

Local Gastronomic Points (LGP) in Suceava and Bucovina.

An Example of Neo-entrepreneurship Supporting
Rural Sustainable Development

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Introduction

Sustainable rural development is today a **strategic priority** in both national policies and the UN 2030 Agenda for Sustainable Development, targeting poverty reduction, the promotion of decent work, and the assurance of **sustainable communities** (SDGs 1, 8, 11, 12, and 15).

The adoption of Romanian Law no. 412/2023 established and regulated Local Gastronomic Points (LGPs - “Puncte Gastronomice Locale”)—small-scale public catering units authorized to prepare and serve traditional dishes using predominantly local inputs sourced either from the proprietor’s own farm or the immediate community.

Law 412/2023 is expected to generate **both direct and indirect economic effects** at microeconomic and macro-regional scales:

Lowered Entry Barriers

Development of Short
Food Supply Chains
(SFSCs)

Promotion of Micro-
Entrepreneurship and
Self-Employment

Formalization of the
Informal Rural
Economy

Stimulation of Rural
and Gastronomic
Tourism

Literature review

Research on rural sustainable development increasingly favors endogenous (internal, domestic) models that leverage local assets and community agency (Georgios et al., 2021). For entrepreneurial ecosystems to thrive the importance of interconnected local actors, institutional support structures, and enabling environments is emphasized (Theodoraki et al., 2022).

Short food supply chains (SFSC) are a key element to fostering producer-consumer linkages and circulating value locally, thereby strengthening regional economic circuits (Jia et al., 2024). From a circular bioeconomy point of view, rural ventures can retain biomass, minimize waste and reinforce biodiversity through localized sourcing and regenerative agricultural practices (Toplicean & Datcu, 2024).

LGPs function as micro-enterprises that lower entry barriers for rural actors, integrate short-supply-chain logistics and valorize culinary heritage through micro-production and community-embedded services (Rivza et al., 2022).

Research Methodology

Systemic Literature review (2010 – present 2025)



Results and Discussions

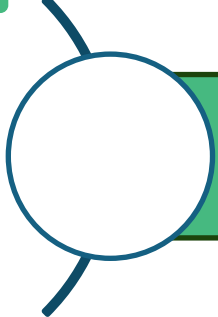


Review conceptual integration of Local Gastronomic Points with Neo-Entrepreneurship and Entrepreneurial Ecosystems

From an economic perspective, Local Gastronomic Points (LGPs) function as engines for multiplying added value within rural communities. Results indicate that LGPs serve as **catalysts** for *place-based* entrepreneurship, especially within regional food systems and agro-tourism. LGPs provide alternative employment and business opportunities (traditional catering, organizing gastronomic events, cooking classes), reducing sole dependence on primary agriculture or livestock farming.

LGPs foster collaborative ecosystems involving farmers, chefs, artisans, and civic institutions, reinforcing the entrepreneurial identity and stimulating social innovation.

Results and Discussions



Review conceptual integration of Local Gastronomic Points and Rural Sustainable Development

LGPs boost local economies and support environmental sustainability by promoting organic farming, reducing food waste, and fostering circular agriculture. They enhance rural resilience by transforming local resources into high-value products and offering direct sales channels that ensure fair prices for farmers and artisans.

The studies we reviewed consistently show that gastronomic identity enhances the socio-cultural capital of rural areas, enabling rural regeneration through agroecology and culinary storytelling. LGPs encourage traditional farming methods that have a low impact on soil, biodiversity, and natural resources.

Results and Discussions

Review integration of Local Gastronomic Points with Cultural Heritage Tourism

LGPs are key to valorizing intangible heritage through traditional recipes, artisanal techniques, and community-hosted food experiences. Such gastronomic narratives align with sustainable tourism models that prioritize authenticity, locality, and visitor engagement.

Gastronomy helps foster shared values between locals and visitors, bridges past and present and links cultural identity with economic opportunity.

Conclusions

Across all domains, a shared narrative emerges:

LGPs serve as vital nodes in multifaceted value chains that integrate local economic development, cultural preservation, and innovation ecosystems.

A **critical gap** is the limited presence of quantitative impact evaluations and the overreliance on conceptual narratives. Future research should employ longitudinal and comparative studies to validate the resilience and scalability of LGP-centered strategies in diverse regional contexts.

THANK YOU!

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