

## RESULTS OF SURVEY

To obtain quality information, we sent a survey by e-mail to the project partners — the Municipality of Ston, the University of Pula, and AZZRI as the leading partner — and we conducted interview with a representative of DURA. All partners were very supportive and answered the survey very quickly. It was also very easy to arrange the interview meeting.

The results of this survey are in line with all the informations that we got in interview and we specially like the message for young people to stay curious, open to learning, and ready to adapt to new challenges.

Here are the answers from the surveys:

### **What motivated you to initiate/participate in the TESTEAT project?**

- Improvement of the eno-gastronomic offer of the Adriatic cross-border cooperation area.
- The richness of the eno-gastronomic offer of Ston and the entire Pelješac peninsula, together with the desire to present such an offer to a wider audience. In addition, due to the specific development of tourism and new tourism products, it is important to stay aligned with new trends and present gastronomy in a different way. The goal is sustainable tourism with an emphasis on welcoming everyone, regardless of dietary habits.
- We launched the TESTEAT project because of the growing need for a high-quality and professionally adapted gastronomic offer for people with special dietary habits and needs. We noticed that the sector lacks structured educational models and practical tools that enable menu adaptation without losing local identity and quality standards. Our goal was to connect agriculture, education, and tourism in a sustainable model that improves sector competencies and the competitiveness of the destination. (AZZRI)

### **How satisfied are you with the implementation of project activities compared to what was planned (on a scale from 1 to 5)?**

100% answered **5 (maximum)**.

### **How satisfied are you with the achieved results (on a scale from 1 to 5)?**

100% answered **5 (maximum)**.

### **How do you collect feedback?**

100% — through **participant surveys after activities**.

### **What are your expectations and goals after the project ends?**

- Our expectations are focused on the sustainability of the project results, which include the development of a sustainable eno-gastronomic offer, the development of sustainable tourism, and the active use of traditional recipes adapted to specific dietary habits and groups.
- An improved eno-gastronomic offer in the Adriatic cross-border area of Italy and Croatia.

- After the completion of the project, we expect that the developed educational models and tools will remain in permanent use in the hospitality sector. The goal is to raise the standards of quality and safety in the preparation of meals for people with special dietary needs and to strengthen the competitiveness of Croatian gastronomy. In the long term, we want to encourage wider adoption of inclusive and sustainable practices in professional kitchens. (AZZRI)

### **What message would you send to young people participating in the project?**

- Learn, work, and promote traditional values to future generations.
- In your work, always strive for innovation and finding your own path. This project teaches us to preserve tradition and traditional recipes and to present them as part of the tourist branding of the destination.
- We would advise young people to stay curious, open to learning, and ready to adapt to new challenges because gastronomy is changing rapidly today. Special dietary needs are not a limitation but an opportunity for creativity and professional growth. Investing in knowledge and understanding of ingredients, techniques, and responsibility toward guests is the foundation of a successful long-term career. (AZZRI)

### **Additional questions for AZZRI (leading partner)**

#### **How does TESTEAT contribute to the Croatian gastronomic and food industry?**

TESTEAT contributes to the Croatian gastronomic and food industry by developing concrete educational models and practical tools for adapting menus to people with special dietary needs, without compromising the quality and authenticity of local cuisine. The project strengthens the competencies of chefs and hospitality professionals and encourages the professionalization of the sector in a segment that shows continuous growth in demand. At the same time, it connects agricultural production, food processing, and tourism, thereby contributing to greater competitiveness and sustainability of the Croatian gastronomic offer.

#### **What are the biggest challenges in implementing the project and how are they addressed?**

The biggest challenge is coordinating different stakeholders and their ways of working, as well as encouraging changes in established kitchen practices. It is particularly demanding to adapt traditional dishes to special dietary needs while maintaining quality and recognizable flavors. This is addressed through clear guidelines, practical training sessions, and continuous communication with all involved partners.