

CONCLUSIONS OF THE 2015 DONOSTIA-SAN SEBASTIAN MEETING

LINES OF WORK FOR THE FUTURE

Joint meeting of Chefs of the Board of Trustees and the International Council
05.07.2015

From the perspective of **business management**

- Reinforce content of business models and success stories, drawing up good practices.
- Professional updating tools, lists of best applications
- Promote a network of investors for students' and post-graduates' projects

The impact of **technology and all things digital**, and how this will affect educational models, the multiplier effect of what is digital must be taken into consideration.

The importance of developing **the holistic view, the global view** of gastronomy. It is vital to continue conversing with other disciplines, such as art, creativity, science or humanities.

Health as an area that has and will have great importance in the future. It is necessary to reflect on the focus which training for a degree in gastronomy must have with regard to health.

The **values** which shape a professional:

- The importance of ethics and sustainability in a changing world.
 - A key word is social responsibility, which is exemplified in three groups: customers, producers and collaborators or employees.
 - Orient the work and projects done by students to develop social projects.
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The creation of cooperation and joint work processes with **farmers and producers**. The importance of dialogue with the producer and develop projects of joint innovation.

The role of **women** in gastronomy. Work has to be done to introduce the gender perspective in the training and also to highlight the essential contribution of women in the development of gastronomy.

Continue insisting on the **personal values** of modesty, self-reliance and responsibility. The importance of intellectual training, a critical spirit and thinking which understands and is committed to current social challenges.