluating the experience, capacity and potential of target groups

86 / 100 characters

Description of the deliverable

The consolidated report is very useful and valuable information source for designing the new solution for local food producers and networks. It gives a in-depth insight into the capacity, available resources, practical needs, expectations and challenges of target groups for innovation uptake both at company and networks level. The best experiences in using some methods or approaches at the company level (both inside and outside of pilot regions) will be integrated to the elements of the new solution.

The report will be prepared and the results will be analysed in close cooperation of all project partners and associated organisations. All of them contribute to the collection of the information from local target groups and analyse it using the common methodology and approach. Very important aspect is the mutual transnational inspiration of the project team with good experiences and success stories, which have been achieved by rural SMEs and networks at local level and which would be highlighted as best practice and relevant for the new solution.

Activity leader LAB University of Applied Sciences is coordinating the preparation of the consolidated report, but all partners and associated organisations are actively involved in this process, as they share their ideas and feedback during this process. The results and conclusions, which are highlighted and explained in the consolidated report, will be disseminated by project partners to the project target groups and also to regional and national tourism/food associations or agencies and media through communication activities.

1,595 / 2,000 characters

Which output does this deliverable contribute to?

O.2.3 and O.2.4- final versions of solutions.

45 / 100 characters

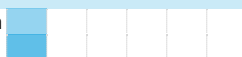
5.6.6 Timeline

Period: 1 2 3 4 5 6

WP.1: WP1 Preparing solutions

A.1.1: Analyzing the existing experience in involvement of local food producers to culinary tourism

D.1.1: Consolidated report evaluating the experience, capacity and potential of target groups



5.6.7 This deliverable/output contains productive or infrastructure investment



WP 1 Group of activities 1.2

5.6.1 Group of activities leader

Group of activities leader PP 1 - Krinova Incubator and Science Park

A 1.2

5.6.2 Title of the group of activities

Designing innovative solution for culinary tourism service design for local food producers

90 / 100 characters

5.6.3 Description of the group of activities

The first element of the solution is targeted to local food producers supporting the integration of their current traditional food production activities with culinary tourism. It includes a comprehensive set of practical methods and tools for culinary tourism service design and for conducting the innovation and diversification process at the company level. The specific needs and expectations of visitors in the post-pandemic era will be considered (services targeted to smaller groups of families or friends, more focus on domestic visitors or tourists from closer markets, contactless services etc). The mixture of culinary tourism services can include farm tours, cooking workshops, degustations, pop-up cafes, seasonal farm restaurants, local food boxes, sales counters for on-spot sales etc. Through innovative usage of contemporary technologies and applications it is possible to combine during the designing process the virtual solutions with conventional ones- for example in the format of virtual tours, tastings, workshops etc. The Lead partner will propose the suitable method/tool for designing the solution (like Carvas, Customer Journey tool or similar) and draws up the first working version involving the team of food innovation experts from Krinova. In addition to project team partners can involve excellent external experts in tourism service design to the process. At the beginning of the design process a joint training about conducting innovation in the food sector and in using relevant methods and tools will be arranged for project partners and associated organisations.

Joint 3-days workshop will be organised involving all project partners and associated organisations resulting in a draft version of the solution. Afterwards partners organise in each pilot region local workshops/discussion groups for collecting the feedback and ideas from local target groups. Additionally, the representatives of other interested producers and food networks outside pilot regions will be invited to take part in these discussions. The feedback and recommendations gathered from pilot regions will be integrated to the updated version of the solution. Then it will be introduced by project partners in their country/region to local target groups, stakeholders, media etc in the framework of regular food/rural/tourism forums or other public events. Other communication channels like newsletters, press releases, presentations etc will be used as well for dissemination of the solution to the wider audience. The aim is to reach as many local food producers in the project area as possible (also outside pilot regions), to encourage them to consider the business diversification options and to combine the production with culinary tourism in order to be more resilient in the future.

2,798 / 3,000 characters

5.6.4 This group of activities leads to the development of a deliverable



D 1.2

Title of the deliverable

Innovative solution for integrating traditional food production and culinary tourism for piloting

97 / 100 characters

Description of the deliverable

The first element of the solution, which will be designed for piloting, is targeted to small local food producers/SMEs operating in rural areas. As a result of this activity, the first version of the solution will be designed for testing in pilot regions involved in the project. It includes a comprehensive set of practical methods and tools for rural SMEs, who are planning to diversify their business and wish to reach the end-customers through culinary tourism services using Business-to-Consumer (B2C) approach. Following topics will be covered when designing the solution:

- profiling the main customer groups, their needs and expectations towards rural culinary tourism services
 - identifying virtual and traditional channels relevant for reaching the customer groups. Special attention will be made to the exploitation of contemporary technology in most cost-efficient way, as the resources of rural SMEs for marketing and dissemination activities are usually very limited
 - identifying different types of traditional and virtual culinary tourism services, which can be offered in combination with food production in rural areas, incl. value proposition/chain for different customers groups and pricing model options. Special attention will be made to the possible innovation in tourism service design, as the expectations and needs of visitors/end-customers are changing and therefore service providers should be open to fresh ideas and think "outside-the-box".
 - identifying the key activities required for launching the culinary tourism services at the company level
 - identifying key resources, which should be allocated for key activities, incl. methods for cost calculation and investments planning
 - analysing the cooperation options with different types of external partners in marketing and in service provision to the customers
- The result will be disseminated to target groups/stakeholders as online-version using contemporary technologies.

1,960 / 2,000 characters

Which output does this deliverable contribute to?

O.2.3. Innovative solution for integrating traditional food production and culinary tourism

91 / 100 characters

5.6.6 Timeline

Period: 1 2 3 4 5 6

WP.1: WP1 Preparing solutions

A.1.2: Designing innovative solution for culinary tourism service design for local food producers

D.1.2: Innovative solution for integrating traditional food production and culinary tourism for piloting

5.6.7 This deliverable/output contains productive or infrastructure investment

WP 1 Group of activities 1.3

5.6.1 Group of activities leader

Group of activities leader

A 1.3

5.6.2 Title of the group of activities

81 / 100 characters

5.6.3 Description of the group of activities

The second element of the solution is targeted to local and regional networks, who coordinate the cooperation of rural SMEs acting in local food and rural tourism sectors. These networks have required capacity for efficient marketing of the region as a culinary tourism destination. The capacity of rural SMEs to reach the customers with efficient marketing is usually very limited. Thus, it is essential to design the solution enabling to get the visibility in the tourism market through efficient cooperation at the local and regional level. The solution includes a comprehensive set of practical methods and tools for organising marketing of joint tourism products in the format of local/regional/thematic gastro tours, culinary routes, itineraries, regional food packages stimulating cross-selling etc. The focus is on innovative approaches (taking into account the latest market trends) in the design and promotion of culinary tourism products, which include a wide range of different services offered by small food producers and tourism businesses in rural areas.

The special attention will be paid on the exploitation of contemporary technologies and applications both in tour design and marketing.

The activity leader proposes the suitable method/tool for designing the solution and prepares the first working version involving the innovation experts from Krinova team and external tourism experts. Partners try to involve also the representatives of national and regional tourism associations and tour operators to the design process, as they have the best knowledge about the most appropriate solutions available for reaching domestic and foreign visitors. At the beginning of the design process the joint training about conducting innovation in designing culinary tourism products and in marketing will be arranged for project partners and associated organisations.

Joint 2-days workshop will be organised with participation of project partners and associated organisations resulting in a draft version of the solution. Afterwards partners organise in each pilot region local workshops/discussion groups and collect the feedback and ideas from target groups- local food/tourism networks and associations, tour operators, service providers etc. The feedback and recommendations gathered from each country/region will be integrated to the updated version. The solution will be introduced by project partners in their country/region to the main target groups, stakeholders, media etc in the framework of regular food/rural/tourism forums or other public events. Other communication channels like newsletters, press releases, presentations etc will be used as well for dissemination of the solution. The aim is to reach as many local food/tourism networks in the project area as possible (also outside pilot regions) and to encourage them to consider how it is possible to support local food producers through common marketing at regional level.

2,955 / 3,000 characters

5.6.4 This group of activities leads to the development of a deliverable

D 1.3

Title of the deliverable

95 / 100 characters

Description of the deliverable

The second element of the solution, which will be designed for piloting, is targeted to local food/tourism networks operating in rural areas.

As a result of this activity, the first version of the solution will be designed for testing in pilot regions. It includes a comprehensive set of practical methods and tools, which will be used by the food/tourism networks when planning the marketing and promotion of common regional culinary tourism products. These include wide range of different culinary tourism services offered by small food producers in cooperation with rural tourism companies (like accommodations, catering businesses etc). Following topics are covered when designing the solution:

- Identifying tools for designing attractive rural culinary tourism products in a format of local/regional culinary routes/itineraries and gastro tours. Partners define the possible innovations in tour design that meet the latest market trends in culinary tourism in Europe and in other parts of the world
- Identifying different types of tools and methods for efficient promotion of common tourism products in domestic and foreign markets and for highlighting the uniqueness, main culinary traditions and "signature products" (incl. products with protected designation of the origin) of the region. The focus will be in using contemporary technology (virtual games/apps also using augmented reality technology, other digital tools like virtual maps and tours etc), culinary events (like home coffee days, local food festivals, shows, competitions etc), local key persons as "food ambassadors" and different cross-marketing tools.
- Describing different cooperation formats with national, regional and local tourism agencies/associations and tour operators. It is essential for ensuring the durability and sustainability of common products in tourism market.

The result will be disseminated to target groups/stakeholders as online-version using contemporary technologies.

1,972 / 2,000 characters

Which output does this deliverable contribute to?

91 / 100 characters

5.6.6 Timeline

Period: 1 2 3 4 5 6

WP.1: WP1 Preparing solutions

A.1.3: Designing innovative solution for efficient marketing of culinary tourism product

D.1.3: Innovative solution for efficient marketing of culinary tourism products offered by rural SME's

5.6.7 This deliverable/output contains productive or infrastructure investment



Work package 2

5.1 WP2 Piloting and evaluating solutions

5.2 Aim of the work package

The aim of this work package is to pilot, evaluate and adjust solutions. Plan one or several pilots to validate the usefulness of the solutions prepared in Work Package 1. Start Work Package 2 early enough to have time to pilot, evaluate and adjust solutions, together with your target groups. By the end of this work package implementation the solutions should be ready to be transferred to your target groups in Work Package 3.

The piloted and adjusted solution should be presented in one project output.

Organise your activities in up to five groups of activities. Describe the deliverables and outputs as well as present the timeline.

5.3 Work package leader

Work package leader 1 PP 3 - Association of Rural Tourism Mecklenburg-West Pomerania e.V.

Work package leader 2 PP 5 - Pomorskie Tourist Board

5.4 Work package budget

Work package budget 30%

5.4.1 Number of pilots

Number of pilots 2

5.5 Target groups

	Target group	How do you plan to reach out to and engage the target group?
1	<p>Small and medium enterprise</p> <p>Rural SME's producing food products targeted to end-customers (cheese, drinks etc). It doesn't include the farms producing primary products for food industry (dairy,crop farms etc).</p> <p>Rural SME's from following regions are involved for testing first element of solution: Pomorskie,Lubuskie(Pol),Kuldiga,Selija(Lat),Klaipeda,Molėtai (Lit),Hardanger (Nor),Skane (Swe),Saimaa(Fin),Recknitz(Ger),Estonia. The outputs will be disseminated to SME's locating also in other regions in participating countries.</p> <p style="text-align: right;">500 / 500 characters</p>	<p>The first element of the solution for innovative integration of traditional food production and culinary tourism will be tested in 12 pilot regions from 8 countries:1 pilot region from Germany, Sweden, Finland and Norway,2 pilot regions from Estonia, Poland, Lithuania and Latvia. From each pilot region ca 8-12 food producers will be involved. The solution will be adapted and tested by the producers according to their potential and resources using the support of project team and external culinary tourism consultants. These food producers participate in local hackathons, workshops and practical seminars, adapt the solution according to their needs and design their own tourism services.</p> <p>The testing of the adapted solution by SME's takes place mainly during summer season 2024. Afterwards takes place the results evaluation. SME's share with project partners their economic results and feedback about main challenges and success stories, and also further plans related to the culinary tourism.</p> <p style="text-align: right;">999 / 1,000 characters</p>
2	<p>NGO</p> <p>Local food networks/associations/action groups etc engaged with development/marketing of common culinary tourism product in their area. Food/tourism networks from following regions are involved for testing the second element of solution: Pomorskie and Lubuskie (Pol),Kuldiga and Selija (Lat),Klaipeda and Molėtai (Lit),Hardanger (Nor),Skane (Swe),Saimaa (Fin),Recknitz (Ger), Estonia. The solution will be transferred to SME's located also in other regions in participating countries.</p> <p style="text-align: right;">484 / 500 characters</p>	<p>The second element of the solution for efficient marketing of culinary tourism products offered by rural SME's will be tested in 12 pilot regions by local food/tourism networks, who are involved to the project as associated organisations. Mainly these are local or regional NGO's uniting the rural food and tourism SME's as their members. The solution will be adapted and piloted by these organisations using the support of project partners and tourism marketing consultants. The solution will be adapted according to the potential of each region as culinary tourism destination and to the types of services offered by local SME's. The representatives of local networks and associations participate in local workshops, practical seminars and masterclasses during the adaptation phase, and design regional culinary tours and routes. The testing of the adapted solution in pilot regions takes place mainly during summer season 2025, then the evaluation of results will be conducted in each region.</p> <p style="text-align: right;">996 / 1,000 characters</p>

5.6 Activities, deliverables, outputs and timeline

No.	Name
2.1	Adapting the solution for integration of food production and culinary tourism at the company level
2.2	Adapting innovative solution for efficient marketing of culinary tourism product
2.3	Testing the solution for integrating of food production and culinary tourism at the company level
2.4	Testing innovative solution for efficient marketing of culinary tourism product

WP 2 Group of activities 2.1

5.6.1 Group of activities leader

Group of activities leader PP 4 - Association of Klaipeda Region Municipalities

A 2.1

5.6.2 Title of the group of activities

Adapting the solution for integration of food production and culinary tourism at the company level

98 / 100 characters

5.6.3 Description of the group of activities

For testing the solution in pilot regions it is necessary to adapt it at the company level using the commonly designed model as framework (Deliverable 1.2). Project partners and associated organisations involve 8-12 food producers from each pilot region, who are interested in diversification and who are able to integrate food production activities and culinary tourism services for testing during summer season 2024 (as in BSR rural areas the vast majority of tourists are travelling in May-September). The potential and resources of individual food producers to operate in the culinary/gastrotourism sector will be analysed in more detail. After that the producers design their own culinary tourism services in close cooperation with external culinary tourism consultants, project partners and associated organisations. These producers, who already have some experience in hosting visitors, focus on the improvement of current offers and share their experiences with others. Each producer also should compose their own action plan- what kind of practical steps they must take and which kind of human, financial and other resources they need to allocate.

This adaptation process includes different kinds of actions supporting the capacity building of local food producers and representatives of pilot regions as well. Partners organise culinary tourism design hackathons and practical workshops, where producers work in cross-functional teams and design (or update) in cooperation with experienced experts and mentors their own culinary tourism offer. These events result in individual business models of each participating SME. Additionally 2-3 practical seminars will be organised on specific tourism-related topics, as many producers probably lack practical skills in the field of tourism service design, customer service etc. Partners exchange ideas about seminar topics within the project team and propose them to the local target group.

Partners organise joint 3-days workshop, where they share the first results of the service design process at the company level: what types of producers are involved, which kind of culinary tourism services they have designed, how these services are integrated with the food production, which client groups they plan to focus, what kind of innovative approaches they plan to use in tourism services, in marketing and in working processes. Afterwards local workshops in pilot regions are taking place, where producers complete their service design process. In that way producers will be inspired with ideas developed in other BSR regions, so they can add some new elements or approaches to their own model.

2,649 / 3,000 characters

5.6.4 This group of activities leads to the development of a deliverable



D 2.1

Title of the deliverable

Local reports summarizing the results of adaptation process in pilot regions

76 / 100 characters

Description of the deliverable

The reports summarise the results of the adaptation process at the company level and includes following information:

- which type of food producers participate in testing of the solution
- what is their potential to operate in culinary/gastrotourism sector taking into account their production profile
- to which customer groups they focus (individual/group tourists, foreign/domestic tourists etc), what kind of value they offer to these target groups and how they can be reached with marketing/communication activities
- what kind of tourism services they plan to offer to the customers, incl. virtual services. What kind of pricing model they plan to use.
- what is the innovation component in services, marketing solutions, working processes etc
- feedback of involved producers and pilot regions towards to the content of the commonly designed solution and to the adaptation process in general, incl. first ideas for updates

The structure of the report will be designed in cooperation of project partners and associated organisations. Each pilot region report is composed based on jointly agreed methodology and structure. The content has to be substantive, easily understandable and inspirational for food producers and networks from other regions. Partners introduce the main content of the report widely to the local food community and stakeholders in their country or region through different communication activities, incl. the examples how the common solution can be adapted at the local level.

The testing of the first element of the jointly developed solution (Activity 2.3) takes place in pilot regions based on the results of the adaptation process in each involved rural SME.

1,690 / 2,000 characters

Which output does this deliverable contribute to?

O.2.3. Innovative solution for integrating traditional food production and culinary tourism

91 / 100 characters

5.6.6 Timeline

Period: 1 2 3 4 5 6

WP.2: WP2 Piloting and evaluating solutions

A.2.1: Adapting the solution for integration of food production and culinary tourism at the company level

D.2.1: Local reports summarizing the results of adaptation process in pilot regions



5.6.7 This deliverable/output contains productive or infrastructure investment

WP 2 Group of activities 2.2

5.6.1 Group of activities leader

Group of activities leader

A 2.2

5.6.2 Title of the group of activities

80 / 100 characters

5.6.3 Description of the group of activities

For testing the second element of the solution, it is necessary to adapt it at the regional level according to the jointly designed model (Deliverable 1.3). Partners work closely with associated organisations representing the pilot regions. They identify the uniqueness of the region, incl. the "signature products", culinary traditions and heritage, and other features characterizing the region. The common tourism product in the format of local culinary route or gastro tour will be designed using the support of external tourism marketing consultants and emphasising local culinary traditions. The development process is based on the profile of involved SME's, who designed their individual culinary tourism offer during Activity 2.1. The active involvement of SME's as service providers is essential, as they should share the common values and participate actively in cross-selling and cross-marketing activities in cooperation with other service providers. The marketing strategy will be composed for common regional culinary tourism product using the valuable input of national, regional and local level tourism agencies and tour operators operating in the area. As a result of this activity, attractive heritage based regional tourism routes and gastro tours will be designed (incl. marketing strategy), which can be successfully launched for testing in pilot regions during summer season 2025. Partners organise local master classes, where the representatives of pilot regions (food/tourism networks, active SME's and other local stakeholders) design jointly regional tourism products and also compose the marketing strategy using the support of project partners and external tourism experts. Additionally 1-2 practical seminars will be organised introducing the contemporary tools (digital and virtual solutions etc) available for marketing. Local exchange of experience trips will be also arranged for benchmarking to some neighbouring region having a good reputation as a culinary tourism destination. A set of innovative marketing tools included to the marketing strategy will be designed for each pilot region for testing.

Partners organise joint 3-days workshop where they share the first results of the product development process in pilot regions: what kind of unique features and traditions the product is based on, which type of food producers and other rural SME's are involved, what is their profile, how the cooperation of rural SME's could be coordinated in regional level (institutional and financial aspects), main elements of marketing strategy, incl. the innovation aspect. Afterwards the local workshops in pilot regions are taking place finalising the product development process. In that way partners and associated organisations will be inspired with ideas developed in other BSR regions, and they can add some new elements or approaches to their own product.

2,887 / 3,000 characters

5.6.4 This group of activities leads to the development of a deliverable

D 2.2

Title of the deliverable

94 / 100 characters

Description of the deliverable

The reports summarise the results of the adaptation process at the regional level and includes following information:

- what kind of common tourism products in the format of regional culinary route or gastro tour were designed
- how the local culinary heritage and traditions were used in product development process, what kind of unique features are highlighted for potential visitors
- how many local food producers and other rural SME's are included to the product, what are their common values and how they contribute to the cooperation
- what are the main elements of marketing strategy targeted to different customer groups
- what is the innovation component
- what kind of marketing tools were designed for pilot region for testing
- how the sustainability of the common marketing solution is ensured (institutional, financial and other aspects)
- feedback of involved associated organisations, producers and other local stakeholders towards to the content of the commonly designed solution and to the adaptation process in general, incl. first ideas for updates

The structure of the report will be designed in cooperation of project partners and associated organisations. Each pilot region report is composed based on jointly agreed approach and structure. The content has to be substantive, easily understandable and inspirational for networks operating also in other regions. Partners introduce the main content of the report widely to the local food and tourism community and stakeholders in their country or region through different communication activities, incl. the best examples how the common solution can be adapted at the regional level.

The testing of the second element of the jointly developed solution (Activity 2.4) takes place in pilot regions based on the result of the adaptation process

1,813 / 2,000 characters

Which output does this deliverable contribute to?

91 / 100 characters

5.6.6 Timeline

	Period: 1	2	3	4	5	6
WP.2: WP2 Piloting and evaluating solutions						
A.2.2: Adapting innovative solution for efficient marketing of culinary tourism product						
D.2.2: Local reports summarizing the results of product development process in involved pilot regions						

5.6.7 This deliverable/output contains productive or infrastructure investment

WP 2 Group of activities 2.3

5.6.1 Group of activities leader

Group of activities leader

A 2.3

5.6.2 Title of the group of activities

Testing the solution for integrating of food production and culinary tourism at the company level 97 / 100 characters

5.6.3 Description of the group of activities

During the summer season 2024 (June-September) local food producers from pilot regions take their model integrating the food production activities with culinary tourism to the market for testing. These rural SME's use their own resources in providing the culinary tourism services for visitors, incl. the infrastructure, human resources, materials etc. During the testing period they use the support of mentors (project staff and/or external mentors). Each SME selects the most suitable approach- either hosting customers in their farm or workshop, or participating in culinary tourism offer through cooperating with others (like providing their products to food boxes, point of sales, degustations etc). It depends on the business model which each SME has developed using the common solution (designed as a result of Activity 2.1 and adapted during Activity 2.1). After the season the evaluation of testing results takes place. Participating SME's share with project partners the information about: 1) the achieved quantitative results in visitors numbers, visitors feedback and economic results, 2) feedback about main challenges and success stories in implementation of different elements of the solution, 3) further plans- how they plan to continue the culinary tourism business and what kind of changes they are planning in the business model. Based on the data gathered from pilot regions project partners evaluate the results of the testing and compose the recommendations for updating the common solution. For that project partners compile the evaluation report about the results achieved in each pilot region using the common methodology and structure. Using local reports project partners compose the consolidated evaluation results summarising the testing process of the solution. Using the real results and recommendations received from pilot regions, project partners make updates in different aspects of the solution and design the final version of the output. During the evaluation process partners organise local discussion groups and meetings in pilot region. During the 3-days joint workshop partners discuss and reflect the evaluation results achieved in pilot regions and agree the updates, which should be made in the content of the common solution. 2,272 / 3,000 characters

5.6.4 This group of activities leads to the development of a deliverable

O 2.3

Title of the output

Innovative solution for integrating traditional food production and culinary tourism- final version

99 / 100 characters

Description of the output

The first element of the solution is targeted to small local food producers/SMEs operating in rural areas. It includes the updates which have been proposed by project partners and associated organisations based on the practical experience and lessons, which were achieved from testing. Some good examples from best practices implemented in different regions are added to each topic/chapter.

The output includes a comprehensive set of practical methods and tools, which will be used by rural SMEs when planning to diversify their business. Following topics are included to the solution:

- profiles of main customer groups, their needs and expectations towards rural culinary tourism services.
- virtual and traditional channels and how they can be used for reaching the customer groups. Special attention will be made to the exploitation of contemporary technology in most innovative and cost-efficient way, as the resources of rural SMEs for marketing and dissemination are usually very limited
- different types of traditional and virtual culinary tourism services, which can be offered in combination with conventional food production in rural areas, incl. value proposition/chain for different customers groups and pricing model options. Special attention is made to the innovation component in tourism service design, as the expectations and needs of visitors/end-customers are changing
- key activities required for launching the culinary tourism service at the company level
- key resources, which should be allocated for key activities, incl. methods for cost calculation and investments planning
- best cooperation options with different types of external partners in marketing and in provision of services to the customers

The output will be disseminated to target groups/stakeholders as online-version using contemporary technology.

The solution is designed in close transnational cooperation using the best knowledge and experiences of project partners, associated organisations, culinary tourism experts and small rural food producers from different countries. The solution is tested in practice in 12 pilot regions located in 8 countries. It reflects the different approaches and practices used in different parts of the BSR region. Thus, it should be applicable and relevant to the wider group of local food producers located in the BSR region.

2,359 / 3,000 characters

Target groups and uptake of the solution presented in this output

Target groups	How will this target group apply the output in its daily work?
<p>Target group 1</p> <p>Small and medium enterprise</p> <p>Rural SME's producing food products targeted to end-customers (cheese, drinks etc). It doesn't include the farms producing primary products for food industry (dairy,crop farms etc). Rural SME's from following regions are involved for testing first element of solution: Pomorskie,Lubuskie(Pol),Kuldiga,Selija(Lat),Klaipeda ,Molėtai (Lit),Hardanger (Nor),Skane (Swe),Saimaa(Fin),Recknitz(Ger),Estonia. The outputs will be disseminated to SME's locating also in other regions in participating countries.</p>	<p>The solution is designed according to the practical needs and expectations of local food producers operating in rural areas. Using the information illustrated with practical recommendations and examples the rural SME's are able to adapt the solution for their company . They can design and implement their own business model integrating the food production and culinary tourism in a way which is attractive for selected customer groups, allows to earn additional income and to mitigate the business risks in today's volatile market of agricultural products. The producers are encouraged to continuously improve their model based on the feedback of the customers and real economic results, to play an active role in the local food community, to find new perspectives and to learn new trends and innovations in the culinary tourism sector.</p>

838 / 1,000 characters

Durability of the output

From participating countries there are national and regional rural tourism and/or local food associations involved in the project partnership (PP1, PP2, PP3, PP5, PP7, PP8, PP9, PP10, PP11, PP12, PP15). These organisations unite hundreds of local food producers as their members. It means that these partners provide the support to the main project target group daily on regular bases, incl. in the field of culinary tourism. These partners are responsible for providing the support to rural SME's from their operational area (incl. from pilot regions) through introducing the solution developed for integration of food production and culinary tourism at the company level. This kind of cooperation is organised in the format of seminars and different communication activities, also through local projects and initiatives. Project partners are also responsible for further updating of the solution according to the new trends and development in culinary tourism and local food sectors

984 / 1,000 characters

5.6.6 Timeline

	Period: 1	2	3	4	5	6
WP.2: WP2 Piloting and evaluating solutions						
A.2.3: Testing the solution for integrating of food production and culinary tourism at the company level						
O.2.3: Innovative solution for integrating traditional food production and culinary tourism- final version						

5.6.7 This deliverable/output contains productive or infrastructure investment



WP 2 Group of activities 2.4

5.6.1 Group of activities leader

Group of activities leader

A 2.4

5.6.2 Title of the group of activities

79 / 100 characters

5.6.3 Description of the group of activities

During the summer season 2025 (May-August) local food and tourism networks from pilot regions take their efficient marketing model of local/regional culinary tourism products to the market for testing. These networks (represented by the associated organisations) use their own resources and also the support of project partners in marketing of the common tourism products in the format of local culinary route or gastro tour. During the testing period they will be supported by mentors (project staff and/or external tourism experts). The networks implement also the marketing strategy, which was composed during the Activity 2.2.

After the season the evaluation of testing results takes place. The associated organisations share with project partners the information about: 1) the achieved quantitative results in visitors numbers and their feedback, 2) main challenges and success stories in implementation of the solution, incl. joint marketing activities, 3) further plans- how the pilot regions plan to continue to develop their region as culinary tourism destination and which kind of marketing activities they plan to carry out during next seasons, 4) what changes they envisage in the implementation of the solution in the future.

Using the data gathered from pilot regions project partners evaluate the results of the testing and compose the recommendations for updating the common solution. For that project partners compose the local evaluation report using the common methodology and structure. Based on these reports project partners compose the consolidated evaluation results summarising the testing of the second element of the solution. According to the recommendations received from pilot regions, project partners make updates in different components of the solution and design the final version of the solution.

During the evaluation process partners organise local discussion groups and meetings in pilot regions. During the 3-days joint workshop partners discuss and reflect the evaluation results achieved in pilot regions and agree the updates.

2,067 / 3,000 characters

5.6.4 This group of activities leads to the development of a deliverable



O 2.4

Title of the output

Innovative solution for efficient marketing of culinary tourism product- final version

85 / 100 characters

Description of the output

The second element of the solution is targeted to the regional food/rural tourism networks operating in rural areas. It includes all updates, which have been proposed by project partners and associated organisations using the practical experience and lessons, which were achieved during the testing period. Some good examples and best practices implemented in different pilot regions are added to each topic/chapter.

The output includes a comprehensive set of practical methods and tools, which will be used by regional tourism and food networks in coordination of the marketing related cooperation of local food producers, and also in development and promotion of their region as culinary tourism destination.

Following topics are included to the solution:

- Different types of tools applicable for designing attractive culinary tourism products in a format of regional culinary routes and gastro tours, incl. innovations in touring design that meet the latest market trends in culinary tourism
- Different types of tools and methods for efficient promotion of common tourism products in domestic and foreign markets highlighting the uniqueness, main culinary traditions and "signature products" (incl. products with protected designation of the origin) of the region. Special attention is made to the usage of contemporary technology (virtual games/apps also using augmented reality technology, other digital tools like virtual maps and tours etc), culinary events (like home coffee days, local food festivals, shows, competitions etc), involvement of local key persons as "food ambassadors" and different cross-marketing tools.
- Possible cooperation formats with national, regional and local tourism agencies/associations and tour operators, which is essential for ensuring the durability and sustainability of common tourism products.

The output will be disseminated to target groups/stakeholders as online-version using contemporary technologies.

The solution is designed in close transnational cooperation using the best knowledge and experiences of project partners, associated organisations, culinary tourism experts and small rural food producers from different countries. The solution is tested in practice in 12 pilot regions located in 8 countries, and also reflects the different approaches and practices which are in use in different parts of the BSR region. Thus, it should be applicable and relevant to the wider group of local food and rural tourism networks located in the BSR region.

2,504 / 3,000 characters

Target groups and uptake of the solution presented in this output

Target groups	How will this target group apply the output in its daily work?
<p>Target group 1</p> <p>NGO</p> <p>Local food networks/associations/action groups etc engaged with development/marketing of common culinary tourism product in their area. Food/tourism networks from following regions are involved for testing the second element of solution: Pomorskie and Lubuskie (Pol),Kuldiga and Selija (Lat),Klaipeda and Molėtai (Lit),Hardanger (Nor),Skane (Swe),Saimaa (Fin),Recknitz (Ger), Estonia.</p> <p>The solution will be transferred to SME's located also in other regions in participating countries.</p>	<p>The solution is designed according to the practical needs and expectations of local food and rural tourism networks operating in rural areas. Using the information illustrated with practical recommendations and examples these networks are able to adapt the solution for their region. They can design and implement their own model of regional culinary route or gastro tour according to the potential and capacity of food producers, who provide culinary tourism services in this particular region and cooperate in marketing. Also each region should use their own culinary traditions both in product development and marketing. Project partners introduce and promote actively the solution to other local networks in their country or region, who are ready to take the leading role in local food community and coordinate the development of the region as culinary tourism destination.</p>

878 / 1,000 characters

Durability of the output

From participating countries there are national and regional rural tourism and/or local food associations involved in the project partnership (PP1, PP2, PP3, PP5, PP7, PP8, PP9, PP10, PP11, PP12, PP15). These organisations work closely together with many local/regional food and rural tourism networks on regular bases both in product development and marketing. It means that these partners provide the support to the main project target group, incl. in the field of culinary tourism product development and marketing. Project partners are responsible for providing the support to local and regional networks through introducing the solution designed for common culinary tourism product development and marketing. This kind of cooperation is organised in the format of consultations, seminars, different joint projects and initiatives etc. Project partners are also responsible for further updates in the solution according to the new trends and development in culinary tourism and local food sector.

1,000 / 1,000 characters

5.6.6 Timeline

	Period: 1	2	3	4	5	6
WP.2: WP2 Piloting and evaluating solutions						
A.2.4: Testing innovative solution for efficient marketing of culinary tourism product						
O.2.4: Innovative solution for efficient marketing of culinary tourism product- final version						

5.6.7 This deliverable/output contains productive or infrastructure investment

Work package 3

5.1 WP3 Transferring solutions

5.2 Aim of the work package

In Work Package 3, communicate and transfer the ready solutions to your target groups. Plan at least one year for this work package to transfer your solutions to the target groups, considering their respective needs. Select suitable activities to encourage your target groups to use the solutions in their daily work. Organise your activities in up to five groups of activities. Describe the deliverables and outputs as well as present the timeline.

5.3 Work package leader

Work package leader 1 PP 1 - Krinova Incubator and Science Park

Work package leader 2 PP 12 - Estonian Rural Tourism Organization

5.4 Work package budget

Work package budget 25%

5.5 Target groups

	Target group	How do you plan to reach out to and engage the target group?
1	<p>Small and medium enterprise</p> <p>Rural SME's producing food products targeted to end-customers (cheese, drinks etc). It doesn't include the farms producing primary products for food industry (dairy, crop farms etc). Rural SME's from following regions are involved for testing first element of solution: Pomorskie, Lubuskie (Pol), Kuldiga, Selija (Lat), Klaipeda, Molėtai (Lit), Hardanger (Nor), Skane (Swe), Saimaa (Fin), Recknitz (Ger), Estonia. The outputs will be disseminated to SME's located also in other regions in participating countries.</p> <p style="text-align: right;">500 / 500 characters</p>	<p>Partners reach the local food producers from rural areas via different project events and activities:</p> <ul style="list-style-type: none"> - local workshops and forums introducing and promoting the solution for integration of food production and culinary tourism as final output to a wider group of producers. National and regional events take place in each participating country/region. - local seminars introducing the final output to the producers, who were involved to the project from pilot regions - practical online-handbook introducing the main idea and content of the solution, incl. case studies, practical examples etc. It will be disseminated in 8 local languages to the wider group of local food producers during above mentioned project events - the output will be disseminated to the producers and other stakeholders by project partners via press-releases, roundmails, newsletters, presentations, TV/radio broadcasts, online and paper media, partner websites and other communication channels <p style="text-align: right;">969 / 1,000 characters</p>
2	<p>NGO</p> <p>Local food networks/associations/action groups etc engaged with development/marketing of common culinary tourism product in their area. Food/tourism networks from following regions are involved for testing the second element of solution: Pomorskie and Lubuskie (Pol), Kuldiga and Selija (Lat), Klaipeda and Molėtai (Lit), Hardanger (Nor), Skane (Swe), Saimaa (Fin), Recknitz (Ger), Estonia. The solution will be transferred to SME's located also in other regions in participating countries.</p> <p style="text-align: right;">484 / 500 characters</p>	<p>Partners reach the local food/tourism networks from rural areas via different project events and activities:</p> <ul style="list-style-type: none"> - local workshops and forums introducing and promoting the solution for efficient marketing of culinary tourism products to a wider group of networks. National and regional events take place in each participating country/region. - local seminars introducing the final output to the networks, who were involved to the project from pilot regions - local seminars for discussing further practical cooperation with tourism agencies and operators - practical guidelines introducing the main idea and content of the solution, incl. case studies, practical examples etc. It will be disseminated in 8 local languages to the wider group of networks. - the output will be disseminated to the networks and other stakeholders by project partners via press-releases, roundmails, newsletters, presentations, TV/radio broadcasts, online and paper media, partner websites and other communication channels. <p style="text-align: right;">998 / 1,000 characters</p>

5.6 Activities, deliverables, outputs and timeline

No.	Name
3.1	Introducing the solution designed for integration of food production and culinary tourism to SME's
3.2	Introducing the innovative solution for efficient marketing of culinary tourism product

WP 3 Group of activities 3.1

5.6.1 Group of activities leader

Group of activities leader

A 3.1

5.6.2 Title of the group of activities

98 / 100 characters

5.6.3 Description of the group of activities

Partners introduce the solution designed for integration of food production and culinary tourism to the local food producers from rural areas via following project events and activities:

1) In each participating country/region the local workshops and forums will be arranged introducing and promoting the solution to the local food producers as the main target group. If possible, partners cooperate with regular food and tourism related national or regional level events, which are popular among the food producers and other stakeholders involved in the local food ecosystem. It enables to reach the target group more efficiently. The representative of rural SME's, who were involved in the testing of the solution, share their experience in adapting and testing the solution in practice, incl. practical recommendations and useful tips.

2) In pilot regions partners organise local seminars introducing the final version of the solution to the producers and associated organisations, who were involved in the piloting. During these events they learn about the challenges and success stories, what the producers from other BSR countries experienced during the testing period and what kind of updates were included to the solution as a result of the piloting. In that way producers get new ideas and inspiration for updating their own model with some new elements in their services or working processes. Participants share their ideas and plans for next seasons.

3) Partners compose in close transnational cooperation the practical online-handbook introducing the main idea and content of the solution to the target groups, incl. case studies, practical examples etc. The aim of the handbook is to get the target group interested in the solution and to inspire them to analyse their own possibilities for diversification and innovation. It will be prepared at first in English and then it will be disseminated in 8 local languages to local food producers during above-mentioned project events.

Partners compose the common communication messages for reaching the rural SME's in the whole project area. Different communication activities like press-releases, roundmails, newsletters, presentations, online and paper media, partner websites etc will be used for introducing the solution and the handbook as practical working tool to get started. The examples of real results, experiences and success stories of producers from all pilot regions, who were involved in the testing process, will be actively used- as the best inspiration for an entrepreneur is the practical experience and lessons shared by other entrepreneurs. Therefore it is important to introduce the best practices and experiences obtained from all 12 pilot regions and 8 countries.

Project partners encourage the rural SME's from other regions to get in touch and to learn how they can use the solution in their company and what kind of support is available for adaptation.

2,942 / 3,000 characters

5.6.4 This group of activities leads to the development of a deliverable

D 3.1

Title of the deliverable

98 / 100 characters

Description of the deliverable

The aim of the handbook is to get the target group interested in the first element of the common solution and to inspire them to analyse their own possibilities for business diversification in culinary tourism sector. It is an useful tool for introducing the concept and main content of the solution to rural SME's and other stakeholders involved in local food ecosystems in project area.

The handbook covers following topics:

- how the integration of traditional food production and culinary tourism supports the resilience of rural SME's
- what are the main benefits of such business diversification and innovation for a small local food producer operating in rural area
- what are the main components of the solution and how they can be adapted in company level, what to consider during the adaptation process
- what kind of innovations are possible in adaptation of the solution
- case studies as practical examples from pilot regions illustrating and explaining the main idea and each component included to the solution according to the Output 2.3.
- practical tips and recommendations from food producers, who were involved to the testing

The handbook is composed in close cooperation of a transnational team involving the representatives of project partners and associated organisations from each participating country. It will be developed in 9 languages (English+8 local languages) and will be disseminated mainly as online-version. It will be published in the partners website and project section in BSR Programme web. In case the target group in some region prefers the paper version, then relevant partners can also prepare some paper copies. The online-version will be introduced by partners and associated organisations in presentations, which they do in different meetings, workshops, forums or other events, and via different communication channels.

1,868 / 2,000 characters

Which output does this deliverable contribute to?

91 / 100 characters

5.6.6 Timeline

Period: 1 2 3 4 5 6

WP.3: WP3 Transferring solutions

A.3.1: Introducing the solution designed for integration of food production and culinary tourism to SME's
 D.3.1: Handbook introducing the solution for integration of food production and culinary tourism to SME's

5.6.7 This deliverable/output contains productive or infrastructure investment

WP 3 Group of activities 3.2

5.6.1 Group of activities leader

Group of activities leader PP 12 - Estonian Rural Tourism Organization

A 3.2

5.6.2 Title of the group of activities

Introducing the innovative solution for efficient marketing of culinary tourism product

87 / 100 characters

5.6.3 Description of the group of activities

Partners introduce the solution designed for efficient marketing of common culinary tourism product to the local food and tourism networks from rural areas via following project activities and events:

- 1) In each participating country/region the local workshops and forums take place introducing and promoting the solution to the local food and tourism networks as the main target group. If possible, partners cooperate with regular food and tourism related national or regional events, which are popular among local networks, food producers, rural tourism businesses, local action groups and other stakeholders involved in the local food and tourism communities. This approach enables to reach the target groups more efficiently. The representatives of local networks/associated organisations, who were involved in the testing process, share their experience in adapting and testing the solution in practice. Partners introduce the local culinary routes and gastro tours designed as a result of the adaptation, and share the results of marketing activities, visitor numbers etc
- 2) In pilot regions partners organise local seminars introducing the final version of the solution to the representatives of local networks and active producers, who were involved in the piloting. During these events the participants learn about the challenges and success stories, what the networks from other BSR countries experienced during the testing period and what kind of updates were included to the solution as a result of testing. In that way the networks can get the inspiration for updating their own model with some new elements in tour design, marketing activities, cooperation with SME's, also in using technological innovations etc. Participants discuss the plans how the joint tourism product should be developed further using the practical experience of testing and new ideas received from other regions
- 3) Partners organise local seminars involving the representatives of local networks engaged in culinary tourism, tour operators and tourism boards/associations for introducing the solution and testing results achieved in pilot regions. These organisations play a crucial role in promotion of local culinary tourism products at national/regional level and also in foreign markets. During these events the opportunities for further cooperation models between different organisations involved in culinary tourism marketing will be identified
- 4) Partners compose in close transnational cooperation the practical guidelines introducing the main ideas and content of the solution to the target groups, incl. case studies and practical examples from pilot regions. The team responsible for the guidelines includes the representatives of partners and associated organisations from all participating countries. The idea is to inspire local networks to involve local food producers more actively to culinary tourism and to design and promote attractive and innovative local tourism products

2,982 / 3,000 characters

5.6.4 This group of activities leads to the development of a deliverable

D 3.2

Title of the deliverable

Practical guidelines introducing the solution for efficient marketing of culinary tourism product

97 / 100 characters

Description of the deliverable

The aim of practical guidelines is to get the target group interested in the second element of the common solution and to give practical tips and recommendations for designing local or regional culinary tourism products. It is a useful tool for introducing the concept and main content of the solution to local food and tourism networks.

The guidelines includes following topics:

- how local or regional culinary tourism products support the resilience of local food communities in rural areas
- what are the main benefits of development and promotion of rural areas as culinary tourism destinations
- how to involve efficiently local food producers to common culinary tourism product development and marketing, how to motivate them to participate actively in such cooperation
- what are the main components of the solution and how they can be adapted in local level, what to consider during the adaptation process
- case studies as practical examples from pilot regions illustrating and explaining the main idea and each component included to the solution according to the Output 2.4
- practical tips and recommendations from local food and tourism networks, who were involved in the testing.

The practical guidelines are composed in close transnational cooperation of project partners, involving also the representatives of associated organisations. The guidelines are developed in 9 languages (English+8 local languages) and will be disseminated as online-version, incl. photos and video clips produced in pilot regions and illustrating the content. It will be published in partner websites and project section in the BSR Programme web. The online-version will be introduced by partners and associated organisations in presentations, which they do in different meetings, workshops, forums or other events, and via different communication channels.

1,852 / 2,000 characters

Which output does this deliverable contribute to?

O.2.4. Innovative solution for efficient marketing of culinary tourism product- final version

92 / 100 characters

5.6.6 Timeline

Period: 1 2 3 4 5 6

WP.3: WP3 Transferring solutions

A.3.2: Introducing the innovative solution for efficient marketing of culinary tourism product

D.3.2: Practical guidelines introducing the solution for efficient marketing of culinary tourism product



5.6.7 This deliverable/output contains productive or infrastructure investment

6. Indicators

Indicators

Output indicators

Result indicators

Output indicators	Total target value in number	Project outputs	Please explain how the solution presented in this output serves the target group(s).	Result indicator	Total target value in number	Please explain how organisations in the target groups within or outside the partnership will take up or upscale each solution.	
RCO 84 – Pilot actions developed jointly and implemented in projects	2	N/A	N/A	RCR 104 - Solutions taken up or up-scaled by organisations	2	<p>The first element of the solution is designed according to the practical needs and expectations of local food producers operating in rural areas. Using the solution, which is illustrated with practical recommendations and best practices from the BSR area, the rural SME's are able to use the solution in their company. Using the solution as a framework, small local food producers adapt it according to their own needs and implement their own business model through integration of traditional food production activities and culinary tourism services.</p> <p>The second element of the solution is designed according to the practical needs and expectations of local food and tourism networks operating in rural areas. Using the solution, which is illustrated with practical recommendations and best examples, the rural networks are able to adapt the solution for their own region. Using the solution as the framework, local food and tourism networks design and promote local culinary tourism products. It will be done using the potential and capacity of small food producers, who provide culinary tourism services in this particular region and are ready to cooperate for efficient marketing. The solution will be implemented using the unique culinary heritage and traditions of the region.</p>	
		<p>O.2.3: Innovative solution for integrating traditional food production and culinary tourism- final version</p>	<p>The implementation of the solution for integrating traditional food production and culinary tourism at the company level allows rural SME's to diversify their business activities, to reach new customer groups, to earn additional incomes and to improve their economic performance. This kind of diversification supports the resilience of rural SME's. To achieve these goals, small local food producers need a practical working tool and instructions illustrated with practical examples, which helps to carry out the innovation in tourism service design at the company level.</p> <p>The solution designed by project partners and associated organisations provides to rural SME's the necessary knowledge and guidance, incl. practical recommendations, for diversification.</p>				759 / 1,000 characters
RCO 116 – Jointly developed solutions	2	<p>O.2.4: Innovative solution for efficient marketing of culinary tourism product- final version</p>	<p>The implementation of the solution for efficient marketing of culinary tourism products allows rural tourism and food networks to design and promote attractive local or regional level culinary tourism offers. Local food producers need these kinds of tourism products for efficient marketing.</p> <p>To achieve these goals, local food and tourism networks need a practical working tool and instructions for involvement of small producers to this kind of cooperation resulting in attractive local or regional culinary tourism products.</p> <p>The solution designed by project partners and associated organisations provides to rural networks the necessary knowledge and guidance, incl. practical recommendations, for development and promotion of their region as culinary tourism destination.</p>				775 / 1,000 characters

Output indicators		Result indicators		
Output indicator	Total target value in number	Result indicator	Total target value in number	Please describe what types of organisations are planned to actively participate in the project. Explain how this participation will increase their institutional capacity. These types of organisations should be in line with the target groups you have defined for your project.
RCO 87 - Organisations cooperating across borders	27	PSR 1 - Organisations with increased institutional capacity due to their participation in cooperation activities across borders	127	<p>Project partners and associated organisations</p> <p>15 project partners and 12 associated organisations representing the pilot regions make close transnational cooperation in development of the innovative practical solution for integrating traditional food production and culinary tourism. All these organisations participate actively in all three phases (design, test, transfer) of the development process. The project will therefore result in 1) a much higher understanding of such processes and 2) new knowledge on how to nurture business diversification, service design and process innovation in local food and culinary tourism sectors. During the design and testing phases of the solution project partners and associated organisations receive new knowledge about different aspects and elements, which are important in business model development. They acquire the innovative methods and tools available in culinary tourism service design and product development both at company and regional level. The testing of the solution in practice brings local food and tourism organisations (acting as project partners and associated organisations) closer to rural SME's, enhances mutual discussion and gives a broader view of the capacity and potential of innovation in the local food and culinary tourism sector.</p> <p style="text-align: right;">1,258 / 1,500 characters</p>
				<p>Other organisations</p> <p>Ca 8-12 local food producers from each pilot region (in total ca 100) improve their capacity to carry out business model innovation through the integration of their traditional local food production and culinary tourism. The rural SME's learn how to design culinary tourism services at the company level using the available human, financial and other resources in the most efficient way. New skills and knowledge are given to local food producers in pilot regions, which enable them to change their current business practices according to the needs of new customer groups. Rural SME's are encouraged to evaluate and update the culinary tourism services on regular bases, and to explore new ways for further integration with food production. The new knowledge and experiences achieved from the project can be efficiently used also in conducting innovations in the food production process and in further diversification of the business activity into other sectors.</p> <p style="text-align: right;">964 / 1,500 characters</p>

7. Budget

7.0 Preparation costs

Preparation Costs

Would you like to apply for reimbursement of the preparation costs?

Yes

Other EU support of preparatory cost

Did you receive any other EU funds specifically designated to the development of this project application?

No

7.1 Breakdown of planned project expenditure per cost category & per partner

No. & role	Partner name	Partner status	CAT0 - Preparation costs	CAT1 - Staff	CAT2 - Office & administration
1 - LP	Krinova Incubator and Science Park	Active 22/09/2022	24,000.00	311,234.00	46,685.10
2 - PP	Estonian Chamber of Agriculture and Commerce	Active 22/09/2022	0.00	89,146.00	13,371.90
3 - PP	Association of Rural Tourism Mecklenburg-West Pomerania e.V.	Active 22/09/2022	0.00	215,688.00	32,353.20
4 - PP	Association of Klaipeda Region Municipalities	Active 22/09/2022	0.00	62,436.00	9,365.40
5 - PP	Pomorskie Tourist Board	Active 22/09/2022	0.00	99,330.00	14,899.50
6 - PP	Lithuanian Centre for Social Sciences, Institute of Economics and Rural Development	Active 22/09/2022	0.00	78,045.00	11,706.75
7 - PP	Lithuanian Countryside Tourism Association	Active 22/09/2022	0.00	78,045.00	11,706.75
8 - PP	Foundation "Polish Nature"	Active 22/09/2022	0.00	80,410.00	12,061.50
9 - PP	HANEN- Norwegian Tourism and Local food association	Active 22/09/2022	0.00	204,336.00	30,650.40
10 - PP	Latvian country tourism association	Active 22/09/2022	0.00	141,900.00	21,285.00
11 - PP	NGO "Farmers Parliament"	Active 22/09/2022	0.00	90,816.00	13,622.40
12 - PP	Estonian Rural Tourism Organization	Active 22/09/2022	0.00	102,863.00	15,429.45
13 - PP	Pomeranian Development Agency	Active 22/09/2022	0.00	85,140.00	12,771.00
14 - PP	LAB University of Applied Sciences	Active 22/09/2022	0.00	140,352.00	21,052.80
15 - PP	Lomalaidun ry	Active 22/09/2022	0.00	102,168.00	15,325.20
Total			24,000.00	1,881,909.00	282,286.35

No. & role	Partner name	CAT3 - Travel & accommodation	CAT4 - External expertise & services	CAT5 - Equipment	Total partner budget
1 - LP	Krinova Incubator and Sci	46,685.10	157,000.00	0.00	585,604.20
2 - PP	Estonian Chamber of Agr	13,371.90	70,950.00	0.00	186,839.80
3 - PP	Association of Rural Tour	32,353.20	121,900.00	0.00	402,294.40
4 - PP	Association of Klaipeda	9,365.40	51,400.00	0.00	132,566.80
5 - PP	Pomorskie Tourist Board	14,899.50	84,500.00	0.00	213,629.00
6 - PP	Lithuanian Centre for Soc	11,706.75	25,400.00	0.00	126,858.50
7 - PP	Lithuanian Countryside T	11,706.75	57,940.00	0.00	159,398.50
8 - PP	Foundation "Polish Natur	12,061.50	75,550.00	0.00	180,083.00
9 - PP	HANEN- Norwegian Touri	30,650.40	96,400.00	0.00	362,036.80
10 - PP	Latvian countrv tourism a	21,285.00	56,935.00	0.00	241,405.00
11 - PP	NGO "Farmers Parliame	13,622.40	70,835.00	0.00	188,895.80
12 - PP	Estonian Rural Tourism	15,429.45	83,550.00	0.00	217,271.90
13 - PP	Pomeranian Development	12,771.00	23,300.00	0.00	133,982.00
14 - PP	LAB University of Applied	21,052.80	118,200.00	0.00	300,657.60
15 - PP	Lomalaidun ry	15,325.20	98,600.00	0.00	231,418.40
Total		282,286.35	1,192,460.00	0.00	3,662,941.70

7.1.1 External expertise and services

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
2. Estonian Chamb	Events/meetings	CAT4-PP2-A-0	Joint partner workshop costs in Estonia (catering, room, presentations etc) <small>75 / 100 characters</small>	No	2.3	4,000.00
2. Estonian Chamb	Specialist support	CAT4-PP2-E-0	External expertise provided by the Associated organisation to WP1/WP2,incl.travel costs to workshops <small>100 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	10,000.00
2. Estonian Chamb	Specialist support	CAT4-PP2-E-0	Joint training of project team, trainer fee <small>43 / 100 characters</small>	No	1.2	300.00
2. Estonian Chamb	Events/meetings	CAT4-PP2-A-0	Costs of local workshop (room,catering,speakers etc) <small>52 / 100 characters</small>	No	1.2	1,500.00
2. Estonian Chamb	Events/meetings	CAT4-PP2-A-0	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.2	1,200.00
2. Estonian Chamb	Specialist support	CAT4-PP2-E-0	External culinary tourism marketing expert service <small>50 / 100 characters</small>	No	1.3	1,500.00
2. Estonian Chamb	Specialist support	CAT4-PP2-E-0	Joint training of project team, trainer fee <small>43 / 100 characters</small>	No	1.3	500.00
2. Estonian Chamb	Specialist support	CAT4-PP2-E-0	External tourism consultant service <small>35 / 100 characters</small>	No	2.1	7,500.00
2. Estonian Chamb	Events/meetings	CAT4-PP2-A-0	Costs of hackhathons organised in pilot region (room, moderator, experts, catering etc) <small>87 / 100 characters</small>	No	2.1	8,000.00
2. Estonian Chamb	Events/meetings	CAT4-PP2-A-1	Practical seminars for food producers in pilot regions (room,speaker,catering etc) <small>82 / 100 characters</small>	No	2.1	2,500.00
2. Estonian Chamb	Specialist support	CAT4-PP2-E-1	External tourism marketing expert service <small>41 / 100 characters</small>	No	2.2	7,500.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
2. Estonian Chamb	Events/meetings	CAT4-PP2-A-1	Local workshops in pilot region (room,catering etc) <small>51 / 100 characters</small>	No	2.2	2,500.00
2. Estonian Chamb	Events/meetings	CAT4-PP2-A-1	Practical seminars for food/tourism network in pilot region <small>59 / 100 characters</small>	No	2.2	1,750.00
2. Estonian Chamb	Events/meetings	CAT4-PP2-A-1	Local exchange of experience trip for pilot region (transport, catering, presentations etc) <small>91 / 100 characters</small>	No	2.2	4,800.00
2. Estonian Chamb	Other	CAT4-PP2-G-1	Marketing tools for testing in pilot region <small>43 / 100 characters</small>	No	2.2	10,000.00
2. Estonian Chamb	Events/meetings	CAT4-PP2-A-1	Local workshop for food producers in pilot region <small>49 / 100 characters</small>	No	3.1	2,500.00
2. Estonian Chamb	Communication	CAT4-PP2-C-1	Translation and design of the handbook <small>38 / 100 characters</small>	No	3.1	1,300.00
2. Estonian Chamb	Events/meetings	CAT4-PP2-A-1	Introducing the final version of solution and other results to target groups in food/tourism events <small>99 / 100 characters</small>	No	3.2	1,800.00
2. Estonian Chamb	Events/meetings	CAT4-PP2-A-1	Local workshop with tourism organisations and tour operators <small>60 / 100 characters</small>	No	3.2	1,800.00
3. Association of R	Events/meetings	CAT4-PP3-A-2	Joint partner workshop costs in Germany (catering, room, presentations etc) <small>75 / 100 characters</small>	No	2.2	10,000.00
3. Association of R	National control	CAT4-PP3-F-2	Expenditure verification cost <small>29 / 100 characters</small>	No	N/A	9,000.00
3. Association of R	Events/meetings	CAT4-PP3-A-2	Travel costs of Associated organisaton representative to project workshops <small>74 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	6,000.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
3. Association of R	Specialist support	CAT4-PP3-E-2	Joint training of project team, trainer fee <small>43 / 100 characters</small>	No	1.2	600.00
3. Association of R	Events/meetings	CAT4-PP3-A-2	Local workshop costs (catering, room etc) <small>41 / 100 characters</small>	No	1.2	800.00
3. Association of R	Events/meetings	CAT4-PP3-A-2	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.2	5,000.00
3. Association of R	Specialist support	CAT4-PP3-E-2	External tourism marketing expert service <small>41 / 100 characters</small>	No	1.3	5,500.00
3. Association of R	Specialist support	CAT4-PP3-E-2	Joint training of project team, trainer fee <small>43 / 100 characters</small>	No	1.3	600.00
3. Association of R	Events/meetings	CAT4-PP3-A-2	Local workshop costs (catering, room etc) <small>41 / 100 characters</small>	No	1.3	800.00
3. Association of R	Events/meetings	CAT4-PP3-A-2	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.3	3,000.00
3. Association of R	Specialist support	CAT4-PP3-E-3	External tourism consultant service <small>35 / 100 characters</small>	No	2.1	10,000.00
3. Association of R	Events/meetings	CAT4-PP3-A-3	Local hackhatons costs (catering, room, experts etc) <small>52 / 100 characters</small>	No	2.1	7,000.00
3. Association of R	Events/meetings	CAT4-PP3-A-3	Practical seminars for food producers in pilot region <small>53 / 100 characters</small>	No	2.1	6,000.00
3. Association of R	Specialist support	CAT4-PP3-E-3	External tourism marketing consultant service <small>45 / 100 characters</small>	No	2.2	10,000.00
3. Association of R	Events/meetings	CAT4-PP3-A-3	Local workshop in pilot region (catering, room, speakers etc) <small>61 / 100 characters</small>	No	2.2	3,000.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
3. Association of R	Events/meetings	CAT4-PP3-A-3	Practical seminars for food and tourism networks in pilot region <small>64 / 100 characters</small>	No	2.2	3,000.00
3. Association of R	Events/meetings	CAT4-PP3-A-3	Local exchange of experience trip (catering, transport, presentations etc) <small>74 / 100 characters</small>	No	2.2	3,500.00
3. Association of R	Other	CAT4-PP3-G-3	Designing marketing tools in pilot region for testing <small>52 / 100 characters</small>	No	2.2	15,000.00
3. Association of R	Events/meetings	CAT4-PP3-A-3	Introducing the final version of solution and other results to target groups in food/tourism events <small>99 / 100 characters</small>	No	3.1	4,000.00
3. Association of R	Communication	CAT4-PP3-C-3	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.1	1,500.00
3. Association of R	Events/meetings	CAT4-PP3-A-4	Local workshops in pilot region with food producers (catering, room, speakers etc) <small>82 / 100 characters</small>	No	3.1	2,500.00
3. Association of R	Other	CAT4-PP3-G-4	Practical handbook for food producers (content, translation, design) <small>68 / 100 characters</small>	No	3.1	3,300.00
3. Association of R	Events/meetings	CAT4-PP3-A-4	Introducing the final version of solution and other results to target groups in food/tourism events <small>99 / 100 characters</small>	No	3.2	4,000.00
3. Association of R	Communication	CAT4-PP3-C-4	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.2	1,500.00
3. Association of R	Events/meetings	CAT4-PP3-A-4	Local workshop with tourism organisations and touoperators (room, catering, presentations etc) <small>95 / 100 characters</small>	No	3.2	2,500.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
3. Association of R	Events/meetings	CAT4-PP3-A-4	Local workshop in pilot region discussing further plans and actions <small>67 / 100 characters</small>	No	3.2	2,000.00
3. Association of R	Other	CAT4-PP3-G-4	Practical guidelines for food networks (translation, design) <small>60 / 100 characters</small>	No	3.2	1,800.00
4. Association of KI	National control	CAT4-PP4-F-4	Expenditure verification costs <small>30 / 100 characters</small>	No	N/A	2,500.00
4. Association of KI	Events/meetings	CAT4-PP4-A-4	Travel costs of associated organisation representative to project workshops <small>75 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	5,000.00
4. Association of KI	Specialist support	CAT4-PP4-E-4	Training of project team, trainer fee <small>37 / 100 characters</small>	No	1.2	900.00
4. Association of KI	Events/meetings	CAT4-PP4-A-5	Costs of local workshops (catering, room etc) <small>45 / 100 characters</small>	No	1.2	1,000.00
4. Association of KI	Events/meetings	CAT4-PP4-A-5	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.2	1,000.00
4. Association of KI	Specialist support	CAT4-PP4-E-5	External culinary tourism service <small>33 / 100 characters</small>	No	1.2	5,000.00
4. Association of KI	Specialist support	CAT4-PP4-E-5	Training of project team, trainer fee <small>37 / 100 characters</small>	No	1.3	900.00
4. Association of KI	Events/meetings	CAT4-PP4-A-5	Costs of local workshops (catering, room etc) <small>45 / 100 characters</small>	No	1.3	1,000.00
4. Association of KI	Events/meetings	CAT4-PP4-A-5	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.3	1,000.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
4. Association of KI	Events/meetings	CAT4-PP4-A-5	Local hackhatons in pilot region (catering, experts, room etc) <small>62 / 100 characters</small>	No	2.1	1,000.00
4. Association of KI	Events/meetings	CAT4-PP4-A-5	Practical seminars for food producers in pilot region <small>53 / 100 characters</small>	No	2.1	1,000.00
4. Association of KI	Specialist support	CAT4-PP4-E-5	External tourism marketing expert service <small>41 / 100 characters</small>	No	2.2	3,000.00
4. Association of KI	Events/meetings	CAT4-PP4-A-5	Local workshop in pilot region (catering, room etc) <small>51 / 100 characters</small>	No	2.2	1,000.00
4. Association of KI	Events/meetings	CAT4-PP4-A-6	Practical seminars for food network in pilot region <small>51 / 100 characters</small>	No	2.2	1,000.00
4. Association of KI	Events/meetings	CAT4-PP4-A-6	Local exchange of experience trip for pilot region network (transport, catering, presentatons etc) <small>98 / 100 characters</small>	No	2.2	5,000.00
4. Association of KI	Other	CAT4-PP4-G-6	Designing marketing tools for pilot region for testing <small>54 / 100 characters</small>	No	2.2	10,000.00
4. Association of KI	Specialist support	CAT4-PP4-E-6	Mentoring local food producers during piloting <small>46 / 100 characters</small>	No	2.3	1,000.00
4. Association of KI	Specialist support	CAT4-PP4-E-6	Mentoring local food/tourism network during piloting <small>52 / 100 characters</small>	No	2.4	1,000.00
4. Association of KI	Communication	CAT4-PP4-C-6	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.1	500.00
4. Association of KI	Events/meetings	CAT4-PP4-A-6	Local workshop with food producers in pilot region about future plans (catering, room etc) <small>90 / 100 characters</small>	No	3.1	1,000.00
4. Association of KI	Other	CAT4-PP4-G-6	Practical handbook for food producers (content, design) <small>55 / 100 characters</small>	No	3.1	1,600.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
4. Association of KI	Events/meetings	CAT4-PP4-A-6	Introducing the final version of solution and other results to target groups in food/tourism events <small>99 / 100 characters</small>	No	3.2	2,000.00
4. Association of KI	Communication	CAT4-PP4-C-6	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.2	1,000.00
4. Association of KI	Events/meetings	CAT4-PP4-A-7	Local workshop with tourism associations and tour operators (catering, room, presentations etc) <small>94 / 100 characters</small>	No	3.2	1,000.00
4. Association of KI	Events/meetings	CAT4-PP4-A-7	Local workshop with pilot region about further plans <small>52 / 100 characters</small>	No	3.2	1,000.00
4. Association of KI	Other	CAT4-PP4-G-7	Practical guidelines for food/tourism networks-design cost <small>59 / 100 characters</small>	No	3.2	1,000.00
5. Pomorskie Touri	Events/meetings	CAT4-PP5-A-7	Joint project workshop (catering, room, presentations etc) <small>58 / 100 characters</small>	No	2.4	3,800.00
5. Pomorskie Touri	Events/meetings	CAT4-PP5-A-7	Travel costs of representative of associated organisation to joint project workshops <small>84 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	3,000.00
5. Pomorskie Touri	Specialist support	CAT4-PP5-E-7	Joint training of partners, trainer fee <small>39 / 100 characters</small>	No	1.2	600.00
5. Pomorskie Touri	Events/meetings	CAT4-PP5-A-7	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.2	7,500.00
5. Pomorskie Touri	Specialist support	CAT4-PP5-E-7	External tourism marketing expert service <small>41 / 100 characters</small>	No	1.3	2,500.00
5. Pomorskie Touri	Specialist support	CAT4-PP5-E-7	Joint training of partners, trainer fee <small>39 / 100 characters</small>	No	1.3	300.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
5. Pomorskie Touri	Specialist support	CAT4-PP5-E-7	External tourism marketing expert service <small>41 / 100 characters</small>	No	2.1	8,500.00
5. Pomorskie Touri	Events/meetings	CAT4-PP5-A-8	Local hackathons in pilot region (catering, room, experts etc) <small>63 / 100 characters</small>	No	2.1	6,200.00
5. Pomorskie Touri	Events/meetings	CAT4-PP5-A-8	Practical seminars for food producers in pilot region (catering, room, speakers etc) <small>84 / 100 characters</small>	No	2.1	4,700.00
5. Pomorskie Touri	Specialist support	CAT4-PP5-E-8	External tourism marketing expert service <small>41 / 100 characters</small>	No	2.2	8,500.00
5. Pomorskie Touri	Events/meetings	CAT4-PP5-A-8	Local exchange of experience trip for pilot region (transport, catering, presentations etc) <small>91 / 100 characters</small>	No	2.2	4,800.00
5. Pomorskie Touri	Other	CAT4-PP5-G-8	Designing marketing tools for pilot region for testing <small>54 / 100 characters</small>	No	2.2	15,000.00
5. Pomorskie Touri	Specialist support	CAT4-PP5-E-8	Mentoring local food producers during testing <small>45 / 100 characters</small>	No	2.2	5,000.00
5. Pomorskie Touri	Events/meetings	CAT4-PP5-A-8	Introducing the final version of solution and other results to target groups in food/tourism events <small>99 / 100 characters</small>	No	3.1	3,700.00
5. Pomorskie Touri	Communication	CAT4-PP5-C-8	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.1	1,000.00
5. Pomorskie Touri	Events/meetings	CAT4-PP5-A-8	Local workshop in pilot regions with food producers about future plans (catering, room, speaker etc) <small>100 / 100 characters</small>	No	3.1	4,700.00
5. Pomorskie Touri	Other	CAT4-PP5-G-8	Practical handbook for food producers, design cost <small>50 / 100 characters</small>	No	3.1	600.00
	Total					1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
5. Pomorskie Touri	Communication	CAT4-PP5-C-9	Local communication costs sharing the results of testing and the final version of the solution 94 / 100 characters	No	3.2	1,000.00
5. Pomorskie Touri	Events/meetings	CAT4-PP5-A-9	Local workshop with tourism organisations and tour operators (catering, room, presentations etc) 96 / 100 characters	No	3.2	2,500.00
5. Pomorskie Touri	Other	CAT4-PP5-G-9	Practical guidelines for food and tourism networks, design cost 63 / 100 characters	No	3.2	600.00
6. Lithuanian Centre	Events/meetings	CAT4-PP6-A-9	Travel costs of associated organisation to joint project workshops 66 / 100 characters	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	5,000.00
6. Lithuanian Centre	National control	CAT4-PP6-F-9	Expenditure verification service 32 / 100 characters	No	N/A	800.00
6. Lithuanian Centre	Specialist support	CAT4-PP6-E-9	External tourism research expert service 40 / 100 characters	No	1.1	5,000.00
6. Lithuanian Centre	Specialist support	CAT4-PP6-E-9	Joint training of partners, fee of trainer 42 / 100 characters	No	1.2	900.00
6. Lithuanian Centre	Specialist support	CAT4-PP6-E-9	Joint training of partners, fee of trainer 42 / 100 characters	No	1.3	900.00
6. Lithuanian Centre	Events/meetings	CAT4-PP6-A-9	Practical training for food producers in pilot regions (catering, food etc) 75 / 100 characters	No	2.1	1,000.00
6. Lithuanian Centre	Events/meetings	CAT4-PP6-A-9	Local exchange of experience trip for pilot region (transport, catering, presentations etc) 91 / 100 characters	No	2.2	2,000.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
6. Lithuanian Centre	Communication	CAT4-PP6-C-1	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.1	2,000.00
6. Lithuanian Centre	Other	CAT4-PP6-G-1	Practical handbook for food producers- content, translation and design <small>70 / 100 characters</small>	No	3.1	2,200.00
6. Lithuanian Centre	Communication	CAT4-PP6-C-1	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.2	1,000.00
6. Lithuanian Centre	Events/meetings	CAT4-PP6-A-1	Local workshop with tourism organisations and tour operators (catering, room, presentations etc) <small>96 / 100 characters</small>	No	3.2	1,000.00
6. Lithuanian Centre	Other	CAT4-PP6-G-1	Practical guidelines for food and tourism networks, content, translation and design costs <small>89 / 100 characters</small>	No	3.2	3,600.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Joint project workshop in Lithuania (catering, room, presentations etc) <small>71 / 100 characters</small>	No	2.1	5,240.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Travel costs of associated organisation representative to joint project workshops <small>81 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	5,000.00
7. Lithuanian Countr	Specialist support	CAT4-PP7-E-1	External culinary tourism expert service <small>40 / 100 characters</small>	No	1.2	5,000.00
7. Lithuanian Countr	Specialist support	CAT4-PP7-E-1	Joint training of partners-trainer fee <small>39 / 100 characters</small>	No	1.2	900.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Local workshop costs (catering, room, speaker) <small>46 / 100 characters</small>	No	1.2	1,000.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.2	2,000.00
7. Lithuanian Countr	Specialist support	CAT4-PP7-E-1	Joint training of partners-trainer fee <small>39 / 100 characters</small>	No	1.3	900.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Local workshop costs (catering, room, speaker) <small>46 / 100 characters</small>	No	1.3	1,000.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.3	2,000.00
7. Lithuanian Countr	Specialist support	CAT4-PP7-E-1	External tourism consultant service <small>35 / 100 characters</small>	No	2.1	3,000.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Local hackatons in pilot region (room, experts, catering etc) <small>62 / 100 characters</small>	No	2.1	1,000.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Practical seminars in pilot regions for food producers (catering, speakers, room etc) <small>85 / 100 characters</small>	No	2.1	1,000.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Local workshops in pilot regions (room, catering, speakers etc) <small>63 / 100 characters</small>	No	2.2	1,000.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Practical seminars in pilot regions for food and tourism network (catering, speakers, room etc) <small>95 / 100 characters</small>	No	2.2	1,000.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Local exchange experience trip for pilot region (transport, catering, presentations etc) <small>88 / 100 characters</small>	No	2.2	5,000.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Designing marketing tools for pilot region for testing <small>54 / 100 characters</small>	No	2.2	10,000.00
7. Lithuanian Countr	Specialist support	CAT4-PP7-E-1	Mentoring of local food producers in pilot region during testing <small>64 / 100 characters</small>	No	2.3	1,000.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
7. Lithuanian Countr	Specialist support	CAT4-PP7-E-1	Mentoring of local food/tourism network in pilot region during testing <small>70 / 100 characters</small>	No	2.4	1,000.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Local workshop introducing the results of testing and the final solution <small>72 / 100 characters</small>	No	3.1	2,000.00
7. Lithuanian Countr	Communication	CAT4-PP7-C-1	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.1	600.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Local workshop in pilot region with food producers discussing further plans <small>75 / 100 characters</small>	No	3.1	1,000.00
7. Lithuanian Countr	Other	CAT4-PP7-G-1	Practical handbook for food producers- content and design cost <small>62 / 100 characters</small>	No	3.1	1,200.00
7. Lithuanian Countr	Communication	CAT4-PP7-C-1	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.2	1,000.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Local workshop with tourism organisations and tour operators (room, catering, presentations etc) <small>96 / 100 characters</small>	No	3.2	1,000.00
7. Lithuanian Countr	Events/meetings	CAT4-PP7-A-1	Local workshop in pilot region for discussing further plans <small>59 / 100 characters</small>	No	3.2	1,000.00
7. Lithuanian Countr	Other	CAT4-PP7-G-1	Practical guidelines for food and tourism networks- design costs <small>64 / 100 characters</small>	No	3.2	600.00
7. Lithuanian Countr	National control	CAT4-PP7-F-1	Expenditure verification costs <small>30 / 100 characters</small>	No	N/A	2,500.00
8. Foundation "Polis	Events/meetings	CAT4-PP8-A-1	Joint workshop of partners (catering, room, presentations etc) <small>62 / 100 characters</small>	No	1.2	10,800.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Travel costs of associated organisation representative to project workshops <small>75 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	1,000.00
8. Foundation "Polis"	Specialist support	CAT4-PP8-E-1	External culinary tourism expert service <small>40 / 100 characters</small>	No	1.2	2,000.00
8. Foundation "Polis"	Specialist support	CAT4-PP8-E-1	Joint training of partners, trainer fee <small>39 / 100 characters</small>	No	1.2	400.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Cost of local workshop (room, catering, speakers) <small>49 / 100 characters</small>	No	1.2	1,700.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.2	1,225.00
8. Foundation "Polis"	Specialist support	CAT4-PP8-E-1	External tourism marketing expert service <small>41 / 100 characters</small>	No	1.3	4,000.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Joint training of partners, trainer fee <small>39 / 100 characters</small>	No	1.3	400.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Costs of local workshop in pilot region (room, catering, speaker etc) <small>69 / 100 characters</small>	No	1.3	1,700.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.3	1,225.00
8. Foundation "Polis"	Specialist support	CAT4-PP8-E-1	External tourism consultant service <small>35 / 100 characters</small>	No	2.1	3,000.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Local hackathons in pilot region (room, catering, experts etc) <small>63 / 100 characters</small>	No	2.1	1,600.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Practical seminars for food producers in pilot region (catering, room, speakers etc= <small>84 / 100 characters</small>	No	2.1	4,000.00
8. Foundation "Polis"	Specialist support	CAT4-PP8-E-1	External tourism marketing expert service <small>41 / 100 characters</small>	No	2.2	9,500.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Local workshop in pilot region (room, catering, speaker etc) <small>60 / 100 characters</small>	No	2.2	4,100.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Practical seminars for food/tourism network in pilot region <small>59 / 100 characters</small>	No	2.2	3,750.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Local exchange of experience trip for pilot region (transport, catering, presentations etc) <small>90 / 100 characters</small>	No	2.2	4,850.00
8. Foundation "Polis"	Other	CAT4-PP8-G-1	Designing marketing tools for pilot region for testing <small>54 / 100 characters</small>	No	2.2	6,000.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Local workshop introducing the results of testing and final version of solution <small>79 / 100 characters</small>	No	3.1	3,800.00
8. Foundation "Polis"	Communication	CAT4-PP8-C-1	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.1	200.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Local workshop with food producers in pilot region discussing further plans <small>76 / 100 characters</small>	No	3.1	2,200.00
8. Foundation "Polis"	Other	CAT4-PP8-G-1	Practical handbook for local food products (content, design) <small>60 / 100 characters</small>	No	3.1	800.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Local workshop introducing the results of testing and final version of solution <small>79 / 100 characters</small>	No	3.2	3,800.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
8. Foundation "Polis"	Communication	CAT4-PP8-C-1	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.2	200.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Local workshop with tourism organisations and tour operators (catering, room, presentations etc) <small>96 / 100 characters</small>	No	3.2	1,250.00
8. Foundation "Polis"	Events/meetings	CAT4-PP8-A-1	Local workshop with local food/tourism network in pilot region for discussion of further plans <small>94 / 100 characters</small>	No	3.2	1,250.00
8. Foundation "Polis"	Other	CAT4-PP8-G-1	Practical guidelines for food and tourism network (content, design) <small>67 / 100 characters</small>	No	3.2	800.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Joint project workshop costs in Norway (catering, room, presentations etc) <small>74 / 100 characters</small>	No	1.1	12,000.00
9. HANEN- Norweai	National control	CAT4-PP9-F-1	Expenditure verification service <small>32 / 100 characters</small>	No	N/A	1,800.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Travel costs of associated organisation representative to joint project workshops <small>81 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	10,000.00
9. HANEN- Norweai	Specialist support	CAT4-PP9-E-1	External culinary tourism expert service <small>40 / 100 characters</small>	No	1.2	5,000.00
9. HANEN- Norweai	Specialist support	CAT4-PP9-E-1	Joint training of partners-trainer fee <small>39 / 100 characters</small>	No	1.2	1,200.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Local workshop in pilot region (room, catering, speaker etc) <small>60 / 100 characters</small>	No	1.2	2,000.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.2	4,000.00
9. HANEN- Norweai	Specialist support	CAT4-PP9-E-1	Joint training of partners-trainer fee <small>39 / 100 characters</small>	No	1.3	1,200.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Local workshop in pilot region (room, catering, speaker etc) <small>60 / 100 characters</small>	No	1.3	2,000.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.3	2,000.00
9. HANEN- Norweai	Specialist support	CAT4-PP9-E-1	External tourism marketing consultant service <small>45 / 100 characters</small>	No	2.1	5,000.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Local hackatons in pilot region (room, catering, experts etc) <small>62 / 100 characters</small>	No	2.1	8,000.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Practical seminars for food producers in pilot region (room, catering, speakers etc) <small>84 / 100 characters</small>	No	2.1	4,000.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Local workshop in pilot region (room, catering, speaker etc) <small>60 / 100 characters</small>	No	2.2	2,000.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Practical seminars for local network in pilot region (room, catering, speakers etc) <small>83 / 100 characters</small>	No	2.2	600.00
9. HANEN- Norweai	Other	CAT4-PP9-G-1	Designing marketing tools for pilot region for testing <small>54 / 100 characters</small>	No	2.2	4,000.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Local workshop introducing the testing results and final version of the solution(room, catering etc) <small>100 / 100 characters</small>	No	3.1	5,000.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
9. HANEN- Norweai	Communication	CAT4-PP9-C-1	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.1	3,000.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Local workshop in pilot region with food producers for discussing further plans (room, catering etc) <small>100 / 100 characters</small>	No	3.1	2,000.00
9. HANEN- Norweai	Other	CAT4-PP9-G-1	Practical handbook for local food producers (content, translation, design) <small>74 / 100 characters</small>	No	3.1	3,300.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Local workshop introducing the testing results and final version of the solution(room, catering etc) <small>100 / 100 characters</small>	No	3.2	5,000.00
9. HANEN- Norweai	Communication	CAT4-PP9-C-1	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.2	3,000.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Local workshop with tourism organisations and tour operators (room, catering, presentations etc) <small>96 / 100 characters</small>	No	3.2	2,000.00
9. HANEN- Norweai	Events/meetings	CAT4-PP9-A-1	Local workshop in pilot region with local network for discussing further plans (room, catering etc) <small>99 / 100 characters</small>	No	3.2	3,000.00
9. HANEN- Norweai	Other	CAT4-PP9-G-1	Practical guidelines for tourism and food networks (content, translation, design) <small>81 / 100 characters</small>	No	3.2	5,300.00
10. Latvian countrv	Events/meetings	CAT4-PP10-A-	Joint workshop of partners in Latvia (room, catering, presentations etc) <small>72 / 100 characters</small>	No	1.3	3,235.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
10. Latvian countrv	Specialist support	CAT4-PP10-E-	External expertise provided by the Associated organisation to WP1/WP2, incl. travel costs to workshops <small>100 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	10,000.00
10. Latvian countrv	Specialist support	CAT4-PP10-E-	External culinary tourism expert service <small>40 / 100 characters</small>	No	1.2	12,000.00
10. Latvian countrv	Specialist support	CAT4-PP10-E-	Joint training of partners, trainer fee <small>39 / 100 characters</small>	No	1.2	450.00
10. Latvian countrv	Events/meetings	CAT4-PP10-A-	Local workshop costs (room, catering, speakers) <small>47 / 100 characters</small>	No	1.2	1,800.00
10. Latvian countrv	Events/meetings	CAT4-PP10-A-	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.2	2,000.00
10. Latvian countrv	Specialist support	CAT4-PP10-E-	Joint training of partners, trainer fee <small>40 / 100 characters</small>	No	1.3	450.00
10. Latvian countrv	Events/meetings	CAT4-PP10-A-	Local workshop costs (room, catering, speakers) <small>47 / 100 characters</small>	No	1.3	1,800.00
10. Latvian countrv	Specialist support	CAT4-PP10-E-	External tourism consultant service <small>35 / 100 characters</small>	No	2.1	5,000.00
10. Latvian countrv	Events/meetings	CAT4-PP10-A-	Practical seminars for food producers (room, catering, speakers etc) <small>68 / 100 characters</small>	No	2.1	4,000.00
10. Latvian countrv	Events/meetings	CAT4-PP10-A-	Local workshop costs (room, catering, speakers) <small>47 / 100 characters</small>	No	2.2	600.00
10. Latvian countrv	Events/meetings	CAT4-PP10-A-	Practical seminars for local network (room, catering, speakers etc) <small>66 / 100 characters</small>	No	2.2	600.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
10. Latvian countrv	Other	CAT4-PP10-G-	Designing marketing tools for pilot region for testing <small>54 / 100 characters</small>	No	2.2	5,000.00
10. Latvian countrv	Communication	CAT4-PP10-C-	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.1	1,000.00
10. Latvian countrv	Events/meetings	CAT4-PP10-A-	Local workshop in pilot region with food producers discussing further plans (room, catering etc) <small>96 / 100 characters</small>	No	3.1	600.00
10. Latvian countrv	Other	CAT4-PP10-G-	Practical handbook for food producers- content and design costs <small>63 / 100 characters</small>	No	3.1	2,600.00
10. Latvian countrv	Events/meetings	CAT4-PP10-A-	Local workshop introducing the results of pilot and final solution (room, catering etc) <small>87 / 100 characters</small>	No	3.2	2,000.00
10. Latvian countrv	Events/meetings	CAT4-PP10-A-	Local workshop with tourism associations and tour operators (catering, room, presentations etc) <small>94 / 100 characters</small>	No	3.2	1,200.00
10. Latvian countrv	Other	CAT4-PP10-G-	Practical guidelines for local networks (content, design) <small>57 / 100 characters</small>	No	3.2	2,600.00
11. NGO "Farmers	Events/meetings	CAT4-PP11-A-	Joint project workshop in Latvia (room, catering, presentations etc) <small>68 / 100 characters</small>	No	1.3	3,235.00
11. NGO "Farmers	Specialist support	CAT4-PP11-E-	External expertise provided by the Associated organisation to WP1/WP2,incl.travel costs to workshops <small>100 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	10,000.00
11. NGO "Farmers	Specialist support	CAT4-PP11-E-	Joint training of partners-trainer fee <small>40 / 100 characters</small>	No	1.2 1.3	900.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
11. NGO "Farmers"	Events/meetings	CAT4-PP11-A-	Costs of local workshop (catering, room, speakers etc) <small>54 / 100 characters</small>	No	1.2 1.3	3,600.00
11. NGO "Farmers"	Events/meetings	CAT4-PP11-A-	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.3	3,000.00
11. NGO "Farmers"	Specialist support	CAT4-PP11-E-	External tourism consultant service <small>35 / 100 characters</small>	No	2.1	5,000.00
11. NGO "Farmers"	Events/meetings	CAT4-PP11-A-	Local hackathon in pilot region for food producers (room, catering, experts etc) <small>81 / 100 characters</small>	No	2.1	10,000.00
11. NGO "Farmers"	Events/meetings	CAT4-PP11-A-	Practical seminars for food producers in pilot region (room, catering, speakers etc) <small>84 / 100 characters</small>	No	2.1	5,000.00
11. NGO "Farmers"	Specialist support	CAT4-PP11-E-	External tourism marketing consultant service <small>45 / 100 characters</small>	No	2.2	10,000.00
11. NGO "Farmers"	Events/meetings	CAT4-PP11-A-	Local workshop in pilot region (room, catering, speakers) <small>57 / 100 characters</small>	No	2.2	600.00
11. NGO "Farmers"	Events/meetings	CAT4-PP11-A-	Practical seminars for local network in pilot region <small>52 / 100 characters</small>	No	2.2	600.00
11. NGO "Farmers"	Events/meetings	CAT4-PP11-A-	Local exchange of experience trip for pilot region (transport, catering, presentations etc) <small>90 / 100 characters</small>	No	2.2	4,000.00
11. NGO "Farmers"	Other	CAT4-PP11-G-	Designing marketing tools for pilot region for testing <small>53 / 100 characters</small>	No	2.2	7,000.00
11. NGO "Farmers"	Specialist support	CAT4-PP11-E-	Mentoring of local food producers during testing period <small>55 / 100 characters</small>	No	2.3	2,500.00
	Total					1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
11. NGO "Farmers"	Communication	CAT4-PP11-C-	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.1	1,000.00
11. NGO "Farmers"	Events/meetings	CAT4-PP11-A-	Local workshop with food producers in pilot region discussing further plans (room, catering) <small>92 / 100 characters</small>	No	3.1	600.00
11. NGO "Farmers"	Other	CAT4-PP11-G-	Practical handbook for local food producers (translation, design) <small>65 / 100 characters</small>	No	3.1	1,300.00
11. NGO "Farmers"	Events/meetings	CAT4-PP11-A-	Local workshop local network in pilot region discussing further plans (room, catering) <small>86 / 100 characters</small>	No	3.2	1,200.00
11. NGO "Farmers"	Other	CAT4-PP11-G-	Practical guidelines for food and tourism networks, design and translation costs <small>80 / 100 characters</small>	No	3.2	1,300.00
12. Estonian Rural	Events/meetings	CAT4-PP12-A-	Joint partner workshop in Estonia (room, catering, presentations etc) <small>69 / 100 characters</small>	No	2.3	4,000.00
12. Estonian Rural	Project management	CAT4-PP12-D-	External project financial management service <small>45 / 100 characters</small>	No	N/A	7,200.00
12. Estonian Rural	Specialist support	CAT4-PP12-E-	External expertise provided by the Associated organisation to WP1/WP2, incl. travel costs to workshops <small>100 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	10,000.00
12. Estonian Rural	Specialist support	CAT4-PP12-E-	Joint trainings of partners-trainer fee <small>40 / 100 characters</small>	No	1.2 1.3	800.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
12. Estonian Rural	Specialist support	CAT4-PP12-E-	External tourism marketing expert service <small>41 / 100 characters</small>	No	1.3	1,500.00
12. Estonian Rural	Events/meetings	CAT4-PP12-A-	Local workshop in pilot region (room, catering, speakers) <small>57 / 100 characters</small>	No	1.3	1,500.00
12. Estonian Rural	Events/meetings	CAT4-PP12-A-	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.3	1,200.00
12. Estonian Rural	Specialist support	CAT4-PP12-E-	External tourism consultant service <small>35 / 100 characters</small>	No	2.1	7,500.00
12. Estonian Rural	Events/meetings	CAT4-PP12-A-	Local hackathons in pilot region (room, catering, experts etc) <small>63 / 100 characters</small>	No	2.1	8,000.00
12. Estonian Rural	Events/meetings	CAT4-PP12-A-	Practical seminars for food producers (catering, room, speakers) <small>64 / 100 characters</small>	No	2.1	2,500.00
12. Estonian Rural	Specialist support	CAT4-PP12-E-	External tourism marketing consultant service <small>45 / 100 characters</small>	No	2.2	7,500.00
12. Estonian Rural	Events/meetings	CAT4-PP12-A-	Local workshop in pilot region (room, catering, speakers) <small>57 / 100 characters</small>	No	2.2	2,500.00
12. Estonian Rural	Events/meetings	CAT4-PP12-A-	Practical seminars for local food network in pilot region (catering, room, speakers) <small>84 / 100 characters</small>	No	2.2	1,750.00
12. Estonian Rural	Events/meetings	CAT4-PP12-A-	Local exchange of experience trip for pilot region (transport, catering, presentations) <small>87 / 100 characters</small>	No	2.2	4,800.00
12. Estonian Rural	Other	CAT4-PP12-G-	Designing marketing tools for pilot region for testing <small>54 / 100 characters</small>	No	2.2	10,000.00
12. Estonian Rural	Events/meetings	CAT4-PP12-A-	Local workshop introducing the piloting results and final solution (room, catering, speakers) <small>93 / 100 characters</small>	No	3.1	1,800.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
12. Estonian Rural	Communication	CAT4-PP12-C-	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.1	4,000.00
12. Estonian Rural	Events/meetings	CAT4-PP12-A-	Workshop with tourism organisations and tour operators (room, catering, presentations) <small>86 / 100 characters</small>	No	3.2	1,800.00
12. Estonian Rural	Events/meetings	CAT4-PP12-A-	Local seminar with local network in pilot region for discussing future plans (room, catering etc) <small>97 / 100 characters</small>	No	3.2	2,500.00
12. Estonian Rural	Other	CAT4-PP12-G-	Practical guidelines for local food and tourism network (content, design, translation) <small>86 / 100 characters</small>	No	3.2	2,700.00
13. Pomeranian De	Events/meetings	CAT4-PP13-A-	Joint workshop of partners in Poland (catering, room, presentations etc) <small>72 / 100 characters</small>	No	2.4	3,500.00
13. Pomeranian De	Events/meetings	CAT4-PP13-A-	Travel costs of representative of associated organisation to joint project workshops <small>84 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	3,000.00
13. Pomeranian De	Specialist support	CAT4-PP13-E-	External research expert service <small>32 / 100 characters</small>	No	1.1	1,500.00
13. Pomeranian De	Specialist support	CAT4-PP13-E-	Joint trainings of partners-trainer fee <small>40 / 100 characters</small>	No	1.2 1.3	1,800.00
13. Pomeranian De	Events/meetings	CAT4-PP13-A-	Local workshop costs (room, catering, speakers) <small>47 / 100 characters</small>	No	1.2 1.3	2,000.00
13. Pomeranian De	Events/meetings	CAT4-PP13-A-	Local workshop with local network in pilot region (room, catering, speakers) <small>76 / 100 characters</small>	No	2.2	1,500.00
13. Pomeranian De	Events/meetings	CAT4-PP13-A-	Practical seminars for local workshop in pilot region <small>53 / 100 characters</small>	No	2.2	3,000.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
13. Pomeranian De	Other	CAT4-PP13-G-	Practical handbook for food producers (design, translation) <small>59 / 100 characters</small>	No	3.1	1,750.00
13. Pomeranian De	Communication	CAT4-PP13-C-	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.2	2,000.00
13. Pomeranian De	Events/meetings	CAT4-PP13-A-	Local workshop in pilot region discussing further plans (room, catering, speakers). <small>83 / 100 characters</small>	No	3.2	1,500.00
13. Pomeranian De	Other	CAT4-PP13-G-	Practical guidelines for food and tourism networks (design, translation) <small>72 / 100 characters</small>	No	3.2	1,750.00
14. LAB Universitv	Events/meetings	CAT4-PP14-A-	Joint project workshop in Finland (room, catering, presentations etc) <small>69 / 100 characters</small>	No	1.2	6,500.00
14. LAB Universitv	Events/meetings	CAT4-PP14-A-	Travel costs of associated organisation representative to joint project workshops <small>81 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	9,000.00
14. LAB Universitv	Specialist support	CAT4-PP14-E-	External culinary tourism expert service <small>40 / 100 characters</small>	No	1.2	12,000.00
14. LAB Universitv	Specialist support	CAT4-PP14-E-	Joint trainings of partners-trainer fee <small>40 / 100 characters</small>	No	1.2 1.3	600.00
14. LAB Universitv	Events/meetings	CAT4-PP14-A-	Costs of local workshops in pilot region (room, catering, speakers) <small>67 / 100 characters</small>	No	1.2 1.3	3,000.00
14. LAB Universitv	Events/meetings	CAT4-PP14-A-	Introducing first version of solution to target groups in food/tourism events <small>77 / 100 characters</small>	No	1.2 1.3	10,000.00
14. LAB Universitv	Specialist support	CAT4-PP14-E-	External tourism marketing expert service <small>41 / 100 characters</small>	No	1.3	12,000.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
14. LAB Universitv	Specialist support	CAT4-PP14-E-	External tourism consultant service <small>35 / 100 characters</small>	No	2.1	6,000.00
14. LAB Universitv	Events/meetings	CAT4-PP14-A-	Local hackathons for food producers in pilot region (room, catering, experts etc) <small>82 / 100 characters</small>	No	2.1	8,000.00
14. LAB Universitv	Events/meetings	CAT4-PP14-A-	Practical seminars for food producers in pilot region (room, catering, speakers etc) <small>84 / 100 characters</small>	No	2.1	3,000.00
14. LAB Universitv	Specialist support	CAT4-PP14-E-	External tourism marketing consultant service <small>45 / 100 characters</small>	No	2.2	6,000.00
14. LAB Universitv	Events/meetings	CAT4-PP14-A-	Local workshop in pilot region with local network (room, catering, speakers etc) <small>80 / 100 characters</small>	No	2.2	3,000.00
14. LAB Universitv	Events/meetings	CAT4-PP14-A-	Practical seminars for local network in pilot region (room, catering, speakers etc) <small>83 / 100 characters</small>	No	2.2	6,000.00
14. LAB Universitv	Other	CAT4-PP14-G-	Designing marketing tools for pilot region for testing <small>54 / 100 characters</small>	No	2.2	5,000.00
14. LAB Universitv	Events/meetings	CAT4-PP14-A-	Local workshop introducing the results of testing and final solution (room, catering, speakers etc) <small>99 / 100 characters</small>	No	3.2	7,500.00
14. LAB Universitv	Communication	CAT4-PP14-C-	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.2	5,000.00
14. LAB Universitv	Events/meetings	CAT4-PP14-A-	Local workshop with tourism organisations and tour operators (room, catering, presentations) <small>92 / 100 characters</small>	No	3.2	5,000.00
14. LAB Universitv	Events/meetings	CAT4-PP14-A-	Local workshop with local network in pilot region about discussing further plans <small>80 / 100 characters</small>	No	3.2	3,000.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
14. LAB Universitv	Other	CAT4-PP14-G-	Practical recommendations for food and tourism networks- costs of content, translation and design <small>97 / 100 characters</small>	No	3.2	7,600.00
15. Lomalaidun ry	Events/meetings	CAT4-PP15-A-	Joint project workshop in Finland (catering, room, presentations etc) <small>69 / 100 characters</small>	No	1.2	7,000.00
15. Lomalaidun ry	Events/meetings	CAT4-PP15-A-	External expertise provided by the Associated organisation to WP1/WP2 <small>69 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	9,000.00
15. Lomalaidun ry	Specialist support	CAT4-PP15-E-	Mentoring of local food producers in pilot region during testing period <small>71 / 100 characters</small>	No	2.3	37,000.00
15. Lomalaidun ry	Specialist support	CAT4-PP15-E-	Mentoring the local network during testing period <small>49 / 100 characters</small>	No	2.4	19,000.00
15. Lomalaidun ry	Events/meetings	CAT4-PP15-A-	Local workshop introducing the testing results and final version of the solution <small>80 / 100 characters</small>	No	3.1	8,000.00
15. Lomalaidun ry	Communication	CAT4-PP15-C-	Local communication costs sharing the results of testing and the final version of the solution <small>94 / 100 characters</small>	No	3.1	4,000.00
15. Lomalaidun ry	Events/meetings	CAT4-PP15-A-	Local workshop with food producers in pilot region about discussing future plans <small>80 / 100 characters</small>	No	3.1	3,000.00
15. Lomalaidun ry	Other	CAT4-PP15-G-	Composing practical handbook for food producers (content, design, translation) <small>78 / 100 characters</small>	No	3.1	11,600.00
1. Krinova Incubato	Events/meetings	CAT4-PP1-A-2	Kick-off partner meeting of the project in Sweden (room, catering, presentations etc). <small>86 / 100 characters</small>	No	N/A	10,500.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
1. Krinova Incubato	Events/meetings	CAT4-PP1-A-2	Project closing partner meeting in Sweden (room, catering etc) <small>62 / 100 characters</small>	No	N/A	6,000.00
1. Krinova Incubato	Specialist support	CAT4-PP1-E-2	External project leader service for 36 months as a result of procurement <small>72 / 100 characters</small>	No	N/A	82,500.00
1. Krinova Incubato	Events/meetings	CAT4-PP1-A-2	Travel costs of associated organisation representative to joint project workshops <small>81 / 100 characters</small>	No	1.1 1.2 1.3 2.1 2.2 2.3 2.4	9,000.00
1. Krinova Incubato	Events/meetings	CAT4-PP1-A-2	Local workshops in pilot region for designing the solution <small>58 / 100 characters</small>	No	1.2 1.3	4,000.00
1. Krinova Incubato	Events/meetings	CAT4-PP1-A-2	Practical seminars for local food producer and network in pilot region <small>70 / 100 characters</small>	No	2.1 2.2	6,000.00
1. Krinova Incubato	Specialist support	CAT4-PP1-E-2	External tourism marketing consultant service <small>45 / 100 characters</small>	No	2.2	5,000.00
1. Krinova Incubato	Events/meetings	CAT4-PP1-A-2	Local exchange of experience trip for pilot region (transport, catering, presentations etc) <small>91 / 100 characters</small>	No	2.2	5,000.00
1. Krinova Incubato	Events/meetings	CAT4-PP1-A-2	Local workshops/events introducing the results of testing and final solution (room, catering etc) <small>97 / 100 characters</small>	No	3.1 3.2	6,500.00
1. Krinova Incubato	Events/meetings	CAT4-PP1-A-2	Local workshop with tourism organisations and tour operators (room, catering, presentations etc) <small>96 / 100 characters</small>	No	3.2	2,000.00
1. Krinova Incubato	Other	CAT4-PP1-G-2	Designing marketing and communication materials for pilot region for testing and introducing results <small>100 / 100 characters</small>	No	2.2 3.2	10,000.00
Total						1,192,460.00

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
1. Krinova Incubato	Events/meetings	CAT4-PP1-A-2	Local workshop introducing the testing results and final version of the solution <small>80 / 100 characters</small>	No	3.2	3,000.00
1. Krinova Incubato	Other	CAT4-PP1-G-2	Practical handbook for food producers- design etc <small>49 / 100 characters</small>	No	3.1	2,500.00
1. Krinova Incubato	Other	CAT4-PP1-G-2	Practical guidelines for local food and tourism networks- design etc <small>68 / 100 characters</small>	No	3.2	2,500.00
1. Krinova Incubato	Events/meetings	CAT4-PP1-A-2	Project closing conference introducing the results of the project and the solution (catering, etc) <small>98 / 100 characters</small>	No	3.2	2,500.00
Total						1,192,460.00

7.1.2 Equipment

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
Please select	Please select	CAT5-PP--01	<input type="text"/>	Please select		0.00
						0 / 100 characters
Total						0.00

7.1.3 Infrastructure and works

Contracting partner	Group of expenditure	Item no.	Specification	Investment item?	Group of activities no.	Planned contract value
Please select	Please select	CAT6-PP--01	<input type="text"/>	Please select		0.00
						0 / 100 characters
Total						0.00

7.2 Planned project budget per funding source & per partner

No. & role	Partner name	Partner status	Country	Funding source	Co-financing rate [in %]	Total [in EUR]	Programme co-financing [in EUR]	Own contribution [in EUR]	State aid instrument
1-LP	Krinova Incubator and Science Park	Active 22/09/2022	SE	ERDF	80.00 %	585,604.20	468,483.36	117,120.84	For each partner, the State aid relevance and applied aid measure are defined in the State aid section
2-PP	Estonian Chamber of Agriculture and Commerce	Active 22/09/2022	EE	ERDF	80.00 %	186,839.80	149,471.84	37,367.96	
3-PP	Association of Rural Tourism Mecklenburg-West Pomerania e.V.	Active 22/09/2022	DE	ERDF	80.00 %	402,294.40	321,835.52	80,458.88	
4-PP	Association of Klaipeda Region Municipalities	Active 22/09/2022	LT	ERDF	80.00 %	132,566.80	106,053.44	26,513.36	
5-PP	Pomorskie Tourist Board	Active 22/09/2022	PL	ERDF	80.00 %	213,629.00	170,903.20	42,725.80	
6-PP	Lithuanian Centre for Social Sciences, Institute of Economics and Rural Development	Active 22/09/2022	LT	ERDF	80.00 %	126,858.50	101,486.80	25,371.70	
7-PP	Lithuanian Countryside Tourism Association	Active 22/09/2022	LT	ERDF	80.00 %	159,398.50	127,518.80	31,879.70	
8-PP	Foundation "Polish Nature"	Active 22/09/2022	PL	ERDF	80.00 %	180,083.00	144,066.40	36,016.60	
Total ERDF						3,300,904.90	2,640,723.92	660,180.98	
Total Norway						362,036.80	181,018.40	181,018.40	
Total						3,662,941.70	2,821,742.32	841,199.38	

No. & role	Partner name	Partner status	Country	Funding source	Co-financing rate [in %]	Total [in EUR]	Programme co-financing [in EUR]	Own contribution [in EUR]	State aid instrument
9-PP	HANEN-Norwegian Tourism and Local food association	Active 22/09/2022	NO	Norway	50.00 %	362,036.80	181,018.40	181,018.40	
10-PP	Latvian country tourism association	Active 22/09/2022	LV	ERDF	80.00 %	241,405.00	193,124.00	48,281.00	
11-PP	NGO "Farmers Parliament"	Active 22/09/2022	LV	ERDF	80.00 %	188,895.80	151,116.64	37,779.16	
12-PP	Estonian Rural Tourism Organization	Active 22/09/2022	EE	ERDF	80.00 %	217,271.90	173,817.52	43,454.38	
13-PP	Pomeranian Development Agency	Active 22/09/2022	PL	ERDF	80.00 %	133,982.00	107,185.60	26,796.40	
14-PP	LAB University of Applied Sciences	Active 22/09/2022	FI	ERDF	80.00 %	300,657.60	240,526.08	60,131.52	
15-PP	Lomalaidun ry	Active 22/09/2022	FI	ERDF	80.00 %	231,418.40	185,134.72	46,283.68	
Total ERDF						3,300,904.90	2,640,723.92	660,180.98	
Total Norway						362,036.80	181,018.40	181,018.40	
Total						3,662,941.70	2,821,742.32	841,199.38	

7.3 Spending plan per reporting period

	EU partners (ERDF)		Norwegian partners (Norway)		Total	
	Total	Programme co-financing	Total	Programme co-financing	Total	Programme co-financing
Preparation costs	24,000.00	19,200.00	0.00	0.00	24,000.00	19,200.00
Period 1	419,174.12	335,339.31	58,772.80	29,386.40	477,946.92	364,725.71
Period 2	505,965.80	404,772.64	59,272.80	29,636.40	565,238.60	434,409.04
Period 3	556,880.82	445,504.65	64,072.80	32,036.40	620,953.62	477,541.05
Period 4	535,235.82	428,188.65	52,272.80	26,136.40	587,508.62	454,325.05
Period 5	636,890.85	509,512.68	51,172.80	25,586.40	688,063.65	535,099.08
Period 6	622,757.49	498,205.99	76,472.80	38,236.40	699,230.29	536,442.39
Total	3,300,904.90	2,640,723.92	362,036.80	181,018.40	3,662,941.70	2,821,742.32