



United Nations
Educational, Scientific and
Cultural Organization



Intangible
Cultural
Heritage

Original: French

CONVENTION FOR THE SAFEGUARDING OF THE INTANGIBLE CULTURAL HERITAGE

INTERGOVERNMENTAL COMMITTEE FOR THE SAFEGUARDING OF THE INTANGIBLE CULTURAL HERITAGE

Fifth session
Nairobi, Kenya
November 2010

NOMINATION FILE NO. 00437 FOR INSCRIPTION ON THE REPRESENTATIVE LIST OF THE INTANGIBLE CULTURAL HERITAGE IN 2010

A. STATE(S) PARTY(IES)
<i>For multi-national nominations, States Parties should be listed in the order on which they have mutually agreed.</i>
France
B. NAME OF THE ELEMENT
B.1. Name of the element in English or French
<i>This is the official name of the element that will appear in published material about the Representative List. It should be concise. Please do not exceed 200 characters, including spaces and punctuation. The name should be transcribed in Latin Unicode characters (Basic Latin, Latin-1 Supplement, Latin Extended-A or Latin Extended Additional).</i>
The gastronomic meal of the French
B.2. Name of the element in the language and script of the community concerned, if applicable
<i>This is the official name of the element in the vernacular language corresponding to the official name in English or French (point B.1.). It should be concise. Please do not exceed 200 characters in Unicode (Latin or others), including spaces and punctuation.</i>
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<p>B.3. Other name(s) of the element, if any</p> <p><i>In addition to the official name(s) of the element (B.1.) please mention alternate name(s), if any, by which the element is known, in Unicode characters (Latin or others).</i></p>
<p>In French, the term 'gastronomic' refers to the popular culture of enjoying good food and drink. Other names commonly used to describe such a meal, which celebrates the art of good eating, include festive meal, feast, banquet, gourmet meal and, less formally, 'blow-out', as the younger generations would call it.</p>
<p>C. CHARACTERISTIC OF THE ELEMENT</p>
<p>C.1. Identification of the communities, groups or, if applicable, individuals concerned</p> <p><i>According to the 2003 Convention, intangible heritage can only be identified with reference to communities, groups or individuals that recognize it as part of their cultural heritage. Thus it is important to identify clearly one or several communities, groups or, if applicable, individuals concerned with the nominated element. The information provided should allow the Committee to identify the communities, groups or individuals concerned with an element, and should be mutually coherent with the information in sections 1 to 5 below.</i></p>
<p>The French. The community concerned by the element is the entire French nation people. The community is large, diverse and unified. Its collective experience has been built over several centuries. The product of social and cultural mixes, regional plurality and contributions by immigrants, the community is united by shared practices like the gastronomic meal. Important moments in the lives of individuals and groups are celebrated in a ritualistic way through this festive meal.</p>
<p>C.2. Geographic location and range of the element and location of the communities, groups or, if applicable, individuals concerned</p> <p><i>This section should identify the range of distribution of the element, indicating if possible the geographic locations in which it is centred. If related elements are practiced in neighbouring areas, please so indicate.</i></p>
<p>The gastronomic meal takes place on the entire territory of the State Party concerned. It is also enjoyed by French people living abroad. It has spread to many countries through geographic proximity (e.g. in regions along the borders), the activities of associations, migration and population movements.</p>
<p>C.3. Domain(s) represented by the element</p> <p><i>Identify concisely the domain(s) of intangible cultural heritage manifested by the element, which might include one or more of the domains identified in Article 2.2 of the Convention. (This information will be used primarily for visibility, if the element is inscribed.)</i></p>
<p>The gastronomic meal is a social practice bringing together a group to mark, in a festive way, important moments in the lives of individuals and groups.</p> <p>It falls mainly within domain (c), social practices, rituals and festive events.</p> <p>It also falls into other domains in a secondary manner, namely domain (a), oral traditions and expressions (e.g. table conversation, specialized vocabulary) and domain (d), knowledge and practices concerning nature and the universe (e.g. choice of products, knowledge of the characteristics of local production areas).</p>

D. BRIEF SUMMARY OF THE ELEMENT

The brief description of the element will be particularly helpful in allowing the Committee to know at a glance what element is being proposed for inscription, and, in the event of inscription, will be used for purposes of visibility. It should be a summary of the description provided in point 1 below but is not an introduction to that longer description.

The gastronomic meal of the French is a customary social practice for celebrating important moments in the lives of individuals and groups, such as births, weddings, birthdays, anniversaries, achievements and reunions. It is a festive meal bringing people together for an occasion to enjoy the art of good eating and drinking. This very popular practice, with which all French people are familiar, has flourished in France for centuries. It is constantly changing and being transmitted.

This social practice is associated with a shared vision of eating well, rather than with specific dishes. Its homogeneity in the whole community stems from:

- the meaning that it confers, namely togetherness, consideration of others, sharing the pleasure of taste, the balance between human beings and the products of nature;
- specific rites it follows, including the search for good products, references to a repertoire of codified recipes, culinary know-how, setting a beautiful table, the order of courses, food and wine pairing, conversation about the dishes.

The gastronomic meal gives rhythm to the lives of community members. It draws circles of family and friends closer together and, more generally, strengthens social ties. It constitutes an important reference point for identity and gives rise to feelings of belonging and continuity.

1. IDENTIFICATION AND DEFINITION OF THE ELEMENT (CF. CRITERION R.1)

This is the key section of the nomination to satisfy criterion R. 1: "The element constitutes intangible cultural heritage as defined in Article 2 of the Convention". A clear and complete explanation is essential to demonstrate that the nominated element meets the Convention's definition of intangible heritage. This section should address all the significant features of the element as it exists at present, and should include:

- a. an explanation of its social and cultural functions and meanings today, within and for its community,*
- b. the characteristics of the bearers and practitioners of the element,*
- c. any specific roles or categories of persons with special responsibilities towards the element,*
- d. the current modes of transmission of the knowledge and skills related to the element.*

The Committee should receive sufficient information to determine:

- a. that the element is among the "practices, representations, expressions, knowledge, skills — as well as the instruments, objects, artefacts and cultural spaces associated therewith —";*
- b. "that communities, groups and, in some cases, individuals recognize [it] as part of their cultural heritage";*
- c. that it is being "transmitted from generation to generation, [and] is constantly recreated by communities and groups in response to their environment, their interaction with nature and their history";*
- d. that it provides communities and groups involved with "a sense of identity and continuity"; and*
- e. that it is not incompatible with "existing international human rights instruments as well as with the requirements of mutual respect among communities, groups and individuals, and of sustainable development".*

Overly technical descriptions should be avoided and submitting States should keep in mind that this section must explain the element to readers who have no prior knowledge or direct experience of it. Nomination files need not address in detail the history of the element, or its origin or antiquity.

The gastronomic meal is a customary social practice to which the French are very attached.

They regard it as part of their heritage. In 2009, the annual survey on the eating habits of the French revealed that 95.2% of French people considered the gastronomic meal to be an element of their cultural heritage and identity, 98.7% of them wishing to safeguard it and transmit it to future generations. France has included the gastronomic meal in its Inventory of Intangible Cultural Heritage.

When the French want to celebrate and to share together a happy, important life event such as a birth, wedding, birthday, anniversary, achievement or reunion, they organize a gastronomic meal.

It is a festive meal that brings together a group of family, friends, association members or even an entire village for a time of shared pleasure. The meal takes place at home or sometimes in a public place such as a restaurant or community centre.

The gastronomic meal is associated with a shared vision of eating well, rather than with specific dishes. It refers to the very popular gastronomic tradition, which is familiar to all French people, long handed down from generation to generation and constantly renewed, for example, through the contributions of new knowledge and know-how. The gastronomic meal, deeply rooted in French intangible cultural heritage, gives rise to feelings of identity and belonging.

Such feelings are also reinforced by the view of foreigners, who see the gastronomic meal as a marker of French identity.

The gastronomic meal is a homogeneous social practice in the whole community. This homogeneity stems from:

1) its meaning and social function, namely its strong cultural functions and its expression of the balance between human beings and the products of nature, conviviality, togetherness, the desire

to share the pleasure of taste, all of which draws circles of family and friends closer and strengthens social ties;

2) its rites necessitating knowledge and know-how, for example, its preparation requiring planning and its making and consumption taking longer than an everyday meal. Such attention is intended to honour others to the utmost. The gastronomic meal is open to the diversity of traditions, food and cuisines, which is the reason for its constant renewal.

It always takes place according to the same rites:

a) the establishment beforehand of an unusual menu taken from a constantly growing repertoire of recipes;

b) the purchase of good products whose flavours will go well together;

c) the pairing of food with wine;

d) the respect for the same structure, beginning with the apéritif (drinks before the meal) and ending with liqueurs, containing in between at least four successive courses, namely a starter, fish and/or meat with vegetables, cheese and dessert, the courses possibly numbering five or six depending on the occasion;

e) the setting of a beautiful table according to classic French taste, based on symmetry that fans out from the centre and including a tablecloth, artistically folded napkins, objects whose shapes are appropriate for each course and designed to enhance tastes; and, depending on the circumstance, between two and five glasses, several plates and utensils, and sometimes a written menu; the seating arrangement may reflect status in terms of hierarchy or gender;

f) specific actions during consumption, such as smelling, tasting, cutting large items like meat or cake at the table in accordance with codified gestures that symbolize sharing within the group unit, using expressions to speak at the table about what one is eating and drinking and to show by means of specific vocabulary that one is enjoying the meal. What the community calls "gastronomic discourse" is a component of the social function of the element. So as not to break such communication, the guests remain at the table following dessert. Sometimes, the meal is accompanied by singing.

The gastronomic meal is deeply rooted in the community's way of life. It combines folk and savant traditions, transcends local customs, generations, social class and opinions, and adapts to religious and philosophical beliefs. Its values take in diversity and strengthen feelings of belonging for participants in the gastronomic meal.

It is rooted within the community by means of two processes.

1) Individual transmission.

The French are participants in and keepers of this heritage handed down informally to family and friends from generation to generation and constantly renewed. Knowledge, know-how and rituals pertaining to the gastronomic meal are kept in an informal way by certain members of the community, such as parents, grandparents, aunts and friends, who possess deep knowledge of the tradition and preserve its memory. Such people, called gastronomes, watch over the living practice of the rites, thus contributing to their oral and/or written transmission, in particular to younger generations. Children helping with preparations aurally acquire, for example, ways of doing, acting, being and speaking. Their presence at the table constitutes an initiation rite inasmuch as the codes are assimilated through observation. This is the basis for renewal. Transmission also occurs through school, literature, cinema, the media and associations. In France, more than 2,000 associations, some very old, preserve this practice in social settings outside the family.

2) Transmission in the continuum of history.

The French recognize that their current practice is steeped in meaning inherited through their shared history and that it carries the values on which French culture is based, namely attachment to the agricultural world, an important part of the French imaginary that explains the attention paid to finding good products; the eating of meals together; elegant manners; conversation, insofar as the high-society meal, transmitted through revolutionary France, inspired working-class practices; the ideal of happiness for all, a legacy of eighteenth-century philosophy; and the popular model of festive opulence. The gastronomic meal reminds the

French of their history and thus gives them a feeling of continuity.

Through the positive value of conviviality, the gastronomic meal is a time of pacification, sharing, inclusion and generosity. It is in no way contrary to human rights. It opens the door to knowledge of others, intercultural dialogue and friendship among peoples. It can contribute to social integration and intergenerational exchange. Some associations develop ties among generations and cultures around gastronomic meals, helping disadvantaged people through the culinary arts to make meals for the most beautiful days of their lives, such as weddings and baptisms.

Preferably, local food products available at markets are used for the gastronomic meal since they have a high cultural value. For the French, such products symbolize non-standardization and quality in terms of taste, nutrition and food safety, the outcome of humans' intelligent interaction with the environment. The recognition of the element would contribute to maintaining and strengthening respect for the harmonious management of the environment, biodiversity and landscapes, as well as reinforcing the social fabric, all of which constitute the building blocks of sustainable development.

2. CONTRIBUTION TO ENSURING VISIBILITY AND AWARENESS AND TO ENCOURAGING DIALOGUE (CF. CRITERION R.2)

The nomination should demonstrate (Criterion R.2) that "Inscription of the element will contribute to ensuring visibility and awareness of the significance of the intangible cultural heritage and to encouraging dialogue, thus reflecting cultural diversity worldwide and testifying to human creativity".

Please explain how the element's inscription on the Representative List will contribute to ensuring visibility of the intangible cultural heritage and will raise awareness at the local, national and international levels of its importance. This section need not address how inscription will bring greater visibility to the element, but how its inscription will contribute to the visibility of intangible cultural heritage more broadly.

Explain how inscription will promote respect for cultural diversity and human creativity, and will promote mutual respect among communities, groups and individuals.

The preparation of the nomination file for the inscription of the gastronomic meal of the French on the Representative List of the Intangible Cultural Heritage has aroused great interest. The media have widely followed the nomination and shown the extent to which the French are attached to this element of their daily lives.

Reflection on the nomination has necessitated actively explaining the notion of intangible cultural heritage and the scope of elements that fall under the 2003 Convention. The preparation of the nomination file has greatly contributed to raising awareness in the French community, previously not very familiar with the idea of intangible cultural heritage, of the importance of such heritage, manifested in daily life, lifestyles and thoughts. Such an awareness-raising campaign is all the more necessary in France because, as in many other countries, the heritage promoted under the aegis of UNESCO is, at least for the moment, understood as being tangible and essentially falling under the UNESCO Convention of 1972.

The inscription would contribute to increasing this interest and to instilling the idea of intangible cultural heritage in the minds of the French, who are not always conscious that their social practices constitute intangible culture. Furthermore, the inscription would lead to greater visibility of the intangible cultural heritage in general and of the 2003 Convention.

At the international level, the inscription of the gastronomic meal of the French could, first of all, contribute to enriching the Representative List through the inclusion of an element related to foodways. Indeed, among the elements proclaimed by UNESCO "Masterpieces of the Oral and Intangible Heritage of Humanity" before the entry into force of the 2003 Convention, none relates to foodways, although such practices constitute an important part of a community's culture and identity.

The inscription of the gastronomic meal of the French could therefore show everyone that cultural diversity includes foodways and that their inscription could contribute to the fight against the standardization of lifestyles in the world.

The Representative List, thus enriched, would be even more representative of human creativity and, through the sharing of the elements, more respectful of cultural diversity.

The inscription of the gastronomic meal of the French on the Representative List could inspire other communities, groups or individuals in terms of what foodways and, more broadly, social practices can represent as expressions of a community's identity. In this way, the inscription would also contribute to increasing the visibility of the intangible cultural heritage and of the 2003 Convention.

In addition, the inscription, by sharing the element and, more broadly, by giving attention to all cultural practices and the meaning that they carry, would foster dialogue, understanding and respect among communities, cultures and peoples. It would also be an excellent means to seek and to establish international contacts and to develop fruitful dialogues among peoples and communities. As regards research and education, contacts have already been established with Brazil, China, India, Italy, Niger, Peru, Spain and Togo.

The inscription would also foster French people's awareness of being participants in and keepers of many elements of intangible cultural heritage whose importance for their well-being and identity, as well as the diversity of and respect for cultures, is confirmed in the 2003 Convention.

3. SAFEGUARDING MEASURES (CF. CRITERION R.3)

Items 3.a. to 3.c. request the elaboration of a coherent set of safeguarding measures as called for in Criterion R.3: "Safeguarding measures are elaborated that may protect and promote the element". Such measures should reflect the broadest possible participation of the communities, groups or, if applicable, individuals concerned, both in their formulation and in their implementation.

3.a. Current and recent efforts to safeguard the element

Please describe the current and recent efforts of the concerned communities, groups or, if applicable, individuals to ensure the viability of the element. Describe efforts of the concerned State(s) Party(ies) to safeguard the element, taking note of external or internal constraints, such as limited resources.

The gastronomic meal of the French has good viability in France. It is supported by various initiatives that need to be aligned to ensure safeguarding in accordance with the terms of the 2003 Convention. The following are examples of recent and current efforts to promote and to manage this heritage.

1 – Measures supported by the State.

a) Since the end of the 1980s, the census of heritage related to foodways with regard to products and traditional know-how has resulted in the drafting and publication of the 'Inventaire du patrimoine culinaire de la France' (inventory of French culinary heritage). This ongoing inventory contributes, in particular, to ensuring the viability of a rite involved in the gastronomic meal, namely, choosing the right product.

b) Beginning in 2000, major initiatives in education and scientific research have been developed, generating broader knowledge of the social practice, history and representations of the gastronomic meal.

c) Awareness has been raised among children through the annual organization of "Taste Week". Schools can focus their educational activities on nutrition and the development of taste that is essential to maintaining the rites of the element, such as the combining of flavours, pleasure of taste, choice of the right product, conversation and gastronomic discourse.

d) With the State's support, the Mission Française du Patrimoine et des Cultures Alimentaires (MFPCA) [not officially translated] has contributed considerably to the preparation of the nomination file. The MFPCA is a non-profit association that works towards the recognition of food heritage elements as essential to cultural diversity and creativity. It has been, and will continue to be, invited to speak at numerous popular events. MFPCA criss-crosses the country and organizes meetings and debates to channel collective demand and to bring together

recommendations for the implementation of a coherent plan of measures to safeguard the gastronomic meal and its rites. Its work, meetings, encounters and publications constitute current and recent efforts to increase awareness of the importance of the gastronomic meal as an element of intangible cultural heritage of the French.

2 – The French territorial authorities [10 years of the France-UNESCO Convention for Heritage, 2009] regularly organize gastronomic meals to celebrate important moments in the lives of members of specific groups, such as an annual seniors' meal honouring elder people, or a meal for the birthday of the oldest person in a village. In France, all 'fêtes gourmandes', popular and festive events taking place at the local or national level, are systematically accompanied by a gastronomic meal bringing together all of the organizers and participants.

3 – Many media, including the press, radio, television, blogs, forums and Internet sites, explore the gastronomic meal within its historical, social and cultural context. They contribute to the transmission of its rites and show, through the interest that they arouse, the attachment of the French to this element of their heritage.

3.b. Safeguarding measures proposed

For the Representative List, the safeguarding measures are those that may help to solidify the element's current viability and to ensure that its viability is not jeopardized in the future, especially as an unintended result of inscription and the resulting visibility and public attention.

Identify and describe the various safeguarding measures that are elaborated that may, if implemented, protect and promote the element, and provide brief information concerning, for example, their priority, scope, approaches, timetables, responsible persons or bodies, and costs.

The safeguarding measures proposed seek to ensure the long-term viability of the social practice that is the gastronomic meal of the French and to promote its transmission to future generations.

These measures, drafted with the community's representatives, aim to enable the safeguarding of all of the rites that constitute the gastronomic meal. They therefore concentrate on formal transmission through education, the development of documentation and research, the creation of tools to raise awareness and to inform the most people possible, and the strengthening of intercultural dialogue through international cooperation.

1 - Measures regarding transmission through education.

To support and to reinforce transmission within the family, learning will take place through the French education system and at community centres providing after-school activities, with the involvement of the families.

To transmit the practice of the element, which contributes to the strengthening of social and family ties and the shared pleasure of taste, the State will set up "discovery workshops" as part of educational support measures implemented in schools, to discover the tradition of the gastronomic meal.

Meals will be regularly prepared and consumed in primary schools, bringing together pupils, teachers, support staff and parents. Such meals will seek to highlight the meaning given to the gastronomic meal by the French, namely togetherness and sharing the pleasure of taste, and to teach the rites of the gastronomic meal, including the choice of the right products, the use of the large repertoire of recipes and the setting of a beautiful table. The meals will encourage the discovery of others and aim to increase self-esteem.

Such measures, extended to community centres, will foster intergenerational transmission by asking older people, true purveyors of knowledge, to explain the rites of the meal and their development.

2 – Developing documentation and research.

a) The State will engage in inventorying and gathering as regards the intangible cultural heritage that is the gastronomic meal of the French and its rites, namely actions and know-how, festive celebrations, oral expressions such as proverbs and songs, representations in literature and images, objects and artefacts. Such documentation from the archives of families, companies and

media will be gathered together in a resource centre. The community as a whole will benefit from the activities of the centre. By making the collected information available by means of an online database, the resource centre will foster the visibility and transmission of the practices and rites that make up the gastronomic meal. It could also constitute the archives and documentation centre of the cultural facility described below.

b) Encouraging research on the gastronomic meal and its socio-cultural context.

b.1) The State will encourage the establishment, in agreement with the National Centre for Scientific Research (CNRS), of a Unité Mixte de Recherche on food and gastronomic heritage and cultures, whose main purpose will be to study the gastronomic meal and its context. This research unit will be located at the University of Tours, which has pursued many related projects over the last several years. In order to build a national network, the unit will have branches at the universities of Lyon 2, Paris 1 and 4, Dijon and/or Toulouse, for example.

b. 2) The team of teachers and researchers in Tours will be reinforced with specialists in various disciplines within the human and social sciences.

b.3) More broadly, a chair and a UNESCO network on food heritage and practices, linking universities around the world, will be proposed to foster international cooperation.

3 – Awareness-raising and information.

a) The State will engage in reflection together with all stakeholders, both private and public, in particular the territorial authorities, to examine the conditions for the establishment of a multidisciplinary cultural facility of national and international scope that will contribute to raising the public's awareness of the history, functions and values of the element, as well as the vitality of its experimentations in France and the world. This cultural facility could be a living space that, through educational, artistic and documentary activities such as workshops, editorial production, exhibitions, meetings and discussions, promotes a better understanding of the cultural and social practice of the gastronomic meal of the French, its rites and, more broadly, traditional foodways of communities throughout the world.

b) To strengthen the integration of the element in the field of culture, the State will encourage major national cultural events to incorporate a component dedicated to the gastronomic meal. The State will extend the European Heritage Days, a popular annual event highlighting built heritage, to the gastronomic meal and, more broadly, to the elements of the intangible cultural heritage.

c) The development and broadcasting of a television programme to raise public awareness are envisaged. The programme will look at the social practice of the gastronomic meal in France and, more broadly, the wealth of food cultures worldwide.

4 – Specific body to monitor safeguarding measures.

The MFPCA, a specific, unifying body, works with the State to monitor safeguarding measures. The implementation of measures in line with the terms and spirit of the 2003 Convention will therefore be ensured. The Mission will warn the State of any potential threat of aberrant use of the inscription of the element on UNESCO's Representative List, such as its being instrumentalized or labelled for mercenary purposes.

5 – Fostering international cooperation.

France intends to share its expertise in the identification, documentation and transmission of knowledge and know-how and to participate actively in the promotion of social practices and meal rituals as important manifestations of cultural diversity.

3.c. Commitment of communities, groups or individuals concerned

The feasibility of safeguarding depends in large part on the aspirations and commitment of the communities, groups or, if applicable, individuals concerned. This section should provide evidence that the communities, groups or, if applicable, individuals concerned have the will and commitment to safeguard the element if conditions are favourable. The best evidence will often be an explanation of their involvement in past and ongoing safeguarding measures and of their participation in the formulation and implementation of future safeguarding measures, rather than simple pledges or affirmations of their support or commitment.

In an annual survey on the eating habits of the French (CREDOC 2009), the French showed their strong attachment to the gastronomic meal and their desire to preserve and to transmit this living heritage, 95.2% of them considering the gastronomic meal to be part of their heritage and identity, and 98.7% saying it must be safeguarded and handed down to future generations.

Many French people have expressed their wish to take part in the implementation of the proposed measures. The community and its representatives, through networks of institutions and associations, will participate in the activities planned in schools and community centres.

Some associations involved in organizing gastronomic meals for purposes of social cohesion will participate in the creation of an online database by sharing information and experiences. At the local level, they will take part in collecting data (e.g. correspondence, photos, personal accounts), the restitution of data to the resource centre and communicating safeguarding measures to their members.

Representative institutions of the community, such as villages, cities, départements and regions, have also expressed their desire to participate, particularly in their areas of competence, namely education, social integration and information.

3.d. Commitment of State(s) Party(ies)

The feasibility of safeguarding also depends on the support and cooperation of the concerned State(s) Party(ies). This section should provide evidence that the State Party concerned has the commitment to support the safeguarding effort by creating favourable conditions for its implementation and should describe how the State Party has previously and will in the future demonstrate such commitment. Declarations or pledges of support are less informative than explanations and demonstrations.

The State, which has fully supported the nomination, through the voice of the President of France and the provision of human resources and expertise, is committed to create favourable conditions for the implementation of the safeguarding measures described in point 3.b.

Moreover, the State commits itself to action in its areas of competence, especially national education, documentation, university research and cooperation:

- the State will establish discovery workshops on the gastronomic tradition as part of educational support measures implemented in schools;
- the State will engage in the inventorying and gathering of information about the intangible cultural heritage that is the gastronomic meal of the French and its rites;
- the State will encourage the establishment, in agreement with the National Centre for Scientific Research, of a Unité Mixte de Recherche on food and gastronomic heritage and cultures;
- the State will encourage major national cultural events to incorporate a component dedicated to the gastronomic meal.

4. COMMUNITY PARTICIPATION AND CONSENT IN THE NOMINATION PROCESS (CF. CRITERION R.4)

This section asks the submitting State Party to establish that the nomination satisfies Criterion R.4: 'The element has been nominated following the widest possible participation of the community, group or, if applicable, individuals concerned and with their free, prior and informed consent'.

4.a. Participation of communities, groups and individuals in the nomination process

Describe how and in what ways the community, group or, if applicable, individuals concerned have participated actively in the nomination process at all stages, as required by Criterion R.4. States Parties are further encouraged to prepare nominations with the participation of a wide variety of other concerned parties, including where appropriate local and regional governments, neighbouring communities, NGOs, research institutes, centres of expertise and other interested parties. The participation of communities in the practice and transmission of the element should be addressed in point 1 above, and their participation in safeguarding should be addressed in point 3; here the submitting State should describe the widest possible participation of communities in the nomination process.

The French people and their representatives have been closely and constantly involved at every stage of preparing the nomination file.

The European Institute of Food History and Culture (IEHCA), an association bringing together hundreds of members, was informed of the provisions of the 2003 Convention when it entered into force in 2006. The Institute took action to consult the community regarding its support for nominations seeking the inscription of various expressions and practices food heritage of the French on the Representative List of the Intangible Cultural Heritage. A very wide show of support and commitment encouraged the Institute to make public the nomination process of a social practice cherished by all French people and expressing their shared identity: the gastronomic meal.

MFPCA was established following such strong support from the community. It received the backing of the State, which encouraged it to finalize the process.

The nomination file was then prepared together with representatives of the community, who organized participative information meetings and debates in the whole country that contributed to the collection of information needed for the file and proposals for safeguarding measures.

Among the numerous meetings and debates, mention can be made of the autumn university in the city of Nantes was attended by 200 people; in Strasbourg, the Assembly of culinary circles of France brought together hundreds of delegates, and the very popular annual book festival in the city of Périgueux attended by 8,000 people over three days, at which, in 2008, a round table was organized on the 2003 Convention and the gastronomic meal of the French.

Other examples include the meetings of academics during study days on 30 January and 6 March 2009; public debates held on 19 March 2009 with the active support of the Senate, an elected assembly that is the voice of the territories, and of the Institute of France, which brings together five academies, on 24–25 June 2009; and frequent articles in the regional and national press informing on the nomination of the gastronomic meal for inscription on the Representative List of the Intangible Cultural Heritage. These generated many contributions by the community to the nomination process.

4.b. Free, prior and informed consent to the nomination

The free, prior and informed consent to the nomination of the element from the community, group or, if applicable, individuals concerned may be demonstrated through written or recorded concurrence, or through other means, according to the legal regimens of the State Party and the infinite variety of communities and groups concerned. The Committee will welcome a broad range of demonstrations or attestations of community consent in preference to standard or uniform declarations..

Please attach supporting evidence demonstrating such consent and indicate below what evidence you are providing and what form it takes.

The free, prior and informed consent from the community is demonstrated through the results of the most recent national survey on the eating habits of the French, in which 89.2% of French people supported the nomination of the element for inscription on the Representative List of the Intangible Cultural Heritage (annual survey conducted on a representative sample of the French population, CREDOC 2009).

In addition, other evidence of consent from the community has been gathered from:

1. Representative institutions, in conformity with the legal framework of the French State, at the national, regional, départemental and local levels. These representative institutions all have competence in areas of educational, cultural and social action.

Evidence demonstrating their consent is hereafter provided in the form of letters and certificates from:

- French Ministry of Culture and Communication (certificate from the Minister),
- Association of French Regions (letter of consent from the President of the association),
- Assembly of French Départements (letter of consent from the President of the Assembly),
- Association of Mayors of France (letter of consent from the President of the association),
- Association of Mayors of Cities in France (declaration of consent from the President of the association),
- Association of Mayors of Towns in France (letter of consent from the President of the association),
- Conseil National des Associations Familiales Laïques (certificate from the President of the board). CNAFAL brings together the secular family associations of France. The board is the main partner of the public authorities as regards family policies (e.g. education, recreation, habitat, environment, culture...).

2. Associations. Many associations whose purpose is to keep alive the gastronomic meal, its rites and its values, spontaneously demonstrated their free and informed consent to the nomination. Being so numerous, they cannot all be cited, but to give some examples we can name and provide evidence of consent from the following associations:

Académie des Gastronomes (academy of gastronomes) (Paris – 75), Association Les sens du gout (Le Quesnoy - 59- Nord),

Alimentine (Bonsecours - 76 - Seine-Maritime),

Association les Arts des mets (culinary arts association) (Marquillies - 59 - Nord),

Coordination nationale des actions alimentaires, gastronomiques et touristiques (national coordination of food, gastronomic and tourist activities) (Saint-Cyr-sur-Loire, 37 -Indre et Loire),

La Confrérie des Épicuriens de Provence (brotherhood of epicureans from Provence) (Arles - 13 - Bouches du Rhône),

Gastromie Provençale (Provençal gastronomy) (Marseille - 13- Bouches du Rhône),

Geofood Sorbonne (Paris – 75),

La Catananche Cartusienne (Crolles - 38- Isère),

La Taula del Souquet (La Digne d'Aval - 11- Aude),

Le Lagouill'Eure (Bernay - 27- Eure),
 Le Cercle des gourmets (Saint Quentin de Baron - 33- Gironde),
 Les Symposiarques (Bazainville - 78- Yvelines),
 Miam INSEEC (Paris – 75),
 Association ADCEP- « Festival l'art du goût, le goût de l'art » (ADCEP Association-"The art of taste, the taste of art" festival) (Paris – 75),
 Question de goût (Question of taste) (Besancon - 25- Doubs),
 Les amis de Henri-Paul Pellaprat (friends of Henri-Paul Pellaprat) (Malakoff - 92- Haut de Seine),
 La cuisine du Hameau de Noisement (Savigny le Temple - 77- Seine Maritime),
 Vivre-Autrement.net (Lyon – 69-Rhône),
 Centre Polyvalent Jean Rieux (Jean Rieux multi-purpose centre) (Toulouse - 31- Haute-Garonne).

4.c. Respect for customary practices governing access

Access to certain specific aspects of intangible cultural heritage is sometimes restricted by customary practices governing, for example, its transmission or performance or maintaining the secrecy of certain knowledge. Please indicate if such practices exist and, if they do, demonstrate that inscription of the element and implementation of the safeguarding measures would fully respect such customary practices governing access to specific aspects of such heritage (cf. Article 13 of the Convention). Describe any specific measures that might need to be taken to ensure such respect.

There do not seem to be any problems in terms of respect for customary practices governing access to the gastronomic meal. If organizations or associations of individuals should want to organize gastronomic meals with particular restrictions, the State, aware of Article 13 d (ii) of the Convention, would apply the Article as needed.

5. INCLUSION OF THE ELEMENT IN AN INVENTORY (CF. CRITERION R.5)

This section is where the State Party establishes that the nomination satisfies Criterion R.5: "The element is included in an inventory of the intangible cultural heritage present in the territory(ies) of the submitting State(s) Party(ies) as defined in Articles 11 and 12".

Identify the inventory in which the element has been included and the office, agency, organization or body responsible for maintaining that inventory. Demonstrate that the inventory has been drawn up in conformity with Articles 11 and 12, in particular Article 11(b) that stipulates that intangible cultural heritage shall be identified and defined "with the participation of communities, groups and relevant non-governmental organizations" and Article 12 requiring that inventories be regularly updated.

The nominated element's inclusion in an inventory should not in any way imply or require that the inventory(ies) should have been completed prior to nomination. Rather, a submitting State Party may be in the process of completing or updating one or more inventories, but has already duly included the nominated element on an inventory-in-progress.

The gastronomic meal of the French is included in the Inventory of the Intangible Cultural Heritage of France.

The inventories of the intangible cultural heritage present on French territory are coordinated by the 'Ethnology Mission' of the French Ministry of Culture and Communication (Heritage Direction/Sub-directorate of archaeology, ethnology, inventories and information systems), which is responsible for coordinating the inventories, in collaboration with the other directions concerned by the various fields related to this heritage.

The purpose of the inventory, besides responding to the objectives and obligations of the 2003

Convention, is to be a tool of knowledge available to all.

The inventory has been conducted in compliance with Articles 11 et 12, in particular Article 11(b), which provides for the active participation of and informed consent from communities, groups and individuals concerned. These stakeholders are asked to fill in forms and to provide documentation and other information pertaining to the inscribed practice.

The inventory also complies with Article 12, since it is regularly updated. In addition to the forms, it contains photos and audiovisual extracts related to the included practices.

Information about the model form for the inventory of the intangible cultural heritage of France is available on this website: http://www.culture.gouv.fr/culture/dp/ethno_spici/pdf1/Fiche_Type.pdf.

Work began in March 2008 and the first results will be published in the first quarter of 2010.

Heritage associated with the gastronomic meal appears in two other inventories.

- The first is the inventory of traditional food and agricultural know-how, as well as related local products (e.g. herbs, spices and condiments, drinks and spirits, baked goods, confectionery, pastry, meat products, fruit and vegetables, dairy products, meats and poultry). The inventory, launched in 1989, today covers 22 of the regions that make up the French territory. The remaining two regions are being treated. A paper version of the inventory has been published under the title "Inventaire du patrimoine culinaire de la France" (publisher: Albin Michel). The posting online of the work is currently being considered.
- The objects and artefacts that are traditionally used during the preparation and consumption of the gastronomic meal (e.g. objects for cooking and the table) are included in the general inventory of monuments and artistic wealth in France – civilian domestic objects. The inventory, initiated in 1964, was published in 1985 by the Imprimerie Nationale and appears in part on the website of the French Ministry of Culture.

The above inventories are also included in an inventory of inventories, begun in August 2007 and established according to a documentary principle of inventorying existing inventories, published works and completed databases, whether or not available on the Internet. The result of this work appears on the website of the French Ministry of Culture and Communications under the heading "dossiers thématiques/ ethnologie/inventaire des inventaires du patrimoine culturel immatériel".

http://www.culture.gouv.fr/culture/dp/ethno_spici/invent_invent.htm

DOCUMENTATION

a. Required and supplementary documentation

Required documentation provided.

b. Cession of rights including registry of items

Required cession of rights provided.

c. List of additional resources

On the community of the French:

Beaune (Colette), Naissance de la nation France, Gallimard, 1985, 431 p.

Braudel (Fernand), L'Identité de la France. 1. Espace et histoire, 2. Les hommes et les choses, (1986), Flammarion, 1990, 3 vol., 410, 241, 536 p.

Noiriel (Gérard), Le creuset français. Histoire de l'immigration, XIXe-XXe siècle, seuil, 1993, 604 p.

On the gastronomic meal of the French:

Arminjon (Catherine), Objets civils et domestiques, Imprimerie nationale, 1984, xxiii-632 p.

Aron (Jean-Paul), Le mangeur du XIXe siècle, Robert Laffont, 366 p.

CNAC, L'Inventaire du patrimoine culinaire de la France, Albin – Michel, 22 vol. depuis 1989

Cobbi (Jane), Flandrin (Jean-Louis) éd., Tables d'hier, Tables d'ailleurs, Odile Jacob, 1999, 496 p.

Fischler (Claude), Masson (Estelle) ed., Manger. Français, Européens et Américains face à l'alimentation, Odile Jacob, 2008, p.

Flandrin (Jean-Louis), L'Ordre des mets, Odile Jacob, 2002, 288 p.

Garrier (Gilbert), Histoire sociale et culturelle du vin, Bordas, 1995, 366 p.

Goudchaux (Florence), Table Décor, Hachette, 1992, np.

Guillemard (Colette), Les mots de la cuisine et de la table, Belin, 1990, 429 p.

Le Grand Larousse Gastronomique, éditions Larousse, 2007, 989 p.

Marengo (Claudine), Manières de table, modèles de mœurs, 17ème-20ème siècle, Ecole Normale Supérieure de Cachan, 1992, 310 p.

Mordacq (Philippe), Le Menu, Une histoire illustrée de 1751 à nos jours, Laffont, 1989, 153 p.

Ory (Pascal), Le Discours gastronomique français des origines à nos jours, Gallimard, 1998, 199 p.

Pitte (Jean-Robert), Gastronomie Française. Histoire et géographie d'une passion, Fayard, 1991, 265 p.

Poulain (Jean-Pierre), Sociologies de l'alimentation : les mangeurs et l'espace social alimentaire, PUF, 2005, 287 p.

Quellier (Florent), La Table des Français. Une histoire culturelle (XVe-début XIXe siècle), PUR, 274 p.

Rambourg (Patrick), De la cuisine à la gastronomie. Histoire de la table française, Audibert, 2005, 286 p.

Revel (Jean-François), Un festin en paroles. Histoire littéraire de la sensibilité gastronomique de l'Antiquité à nos jours, J.J. Pauvert, 1985, 316 p.

La gastronomie, le vin, l'art, Magazine Art Presse, n°10, août -sept -octobre 2008.

Littérature et gastronomie – Les mots à la bouche, Le Magazine littéraire, n° 480, novembre 2008

CONTACT INFORMATION

a. Contact person for correspondence

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 Direction de l'architecture et du patrimoine – Mission ethnologie
 Christian Hottin
 182, rue Saint-Honoré, 75033 Paris Cedex 01
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b. Competent body involved

Mission Française du Patrimoine et des Cultures Alimentaires
 Pierre Sanner
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 Institut Européen d'Histoire et des Cultures de l'Alimentation, IEHCA

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c. Concerned community organization(s) or representative(s)

Les organismes communautaires, clubs et associations concernés sont beaucoup trop nombreux pour pouvoir être mentionnés ici de façon exhaustive. En effet, rien que pour ces dix dernières années plus de deux mille associations dont l'objet porte sur le repas gastronomique et ses rites associés ont été créées en France.

Les institutions représentatives concernées sont :

Ministère de la Culture et de la Communication – Direction de l'architecture et du patrimoine,
182, rue Saint-Honoré, 75033 Paris Cedex 01

Association des Régions de France, 282, boulevard Saint-Germain, 75007 Paris

Assemblée des Départements de France, 6 rue Duguay-Trouin, 75006 Paris

Association des Maires de France, 41 quai d'Orsay, 75343 Paris cedex 07

Association des Maires des Grandes Villes de France, 45 rue Notre-Dame des Champs, 75006 Paris

Association des Maires des Petites Villes de France, 42 boulevard Raspail, 75007 Paris

SIGNATURE ON BEHALF OF THE STATE PARTY

Name: Catherine Colonna

Title: Ambassadeur, déléguée permanente de la France

Date: 15 January 2010

Signature: <signed>