

# OPPORTUNITIES FOR THE CREATION OF NEW JOBS IN RURAL MOUNTAIN AREAS, THROUGH TO INITIATIVES THAT PROMOTE CERTIFIED MOUNTAIN AGRI-FOOD PRODUCTS AND SPECIFIC LOCAL GASTRONOMY. THE CREATION OF LOCAL GASTRONOMIC POINTS, A NEW COMPONENT OF RURAL AND GASTRONOMIC TOURISM, PRACTICED IN THE MOUNTAINOUS REGIONS OF ROMANIA

**Authors: Veronica ȚARAN BACIU & Dănuț UNGUREANU  
NATIONAL AGENCY OF MOUNTAIN AREA - ROMANIA**

The existence of places to serve meals in the rural area is an important element in the transition to a healthier and more sustainable food system, by creating short food chains, from the perspective of opening the market opportunity for farmers, by promoting and selling agricultural products close to the source of production, in compliance with the objectives of the European strategy "From farm to consumer".

The need to develop places to serve meals, which highlight the local gastronomic heritage and offer food specific to the geographical area from where they belong, as well as the demand for real, safe and original culinary experiences in the countryside, led to the foundation of Local Gastronomic Points (LGP).

"Local gastronomic points are units represented by private kitchens within the premises of rural homes, where are prepared and served culinary products, according to recipes specific to the area, directly to the final consumer, for a maximum number of 12 people; the culinary products must be prepared from raw materials predominantly coming from primary production at the level of own farming, as well as from local producers or from authorized/registered sanitary-veterinary and food safety units".

Local Gastronomic Points can be located and can carry out their activity within holdings, agricultural farms, stables, farms, fish farms, fish shelters, fish collection centers, hunting grounds, game collection centers, where one or more activities related to primary production are carried out: milk production, egg production, honey production, poultry/rabbit breeding, slaughtering of birds/rabbits in the own household, hunting of small game with feathers and fur (pheasants, partridges, ducks, geese, rabbits), fishing, tank farming, as well as growing vegetables and fruits.

Local gastronomic points, as family-type public food establishments, have as specific elements the following:

- they can function in permanent/seasonal rural households, agricultural farms, fish farms, stables, vineyards/fruit farms, wineries, hunting grounds;
- owners and family members can prepare and serve food products directly to final consumers (no more than 12 people served at the same time) in their own household;
- food products can be obtained from primary production at the level of own holding/farm, but also from other local producers;
- the raw materials from which the food is prepared must come only from authorized/registered sanitary-veterinary and food safety units;
- regarding the measure of primary products and other raw materials/food, they must come predominantly from the own household or from local producers.
- they can only have a maximum number of prepared foods in the daily menu, namely 2 appetizers (snacks/warm or cold entree), 2 first course (soups, borschts, etc.), 2 second course (main course) and 2 desserts.

Of the 230 existing units at the end of September 2022 in Romania, 169 are found in the mountain area. They come to supplement, in a harmonious way, the tourist offer already existing in the mountain area.

Year	2018	2019	2020	2021	2022	TOTAL	%
Nr. LGP at national level	6	43	57	81	43	230	100%
Nr. LGP situated in the mountain area	4	26	38	68	33	169	73,47%



## CONCLUSIONS:

This type of organization supports those who produce basic food and want to offer public food services in complete safety for the consumer, without owning tourist guesthouses or other organized forms of tourism. It is a facility for family-type units that want to provide small-scale tourism (gastronomic tourism, agritourism, rural tourism, ecotourism, cultural tourism and others).

Local Gastronomic Points are represented by small, private kitchens where traditional cooking is done by ordinary people with culinary talent, people who know local recipes handed down from generation to generation.

Eating food in a LGP represents living an experience based on fundamental values: sociability, authenticity, simplicity, sustainability, sharing/sharing food, words and parts of the soul with the people who are at the same table with you and with the host.

LGP visitors are viewed by the hosts rather as guests, with all that means opening the house for them / welcoming into the house an unknown person who comes to visit and for whom you put on the table the food and drink available at that moment. A visitor of a LGP is a guest and not a simple consumer, the consumer being often identified as having a simple source of income, part of a commercial transaction.

Some of the expressions that can characterize the food prepared in LGP are: "it's like at mother's home", "it's like at grandmother's", "it's like at the country side", "it's like in the old days", "it's like in the Delta", "it's like at the Mountain", "it's like at the sheep farm", etc.

The local food is prepared according to traditional culinary recipes specific to the area and is cooked and served directly to the final consumer by the person operating the LGP.

## SELECTIVE BIBLIOGRAPHY

1. Guide for good practices Local Gastronomic Point - Local Gastro Association
2. Guide to good hygiene and culinary production practices - Mila 23 Association
3. Law nr. 197/2018 – Mountain Law
4. Local Gastronomic Points – course support – National Agency of Mountain Area - 2022.
5. Order of the President of NSVFSA no. 111/2008, regarding the approval of the Veterinary Sanitary and Food Safety Norm regarding the veterinary sanitary and food safety registration procedure of the activities of obtaining and direct and/or retail sale of food products of animal or non-animal origin, as well as the activities of production, processing, storage, transport and marketing of food products of non-animal origin, with subsequent amendments and additions
6. Ungureanu, D., Țaran Baciu Veronica - Valorisation of the specific traditional gastronomy through Local Gastronomic Points. A new opportunity for rural tourism. Paper presented at the 24th edition of the International Scientific Conference "Tourism and Rural Space in National and International Context".