1. **Best practices models: Short food supply chains – Farm to fork**

The short food supply chain involves a limited number of economic operators, as few as possible in fact, in order to provide food products directly at the farm, or at the local market, either in the same settlement or in the immediate urban neighborhoods. The sales are offered by producer groups, as well as processing inside the farms and retailing in nearby markets.

2. **Quality schemes and certification of „Mountain Products”**

Quality schemes can be implemented to merchandise agri-food products from the mountain areas. A certification fosters the importance for a superior valorisation of the products. Food from the mountain areas can be certified under the following quality schemes:

- (PGI) – Protected Geographical Indication
- (PDO) – Protected Designation of Origin
- (TSG) – Traditional Speciality Guaranteed


The products certified under quality schemes are superior quality products, with a safe origin of the raw materials, with a know traceability, or even of the processing recipes and not least with a beautiful story about people and places.

3. **Pastoralism, transhumance and mountain sheepfolds**

Transhumance is an activity practiced also in the Carpathian Mountains since ancestral times. Depending on the grazing season large numbers of livestock are moved on long distances in order to provide the best grazing conditions in different altitudes. The transhumance and pastoral practices have an important contribution to the biodiversity of the meadows and grasslands, to the preservation of the customs and traditions, to linguistic enrichment and the promotion of the immaterial cultural heritage.
4. **Beekeeping in the mountain area, transhumance, producing mountain honey**

Similar to livestock transhumance, beekeepers move their hives during the season, in order to ensure a diversified diet of nectar and pollen, to produce different types of honey, as required by the market.

As the mountain area offers a large biodiversity of flora, there are no pollutants and no use of pesticides. The quality of the honey produced from pollen harvested in the mountain area is very high. If is certified under quality schemes, the it will benefit from supplementary added value.

5. **Associations for farmers and food producers in the mountain area - benefits and best practice models**

Farmers associations will allow for a better access on the market for clean food products, a steady supply of fresh products, consumption of mountain products and will promote local gastronomy, among other things.

A few good examples are the producer groups, the cooperation between farmers and agrotouristic guesthouses, the cooperation between farmers and local markets/shops to sell and capitalize on local products.

6. **Mountain pedagogical farms and their role in the education of the young generations**

The pedagogical farms represent an educational concept that can function in cooperation with school classes, universities, children clubs, pensions and summer camps. Introducing children to farming activities from an early age will help develop this field and will positively influence the stability of the population in the mountain area.

7. **Mechanization of agricultural labor in the mountain area: opportunities and limitations.**

Mechanization of agricultural labor in the mountain area is limited by several factors: steep gradients, soil structure, typology of agricultural practices and various commitments to preserve biodiversity and highly nature value areas.

There are also mechanized agricultural activities that are not presented with limitations, such as: mechanical milking, grassland and pasture labor with light equipment, drainage works, ant nests and molehill destruction, shrubbery and wooden vegetation removal for agroforestry arrangements, agricultural land fertilizing works.

8. **Management and improvement of the mountain pastures**

To preserve biodiversity and the practices in high nature value areas in the mountains the voluntary commitments of the farmers need to be considered.