

conflicts, strategies, solutions and management





Manuel León

ARCHAEOLOGIST AND RESEARCHER. MANAGER OF ARQUEOGASTRONOMÍA

Thursday 3th October

15.00. 2nd Round Table: Archaeological and Cultural Heritage, Tourism and Territorial Development: Strategies.

Spain

Manuel León Béjar is an archaeologist and researcher. He also has a master's degree in agrifood, specialising in vitiviniculture in hot climates, and he is the manager of www.arqueogastronomia.com.

In his professional career, he has directed numerous archaeological projects, designed and put into practice Strategic Plans for Tourism and Local Development related to archaeological heritage and the creation of infrastructure and facilities for public use associated with archaeological sites.

In the field of agri-food, he has worked in FOOD INNOVATION and the physical reconstruction of oenological products in the early Roman Empire by researching gastronomic uses of garum and its culinary uses in Roman times in dishes such as oenogarum.

He teaches at the Teacher Training Centre or CEFIRE in the Community of Valencia, on the Archaeology Master's course at the University of Seville, the Master's in Gastronomic Culture at the University of Cádiz and the Sommelier School in Cádiz, and he is the director of the course on food innovation and hostelry in connection with Cultural Heritage in the south-west of the Iberian Peninsula (La Palma del Condado, Huelva).

He is also the head commerce technician at Productos Majuelo, a manufacturer of vinegars and sauces in Jerez that makes Flor de Garum in collaboration with the University of Cádiz. He is additionally the author of several publications about gastronomy and cultural heritage.