

# Farm-To-Table Experience Slow Tourism



**Universidade de Aveiro ID+ DESIS Lab Portugal** 

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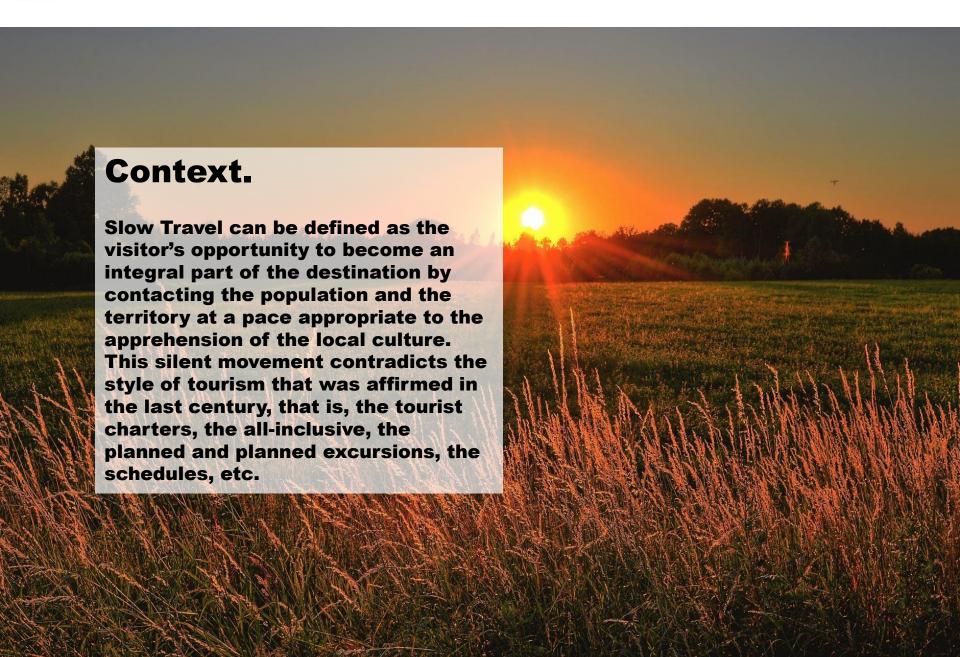


Promoter(s).
Portugal Farm Experiences

Funder(s).
Francisca Carvalheira
Estêvão Anacleto









#### The project.

The culture of a country is inevitably related to the people, customs and history of the regions, so what this project offers is all that enhance, cultural, natural and gastronomic wealth that exists in Portugal.









# **Activism and Civic Participation**



Learning about the challenges of transforming a historical farms into a new take on organic farming, where while remaining faithful to the local ecosystem and flora, new and innovative farming methods are being explored.



#### **Social Interactions and Relations**



The program offers a day in the true Portuguese countryside while learning about a new agriculture movement focused mainly on sustainability.



# **City and Environmental Planning**



The farm is committed to the sustainable production of healthy food in accordance with ethical principles and have recently began the process of converting to permaculture.



### **Skill Training and Design Education**



Cooking classes are fun to attend. You learn new dishes, make new friends, and take home new techniques and ideas to make cooking at home more enjoyable.



#### **Job Creation**



For all this available experiences the project needed a wide range of partners selected from wineries, farms and private individuals, which allows to provide the users with the best agricultural experiences in the country.

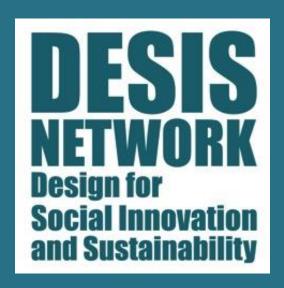


# **Storytelling and Visualisation**









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