

Centre for Tourism (CFT) Newsletter – 1/2018

Centre for Tourism (CFT), University of Gothenburg

After almost 10 years of experience within the School of Business, Economics and Law, in 2017 the Centre for Tourism (CFT) was formally inaugurated as a centre at a university level <https://cft.handels.gu.se/english/about-cft>

CFT now involves not only the School of Business, Economic and Law, but also the faculty of Science, the faculty of Arts and the faculty of Fine, Applied and Performing Arts.

The Centre has long-lasting engagement with business representatives as well, in particular the West Sweden Tourism Board, Göteborg & Co and Liseberg, which are all part of the CFT board. Main collaborations are reported here: <https://cft.handels.gu.se/english/collaboration>

The mission of Centre for Tourism is to create a knowledge platform and a triple helix space to develop interdisciplinary and collaborative tourism research projects and education. The aim is to contribute to and promote an active dialogue between the tourism industry, the community and academia, thus increasing knowledge and professionalization in the tourism field. All research areas aim at supporting the positioning of CFT as a leading research centre in tourism.

CFT research is focused on, but not limited to, four main streams of research: <https://cft.handels.gu.se/english/research>

Food Tourism

Maritime Tourism

Events and Tourism

Community Development and Tourism

Tomorrow's Food Travel (TFT) Conference – 8-10 October, University of Gothenburg

Tomorrow's Food Travel (TFT) conference welcomes scholars, practitioners and experts from all over the world. The conference offers a great opportunity for academics and stakeholders in the food and beverage tourism field to meet and discuss their research, ideas, and experiences.

TFT is co-organized by the Centre for Tourism, Visit Sweden (National Destination Management Organization - DMO), West Sweden Tourism Board (Regional DMO), and Gothenburg&Co. (Local DMO).

There will be an academic and a business/policymaker conference running in parallel. Some workshops and labs involving all attendees (practitioners, researchers, policymakers and tourism boards) will be held jointly, to allow participants to collectively elaborate on common relevant issues. Social events (dinners, coffee breaks, trips) will be shared as well.

The overarching conference focus is on **current and future trends in the food and beverage tourism field**.

The Scientific Committee welcomes theoretical and empirical research contributions in the form of extended abstracts (1200-1500 words). The extended abstracts should be submitted to TFT2018@handels.gu.se **by 1st April 2018**.

Further information can be retrieved here:

<https://cft.handels.gu.se/english/collaboration/tomorrow-s-food-travel--tft-->

News On Projects

University and business learning for new employability paths in food and gastronomy – FOODbiz

FOODbiz is a two-year EU Erasmus+ project, Strategic Partnerships for Higher Education action, involving 9 partners coming from 6 EU countries. The project is focused on increasing students' employability skills in the food sector. This will be achieved through the application of co-creational methods involving students, academics, and business players in each target country. Together they should determine main challenges and learning needs in each local context, then tailor-made learning materials will be provided accordingly. This approach is employed to foster relations, common understanding, and exchange among different actors, with the aim to improve employability skills in present and future workforce, supporting job creation.

A kick-off meeting was held at the University of Macerata (Italy) during November 2017.



Sustainable tourism development in the Nordic Arctic

The Centre For Tourism as part of an international research consortium has been awarded research grants from the International Network Program (Danish Agency for Science and Higher Education) and Nordregio for research on sustainable tourism development in the arctic region.

<https://cft.handels.gu.se/english/news-and-events/news/d//new-research-project--sustainable-tourism-development-in-the-nordic-arctic.cid1535214>

The purpose of the project is to establish a network of researchers from around the Arctic by conducting a workshop that brings together academic experts in Arctic marine resource economics, tourism and marketing with tourism practitioners whose livelihoods rely upon living marine resources. The project aim is to investigate how to utilize existing human capital, natural resources (especially living marine resources) and infrastructure capacity to develop innovative sustainable tourism that can diversify and make Arctic economic development more resilient.

Other ongoing projects can be found here: <https://cft.handels.gu.se/english/research>

Climate smart vacationing

The purpose of this project is to contribute to more sustainable tourism by developing a digital platform with tools and advice that promote residents' opportunity to travel within their own city as well as to contribute to profiling sustainable transport options to a destination. It is a collaborative project together with Chalmers, The West Sweden Tourist Board, Göteborg & Co and the city of Gothenburg with financing from the region of West Sweden.

The digital platform is planned to be launched to the public in the end of April. It contains a *vacation climate calculator*, which will show the climate impact of your vacation choice based on emissions from transport and accommodation. It is one of the first initiatives to include accommodation when calculating climate impacts of vacationing. The platform also suggests climate smart alternative as well as state-of-the-art summaries of research connected to sustainable tourism. If you want to know more about this outreach project, please contact the project leader Erik Lundberg (erik.lundberg@handels.gu.se).

Vacation Climate Calculator

KLIMATSMART SEMESTER

Vi är 2 personer som planerar att åka från Göteborg till Berlin för en semester på 2 nätter.

KLIMATBERÄKNA SEMESTERN

VÄLJ FÄRDSTÄTT

Färdstätt	CO2-utsläpp per person	CO2-utsläpp per person och dag
Flyg	215 kg	107,5 kg
Spårvagn	10 kg	5 kg
Buss	10 kg	5 kg
Uppvärmning	10 kg	5 kg
Uppvärmning	10 kg	5 kg

VÄLJ BOENDE

Boende	CO2-utsläpp per person	CO2-utsläpp per person och dag
Hotell	10 kg	5 kg
Uppvärmning	10 kg	5 kg
Uppvärmning	10 kg	5 kg

36 kg

DENNA SEMESTER

- Den här semesteren utsläpper 36 kg CO2 utsläpp per person vilket motsvarar 18% av de årliga totala utsläppen per person i Sverige (beräknat baserat på 2018 års konsumtionsdata för ett typiskt svenskt hushåll) utsläpp per person och dag.
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KLIMATSMARTA SEMESTERER I ÖVRIGT

Destination	CO2-utsläpp per person
Paris till Stockholm	507 kg
Stockholm till Paris	208 kg
Paris till Stockholm	68 kg
Stockholm till Paris	33 kg
Paris till Stockholm	149 kg

FLER KLIMATSMARTA SEMESTER

New Research Results

Researchers at CFT publish frequently in academic journals, books and reports. Please click here <https://cft.handels.gu.se/english/publications> for a complete list of recent publications at our homepage.

This section of the newsletter proposes some of CFT's members published scientific findings in brief. The aim is to highlight recent interesting research findings in a condensed and accessible way, to enlarge the type of audiences that might benefit from new scientific advancements in tourism discipline(s) beyond the academic one.

Food and Gastronomy for Sustainable Place Development

This article was written by Dr. Chiara Rinaldi and constitutes the first scientific output of her research project "Food and Gastronomy as leverage for local development – FOODEV¹".

Food and gastronomy (F&G) appear to support sustainable place development, both by contributing to places' economic, social and environmental sustainability, and by increasing their attractiveness and the competitiveness. This article aimed at identifying the most important and recurrent food and gastronomy (F&G) local resources targeted by the literature, to understand how they could contribute to sustainable place development.

The identified local resources were:

- Local food and Geographical Indication (GI) products;
- Landscape (terroir);
- Local food consumption places;
- Local gastronomy;
- Local food systems;
- Food events and food festivals.

These resources appear relevant because they are both embedded in the place (spatially and culturally), and are able to differentiate a place in the global competition. In particular, to be sustainable these local resources should strengthen the link between the place (territorial/geographical dimensions) and the people (cultural dimensions).

¹ This project has received funding from the European Union's Horizon 2020 research and innovation programme under the Marie Skłodowska-Curie grant agreement No. 707763. The content of this article does not reflect the official opinion of the European Union. Responsibility for the information and views expressed in the article lies entirely with the author.

Often, each of the local resources is considered within a policy sector: local food is managed within agriculture for example; the building of restaurants or food malls is managed by planning sectors; and festivals and events might be managed within tourism policy sectors. This approach is problematic, because all local resources should be addressed through a systemic perspective to support integrated place development, and avoid conflicting or duplicated policies. The article concludes that to identify effective strategies contributing to the development of a place, it is important to understand the characteristics of the place and to engage multiple stakeholders in governance.

For further reading, you can access the article here: <http://www.mdpi.com/2071-1050/9/10/1748> or contact the author: chiara.rinaldi@gu.se

