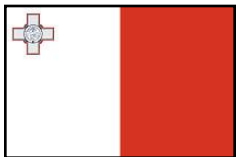


“A Gastronomic Portal for Malta and Gozo”

presented by:

Cyberspace Solutions Ltd – Anthony Cassar



Operational Programme I – Cohesion Policy 2007-2013
Investing in Competitiveness for a Better Quality of Life
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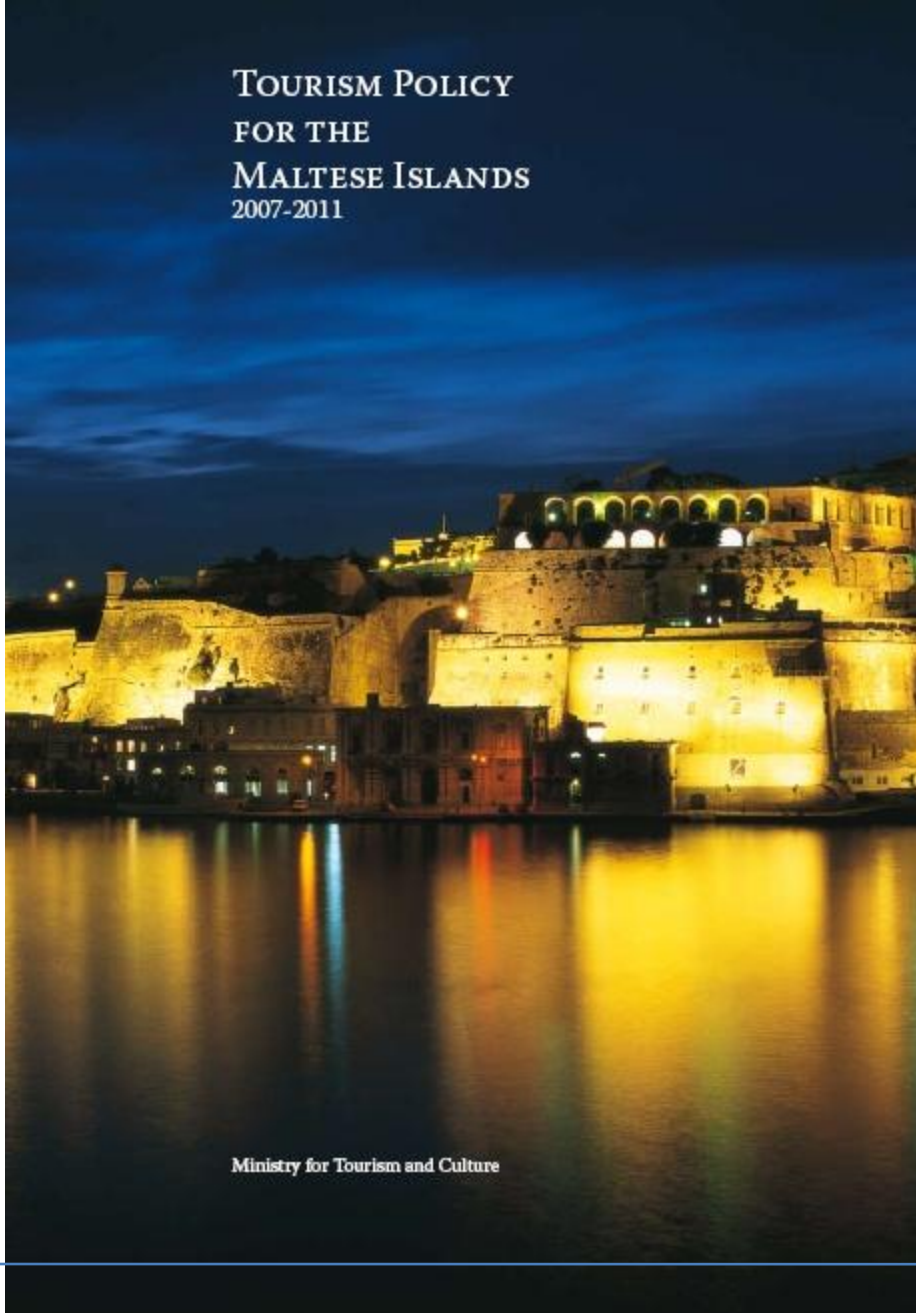
The project aims to highlight the richness of Maltese cuisine as an integral part of our culture and national heritage.



Gastronomic tourists are interested in the local cuisine as the main motivating factor to travel to a particular destination. These types of holidays allow tourists to live a totally Maltese experience, indulging in the local food, traditions, culture and lifestyle.



TOURISM POLICY
FOR THE
MALTESE ISLANDS
2007-2011



Ministry for Tourism and Culture

TARGETING SUSTAINABILITY

Tourists who choose gastronomic holidays are often higher income earners than mass tourism.

Their age bracket and financial standing allows them to go on holiday outside the mass tourist seasons.

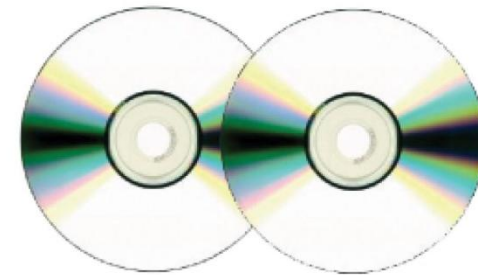
Targeting such tourists for holidays during the shoulder months is an excellent way of reducing seasonality.

A close-up photograph of a variety of fresh seafood, including several whole fish and shellfish, arranged on a tray. The fish are fresh and glistening, with some showing their scales and fins. The background is dark, making the seafood stand out.

Main Aims of the project

- Promote Gastronomy as a niche tourism market
- Increase networking between local service providers
- Target Seasonality
- Enhance the local ebusiness industry
- Make cultural sites more accessible to tourists.

PROJECT CONTENT



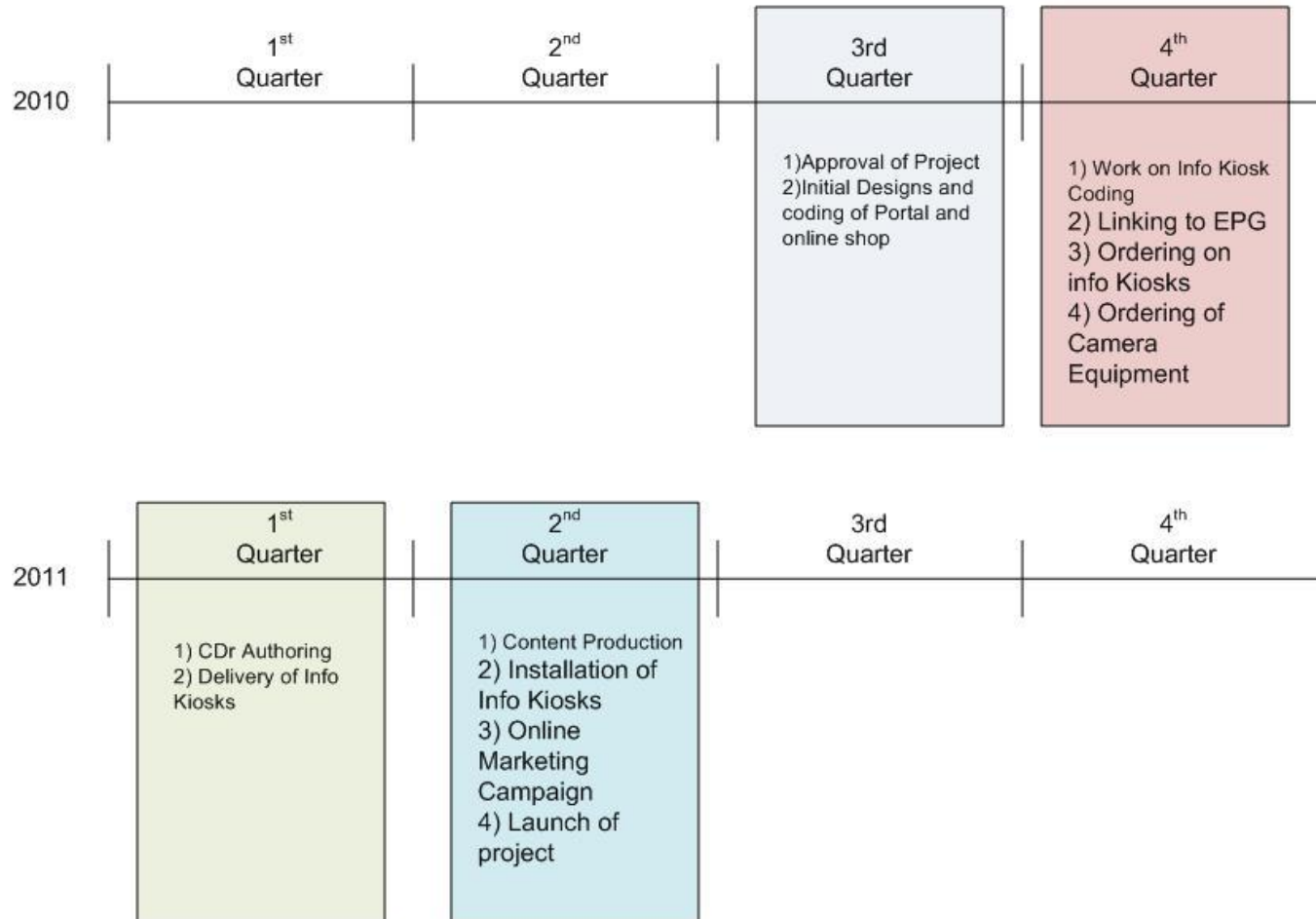
BEFORE

DURING

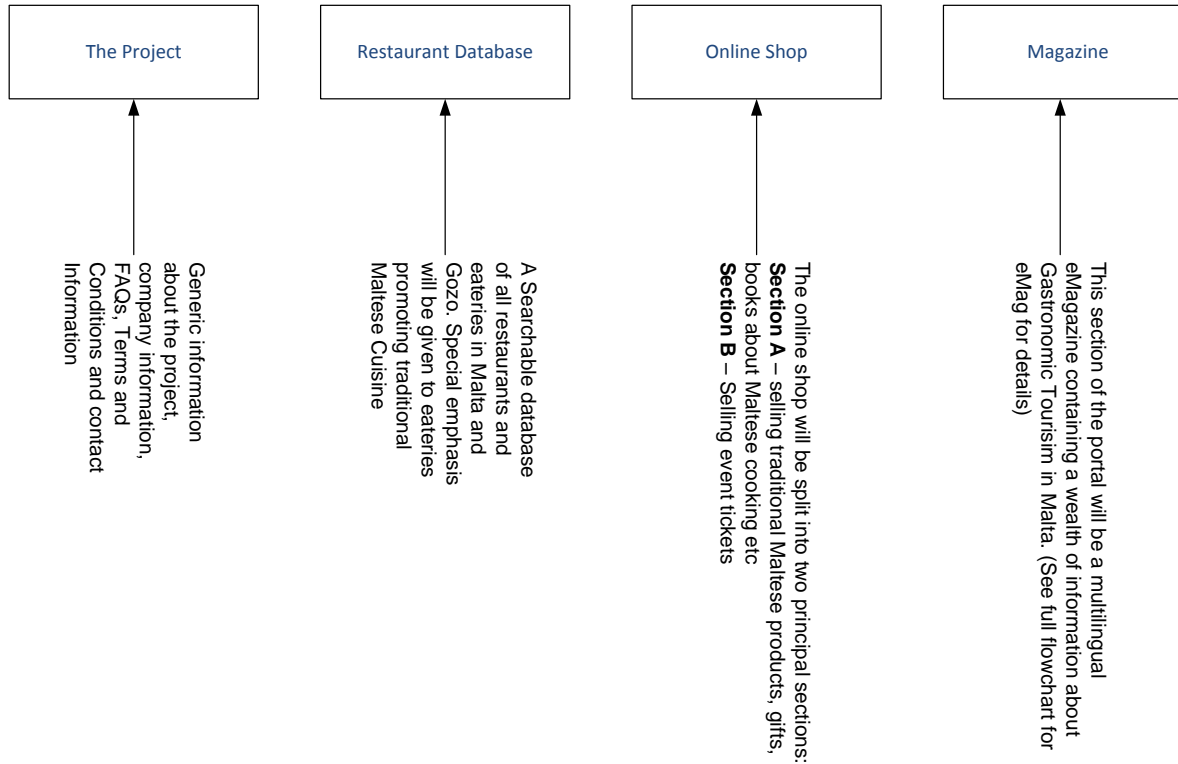
AFTER

“A Gastronomic Portal for Malta and Gozo”
presented by: **Cyberspace Solutions Ltd – Anthony Cassar**

A Gastronomic Portal for Malta and Gozo – Project Timeline



“A Gastronomic Portal for Malta and Gozo” Web Portal Flowchart





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mon	tue	wed	thu	fri	sat	sun
			1	2	3	4
5	6	7	8	9	10	11
2	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29		

Events Calendar

December Upcoming Events

1. Food Festival Week

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latest recipe:
Traditional Maltese Bread

Ingredients:
600g flour, 10g salt, 15g sugar, 15g margarine, 25g yeast, 345ml luke warm water.....

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1. Wine tasting

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1. Wine open day

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Maltese Bread

Ingredients:

- 600g flour
- 10g salt
- 15g sugar
- 15g margerine
- 25g yeast
- 345ml luke warm water



Steps:

1. Mix the flour, salt and margerine. Add the yeast.
2. Make a mixture of the luke warm water, sugar and the milk.
3. Add on to the flour and knead the mixture well until the dough is white and elasticated.
4. Place in a bowl, seal with cling film and a wet dish towel, place in a warm place for about 1 hour.
5. Work the dough, cut into small pieces (50g). Place on a baking tray, paste with egg, cut with a knife and let the pieces rest for about 15 minutes.
6. Cook in oven 450F (232C) gas mark 6-8 for 12-15 minutes.

latest recipe:

Stuffed Globe Artichokes

Ingredients:

- 4 artichokes, 75g anchovy fillets, crushed garlic, 150g fresh breadcrumbs, 50g olives, oil and vinegar



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Recipes

1. Rabbit stew (stuffat tal-fenek)

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2. Timpana

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3. Widow's soup (soppa tal-armila)

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Ingredients:

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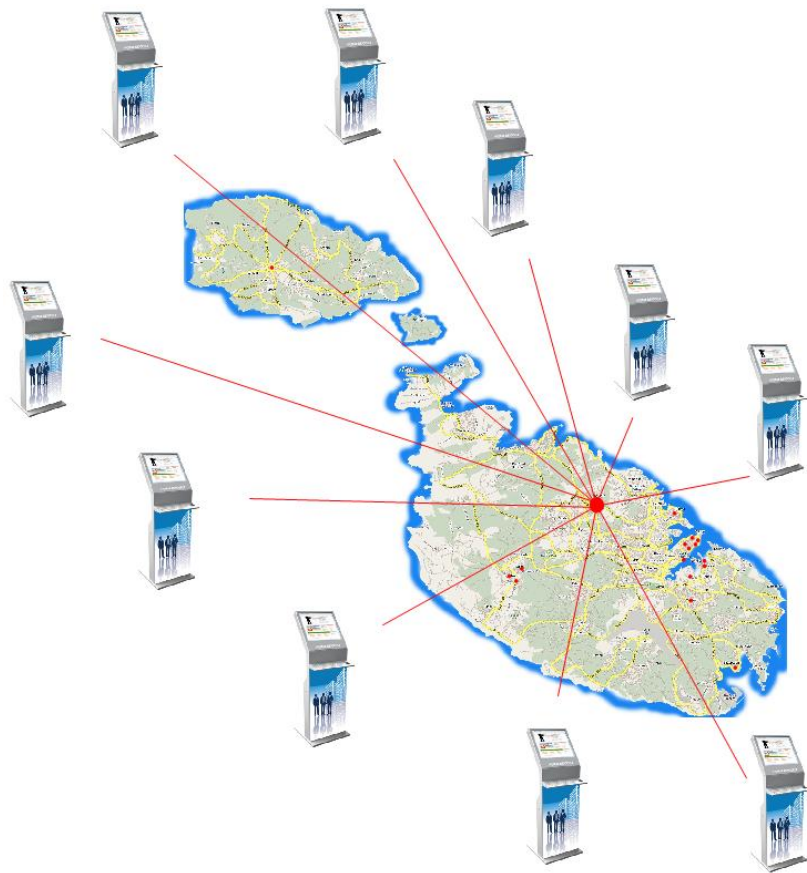


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- Remote kiosks monitoring
- Ticketing sales features
- Internet connectivity
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- Attractive sleek design



Premium Locations

- Museum of archeology – Rabat, Gozo
- Museum of natural History – Mdina
- St. Paul's Catacombs – Rabat
- Inquisitor's Palace – Birgu
- Sea Passenger Terminal – Valletta
- Plaza Shopping Centre - Sliema
- Heritage Malta HO – Valletta
- Museum of Fine Arts – Valletta
- The Palace Armoury – Valletta

Gastronomy Project Interactive CD

