

Conclusions of the annual meeting of the Basque Culinary Center International Advisory Board with biodiversity as the central theme.

As a **general conclusion of the encounter**, the Basque Culinary Center highlights that "chefs have an even greater opportunity than ever, by working jointly with producers, to influence the preservation of biodiversity and to value the work of the producer".

With **biodiversity or biological diversity** as the central theme of the meeting, the workshop was structured in four thematic panels, with the following content:

* **Forgotten and revived products.** "Many ingredients had been forgotten until chefs revived them. Similarly, this area includes the town-country concept and relationship. The objective is to reinforce conservation and establish a new relationship between town and country".

* **The purest, the least processed.** "We reflected on a return to nature and achieving the purest and least processed ingredients".

* **From deepest Brazil to the supermarkets.** "The dream that one day the ingredients that come from deepest Brazil will be present in the supermarkets. We could say the same about other countries, about "forgotten" products that can reach the consumer that lives in the cities".

* **Adding value to culture and nature.** "We reflected on how, through products, we can add value to the culture of a territory and nature".

"There are multiple cases of chefs worldwide with a commitment to producers to work together to get better and better results. A growing tendency is observed in the sense of what a generation of chefs gives to their profession and what they share with producers and customers", the Basque Culinary Center adds. "For this new dimension of the chef to be extended worldwide, it is necessary to educate future generations in values and attitudes and to have in-depth knowledge about the product".