

CORENET Good SFSC Practice No 18:	
Author:	Christos Karatzas, Vasiliki Tsigarida
Insert photo or any visual image or diagram e.g. SNA diagram/Word or Image Collage (Optional)	
Short title <u>in English</u>	MULTIFUNCTIONAL FARM AND AUTHENTIC CRETAN RESTAURANT "PESKESI"
Choose relevant advising categories below* and provide short explanation:	
a Business planning and strategy:	Peskesi farm received advisory support for the development of a short food supply chain providing local products for its restaurant to be cooked and prepared into meals for its customers
b Distribution and logistics:	Advice on optimizing local transportation routes, minimizing waste and ensuring food quality.
c Regulatory compliance:	Advice on the legal aspects of food hygiene (production and processing) and visitor regulations.
d Better partnering:	Peskesi's SFSC model is built on autonomy and trustful collaborations and close relationships with local producers.
e Technology:	
f Production & processing:	Advisory support is already provided. Further advice on food processing technologies is needed.
g Packaging:	
h Branding and marketing:	Advisory support is already provided.
Basic information on knowledge and advice provided: e.g. private or public funded organization/advisor, peer to peer knowledge exchange, etc.	During its start-up, Peskesi farm received advisory support primarily from agronomists and sustainability consultants. The advisory services focused on sustainable farming practices, organic certification procedures, and the development of a short food supply chain integrated into restaurant operations. Advice was provided through in-person consultation and field visits. The support was privately funded by Peskesi, as part of the initial investment in building a sustainable and culturally rooted business model. Currently, advisory support is ongoing and covers several areas: culture and sustainability, marketing strategy, agronomical topics and wine and olive oil expertise. Advice is provided through a combination of advisory sessions, on-site visits, and personnel workshops. Experts involved include cultural researchers, agronomists, marketing professionals, and certified sommeliers. All advisory services are privately funded by the business as part of its commitment to continuous improvement and innovation.
*See The CORENET SFSC Charter 14. C SFSC ADVISING.	

Short summary for practitioners in <u>English</u> on the <u>(final or expected) outcomes</u> (1000-1500 characters, word count – no spaces). <i>Do not complete if the summary below is completed in English</i> This summary should be as interesting as possible for farmers/end-users, using <u>a direct and easy understandable language</u> and pointing out entrepreneurial elements which are particularly relevant for practitioners (e.g. related to cost, productivity etc). Research oriented aspects which do not help the understanding of the practice itself should be avoided.	Peskesi is a multifunctional farm that sells, serves, and cooks its own products at a high-rated restaurant, focusing on local Cretan recipes and principles of sustainability and low carbon footprint. The farm offers cooking and tasting classes and organizes field visits to connect visitors with their food. Certified for organic and biodynamic production, it also cultivates local varieties. Most ingredients used in the restaurant come directly from Peskesi Farm or nearby producers, with transport distances never exceeding 160 km, thus minimizing emissions and supporting a short, transparent supply chain. Visitors can also buy farm products such as olive oil and herbs. At the restaurant, clients learn about the circular economy model “farm to table” and “table to farm,” applied by the management team. The menu card highlights the origin and distance of each ingredient, strengthening the bond between consumers, local production, and producers. The project’s mission is to preserve and promote the cultural and natural heritage of the Cretan diet, protecting biodiversity, supporting local communities, and offering healthy, sustainable food.
	Main results/outcomes of the activity (expected or final) Peskesi has developed a sustainable, circular “farm-to-table and table-to-farm” model linking agriculture, gastronomy, and environmental education. It strengthens connections between producers and consumers, promotes the Cretan diet and biodiversity and supports small farmers. By sourcing ingredients locally and reusing waste, the farm reduces its carbon footprint. Through cooking classes, field visits, and awareness activities, it educates visitors on sustainable food systems. Overall, Peskesi preserves Crete’s cultural and natural heritage while promoting rural development and sustainable agrotourism. The main practical recommendation(s): what would be the main added value/benefit/opportunities to the end-user if the generated knowledge is implemented? How can the practitioner make use of the results? The Peskesi model integrates farming, gastronomy, and sustainability, strengthening ties between producers and consumers and adding value to local products. Practitioners adopting similar farm-to-table methods can improve traceability, reduce environmental impact, and boost customer trust. End-users gain access to authentic, local food and learn through visits and workshops. These results help develop educational agrotourism, promote regional identity, and build short food supply chains supporting farmers and consumers. Further information/references: Peskesi was granted the EU Organic Award 2025 in the category “Best organic restaurant”. https://peskesicrete.gr/en
Actors, stakeholders	• Restaurant and farm team • Local producers and farmers • Olive oil sommeliers • Wine sommeliers • Guests and visitors of restaurant and farm • Advisors • Local communities and organizations, such as local cultural associations.
Region, Country	Crete, Greece

Media attachment (e.g. video) or other attachment (e.g. benchmarking data)?	https://www.facebook.com/reel/1468934964349751 https://www.youtube.com/watch?v=8JZwiEae4kw https://peskesicrete.gr/en/sustainability-report https://agriculture.ec.europa.eu/media/news/winners-announced-fourth-eu-organic-awards-2025-09-23_en
Short title in <u>native language</u>	ΠΟΛΥΛΕΙΤΟΥΡΓΙΚΟ ΑΓΡΟΚΤΗΜΑ ΚΑΙ ΑΥΘΕΝΤΙΚΟ ΚΡΗΤΙΚΟ ΕΣΤΙΑΤΟΡΙΟ "ΠΕΣΚΕΣΙ"
Short summary for practitioners in <u>native language</u> (can be the language of the coordinator / one of the partners - otherwise in English) (1000-1500 characters, word count – no spaces).	Το Πεσκέσι είναι ένα πολυλειτουργικό αγρόκτημα που πωλεί, σερβίρει και μαγειρεύει τα δικά του προϊόντα σε ένα υψηλής ποιότητας εστιατόριο, εστιάζοντας στις τοπικές Κρητικές συνταγές και τις αρχές της αειφορίας και του χαμηλού αποτυπώματος άνθρακα. Οι καλλιέργειες είναι πιστοποιημένες βιολογικής παραγωγής, ενώ καλλιεργούνται κυρίως τοπικές ποικιλίες. Η φάρμα προσφέρει μαθήματα μαγειρικής και γευσισγνωσίας και οργανώνει επισκέψεις στο αγρόκτημα για να συνδέσει τους επισκέπτες με τη διαδικασία παραγωγής των αγροτικών προϊόντων. Τα περισσότερα υλικά που χρησιμοποιούνται στο εστιατόριο προέρχονται άμεσα από τη φάρμα ή από κοντινούς παραγωγούς, με τις αποστάσεις μεταφοράς να μην ξεπερνούν τα 160 χλμ, ελαχιστοποιώντας τις εκπομπές και στηρίζοντας μια σύντομη, διαφανή αλυσίδα εφοδιασμού. Οι επισκέπτες μπορούν επίσης να αγοράσουν προϊόντα της φάρμας, όπως ελαιόλαδο και βότανα. Στο εστιατόριο, οι πελάτες ενημερώνονται για το μοντέλο κυκλικής οικονομίας “από το αγρόκτημα στο τραπέζι” και “από το τραπέζι στο αγρόκτημα,” το οποίο εφαρμόζει η ομάδα διαχείρισης. Το μενού αναφέρει την προέλευση και την απόσταση κάθε συστατικού, ενισχύοντας τη σύνδεση των καταναλωτών με την τοπική παραγωγή και τους παραγωγούς. Η αποστολή του έργου είναι να προστατεύσει και να προάγει την πολιτιστική και φυσική κληρονομιά της Κρητικής διατροφής, προστατεύοντας τη βιοποικιλότητα και στηρίζοντας τις τοπικές κοινότητες.