

# MATOSINHOS CREATIVE CITY OF GASTRONOMY



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## MESSAGE FROM THE PRESIDENT

Matosinhos is an Atlantic city renowned for its industrial dynamism, particularly in fishing, food production, canning, metallurgy, chemicals, and textiles. Beyond its economic strength, the city boasts a rich history and culture, standing out as a place where popular traditions coexist with contemporary cultural innovation. This deep-rooted pride in its heritage grants Matosinhos a unique identity, even as it embraces avant-garde fields such as architecture, design, and advanced technologies.

Gastronomy plays a central role in Matosinhos' development strategy, encompassing every stage of the food value chain—from production and selection to preparation, serving, and mindful consumption. The city recognizes food not only as sustenance but as a cultural and social asset, with significant environmental, economic, and societal impacts.

The motivation for this application emerged in 2020, amidst the immense sociocultural challenges posed by the pandemic. Matosinhos adapted by digitalizing concerts, theater performances, and cultural events, while also providing psychological support and essential goods to the most vulnerable members of the community. In the face of adversity, the city upheld a spirit of solidarity and resilience, deeply rooted in its maritime traditions. As streets and restaurants stood empty, Matosinhos realized that gastronomy was more than a culinary practice—it was a message of hope and unity for its people.

In Matosinhos, gastronomy transcends taste. It is an intersection of tradition and innovation, where creativity meets sustainability. Our mission is to transform lives through food, fostering new opportunities and inclusivity within the community.

A key objective is to empower vulnerable groups, including the unemployed and underqualified, by equipping them with the necessary skills to enter the gastronomy sector. Additionally, we are committed to promoting food and ocean literacy, educating children and teenagers on the importance of making healthy and sustainable dietary choices. To this end, we will launch initiatives that highlight the wealth of the ocean and the need for its preservation for future generations.

Gastronomy in Matosinhos is not merely about food; it is a celebration of culture and identity. We aim to honor our culinary heritage by intertwining it with literature, architecture and design, creating experiences that merge tradition with artistic expression. Visitors will encounter a dynamic fusion of gastronomy and creativity, offering a unique and immersive perspective on our local flavors.

Innovation is at the heart of Matosinhos. We seek to explore new culinary pathways, making diets healthier and more sustainable. By collaborating with renowned chefs, nutritionists, oceanographers, and researchers, we will pioneer the future of ocean-based food solutions.

Partnerships with research centers, incubators, and industry players will drive innovation, bridging gastronomy with biology, nutrition, and marine sciences.

Furthermore, we are committed to promoting the Atlantic Diet in collaboration with fellow UCCN member cities, as well as Atlantic and Portuguese-speaking cities across South America and Africa. Through shared experiences, brainstorming sessions, and joint initiatives, we will elevate and celebrate Atlantic gastronomy while preserving and valuing our culinary traditions.

This application is a testament to Matosinhos' resilience and its ability to harness gastronomy as a catalyst for creativity, innovation, and cultural expression.

Dra. Luísa Salgueiro,  
Mayor of the City Hall of Matosinhos



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## **MATOSINHOS: EUROPE'S ATLANTIC DOOR**

**62,4 km<sup>2</sup>**

**12 km of Atlantic coast**

**Connection to +180 countries  
through the Leixões Port**

**+5 % of the budget  
invested in culture, creativity,  
and gastronomy**

**101 nationalities**

**One of the biggest European  
clusters of restaurants (480)  
by square metre**



Matosinhos, located on Portugal's coast, has long embraced the riches of the sea, building an admirable culinary tradition. What sets it apart is its ability to harmonize this ancestral heritage with a contemporary vision focused on sustainable practices. This fusion of gastronomic authenticity and ecological responsibility positions Matosinhos as a model for the future of gastronomy.

Recognized as the **“Europe’s Atlantic Gateway,”** Matosinhos brings a unique perspective to UNESCO’s Creative Cities Network, thanks to its deep connection with the sea and its Lusophone identity. This duality allows it to establish meaningful collaborations with other coastal and Portuguese-speaking cities, expanding the cultural and linguistic representation within the network.

Matosinhos’ inclusion in this international network could mark a cultural and gastronomic milestone. Its rich culinary tradition, deeply rooted in its proximity to the sea, brings a vibrant expression of Portuguese gastronomy to the global stage. Moreover, Matosinhos stands out as a leader in sustainable innovation, with institutions like CIIMAR spearheading research on ecological solutions for aquaculture, reinforcing the city’s commitment to ocean preservation.

Beyond gastronomy, Matosinhos shines in fields such as literature, architecture, design, and music. This diversity enhances its ability to foster multidisciplinary dialogues within the network, generating enriching cultural exchanges and a unique creative dynamism.



## CULTURAL AND CREATIVE SECTOR

Matosinhos presents itself as a dynamic cultural and creative hub where various areas, especially gastronomy, architecture, design, literature and music, converge through a diverse programming, with events, exhibitions, and places to enjoy culture which attract creative agents and visitors.



In the areas of [design and architecture](#), stands out the investment that has been made over decades in this area with the creation of the House of Design, the Porto Design Bienalle, the House of Architecture – Portuguese Architecture Center and also the presence of the Arts and Design School (ESAD) which chose Matosinhos as its location, and the countless works by world renowned Portuguese architects like Siza Vieira, Souto Moura or Alcino Soutinho.

In [literature](#), the importance of its writers is highlighted, as well as the constant focus on encouraging reading and valuing literature, with transversal educational programs and the literary festival LeV – Literature on the Move.

In [music](#), there is a strong cultural dynamic which links the most popular music manifestations such as the philharmonic bands to the excellence of erudite manifestations such as the Matosinhos Jazz Orchestra or the Matosinhos String Quartet.

In [crafts and folk art](#), Matosinhos stands out for the richness of its traditions, for the creativity of its artisans and for the countless folk festivities, in particular the Senhor de Matosinhos Festivities and FAMA – Handcraft Fair.

In the [media arts](#) area, the strength of the technological and media sector that has been crossing the city in recent years stands out, as can be seen in the design incubator installed in the Matosinhos Market, in the creation of the House of Digital Architecture, and in the countless companies and creators from all over the world that center their production in Matosinhos.

## LITERATURE

### [Florbela Espanca Municipal Library \(Biblioteca Municipal Florbela Espanca\)](#)

The current building of Florbela Espanca Municipal Library was inaugurated in 2005, designed by architect Alcino Coutinho. One of its main aesthetic features is its visual suspension effect. With 90,000 documents available to the public, the library's collection covers all fields of knowledge, from classical literature to the latest publications, including sciences and children's books. The Florbela Espanca Municipal Library (BMFE) is part of the National Network of Public Libraries and serves as the main hub for the municipal network, which also includes the São Mamede de Infesta Annex Library (Biblioteca Anexa de S. Mamede de Infesta – BASMI) and the Itinerant Library (Biblioteca Itinerante), bringing books and reading to different corners of the municipality.

### [LeV – Literature on the Move \(Literatura em Viagem\)](#)

The LeV – Literature on the Move festival takes place at the Florbela Espanca Municipal Library, gathering renowned national and international literary figures for several days of discussions, conferences, concerts, and exhibitions.

### [Matosinhos Writers' Meeting \(Encontro de Escritores Matosinhenses\)](#)

Part of the Senhor de Matosinhos celebrations, the Matosinhos Writers' Meeting recognises and celebrates the region's roots and deep connection to the sea, both glorious and tragic.

### [Hail the Language of Camões \(Salvé a Língua de Camões\)](#)

One of the many projects developed by Matosinhos City Council, Hail the Portuguese Language (Salvé a Língua Portuguesa), aims to promote the Portuguese language, particularly in theatre scripts and dramatic literature.

### Municipal Book Fair (Feira do Livro Municipal)

The Municipal Book Fair takes place in three venues across the municipality: the Santiago Estate Museum (Museu da Quinta de Santiago) in Leça da Palmeira, the Matosinhos Memory Museum (MuMMA – Museu da Memória de Matosinhos), and the Municipal Gallery (Galeria Municipal). Visitors can explore a wide variety of books published, co-published, or acquired by Matosinhos City Council in the fields of literature, fine arts, and heritage, all aiming to promote and highlight the region's historical and cultural richness.

### Poetry Festival (Festa da Poesia)

Held on 8 December, commemorating both the birth and death of poet Florbela Espanca, the Poetry Festival is an annual free event created to honour Portuguese poetry and spark literary interest among the public.

## DESIGN

### House of Design (Casa do Design)

A result of a partnership between Matosinhos City Council and ESAD IDEA, the House of Design is an exhibition and research space dedicated to design and art. It is a dynamic hub for reflection and creativity and is part of a wider network of cultural facilities.

### Design Incubator (Incubadora do Design)

The Design Incubator, is a non-profit association and incubation structure located in the Matosinhos Municipal Market. Supported by ESAD and Matosinhos City Council, its mission is to develop, research, and promote various creative and cultural projects.

### Porto Design Biennale

Organised by ESAD, the Porto Design Biennale has hosted over 300 projects, including exhibitions, conferences, workshops, and publications, attracting more than 50,000 visitors. The 2023 edition, its third, was dedicated to the theme of Water.

### Exploratório

The Exploratory is the headquarters of the Porto Design Biennale. Located in the same building as ESAD—IDEA, this multi-functional space opens the world of Design to the community through a continuous programme of exhibitions, talks, workshops, performances, and events.

In addition to its activities, the Exploratory features a concept store where visitors can find a curated selection of objects, books on Design, Art, and Gastronomy. It is also a free-to-use shared workspace.

### Social Design Week (Semana do Design Social)

Part of the Postgraduate Programme in Design for Social Impact at the Higher School of Arts and Design (ESAD), Social Design Week invites participants to reflect on the impact of design on society through conferences and workshops exploring how design can drive economic and social development.

## ARCHITECTURE

### House of Architecture (Casa da Arquitetura)

The House of Architecture is a non-profit organization dedicated to preserving and promoting contemporary architectural heritage both nationally and internationally.

In Matosinhos, the House of Architecture organizes visits to some of Álvaro Siza's most iconic works, including the Quinta da Conceição Swimming Pool (1958–1965), the Piscina das Marés (1961–1966), and the Boa Nova Tea House (1958–1965). More recently, it has also facilitated visits to the Leça da Palmeira waterfront (2006), which not only connects the latter two projects but also transforms the area into a space adapted to its new functions, integrating centrality and leisure.

More than four decades later, Siza's work remains strikingly contemporary and continues to attract growing interest, especially after he was awarded the Pritzker Prize in 1992—widely regarded as the Nobel Prize of Architecture.

In 2024, the House of Architecture welcomed over 41,000 visitors, with 2,177 exploring the Piscina das Marés, 1,204 visiting the Boa Nova Tea House, and 506 discovering the Quinta da Conceição Swimming Pool.

### Open House Porto (Open House Porto)

Organised by the House of Architecture in Matosinhos, Open House Porto is part of the global Open House Worldwide initiative, bringing together dozens of volunteers and thousands of visitors for unique tours of emblematic buildings.

## MUSIC

### CARA – High-Performance Arts Centre (CARA, Centro de Alto Rendimento Artístico)

To strengthen the presence of music in the region, the Matosinhos Jazz Orchestra (OJM – Orquestra Jazz de Matosinhos), an institution dedicated to jazz music and youth training, established CARA – the High-Performance Arts Centre. Located in the Real Vinícola quarter, CARA serves as a recording studio, performance space, and research centre. It explores new uses of technology to achieve artistic excellence while fostering new paradigms in music education.

### Matosinhos in Jazz (Matosinhos em Jazz)

Organised by the municipality, Matosinhos in Jazz takes place in Basílio Teles Garden and brings some of the greatest names in national and international jazz to the city.

### Maracujália Festival (Festival Maracujália)

Hosted at the House of Architecture, one of Matosinhos' most iconic buildings, the Maracujália Festival is a cultural initiative that unites diversity through music, art, cinema, debates, and fashion.

## CINEMA

### [CIGA – Gastronomic Film Showcase \(CIGA – Mostra de Cinema Gastronómico\)](#)

CIGA is a unique event that combines cinema and gastronomy. Over four days, the Matosinhos Market transforms into a hybrid cinema-restaurant, where audiences watch food-related films while enjoying the same dishes featured on screen.

### [Adventure Film Festival \(Festival de Cinema Aventura\)](#)

Also held at Matosinhos Market, the Adventure Film Festival is a co-production between the Nomad travel agency and Matosinhos City Council. Spanning three nights, it screens over 25 films about thrilling adventures and inspiring journeys. The festival sees video as a bridge between cultures, encouraging the protection of the planet, its resources, and biodiversity.

### [Ocean Coast Film Festival](#)

With the mission to showcase unique and inspiring films, the Ocean Coast Film Festival brings the ‘Hollywood Experience’ to Lavra. Based on the successful River Bend Film Festival model, the event provides a platform for filmmakers worldwide to present their work and receive direct feedback from audiences and industry leaders, helping attract more film productions to Portugal and specifically to the Matosinhos region.

## ARTS&CRAFTS

### [Together for Art \(Juntos Pel’Arte\)](#)

Held at the municipal library, the Noble Hall, and Basílio Teles Park, Juntos Pel’Arte is an event featuring exhibitions, performances, workshops, studios, and concerts designed to engage children and nurture their artistic and creative talents.

### [Art Out of Place \(Arte Fora do Sítio\)](#)

Arte Fora do Sítio is a fusion of various art forms that brings together people from different demographics through creativity and freedom of expression. The 2024 edition focused on artistic expression as a symbol of freedom, involving underprivileged communities—including young people and seniors—while incorporating sustainable practices.

### [FAMA – Handicraft Fair \(FAMA – Feira de Artesanato\)](#)

The FAMA – Feira de Artesanato is a biannual event held alongside the Senhor de Matosinhos festivities. It provides an excellent opportunity to discover the craftsmanship and talent of the people of Matosinhos while enjoying the local celebrations.

### [Senhor de Matosinhos Festivities \(Festas do Senhor de Matosinhos\)](#)

The city’s main festivity has evolved to incorporate cultural activities such as concerts, photography, design and craft exhibitions, historical lectures, book launches, and guided tours of architectural and religious heritage.

## MEDIA ARTS

### [ESAD \(School of Art and Design\) – Media Arts Course](#)

Matosinhos offers specialised education in Media Arts through the Digital and Multimedia Arts degree, master’s, and postgraduate programmes at ESAD – Escola Superior de Arte e Design. With over fifty available places per year, this course provides professional training in the field, fostering a growing workforce that can elevate both the city and the country in the creative industries.

### [Out of the Blue – Under the Blue Immersive Experience \(Out of the Blue – Experiência Imersiva Under the Blue\)](#)

An immersive experience that explores creative and technological narratives related to the ocean and marine life, fostering awareness through innovative artistic approaches.

### [The World's First Street Art, Augmented Reality, and Treasure Hunt Festival: Matosinhos UpintheAR! 2024 Sets a New Standard for Culture and Community Pride in Portugal](#)

From September 19 to 22, 2024, Matosinhos hosted a world-first: a revolutionary event blending street art, augmented reality, and an interactive treasure hunt. Matosinhos UpintheAR! 2024 transformed the city's streets with art and technology, showcasing a Portuguese innovation that celebrates community and sustainability. Developed in Portugal and supported by local sponsors, the event made a lasting impact on locals and tourists alike, combining public art, advanced technology, and environmental responsibility in a uniquely immersive experience.

## OTHER CULTURAL AND CREATIVE INFRASTRUCTURES

### [MuMa – Matosinhos Museum Network \(MuMa – Rede de Museus de Matosinhos\)](#)

At the heart of Matosinhos' cultural and creative infrastructure is MuMa – the Matosinhos Museum Network, comprising fourteen museums and museum hubs. This network promotes and coordinates museums across the region, offering increased visibility through monthly schedules and educational services, recognising their essential role in community engagement.

### [MuMMa – Matosinhos Memory Museum \(MuMMa – Museu da Memória de Matosinhos\)](#)

The magic of the Museu da Memória de Matosinhos (MuMMa) begins with its location—the Visconde de Trevões Palace. Originally a residence, then a school and library, this grand 1909 building now serves as a bridge between past and present.

The museum focuses on the people of Matosinhos, inviting visitors to immerse themselves in the region's history through interactive experiences, educational activities, and thematic exhibition spaces. By the end of its first year of operation in 2022, MuMMa had welcomed over 12,000 visitors and hosted 199 regular activities, engaging 4,199 participants.

### [Quinta de Santiago Museum \(Museu da Quinta de Santiago\)](#)

Originally built as a private residence in 1896, the Quinta de Santiago Museum was inaugurated in 1996 and is now regarded as a testament to Matosinhos' urban transformations in the late 19th century. Consisting of three buildings—the Casa do Bosque, Espaço Irene Vilar, and the main museum—it is part of the Matosinhos Museum Network and hosts various city events, including the Book Fair.

In 2022, the Matosinhos City Council organised 8 events attended by 6,793 participants. Also at this municipal centre, 21,888 entries and 1,998 attendances were recorded.

### [Constantino Nery Municipal Theatre \(Teatro Municipal de Matosinhos Constantino Nery\)](#)

Opened on 10 June 1906, the Constantino Nery Theatre was built by a stonemason who had returned from Brazil and contributed to the construction of the Leixões Port. For decades, it was Matosinhos' most important performance venue. Acquired by the City Council in 2001, it now hosts a diverse cultural programme. During 2023, 63 events were held. The occupancy rate was 67.82 per cent and the number of participants was 16,049.

### [Municipal Gallery](#)

Located on Avenida Afonso Henriques, the Municipal Gallery was inaugurated in 2005 by the Matosinhos City Council to promote contemporary Portuguese art across various disciplines, including painting, sculpture, design, and photography. The gallery aims to enrich the city's municipal art collection by exhibiting contemporary artistic projects. In 2023, the gallery hosted a total of 4,903 people.

# GASTRONOMY

Matosinhos, recognized as one of Europe's largest clusters of restaurants per square meter, has a deep and rich relationship with gastronomy. This bond is reflected in the diverse players driving the development and appreciation of local cuisine, preserving traditions while fostering innovation and sustainability.

With over 500 restaurants, Matosinhos is home to a vast network of dedicated professionals, responsible for more than 5,200 jobs. Renowned establishments such as Rui Paula's two-Michelin-starred restaurant and Arnaldo Azevedo's (Michelin-starred chef) restaurant at the Matosinhos Market elevate the city's culinary reputation to an international level.

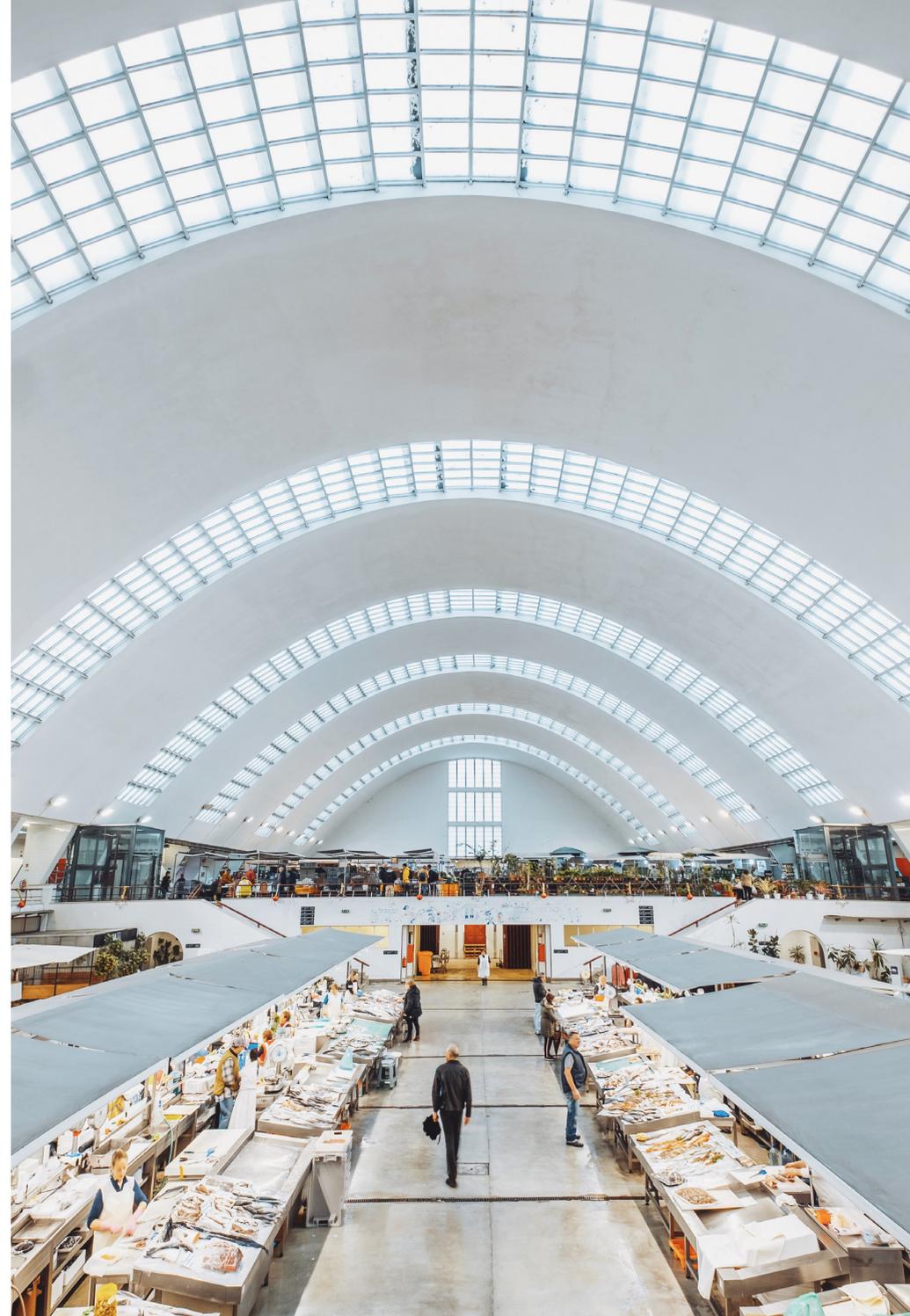
Local gastronomy is enriched by vital production sectors, including fishing, the canning industry, and agriculture, all of which provide fresh, high-quality ingredients. The Matosinhos Fish Auction House (Lota de Matosinhos) hosts 12 companies and 102 workers, ensuring a steady supply of seafood. The agricultural sector, with 30 companies, supplies fresh produce, while the canning industry employs 596 workers across 11 companies, two-thirds of whom are women.

The Municipal Markets of Matosinhos and Angeiras play a crucial role in this ecosystem, hosting over 80 food vendors and 13 restaurants, including fish stalls, fruit and vegetable vendors, and dining spaces. These markets also foster the intersection of gastronomy, creativity, and culture, exemplified by the incubator of the School of Art and Design (ESAD), which is based within these spaces.



## HISTORY AND DEVELOPMENT OF GASTRONOMY

The history of Matosinhos' gastronomy starts even before the opening of the first tavern, seafood and traditional Portuguese food restaurant. Before being Porto's "dining room", Matosinhos already was an example of how gastronomy can contribute to the development of a territory.



**City of Atlantic front**, Matosinhos has, since the Roman empire, registered the presence of a small community of fishermen, farmers, and salt workers. The foundation of the village is based on a deep dialogue with the sea, its riches and hardships. Later, in 1884, the construction of the **Leixões Port** came to change the life of the people of Matosinhos both economically and socially. The construction of this port brought to Matosinhos people from many places that aimed to work at the port infrastructure, as well as in the bridge, road and railway construction. It also brought many fishermen from the north coast of the country. Over time, the means and techniques used for fishing evolved, namely with the appearance of large motorboats and the introduction of American siege fishing nets.

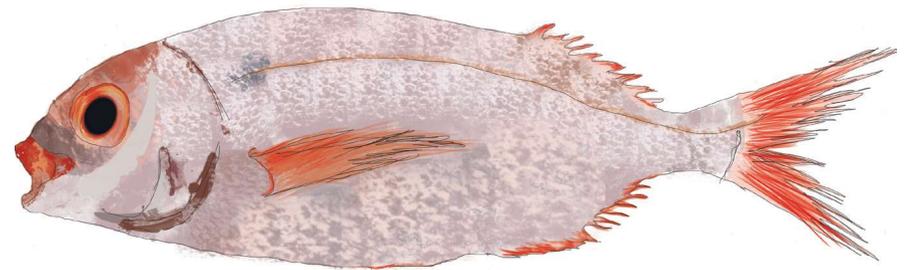
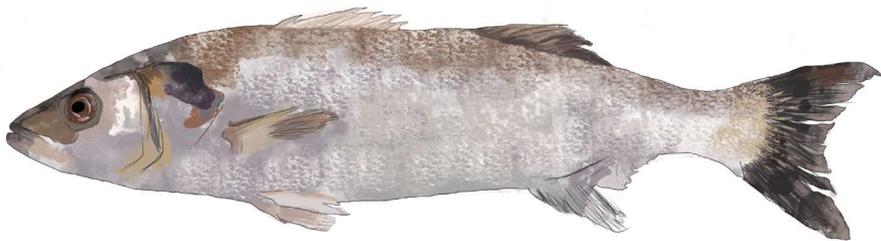
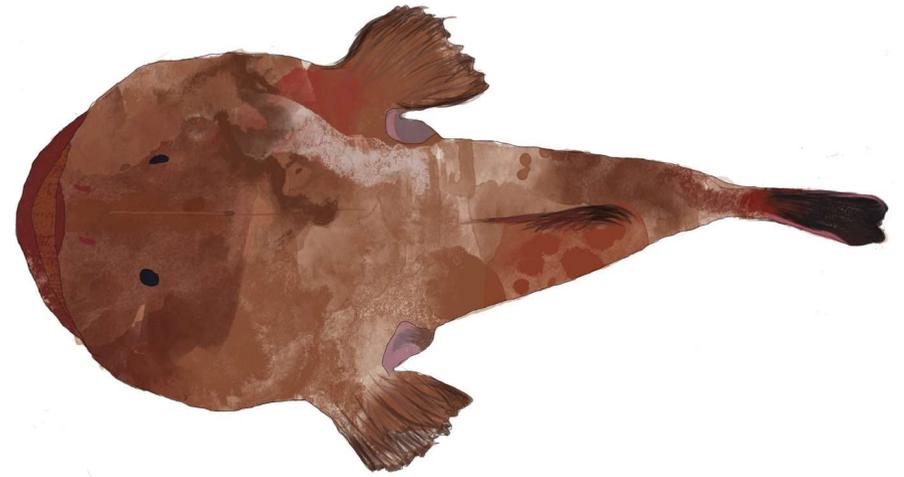
Thus, with the **development of the fishing activity** and the exponential growth of improvised factories fueled by the demands of the Great War, a new type of canning factory started appearing in the surroundings of the Leixões Port. As consequence, other areas like civil construction, metallurgy, carpentry, hotels, trade and restaurants benefited from that development. Matosinhos became, thereby, recognized by its canning industry, counting on up to 59 companies dedicated to that activity in the XX century.

The canned fish went through a thorough production process. Following the disembarkation of the fish at the Leixões Port, it was transported to the canning factories, where it was cleaned, headed and gutted. The fish was then placed in metal cans, along with oil or sauce, and subjected to a sterilization process through high temperatures. This process allowed the canned fish to have a long shelf life, while maintaining its nutritional properties.

At the beginning of the XX century, the **fish canning factories** in Matosinhos employed thousands of people and exported their own products internationally. The quality of the preserves was recognized throughout the world, boosting the local industry even more. In that period, emblematic brands emerged, such as “Ramirez” and “Pinhais & Cia”, which to this day are references in the sector. Therefore, the canning industry deserves special attention for still representing an iconic value in the city, namely for the presence of large industrial units, now reconverted into new functions and for the singular design of the packaging.

The **fishing community** is also responsible for the emergence of countless dishes made using fish – “poor fish” as called by the fishermen, since the most valuable fish were destined to be sold – which was the main element of their diets, meat being a privilege served only at farmhouse tables. In this manner, they made the most of what the sea gave them, and the results were **dishes made with mastery** and high-quality products.

The fish stew was the reference dish, enriched with the most noble species by the time of the patron saint’s festivities – then designated the “Caldeirada do Senhor de Matosinhos”. In restaurants, fish garnered special attention for the variety, freshness, and quality which only the vicinity of the sea and the fish market can explain. The **flounder, red sea bream, grouper, common-snook, monkfish, hake, tuna, swordfish or octopus** are listed in the menus and star in delicious and creative recipes. The **mackerel** or the popular **sardine** cooked on the grill are among the most appreciated by the visitors. There is also an abundance of seafood: **lobster, European lobster, shrimp, gooseneck barnacles**, among many other species. The gastronomic extasy is in the **seafood or monkfish rice**, an applause to the simple people of the sea who fish them and know how to cook them so well.







# EDUCATION, RESEARCH AND INNOVATION



Matosinhos has cultivated a local creative ecosystem that values its landscape, history, and the “Sea to Fork” strategy, promoting the sustainability of local food systems and culinary excellence. This model integrates the entire value chain, from education to production and dissemination.

Matosinhos combines cutting-edge research, professional training, and innovation, ensuring a future where creativity and sustainability go hand in hand.

Matosinhos’ [educational initiatives](#) promote cultural engagement and nurture young audiences, emphasizing equality while developing social, academic, and cultural skills. Schools offer workshops in music, literature, and film, alongside food literacy programs led by chefs and nutritionists, such as:

- [“Divercook Challenge”](#) and [“My Backyard is My World”](#), which promote food education and literacy on composting and organic farming.
- [The Food Identity Manual](#), promoted by the Porto Metropolitan Area, which raises awareness about balanced nutrition, targeting children aged 6 to 9.

The city provides [vocational courses](#) in [restaurant services](#), [pastry](#), [baking](#), [oenology](#), and [food tourism](#) through institutions like [João Gonçalves Zarco](#), [Alternância](#), and [EPROMAT](#).

At the [higher education level](#), the [ESAD - School of Arts and Design](#) offers degrees and training in [product design](#), [digital arts](#), and [their applications in the food industry and blue economy](#).

Matosinhos also collaborates with the [Porto School of Hospitality and Tourism](#), focusing on [culinary arts education](#), training professionals in gastronomy and hospitality with a strong emphasis on local cuisine.

Additionally, the [FOR-MAR vocational school](#) provides training to develop young talent in [marine-related sectors](#), such as [fishing and food industries](#).

In the near future, the region will host an innovative international project in partnership with the Basque Culinary Center, fostering [education and talent in gastronomy](#), including [master’s and executive programs](#).

Matosinhos combines its [gastronomic richness](#) with [strong investment in training and research](#). Institutions such as [CIIMAR](#), [CEiiA](#), and [UPTEC Mar](#) play crucial roles in this effort:

[CIIMAR](#) (Interdisciplinary Centre of Marine and Environmental Research) counts on more than 300 members (professors, researchers, technicians, and students of the University of Porto) who dedicate themselves to the research and study of the ocean and coastal zones to present innovative solutions for economic and social issues, e.g.: to better the production of marine species such as oysters and mussels, essential in the gastronomy of Matosinhos.

[CEiiA](#) (Centre of Engineering and Product Development) is a technological center that works in areas such as ocean sustainability and that has already developed over 100 innovation projects, collaborated with more than 250 companies worldwide, and has over 400 collaborators. It develops diverse projects with Matosinhos, namely Living Lab (transforming a residential neighborhood into an intelligent and sustainable space) and +Atlantic (promotion of products and services of the blue economy in the Atlantic region, ocean sustainability, marine science, health of the marine ecosystems, climate change, ocean literacy and communication of science). It collaborates with many institutions, namely [CIIMAR](#).

[UPTEC-MAR](#), Science and Technology Park in the area of blue and circular economy, generated over 90 jobs and 20 companies already. Their Collaborative Laboratory for the Blue Economy (CoLAB B2E) promotes new use of the living marine resources, and the creation of jobs qualified in Biotechnology and Aquaculture.

The [Innovation Centre of Matosinhos](#) welcomes big companies in the area of creative industries and communication.

[esad—idea Design Incubator](#) of the Market of Matosinhos gathers design, architecture, fashion and multimedia companies.

**Mercadona's Co-innovation Centre** (retail) dedicates itself to food innovation with local products.

**ANJE's New Centrality Incubator** hosts more than 10 young initiative companies in physical and virtual models, in areas such as fishing, digital economy, design, tourism, and culture.

**Lionesa Business Hub** has over 7.000 people of 46 nationalities in 120 companies like COFCO, a global agro-industrial trading company, and Slash, a restaurant serving healthy and sustainable meals using local products.



# INCLUSION



Matosinhos stands out for its **diversity and creativity**, promoting a **comprehensive approach to education, culture, and social inclusion**. Through an **innovative cultural policy**, the city creates opportunities for everyone, regardless of **age or background**, strengthening **community bonds** and fostering **economic and social sustainability**.

Initiatives such as “**Preserving Feminine Bonds**” celebrate **women aged 45 to 75** who have worked in the **fishing and canning industries**, reinforcing **community ties**, sharing **life stories**, and mitigating **vulnerable situations**. On the other hand, the **Solidarity Market** ensures access to food for disadvantaged families, encouraging solidarity among municipal market operators.

The city also **uses gastronomy** as a tool for social inclusion and cultural diversity celebration. Programs such as “**Matosinhos Around the Table**”, promoted by ADEIMA, bring together people of **different nationalities** to share **traditional dishes** from their home countries, fostering **healthy lifestyles** and **intercultural dialogue**. Complementing this approach, the Local Plan for the Integration of Roma Communities (PLICC) invests in **parenting skills development** and **promoting balanced nutrition**.

A **key initiative** is the **Capacity-Building Academy**, reinforcing Matosinhos’ commitment to **inclusion and professional development** for the most **vulnerable communities**. This initiative promotes **training and awareness programs**, equipping residents with the skills to **seize opportunities** in the **restaurant and tourism sectors**, which are **crucial to the local economy**.

The academy includes activities such as:

- “**Bringing Chefs to the Neighborhoods**”, featuring **live cooking demonstrations** that highlight **fish-based and seasonal recipes**.
- **Programs focused on food literacy** and the **sustainable consumption of marine resources**.
- The **Matosinhos Restaurant Hackathon** and the **Ideation Program**, which empower disadvantaged populations to develop **entrepreneurial skills** and explore opportunities in the **tourism sector**, culminating in **project presentations to investors and partners**.

# EVENTS & VENUES



Matosinhos celebrates its culture and gastronomy through vibrant festivals and fairs deeply rooted in tradition.

The historic [Senhor de Matosinhos](#) festival, dating back to the 17th century, highlights the city's heritage with music, crafts, and exhibitions, while fish and seafood recipes take center stage.

This traditional foundation has evolved into a contemporary scene, exemplified by [Out of the Blue](#), an event that attracted 5,000 participants over four days, featuring lectures, tastings, and visits to the fish auction and canning factories. Its highlight is the [Grande Arraial do Peixe de Matosinhos](#), which includes live music, cooking shows, and 20 participating restaurants offering a special menu based on local recipes.

Off-season events like [Rally Fish](#) in October and [Taste Matosinhos](#) in February attract diverse audiences, while the [Sardine Festival](#) and [VisEAT Angeiras](#) honor the region's fishing traditions. Creative events such as [Brunch on the Best Side](#) and festivals like the [Vegetarian Festival](#) and [Chocolate Festival](#) further enrich Matosinhos' gastronomic scene. In 2024, the [Gastronomic Weekends](#), featuring 17 participating restaurants in Matosinhos, continued to showcase the city's dynamic food culture.

Matosinhos boasts a rich cultural infrastructure that reflects its maritime heritage, modern architecture, and vibrant community life, with a strong emphasis on inclusive cultural experiences. Gastronomy is deeply intertwined with this culture, appearing in unexpected places. The [Municipal Library](#) combines literary events with culinary experiences; the [Exploratório](#), headquarters of the Porto Design Biennale, merges design, art, and gastronomy through exhibitions, talks, and workshops.

The [design incubator](#) at the [Matosinhos Municipal Market](#) supports creative startups, while the [Lionesa Business Hub](#) fosters innovation, bringing together over 7,000 people from 46 nationalities in 120 companies for interdisciplinary collaboration. [ESAD-Idea](#), a research center in design and art, contributes to knowledge production in the fields of Design, Art, and Architecture, with a special focus on gastronomy.

The [Matosinhos Incubation and Acceleration Center](#) supports businesses in fishing, digital economy, design, tourism, and culture, using a phygital (physical + digital) model. Independent spaces like [Clavel's Kitchen](#) offer training in gastronomy and creativity, encouraging collaboration. The [Mercadona Co-Innovation Center](#) studies eating habits and develops innovative products, while the [Matosinhos Innovation Center](#) focuses on media and tech startups.

The [Matosinhos Municipal Market](#) is also a cultural hub celebrating the fishing industry, known for its fresh seafood and events like [Out of the Blue](#). The [Quinta da Conceição](#) hosts the [Vegetarian Festival](#), showcasing diverse cuisines, while a visit to the [Pinhais Canning Factory](#) ends with tastings. The [Casa da Arquitectura](#), while focused on architecture, organizes events that blend design, culture, and gastronomy.

The [Quinta de Santiago Museum](#) preserves local history and traditions, while the [Monument to the Heroes of the Sea](#) and the [Leixões Cruise Terminal](#) highlight maritime connections through art and architecture.

Art galleries and studios showcase contemporary art, while maritime museums celebrate the city's deep ties to the sea. Public art installations and urban parks further enhance Matosinhos' rich cultural and creative landscape.

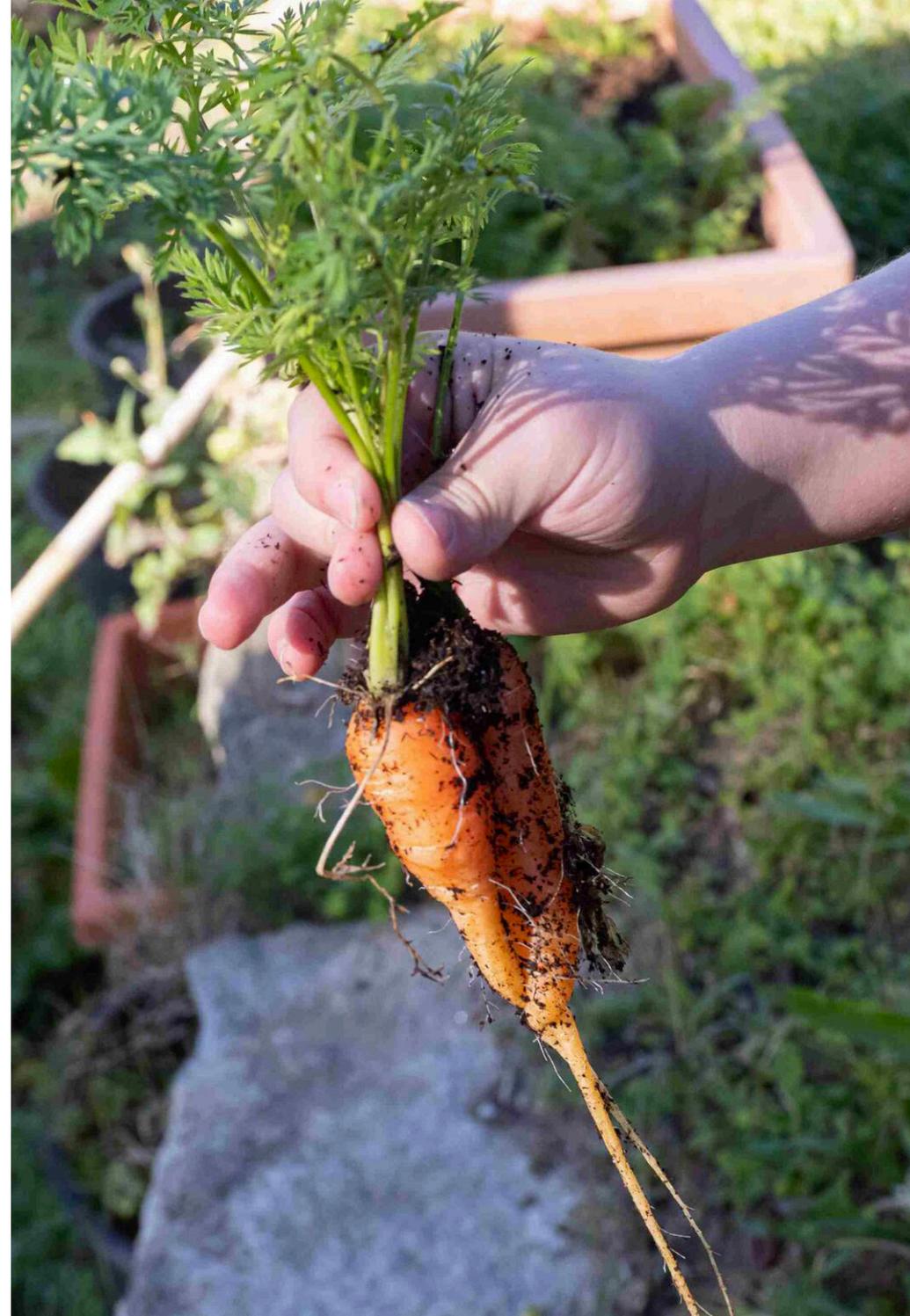
Local organizations play a fundamental role in preserving and promoting the gastronomy and culture of Matosinhos:

- **Gastronomic Brotherhood of the Sea (Confraria Gastronómica do Mar)** safeguards local identity and traditions, organizing events that highlight Atlantic coast products and ensure the continuity of the city's culinary heritage.
- **Association for the Promotion of Matosinhos (Associação para a Animação da Cidade de Matosinhos)** promotes cultural activities and local events that celebrate Matosinhos' gastronomy and cultural heritage.
- **Matosinhos Restaurants Association (Associação dos Restaurantes de Matosinhos)** represents the interests of local restaurants, fostering competitiveness and innovation in the dining sector.
- **Matosinhos Agricultural Cooperative (ÁGRIMA - Cooperativa Agrícola de Matosinhos)** supports local farmers, encouraging sustainable agricultural practices and the use of local products.
- **Matosinhos Business Association (AECM - Associação Empresarial do Concelho de Matosinhos)** focuses on business development, particularly in gastronomy and local commerce.
- **Cultural and Creative Industries Cluster (Cluster das Indústrias Culturais e Criativas)** promotes innovation in cultural and creative sectors, including gastronomy, contributing to regional development.



## SUSTAINABILITY

With a clear focus on sustainability and the enhancement of cultural and creative resources, Matosinhos has developed public policies that contribute to building a creative and gastronomic city, recognized both nationally and internationally. By supporting entrepreneurs, promoting culture, and encouraging innovation, Matosinhos continues to strengthen its position as one of the region's top gastronomic destinations.



The city has invested in improving and revitalizing gastronomic venues, such as [Municipal Markets](#). Through cultural and gastronomic events, Matosinhos has successfully attracted diverse audiences and showcased the richness of its local products. The recognition of these efforts is reflected in the positive engagement of restaurants and the advantageous economic returns.

Climatic events such as extremely dry temperatures or intense precipitation bring on consequences like the degradation of the biodiversity and water scarcity which in turn affect the food systems. For those motives, the city bets in initiatives for the protection of the maritime, coastal, forest, and heritage ecosystems, like the creation of the [Action Plan for Matosinhos' Sustainable Energy and Climate](#), which foresees resilience solutions and, also, the identification of opportunities that the city can potentiate, in partnership with universities (CIIMAR, UPTEC-MAR), public and private institutions (CEiiA), companies and citizens.

The [PINKtech](#) project, composed by CIIMAR's research team (faculty members at the Faculty of Sciences of the University of Porto and PhD students in Biology) consists in the use of pink-coloured bacteria, rich in carotenoids, with the goal of intensifying in a natural and healthy way the color of fish like salmon, or even aquarium fish.

In 2022 it was announced that a new campus of the University of Porto will be installed in Matosinhos, ideally located in the former Petrogal refinery in Leça da Palmeira, which will consist of an ecosystem of teaching, research and incubation focused on the digital and energy transition, under the [Innovation District](#) project.

The project [ValorMar by SONAE](#) in partnership with the Abel Salazar Biomedical Sciences Institute of the University of Porto (ICBAS), the Marine and Environmental Research Centre (CIIMAR), Docapesca - Ports and Fish Markets S.A., among others, seeks to develop innovative solutions to valorize fishing and agriculture subproducts, promoting the decrease of waste and the increase of the sector's sustainability, in addition to generating positive impacts in the local economy and contributing for a more sustainable management of marine resources.

Matosinhos integrates the [INSURE.hub - Innovation in Sustainability and Regeneration Hub](#), an initiative by the Portuguese Catholic University of Porto and by Planetiers New Generation, which already counts with the participation of 40 entities, and aims at transdisciplinary innovation through initiatives for the promotion of circular economy and sustainable entrepreneurship. Among the partners there are several entities from the gastronomy sector.

Matosinhos is home to [Tecmafoods](#), a company dedicated to the production of insects and their transformation into ingredients for food, fertilizers and other agro-industrial applications that is a highly sustainable and scalable protein production method, with a very positive environmental, economic, and social impact. In practice, the company uses food by-products discarded by the food and distribution industry to create new protein through insect production.

In 2023, Matosinhos was the stage for the major international summit "Sustainability and Society Forum", an initiative organized by Global Media Group (GMG) in partnership with Galp, Caixa Geral de Depósitos, INATEL Foundation, BEL Group and the Matosinhos Municipality, which consisted in a debate of ideas to mobilize energies and propose policies to guarantee a sustainable and inclusive future.

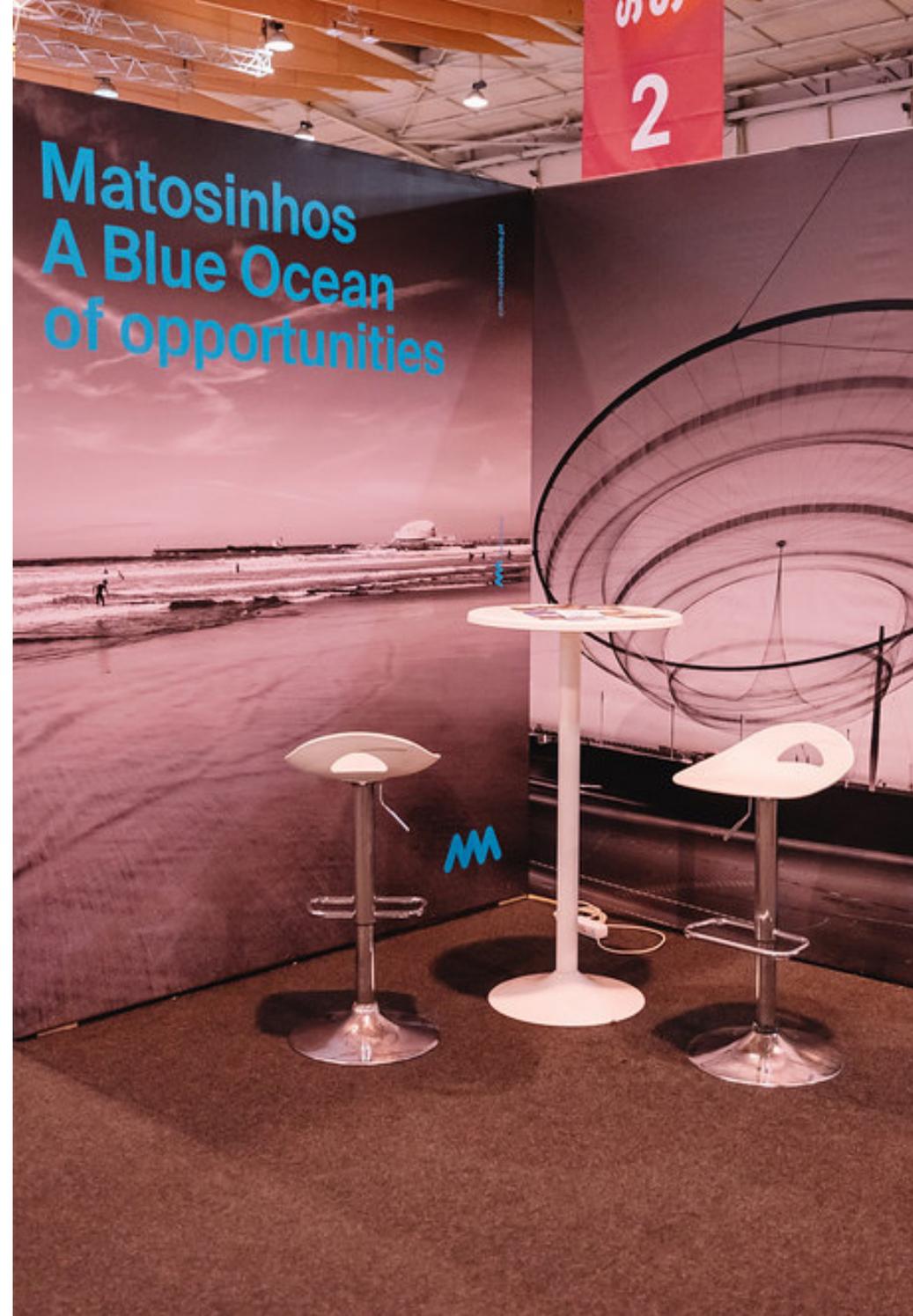
Regarding education for the environmental sustainability, projects like "[My Backyard Is My World](#)" were developed to promote the practice of composting and biologic agriculture and "[Vegetable Garden in School](#)" which counted with the participation of 838 students in 2022 and intended to promote the contact with nature and the interest for agricultural practices. The "[Biocapacity in the City](#)" project with the Gonçalves Zarco Secondary School aimed at informing and promoting good practices to enhance the territory and native species among students.

Matosinhos holds the **Green Destination certification**, reflecting its commitment to sustainability and recognizing local businesses for their responsible practices. The municipality further supports traditional sectors such as **fishing and agriculture**, promoting local products and fostering a **creative and sustainable business ecosystem**.

Also noteworthy are the activities promoted by The Centre for Monitoring and Environmental Interpretation of Matosinhos, a center for scientific dissemination and environmental education in the area of the sea, which in 2022 involved a total of 30,095 participants of all ages in activities to promote environmental sustainability.



# INTERNATIONALISATION



Matosinhos embraces [innovation and sustainability](#), reflected in its international partnerships and projects. With deep-rooted connections to the sea and cuisine, the city positions itself as a [global platform for cooperation and knowledge exchange](#), with gastronomy as one of the pillars of its cultural identity.

Matosinhos has strengthened regional ties with [Galicia](#) by engaging in the project “O Mar que nos Une” with [Vilagarcía de Arousa](#), promoting the [blue economy, gastronomy, and the Camino de Santiago](#). Additionally, in 2024, the city signed a [collaboration agreement with the Province of A Coruña](#) and participated in [Madrid Fusión 2025](#) with three showcooking featuring products from Matosinhos, led by [Chef Hélio Loureiro](#).

Matosinhos actively collaborates in networks such as [RETE – Association for Collaboration between Ports and Cities](#), and the [Association of the Atlantic Axis of the Northwestern Iberian Peninsula](#), reinforcing its role in [global gastronomy](#).

The city participated in the [EU4OCEANS Summer Course in 2023](#), an [international forum on coastal cities, ocean-based food, and scientific communication](#).

The [Capacitation Building Academy](#) includes an [international study program](#), allowing visits to other countries to learn best practices in integrating disadvantaged communities. This global engagement also included a study trip where [Matosinhos welcomed a group of gastronomy experts from Bergen, Norway](#).

In 2024 Matosinhos visited Funchal, the mentor city of Food Trails, where, together with the city of Lambeth, they got to know the Local Living Lab and benefit from co-operation and information exchange. The Municipality of Matosinhos was also present at the Final Conference of the Food Trails project, held in Brussels, at the invitation of Eurocities, an important European network that brings together cities committed to sustainable and inclusive development. This invitation reinforces the international recognition of Matosinhos’ work in the areas of gastronomy, catering, food sustainability and innovation in the sector. Food Trails is a project funded by the European Union through the Horizon 2020 programme, which aims to translate the [Milan Urban Food Policy Pact’s](#) collective commitment to develop and implement innovative food strategies in various European cities, promoting a fairer, more

inclusive and sustainable food system. Matosinhos’ presence at this event demonstrates the municipality’s commitment to sustainability, aligning itself with the global goals of the United Nations 2030 Agenda for Sustainable Development.

Matosinhos also maintains strong ties to [literature and design](#) through events such as the [Literature in Travel Festival \(LeV\)](#) and the internationally recognized [Casa da Arquitectura](#), which has established [partnerships with Brazilian institutions](#), promoting local design and architecture. The city also co-organizes major events such as [Open House Porto and the Porto Design Biennale](#), which attract internationally renowned figures and place [Matosinhos at the center of cultural and gastronomic tourism](#).

By integrating into international networks and fostering innovation in its [gastronomic culture](#), Matosinhos [strengthens its position as a Creative City](#). This commitment reflects its vision of an [inclusive and sustainable economy](#), anchored in its [culinary heritage and unique relationship with the sea](#). Matosinhos is a city that, while constantly pursuing innovation, keeps its [gastronomic traditions alive and relevant in a globalized era](#).

## INVOLVEMENT PROCESS

The gastronomy sector encompasses a vast value chain and involves multiple stakeholders, making broad consultation essential. This includes participants from fishing and farming to industry, retail, restaurants, education, and research.



To gain insight into the sector's current state, a survey was conducted with over 400 local restaurants. The study explored consumer trends, the environmental sustainability practices implemented, and perceptions of the importance of municipal support programs and enhancement initiatives, among other key topics.

### Perceptions of Demand

- In relation to Matosinhos' gastronomic resources, the quality of the sea products was the distinctive factor most frequently referred (76%).
- The proximity to Porto (50%) and the maritime front (48%) were the two most mentioned aspects in terms of the regional attractiveness of Matosinhos.
- The participants indicate that restaurant clients in the municipality are increasingly concerned with the use of local products (43%).
- Most respondents indicate that around 25% of customers are foreigners.
- Demand throughout the year is described as being especially strong in the high season (38%), thus demonstrating that seasonality still greatly affects the sector.

### Digitalization

- The establishments surveyed are increasingly investing in digitalization;
- The promotion of establishments through online platforms occurs most frequently on Facebook (76%) and Instagram (68%).
- Bookings through online platforms occur more frequently on the establishment's own website (26%).
- Regarding delivery services, the most used by participants are UberEats and Glovo (both 29%).

### Social and Environmental Sustainability

- The most applied environmental sustainability measures by participants in their establishments are waste separation (91%), organic waste separation (70%) and the application of measures to reduce food waste (54%).
- Around 27% of the participants indicate that they buy more than 50% of their products from local producers.
- Regarding accessibility measures, the most mentioned is the adaptation of the restaurant and restroom to disabled or low mobility people.
- To welcome international costumers, the most mentioned measures are the capacitation of the employees to communicate in foreign languages (75%) and a translated menu (69%).
- 81% of the participants indicated that they have carried out, in the last 4 years, capacity building and training actions with their employees.
- Most of the participants indicate that the available labor force in the city is scarce (82%) and low qualified (68%). Moreover, they denote an increase in the integration of immigrant labor (54%).

### Conjoined actions in the gastronomy sector

- The projects, measure and events most known by the participants are Rally Fish Gastronomic Route (77%), COVID-19 Security Seal (72%) and the Taste Matosinhos (Menus) (68%).
- When asked about what areas would be relevant for the development of joint projects and networking with the rest of the local gastronomic sector, participants most frequently mentioned accessibility issues (13%), as well promotion/advertising (12%), and tourism and training (both 9%).

In addition, in order to reach more entities and agents of the gastronomy sector as well as in culture and creativity, it was decided to conduct other consultation formats, namely 2 focus groups with a total of 17 participants, 14 in-depth interviews and a Consultative Group with 14 agents representing the sector including producers, retailers, chefs, schools and universities, ocean researchers, health and nutrition professionals, and institutions in the area of culture, design, architecture and tourism.

Furthermore, a close contact with creative cities in the field of Gastronomy like Rouen (France) and Florianópolis (Brazil) and of Design like Covilhã (Portugal) and Brasília (Brazil), among others, was established to exchange knowledge and co-design projects in partnership.

Lastly, the City Council was represented by the Councilwoman responsible for the areas of Promotion and Support of Activities in the Areas of Economic Development, Tourism Dynamization, Consumer Protection and Civil Protection in visits to Atlantic and Portuguese-speaking cities where partnership possibilities were explored for projects around gastronomy and sustainability of the oceans.



## ACTION PLAN

Matosinhos - in line with its gastronomic vocation and with its persistent public promotion policy of gastronomy - profiles the principles of the UNESCO Creative Cities Network, expressing interest in deepening the positioning of creativity as a strategic factor of its sustainable development. In this sense, we present the action plan made up of local and international projects that the city is committed to implementing to achieve the UCCN's objectives.



## LOCAL

### Master of the Sea

“Master of the Sea” is a community-driven initiative in Matosinhos focused on strengthening the role of local fishing communities within the Atlantic food ecosystem. This project aims to enhance capacity development by providing training, innovation support, and economic opportunities for fishers, seafood producers, and other key players in the sector.

Key Objectives:

#### Cultural & Educational Engagement

- Showcasing the heritage of Matosinhos’ fishing industry through storytelling, events, and experiential tourism.
- Collaborating with schools and universities to educate future generations on ocean conservation and food sovereignty.

#### Innovation & Gastronomy

- Partnering with chefs, food scientists, and entrepreneurs to develop new products from local fish and seafood.
- Supporting food tech innovations such as algae-based ingredients and alternative protein sources.

#### Empowering Fishers & Coastal Communities

- Offering workshops on sustainable fishing practices, seafood processing, and business management.
- Creating direct-to-consumer sales channels to increase fair pricing and profitability.

#### Sustainable Blue Economy

- Promoting responsible fishing and aquaculture techniques that respect marine biodiversity.
- Encouraging the use of underutilized or invasive species to diversify seafood offerings.

In addition, this capacity-building initiative will introduce a complementary program known as the “Sardine Academy,” which targets a wider audience and celebrates the city’s cultural and culinary heritage. The focus will be on the sardine, a fish often labelled as “poor” but rich in health benefits (such as omega-3 fatty acids), social and cultural significance (as the most popular and traditional local dish, available fresh or canned), sustainability (environmentally stable), and economic importance (comprising 45% of the local fish production). This aspect of the initiative will be launched during key city events, where the public can participate in activities such as cooking demonstrations with local and international chefs.

This project is supported by key partners, including the Hotel and Tourism School of Porto, the Professional Schools of Matosinhos and Alternância, Clavel’s Kitchen, the Restaurants, the Corporate Association of Portugal, Makro, IEFP, AHRESP, and APHORT. It aligns with the goals of the Farm to Fork strategy, the European Green Deal, and Sustainable Development Goals 2, 8, 10, 12, and 17.

### Living Heritage Museum

A community-driven open-air cultural itinerary in Matosinhos where locals are the storytellers, curators, and guides. More than a tour, it is a living museum, always evolving with new voices. It blends oral history, live demonstrations, and interactive stops, led by fishers, former cannery workers, artists, residents, fishing cooperatives, local restaurants, students and local guides.

The Living Heritage Museum will be an immersive & interactive experience mixing food, stories, and history in an engaging way. The streets, docks, markets, and canneries become the exhibits, with the community as the narrators.

The project is going to be co-designed through community meetings where fishers, cannery workers, and residents share personal stories, traditions, and key locations. This process will involve historians, local chefs, and artists to help structure the heritage narrative. Oral histories recording and photographs will help to develop signage, QR codes, and promotional materials.

Example of route stops:

- Fishing Harbor & Auction: Local fishers explain their daily routine, the art of sustainable fishing, and changes over the decades.
- Fish Market - Market vendors and chefs showcase how to pick the best seafood and talk about Matosinhos' gastronomic identity.
- Historic Cannery Stops - Former cannery workers tell stories of factory life, their role in Portugal's economy, and women's role in the industry. QR codes on old factory façades link to audio stories and archival footage.
- Fishermen's Neighborhood - Elderly residents share stories of life in Matosinhos' old fishing quarter. Home-based pop-up experiences, where families open their doors to visitors for traditional sardine grilling.
- Seaside Sculpture Walk & Artistic Installations - Local artists create sculptures & murals depicting Matosinhos' fishing history, inspired by community stories.
- Heritage Restaurant Experience - Chefs & restaurant owners prepare dishes based on historic recipes, explaining their connection to the fishing tradition.

Rather than hiring external guides, the route is led by the community, based on a training programme:

- Workshops for fishers, ex-cannery workers, and residents on public speaking & tour guiding.
- Heritage interpretation training for younger generations, so stories pass on.
- Collaboration with tour guides to blend professional storytelling with local authenticity.
- Heritage Ambassadors programme where retired fishers or former cannery workers lead parts of the tour.

To make the route interactive and accessible:

- QR codes along the route link to videos, interviews, and historical photos.
- A simple mobile app offers self-guided tours with community-recorded audio stories from real workers.

- Community murals & sculptures tell stories visually for a non-verbal experience.
- Develop an interactive mobile app or QR codes along the route with audio stories, photos, and videos from the community.
- Introduce augmented reality (AR) experiences, allowing visitors to see historical fishing scenes overlaying current locations.

To make the "Museum" economically sustainable:

- Fair payment to local guides & storytellers through tour fees.
- Partnerships with local businesses (e.g., seafood restaurants, markets, artisanal fish canneries) to create a "Heritage Menu" using local fish and traditional canning recipes.
- A small fund reinvested into the fishing community for education & conservation projects.
- Seafood restaurants offer a "Heritage Menu" linked to the tour.
- Canneries create limited-edition tins with heritage-inspired packaging.
- Fishing cooperatives sell handcrafted souvenirs, such as miniature boats & canned fish gifts.

To activate the route:

Annual Community Festival:

- Live sardine grilling by former fishers
- Open-air cinema screening historical footage
- "Fishing Tales Night" - Open-air storytelling evenings by retired fishers.
- Hands-on Workshops - Participants learn net-making or sardine canning.
- Live Sardine Grills by the Docks - Connecting food with heritage.
- "Sounds of the Sea" - Featuring maritime-inspired music.

The program is enriched by collaborations with important gastronomic partners, including the Matosinhos Restaurants Association, the Matosinhos Markets, the Matosinhos Nautical Station, AHRESP, and APHORT, along with creative partners such as the Casa do Design, Casa da Arquitectura, the Municipal Library, and the Creative Cities of Covilhã and Barcelos (Design, Arts, and Crafts).

## FOOD CARE

**FOOD CARE** is a gastronomy literacy programme designed to educate communities about healthier eating habits, with a particular focus on students (especially those at risk of dropping out), low-income families, and school and immigrant communities.

The initiative will involve nutritionists, chefs, market operators, fishermen, and farmers, fostering knowledge exchange across diverse sectors and generations. The programme's core objectives include promoting healthy and seasonal eating habits (aligned with SDGs 3 and 4), incorporating local foods—particularly seafood—into school and community menus (SDG 12), reducing food waste (SDG 12), encouraging environmentally friendly practices (SDG 13), and fostering intercultural understanding and respect for diversity (SDG 11).

To achieve these goals, a range of pedagogical resources will be developed, including a dedicated website, videos, podcasts, games, and experiential activities such as visits to fish markets, canneries, and vegetable gardens.

The project will be implemented in collaboration with schools, city markets, the CIIMAR Interdisciplinary Center for Environmental and Marine Research, UPTEC-MAR, the Association for the Integrated Development of Matosinhos, and the Matosinhos Surf School Association.

FOOD-CARE aligns with the principles of the 2030 Agenda and the Farm to Fork strategy, contributing to a healthier, more sustainable, and inclusive future.

## INTERNACIONAL

### FLAVOURS OF COMPASSION

Flavours of Compassion seeks to foster the complete inclusion of Matosinhos' migrant community within the gastronomy sector. A significant challenge faced by the city is the low level of qualifications among professionals in this field, many of whom are migrants with limited Portuguese language skills. Matosinhos is committed to addressing this issue by promoting the full integration of these workers to enhance their skills and professional development.

The city envisions celebrating and valuing the rich gastronomic heritage of its migrant community. Flavours of Compassion will create sustainable and local food experiences that blend local and migrant cultures and culinary traditions, establishing a common ground for sharing the combined gifts of history and nature.

Curated by social workers and designers, this transformative programme will be a hub of cultural awareness, tradition, and knowledge exchange, rooted in the concept of gastro diplomacy. It will bring together foreign communities, designers, and artisans to revive and celebrate traditional food cultures.

In collaboration, local and migrant communities will co-create products, experiences, and events to be showcased in both public and private spaces throughout Matosinhos. The programme will feature community dinners, lectures, round-table events, and residencies, highlighting food products and flavours crafted by participants.

As part of this initiative, Matosinhos also aims to organize and host capacity-building workshops in partnership with Network cities. These workshops will focus on gathering and sharing best practices to ensure the successful integration of migrant communities through the art and enterprise of gastronomy.

These workshops will be designed to address the specific needs and challenges faced by migrants in the gastronomy sector, providing targeted training in language skills, culinary techniques, and business management. By offering

a comprehensive curriculum that combines practical skills with cultural education, participants will be empowered to take on new roles and responsibilities within the industry, fostering a sense of belonging and professional growth.

In addition to skills development, Flavours of Compassion will also emphasize the importance of storytelling and heritage preservation. Participants will be encouraged to share their culinary stories and traditions, creating a rich tapestry of narratives that highlight the diverse cultural backgrounds within Matosinhos. Through storytelling, the programme aims to build bridges between different communities, encouraging empathy and understanding among residents.

Moreover, Flavours of Compassion will collaborate with local restaurants and food markets to provide participants with real-world opportunities to showcase their talents. These partnerships will not only enhance the visibility of migrant chefs and culinary artists but also introduce the broader community to the unique flavours and dishes from around the world.

Ultimately, Flavours of Compassion seeks to transform the gastronomic landscape of Matosinhos, making it a vibrant and inclusive hub where diverse cultures come together to create a shared future. By celebrating the culinary contributions of migrants and fostering sustainable integration, the program is poised to enrich both the local community and the culinary scene for years to come, setting a precedent for other cities to follow in embracing diversity through gastronomy.

## FOODSCAPE FUTURES

The project seeks to explore the dynamic intersection of architecture, urban design, and sustainable food systems, aiming to foster resilient, integrated cities that prioritize community well-being and environmental sustainability.

Matosinhos, a city shaped and transformed by its historical connection to the canning industry, exemplifies how urban landscapes can evolve through their relationship with the sea. Today, coastal cities face a new set of challenges, and Matosinhos aspires to lead by example, championing

strategies that seamlessly integrate food systems into urban infrastructure, thereby enhancing food security, promoting sustainability, and strengthening community engagement.

At an international level, the project seeks to conduct initiatives bringing together architects, urban planners, and sustainability experts from the Network, with the goal of designing public spaces where communities can experience the synergy between urban design and gastronomy, such as buildings equipped with integrated food production systems (such as green roofs, vertical gardens or aquaponics installations).

With the House of Design and House of Architecture as partners, Matosinhos can host residencies, summits and conferences to bring together relevant stakeholders. To showcase the results of these collaborations, **FOODSCAPE FUTURES** aims to organize festivals in the participating cities, including cooking shows (with a focus on Atlantic gastronomy), exhibitions of innovative urban food production technologies, and discussions on sustainable city planning. **FOODSCAPE FUTURES** aligns with global sustainability goals, particularly the United Nations Sustainable Development Goals (SDGs) 11, 12 and 13.

This project envisions a future where cities are not only hubs of economic and cultural activity but also centres of sustainable living, with architecture and design playing a pivotal role in shaping a harmonious relationship between urban life and gastronomy.

## OCEAN LAB

OCEAN LAB is a project designed to foster sustainable innovation in gastronomy inspired by the Ocean. The initiative seeks to generate lasting impact by building connections between research centres, incubators, and the food industry, facilitating the transfer of knowledge, talent, innovative practices across multiple coastal cities from the Network.

The project achieves its goals by fostering participatory activities, such as contests that bridge the fields of science, gastronomy, and technology aimed at researchers and entrepreneurs from all continents, with a strong emphasis on equitable participation from the Global South. Select-

ed proposals will receive mentorship from prestigious local incubators such as CIIMAR and UPTEC-MAR, and other international partners, ensuring support for scalability, and real-world implementation.

**OCEAN LAB** will also promote public awareness and marketing campaigns to deepen the understanding of sustainable practices and their application in gastronomy and marine conservation. Educational programs targeting young professionals and local communities will empower them to become active promoters of ocean biodiversity and gastronomy.

Additionally, the project aims to leverage cutting-edge technology, such as blockchain for traceability in sustainable fishing, and biotechnological innovations, to advance marine conservation efforts and sustainable gastronomy practices.

Aligned with the Horizon 2030 agenda and the United Nations Sustainable Development Goals (SDGs) 12, 13, 14, and 15, OCEAN LAB represents a bold step toward a sustainable future for our oceans and communities.





