

# Education Material:

## Circular Success Story 5: From Tradition To Table

D.1.2.4, part of O.1.2 [Deliverable Lead: Fachhochschule Salzburg GmbH]  
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**This video introduces Hiša Linhart Initiative, which connects local producers, chefs, and the community through sustainable food, education, and hospitality. By sourcing from Radol'ca market and reimagining tradition as *nouvelle Slovenian cuisine*, it keeps local flavors alive. The Uroš Štefelin Cookery School and community events ensure culinary knowledge and culture are shared and celebrated.**

### Video link



02:02 min

Further education material:  
[www.foodcycle.ai/education](http://www.foodcycle.ai/education)

### Video Description

The video showcases the Hiša Linhart Initiative—a vibrant effort that brings together local producers, chefs, and the community in a sustainable cycle of food, education, and hospitality.

Rooted in the offerings of the Radol'ca market and celebrated through the Taste Radol'ca project, the initiative honors culinary tradition while breathing new life into it. At their restaurant and hotel, time-honored Slovenian dishes are reimagined with a contemporary twist, forming what they call *nouvelle Slovenian cuisine*. Through the Uroš Štefelin Cookery School, the next generation of chefs—children, enthusiasts, and professionals alike—gain hands-on experience, ensuring that culinary wisdom continues to grow and evolve.

Local events tie it all together, blending food, culture, and learning into a meaningful rhythm that nourishes both people and place.

### Questions for Reflection

*Please answer the following questions based on your company/region. If you are a student, feel free to choose any setting you would like to focus on.*

#### Business Perspective

1. How could you transform local traditions into innovative offerings that resonate with modern audiences while preserving cultural heritage?
2. In what ways can your business become a hub for collaboration between local producers, creatives, and the broader community?
3. How could you design experiences that go beyond consumption and foster deeper connections between people, place, and purpose?

#### Regional Development Perspective

1. How can we create stronger linkages between local producers, educators, and hospitality businesses to form a self-sustaining local economy? (similar to the Taste Radol'ca model)
2. What role can community-based events play in strengthening local identity and promoting regional products and talent?
3. How might we integrate education—especially for youth and professionals—into our regional food systems to ensure long-term sustainability and growth?



### Further Information



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