

DELICIOUSLY
T ü r k i y e

**"Deliciously Türkiye: Pioneering
Sustainable Gastronomy from Ancient
Traditions to Modern Practices"**



REPUBLIC OF TÜRKİYE
MINISTRY OF CULTURE AND TOURISM



TÜRKİYE TOURISM
PROMOTION AND
DEVELOPMENT AGENCY

Turkish Culinary Heritage Story

- *4 seasons and seasonal produce*
- *A variety of endemic herbs and spices*
- *Home-cooking culture*
- *Sharing and caring*





UNESCO-Registered Intangible Cultural Heritage: A Journey Through Türkiye's Unique Cultural Traditions

Türkiye's UNESCO-registered traditions offer visitors a rich, immersive experience that goes beyond taste. From the art of Turkish coffee brewing, with its intricate preparation and social rituals, to the Turkish tea tradition that encourages relaxation and connection, each practice invites participation and community.

UNESCO Creative Cities of Gastronomy: Gaziantep, Hatay, and Afyonkarahisar



"Türkiye's gastronomic heritage is celebrated through its inclusion in the UNESCO Creative Cities Network, with **Gaziantep**, **Hatay**, and **Afyonkarahisar** designated as Cities of Gastronomy. Each city offers a distinctive culinary experience rooted in rich history and local ingredients.



Beyond Kebabs: Turkish Cuisine's Hidden Diversity

From Anatolian grains and fresh vegetables to the rich variety of fish unique to the Aegean, Mediterranean, and Black Sea regions, Turkish food culture prioritizes health and sustainability while preserving tradition.



Gastro Cities & Local and Artisanal Gastronomy Routes



VINEYARDS OF TÜRKİYE

RHAPSODY OF GRAPES



BREWED TO PERFECTION: TURKISH TEA

A SYMBOL OF HOSPITALITY
AND SOCIAL INTERACTION



ROUTE OF THE OLIVE TREE

CHASING THE WAY OF
OLIVE TREE THROUGH
TURKAEGEAN



With up to 1,000 grape varieties, Türkiye ranks 4th in the world among countries producing grapes for wine production.



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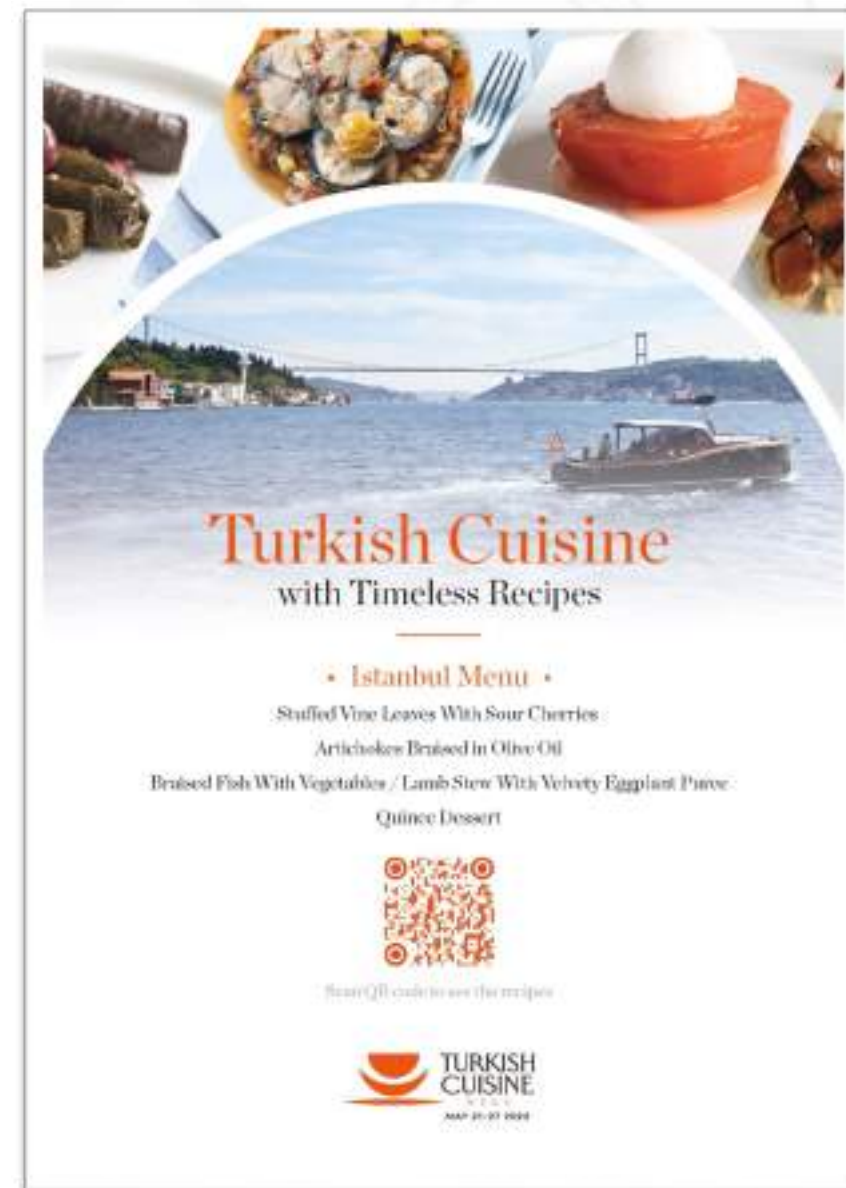
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Turkish Cuisine Week

"Turkish Cuisine Week was celebrated for the first time from May 21-27, 2022, with the aim of showcasing the enduring qualities of Turkish cuisine to a global audience. This celebration highlighted Turkish cuisine's sustainable practices, its minimal waste approach, its alignment with modern nutrition trends, and its rich heritage rooted in thousands of years of tradition. With events held across 78 countries, 111 international representative offices, and all 81 provinces of Türkiye, the week brought the depth and diversity of Turkish culinary culture to the world stage."

2022



2023



2024



Google Arts&Culture Türkiye Digital Exhibition

A special exhibition dedicated to flavours from Türkiye as part of “Trasures of Türkiye” digital collection created in collaboration with Ministry of Culture and Tourism and Google



Best Practices in Hospitality: Workshop and Agriculture Integration



Across Türkiye, hotels and resorts are collaborating with local farmers, creating unique guest experiences like farm-to-table workshops and cooking classes. These best practices support local agriculture, reduce waste, and offer authentic cultural encounters."

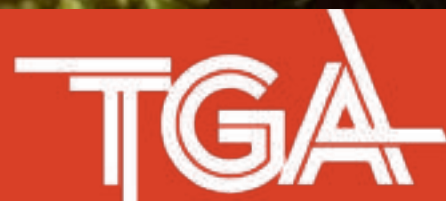


Antalya: A Tourism and Agriculture Hub

Antalya, a major tourism hub, is also a key player in global agriculture. This dual role emphasizes Türkiye's commitment to merging tourism with sustainable practices, supporting local agriculture while promoting Türkiye's rich culinary traditions to visitors worldwide."



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Experiencing Turkish Cuisine: A Journey Through Flavors and Places

Türkiye's culinary culture extends beyond flavors, offering immersive experiences that engage all the senses. These experiences highlight how Turkish gastronomy intertwines with daily life, creating memorable moments that go beyond mere taste.



MICHELIN
Recognises the
Sustainable
Culinary
Excellence of
Türkiye!



3 MICHELIN Green Star Restaurants in 2023

5 MICHELIN Green Star restaurants in 2024

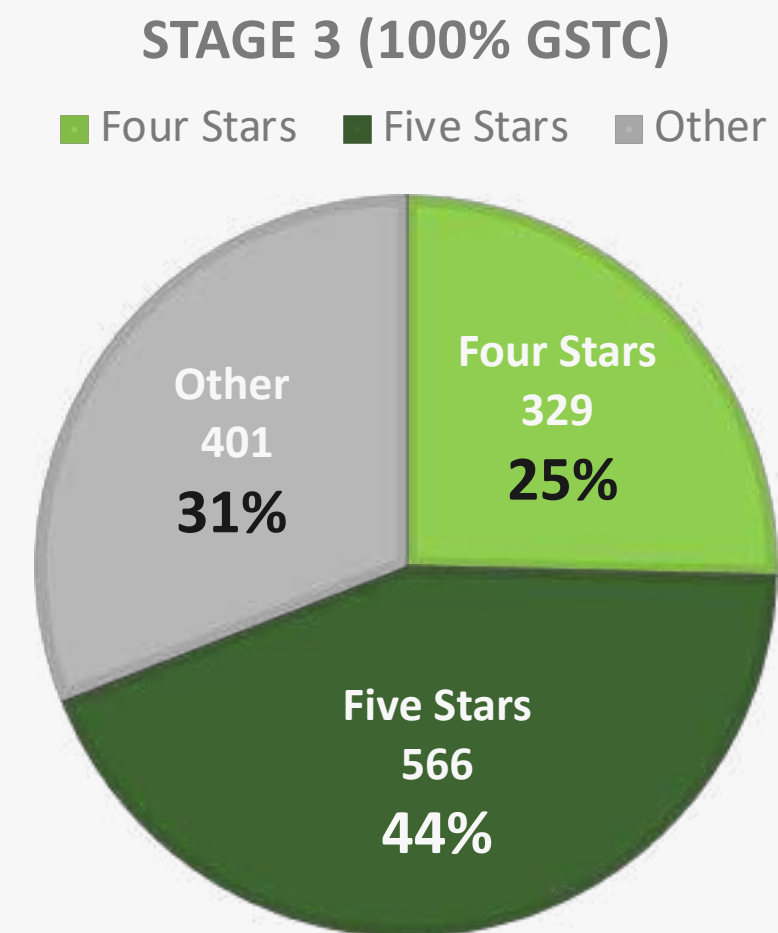
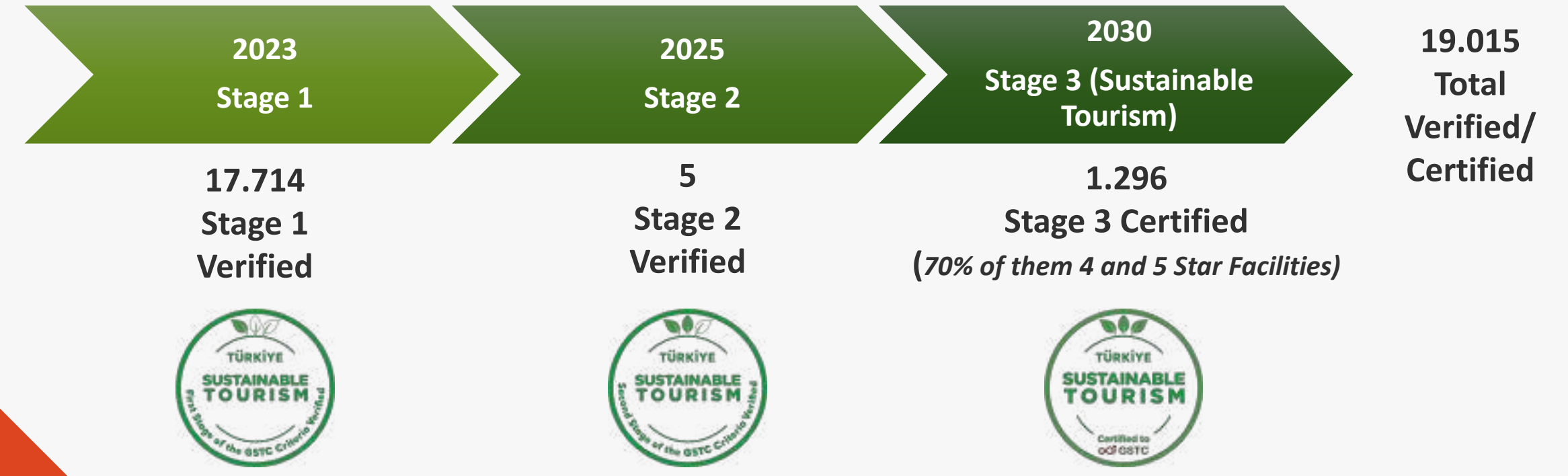


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National Sustainable Tourism Programme



Türkiye is proud to support sustainable hospitality with the GSTC-acknowledged Hotel Certification program certifying hotels committed to sustainability. This initiative ensures that tourism in Türkiye respects the environment and supports local communities while enhancing the guest experience."

GSTC to Develop New GSTC Criteria for Food Service Providers in Tourism

Türkiye's Pilot Certification Test

Türkiye will be launching a pilot certification program under the National Sustainable Tourism Program. This program will apply the criteria from the GSTC Industry Criteria and the revised indicators to assess the feasibility of certifying restaurants.

The new Sustainable Restaurant Program adapts GSTC criteria for food service providers, allowing restaurants across Türkiye to achieve sustainable management practices that support local culture, the environment, and the gastronomic heritage."

Systematic Approach				
Highlighting The Sustainability Of Turkish Cuisine	Protecting Gastronomic Culture	Sustainable Brand Image	Protecting Society And The Environment	Customer And Staff Satisfaction



GSTC to Develop New GSTC Criteria for Food Service Providers in Tourism

Turkish Airlines to serve 'world's first bread' to its passengers

Göbeklitepe, the world's oldest known temple, embodies Türkiye's ancient heritage and influence on global agriculture. Turkish Airlines celebrates this UNESCO World Heritage site with a special video, sharing its legacy with the world. As a tribute to our ancient culinary roots, Turkish Airlines offer a taste of Göbeklitepe bread—a symbol of Türkiye's historical connection to agriculture and community.

Bread made of wheat from ancient site of Gobeklitepe, known as zero-point of history, to is served ok flights since September.





Thank
You

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