



帕爾馬
Parma
意大利
Italy

加入網絡
Year of designation
2015

城市介紹 City Information

Parma and its territory are universally known for their ability to preserve an unrivaled gastronomic heritage.



The territorial and cultural concomitance have allowed over the centuries not only the elaboration of excellent typical products, but also the development of an industrial knowledge and of technologies for the preservation of food. A real culture of food.

The food sector is represented in Parma through the whole food chain: typical products and their protection Consortia, renowned restaurants and chefs, Italian cuisine teachers, food museums, research and food safety, agro-food industries, cultural projects and educational events, exhibitions and international, national and local fair events.

A strong cultural component has always been associated with the food tradition. The succession of European dynasties favored culinary and cultural attitudes of opening towards the contaminations and innovations from abroad, transforming Parma, over time, into an integrated and synergistic system of food, art and music. Having joined the UCCN in 2015, Parma is a place where individuals, communities, businesses and institutions have the opportunity, the will and the attitude to invent and implement new ways of operating, becoming a true open laboratory where ideas for change can be elaborated.

Creativity is the key factor for future growth.



廚師簡介 Chef Information

- **Roberto Pongolini**

Roberto Pongolini, a chef originally from Parma, has turned his passion for cooking into a timeless art. After earning the prestigious Michelin Star, which he maintained for 30 years, he decided to reinvent himself. Currently, he stands out for his innovative approach to cuisine, with a dining format based on the

simplicity and authenticity of local flavors combined with international exploration. His cooking strikes a perfect balance between tradition and creativity, reflecting his deep knowledge of the territory and raw ingredients. In addition to his culinary pursuits, Roberto also provides consultancy services for restaurants and hospitality businesses. Roberto Pongolini joined the Parma Quality consortium in 2020.

- **Giorgia Pongolini**



菜品名稱 Dish name

- **Flavours of Parma in a Risotto**

