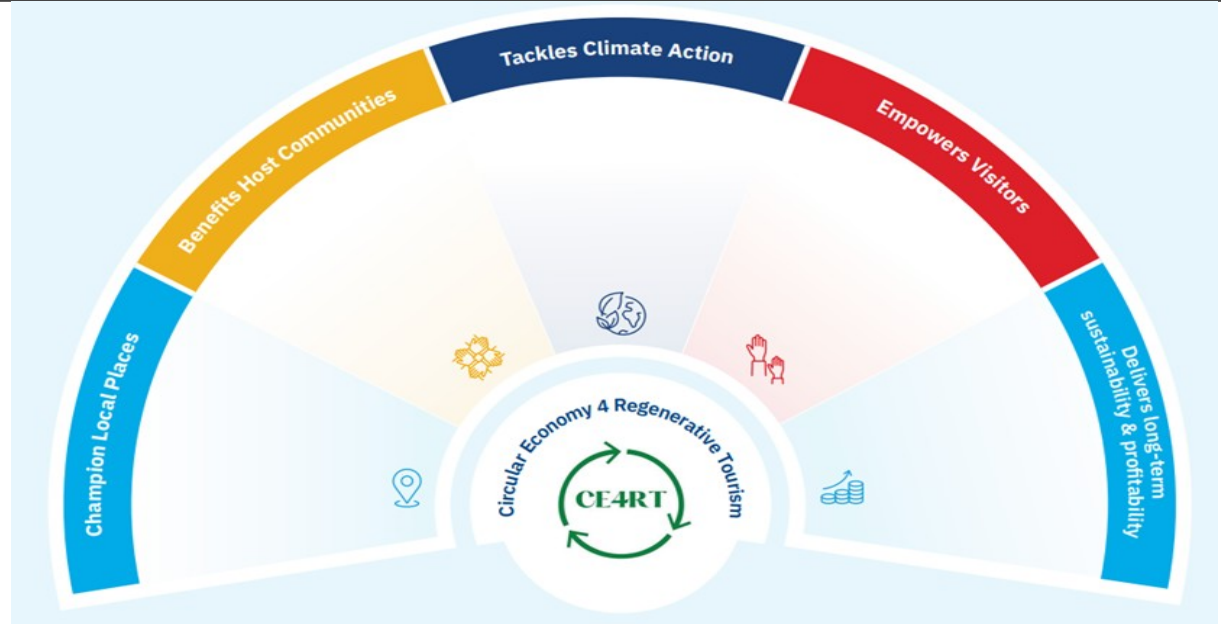


<b>Country:</b> <b>Type of Business:</b> <b>Business Name:</b>	Poland The social cooperative: hotel and restaurant Spółdzielnia Socjalna Dzikie Wino/ The Social Cooperative „Dzikie Wino”
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**A Regenerative Approach to Tourism**



**Our Story and Journey – The people, place, uniqueness and values.**

**Our Story**

The social cooperative "Dzikie Wino" Inn was established in June 2018 and is located in the beautiful village of Daliowa. Our aim is to reintegrate people who are socially and professionally excluded from society within the boundaries of the Jaśliska municipality. With every passing day, we offer work and create a community bound together in support for one another—where everyone gets the opportunity to start life anew. We are passionate about promoting organic farming, active cooperation with local producers, and adherence to the principles of good social economy practices.



## **The People**

Our team includes five permanently employed staff members; that means we are dedicated to providing stable jobs. We also take in trainees, which means the place is open to young talent and supports professional development. The management team, whose members have higher education, systematically educates the employees in the fields of sustainable development, the circular economy, and environmental protection. Thus, little by little, the awareness level and skills of each employee are heightened and transmitted into concrete eco-friendly actions within their daily work.

## **The Venue**

Embedded in the heart of the Low Beskid Mountains, close to the Jaslika Landscape Park, our inn ensures a tranquil stay surrounded by pristine nature. The area is steeped in biodiversity and culture heritage, making it the best place to get close to nature and local culture.

## **Our Uniqueness**

"Dzikie Wino" is proud of its exquisite cuisine, a real feast for the senses. The greatest care, aesthetic attention, and concern for our guests' health go into the preparation of each dish. Our menu has been prepared according to the principles of healthy eating, choosing the best products available, including vegetarian and vegan dishes.

This basis for each meal is on the produce from our farm or purchasing from local suppliers. What this guarantees is absolute freshness and authenticity. Moreover, our facility is furnished with especial food processing machines so to have total control in complete food preparation.





## **Our Values**

We are very committed to environmental stewardship and sustainable business practices. This includes organic cultivation of plants, breeding of eco-certified goats, full segregation of waste and composting, use of biodegradable containers for take-out meals, and powering of the inn with photovoltaic panels using solar energy. All these show our commitment to working in harmony with nature and to minimize the impact of our operations on the environment.



## **Regenerative Practices**

### **EDUCATIONAL ECOLOGICAL AND CULINARY WORKSHOPS**

This regenerative practice is realised through hands-on workshops organised for participants to learn how to prepare dishes using organic and local ingredients while learning about sustainable farming and ecological practices. At Dzikie Wino, workshops involve wild herb cooking classes and family cooking, showing the local produce from the cooperative farm and teaching composting and waste reduction techniques. Workshops where participants learn about sustainable farming, ecological practices, and local culinary traditions through practical experiences.







**Local spots champs**

- Workshops using fresh organic ingredients coming from the garden of the cooperative and the regional producers to enhance local biodiversity
- Events like "Wild Herbs Workshop" teach participants about the culinary and health benefits of regional plants





### **Benefits host communities**

- Collaboration with local suppliers showcases their products in the workshops, increasing their visibility and market reach.
- Community building events such as "Family Cooking Workshop" promote the family unit through shared, hands-on experiences.



### **Tackles climate action**

- Workshops train the participants on how to practice composting, waste segregation, and other sustainable practices.
- Focus on vegan and eco-friendly diets through events such as "Yoga Workshop" to reduce carbon footprints from meat production

### **Empowers visitors**

- Guests learn hands-on sustainable cooking and gardening skills that foster eco-conscious behavior long after the workshops.
- Opportunities to practice organic farming inspire deeper environmental responsibility.

**Ensures long-term sustainability and profitability.**

- Circular economy model is fostered by integrating local suppliers, bringing benefits to both the inn and the producers
- Workshops create a recurring stream of revenues while establishing a regenerative model of tourism

**Future path under a regenerative tourism model**

The inn sees its future line of operations with an integrated cultural heritage approach based on ecological principles and spiritual engagement through activities such as the "Runic Wedding Celebration," "Wild Herbs Workshop," "Family Cooking Workshop," and "Christian Meditation Workshops." Such activities integrate traditional practices, sustainable ways, and community engagement in a process that establishes the inn as a flag bearer of regenerative tourism while creating real connections among people, nature, and spirituality.





## **GREEN SCHOOLS AND EDUCATIONAL PROGRAMS FOR CHILDREN AND YOUTH**

It is an activity whereby children and youth are sensitized towards environmental protection, sustainable living, and ecological awareness in a participatory and practical manner. The green schools at Dzikie Wino provide pupils with experiences in planting, getting to know the regional flora, and learning organic farming methods in the Natura 2000 area, which fosters environmental stewardship in a natural setting. Programs aimed at educating children and youth about ecology, sustainability, and environmental responsibility through engaging, hands-on activities.

### **Champions local destinations**

- Programs like "Green Schools" help students become acquainted with the region's biodiversity through hands-on activities, including planting and exploring local ecosystems.
- Collaboration with schools ensures students learn the value of preserving their environment and promote the region



### **Benefits host communities**

- Creates opportunities for students from urban schools to connect with the local community, gaining a deeper understanding of the region's culture and natural environment.
- Encourages students to return as visitors and share their experiences, helping to promote the region and support its tourism development.

### **Tackles climate action**

- Education on waste management, renewable energy use, and sustainable agriculture practices raises environmental awareness among youth
- Composting and animal care teach children hands-on practices for reducing their ecological footprint.

### **Empowers guests**

- Students actively take part in workshops, acquiring knowledge and skills to promote eco-friendly practices at home and in their communities.
- Programs provide fun and transformational experiences to inspire life-long environmental stewardship





**Delivers long-term sustainability and profitability**

- Engaging youth fosters a long-term customer base and ensures the transmission of sustainable values to future generations.
- Stronger collaboration with schools and families provides a stable ground for sustained educational interventions.

**Future path for a regenerative tourism approach**

Further plans include the expansion of ecological education initiatives, including the "Green Schools"



project, directed at students from urban centers like Warsaw. These programs are designed to provide hands-on experience in sustainability and environmental stewardship, closing the gap between urban and rural perspectives. In line with this, global sustainability trends support the development of regenerative tourism principles to increase ecological awareness among younger generations.

**Website, Social Media and Contacts**

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