

## Local food enjoyed at a green table: farmers' markets as places where farm-to-fork strategy is implemented in practice

Krakow, Poland  
**30 May - 1 June, 2025**  
Targ Pietruszkowy Farmers market  
(ul. Kalwaryjska 9-15, 30-509 Krakow)



### AGENDA

#### Friday 30 May

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**17:00** Welcome of delegations (Church of St. Wojciech, Main Market Square)  
Guided tour of the city and the Podgorze district.

**19:30** Informal networking barbecue evening for project partners: Pub Spoko,  
ul. Kalwaryjska 9-15.

#### Saturday 31 May

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**Targ Pietruszkowy , Plac Niepodległości, 30-509 Kraków**

**9:00** Tour of the market to show the diversity of products in the Malopolska Region, exchange of experiences.

(Please note that the market starts at 8:00 and it's a good opportunity to shop or browse around.)

**10:00** Opening conference and Slow chef festival: Local chefs and market producers use local, 'niche' products, to create dishes during the market (live cooking with commentary), tasting for the public. This activity will serve as an opening conference to introduce the project to citizens, explaining the potential of local food and cuisine both as an engine for the local communities and for touristic attractiveness.

**10:00-12:00** Farm to play: workshops for families: raising awareness about biodiversity, seasonality. The workshops will revolve around practical activities and experiences that families can appreciate: beeswax candle making, beeswax food wrap making, constructing habitats for wild pollinators, environmentally-themed board games.

**12:00** We gather at the market and take a tram together to the newly opened second location of the market: Targ Pietruszkowy - Grzegórzki.

**13:00** Networking lunch (pierogi!) and experience sharing session (Alicja will explain how we managed to move from a volunteer-based market to a financially sustainable operation).

**15:00** End of activities.

## Sunday 1 June

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**9:00** Meeting at Targ Pietruszkowy farmers market and bus transfer to Białka Tatrzańska.

**11:00** Arrival at Oscypek cheese making hut in Białka Tatrzańska: project partners will see sheep being herded on mountain slopes and observe the process of traditional Oscypek cheese making.

**13:00** Lunch with traditional Oscypek cheese (Slow Food Presidium product) and lamb meat.

**14:00** Transfer by cable car to the summit of Kotelnica mountain and project partners' meeting.

**16:30** transfer back to Krakow.

**18:00/19:00** arrival in Krakow (Targ Pietruszkowy).



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