

## THE CONCEPT OF AGRI-GASTRONOMY

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**Abstract.** *The study brings to the fore a reality expressed by the well-known phrase “From Farm to Fork”, describing as a new concept the synergy of scientific, managerial and operational integration at production and processing level between agriculture (with all its fields) and gastronomy (with all its nuances its). The notion of agri-gastronomy is analyzed, to which, beyond definition, the multi-integrated (integrative) polyvalence of the two fields of activity is complemented. The work highlights the paradigmatic overlap of the two branches: “agriculture”, i.e. the production of products of vegetable and animal origin, as raw materials necessary for “gastronomy” in high-quality culinary production. The objective is the awareness necessary to optimize the production, processing and consumption of food products from agriculture, with an emphasis on quality, taste and traditional know-how. The pragmatic solutions generated by this concept aim at qualitative emergence, as well as encouraging collaboration between producers, processors and restaurateurs, in order to offer consumers authentic and tasty culinary experiences, while contributing to the economic and social development of the local community and the territorial area in question.*

**Keywords:** agri-gastronomy, quality, emergence, integration, sustainability.

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### 1. Introduction

The study focused on the reference issues of the topic addressed, taking into account the current international context and the situation of the Romanian food system at national and local level [8, 13]. In developing the concept, we started from the aspects of territorial food programs, as the conceptual basis for systematization and generalization of the concept. As a pragmatic aim, the study describes the typology of personal or institutional relationships on the line of food production and processing, culinary preparation and impact on consumers [1, 6, 9, 19].

The supporting reference in our approach is the concept of integrated food policy [12], so that the subject of this study is complementary by deepening the specific and direct relationship between agricultural production and gastronomic preparation. The general framework therefore indicates that food integration is a unified and coherent concept which seeks to ensure that the population has access to safe, healthy, diversified, high-quality and sufficient food produced in conditions that are economically and socially acceptable for all, which promotes

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