

KEDA Annual Report 2024

CULINARIUM ALPINUM
Centre of Excellence for the
Culinary Heritage of the Alps



2024

A year of achievement and fresh momentum

The year 2024 was one of notable achievements and positive developments for the KEDA Foundation – Culinary Heritage of the Alps. We reached important milestones and further consolidated our position as a centre of excellence for Alpine cuisine.

A clear highlight of the year was without doubt the major event ALP'24, which drew widespread attention with its international forum, competition and market for Alpine products. With over 2500 visitors and 337 products presented from five Alpine countries, the event set new standards in the promotion and appreciation of Alpine specialities.

Alongside our established Essbare Landschaft within the monastery grounds, we were, for the first time, able to successfully replicate the concept beyond our premises – on a smaller scale in Oberdorf/NW. This marked an important step forward in realising our long-term vision. The Essbare Landschaft project continues to fuse education, sustainability and culinary heritage in an innovative way.

With the creation of a new position dedicated to data and knowledge management, we laid the foundation for the systematic collection and sharing of valuable knowledge on Alpine culinary traditions.



The ALP'24 Excellence Prize in Category A (Dairy Products) was awarded to Pirmin Dörig and his family from the Bürg Cheese Dairy in Buochs for their Sbrinz AOP.

The transition in leadership from Horst Lichtner, who retired after many years of dedicated service, to Andres Lietha was smooth and brought a fresh impetus to the organisation.

Looking ahead, we are excellently positioned for the future. Our strengthened team is highly motivated to achieve our goals, and the Board of Trustees stands united behind our strategy, which is rooted in preserving traditions, experiencing culinary enjoyment and shaping the future sustainably.

The course has been set for 2025 and beyond. We will remain focused on pursuing our vision and establishing the CULINARIUM ALPINUM as a central hub for the culinary heritage of the Alps.

Our sincere thanks go to the entire team at the Foundation as well as to our gastronomy partners, who consistently delight guests with a wide variety of culinary highlights. We also extend our heartfelt thanks to our founding donors and to our landlord, the Senn company – a true pioneer in sustainability. Their generous support and passion for our project are key to our success.

TB Prager

Tis Prager
President of the Foundation Board

A. Lietha

Andres Lietha
Managing Director



A big thank you goes to both teams at the CULINARIUM ALPINUM: The host team Peter Durrer AG and the KEDA Foundation.



ALP'24

INTERNATIONAL
ALPINE FOOD CONTEST
& MARKET

A win for Alpine cuisine

With the first international market and competition for regional products from the Alps, ALP'24 marked a milestone in the promotion and appreciation of Alpine specialities. The multifaceted event at the CULINARIUM ALPINUM attracted over 2500 visitors and offered a platform for producers, consumers and experts from five Alpine countries. The success of this premiere underscores the growing interest in regional products and their potential as cultural and economic assets.

The Competition: Diversity and excellence

A total of 337 products from more than 100 producers from Switzerland, France, Italy, Austria and Slovenia were presented. A panel of expert judges awarded 95 outstanding products with gold, silver and bronze medals across five categories. From among the gold medal winners, one coveted Excellence Prize was awarded per category. The «Best Producer» titles were awarded to those producers who achieved the highest average score in their respective categories. These winners represent the pinnacle of Alpine product excellence and underscore the importance of quality and tradition.

A celebration of flavour: Alpine diversity and an enthusiastic public

At 48 market stands set amidst the historic atmosphere of the former Capuchin monastery, producers from across the Alpine region showcased their specialities. Visitors were treated to a curated yet impressive international variety – from traditional cheeses such as Ennstaler Steirerkas from Austria to the Butéga Valtellina, which showcased a collective of Italian producers, four of whom won medals. The Swiss Alps were also comprehensively represented with a wide range of products from Valais, Central Switzerland, Ticino and Graubünden.





Best producers in Category A (Dairy Products): Jacqueline and Fabio Taddei from Azienda Agricola, Ponto Valentino/TI.

Excellence Prize

Category A: Dairy Products

Sbrinz AOP, Käserei Bürg GmbH, Buochs, Switzerland

Category B: Bakery, confectionery, and pastry goods

Traditional panettone, Bäckerei-Konditorei-Café Weber AG, Davos, Switzerland

Category C: Meat and fish products

Prosciutto crudo, Macelleria Scalino SA, Li Curt/GR, Switzerland

Category D: Fruit, vegetables, honey as well as oils, vinegar and non-alcoholic beverages

Red basil syrup, Ausser Bruggghof, Schnals, Italy

Category E: Alcoholic beverages (excluding wines)

T.A.B. – Terre à Boire, Distillerie L'eau Folle, Moutiers, France

Best Producers

Category A: Dairy Products

Fabio Taddei, Ponto Valentino/TI, Switzerland

Category B: Bakery, confectionery, and pastry goods

Chnuspser-Becke AG, Antoine Boillat, Schönried/BE, Switzerland

Category C: Meat and fish products

Boucherie du Rawyl – Le Montagnard, Pascal Gerber, Granges/VS, Switzerland

Category D: Fruit, vegetables, honey as well as oils, vinegar and non-alcoholic beverages

Beerenhof, Irene Burger, Niederdorf, Italy

Category E: Alcoholic beverages (excluding wines)

Distillerie L'eau Folle, Rudy Blanc, Moutiers, France

More information and the full list of award winners:



All gold medal winners from Nidwalden together with Government Councillor Joe Christen.



At the Nidwaldner Edelsaft stand, which received a gold medal for its hop spritzer.



Anita Z'Rotz from Hof Murmatt in Ennetmoos.

Forum ALP'24: Impulses for sustainability and development

The first international ALP'24 Forum marked the opening of ALP'24 on 8 November 2024. Led by Lukas Kilcher, Director of AGRIDEA and a member of the CULINARIUM ALPINUM advisory board, the forum focused on Alpine cuisine and sustainable development. More than 100 professionals from agriculture, gastronomy, tourism and regional development took part in this valuable exchange.

The forum addressed four key questions:

1. How can the intangible cultural heritage of the Alps be preserved and promoted?
2. What economic opportunities do Alpine products offer?
3. How can a sustainable relationship with nature and the climate be ensured?
4. How can Alpine communities be strengthened?

Following the welcoming remarks by Andres Lietha, Managing Director of KEDA, and Government Councillor Joe Christen, a series of talks and workshops offered practical insights and best practices. For example, Lisa Landert of the Federal Office for Agriculture presented a case study from the Val Müstair to demonstrate how Regional Development Projects (PRE) enhance value creation in both agriculture and tourism. Ulrich Veith, host of the Hotel Chalavaina in Müstair, emphasised the importance of regional products in local gastronomy. Martina Ortnner from the Austrian Chamber of Agriculture highlighted the value of regional collective brands in strengthening producers. Anita Z'Rotz from Hof Murmatt in Ennetmoos illustrated how contract farming and close collaboration with the restaurant sector can boost the marketing of Alpine organic products.

Safeguarding Alpine culinary heritage

A highlight of the forum was the presentation of a multinational programme's candidacy for inclusion in the UNESCO Register of Good Safeguarding Practices for the Preservation of Intangible Cultural Heritage. Cassiano Luminati, Director of Polo Poschiavo, and Valentina Zingari, facilitator of the UNESCO Convention for the Safeguarding of Intangible Cultural Heritage, emphasised the importance of preserving culinary traditions for both producers and regional development in the Alpine region.

Successful launch and outlook for ALP'26

The overwhelmingly positive feedback on ALP'24 confirmed the relevance of Alpine products as drivers of both culture and economic development. ALP'24 further strengthened the role of Alpine cuisine and inspired producers and consumers alike.

With more than 2500 visitors, vibrant professional dialogue and a wealth of award-winning products, the event underscored the central role Alpine specialities can play in both regional and international culinary culture. Organisers, participants and the public now look ahead with satisfaction and optimism to the future of Alpine cuisine – and are already looking forward to ALP'26, which will take place from 6 to 8 November 2026.

We extend our sincere thanks to the following organisations for their support

Fondation Rurale Interjurassienne (FRI)
 Bundesamt für Landwirtschaft (German Federal Office for Agriculture/BLW)
 Amt für Kultur (German Federal Office of Culture/BAK)
 New Regional Policy NRP Nidwalden
 Municipality of Stans

alp24.ch



INTERNATIONAL
 ALPINE FOOD CONTEST
 & MARKET

6.–8. November 2026



Welcome address by Government Councillor Joe Christen at the ALP'24 Forum.



Terreni alla Maggia SA was awarded gold for its Aceto di Yuzu, silver for its Ravioli al brasato, and bronze for its Grissini Corvini.



At the Meier-beck AG stand, visitors had the chance to sample a range of specialties, including the silver medal-winning «Homemade Muesli – Bio Suisse».



Res Gut from Alp Chienereu received a silver medal for his Arvi Alpine cheese and delighted market guests with grilled cheese tastings.

A story of continuing growth

After four and a half years in operation, we were able to further increase turnover again last year. The main driver of this development was the rise in overnight stays. In 2024, our hotel achieved an annual occupancy rate of a solid 60 %, representing a 4 % increase. Our goal remains a 70 % occupancy rate, which would positively influence total turnover across the entire site.

Challenges and opportunities in winter

While we are pleased with the past year overall, the winter months of January, February and March posed particular challenges. During this time, we organised our own events, such as our legendary storytelling evenings, lecture series, and our winter cookery courses. These events, which already attracted great interest last year, will continue in the new business year and be expanded further. Our winter cookery courses have been tailored even more specifically to participants' needs. Once again, our chef Ursula Christen will share her expertise and creativity with course attendees in the year ahead.

Successful partnerships

Our collaboration with MANU Touristik, launched in 2024, developed very successfully over the summer. Under the motto «Experience and Enjoy», guests booking through MANU Touristik do not simply reserve a hotel stay but enjoy a complete holiday package with a rich variety of services. In eight mountain regions across Switzerland – including here at the CULINARIUM ALPINUM with a Tell-Pass – guests enjoy immersive holiday experiences. Our focus remains on making this offering equally attractive for the winter season and expanding this valuable cooperation.

Team and training

The year 2024 was a stable one in terms of staffing. We are especially proud of the second successfully completed apprenticeship at the CULINARIUM ALPINUM. Our heartfelt congratulations go to chef Nuria Krähenbühl, and we wish her every success for the future.

A wide range of events throughout the establishment

Large-scale events were a defining feature of the past year. As such events require longer lead times, we are pleased to receive more and more advance bookings. In September 2024, we hosted the specialist fair Authentica for the first time. This event is dedicated to passionate small-scale producers offering high-quality products in a unique atmosphere. High-value and rare specialities were available throughout the monastery grounds. We would be delighted to welcome the Authentica exhibitors back again in the coming year.

Another major highlight was, of course, ALP'24. For three days, producers from across the Alpine region were our guests. The forum in the monastery church drew much attention, and the market across the entire monastery grounds attracted over 2500 visitors. For us, this event was both a huge public success and an occasion where every team member – from gastronomy to KEDA – worked hand in hand to make ALP'24 a resounding success. Anticipation for ALP'26 is already high.



Seminars and marketing

Our seminar business continues to be a stable pillar of our operations. We are particularly pleased to see a growing number of returning guests. Together with the KEDA Foundation we have made great strides through targeted marketing efforts, including a PR mandate to raise awareness. Many members of the press were able to experience our concept first-hand and share our enthusiasm with their audiences.

Outlook and new offerings

We remain optimistic for 2025, especially for the main season from June to September, which is already showing strong bookings. A particular highlight is the expanded use of the Innerer Chor in the monastery. Thanks to acoustic improvements, we can now host larger groups in this space and use it as a weatherproof event location.

Our fruitful partnership with the Stanser Musiktage will also continue in 2025, with concerts again scheduled in both the church and the monastery hall. For the first time, the mindfulness retreat «Take Care of Yourself» – inspired by the book of the same name by Pirmin Loetscher and Albi Christen – will take place here in April 2025.

In summer 2025, we look forward to welcoming three new apprentices (earning their Federal VET diploma) in the areas of cookery, restaurant service and hotel communications.

Thank you

Our heartfelt thanks go to our dedicated team, who place the wellbeing of our guests at the centre of their daily efforts. We also wish to thank our loyal guests and the KEDA Foundation, for their ongoing and fruitful collaboration.

Host team Peter Durrer AG

Peter Durrer

All public events at the CULINARIUM ALPINUM
in 2025 can be found on our website:
culinarium-alpinum.ch



Sharing our knowledge

Equipped with educational toolkits and ready for teacher training

In line with our guiding principle – «Preserving tradition, experiencing enjoyment, shaping the future sustainably» – knowledge transfer continues to play a key role in our work. In 2024, we developed an extensive programme of continuing education for teachers and outdoor educators, based on our Essbare Landschaft. This programme will be launched in 2025.

With great dedication, our knowledge facilitator Scarlett Dubois has devised an educational journey of discovery. This path leads through eight themed stations, offering inspiration and valuable content for teachers and outdoor educators alike.

The stations cover the following topics: Refinement, Shaping the Future, Cultivation Methods, Insect Hotel, Aromas, Monastic Grounds, Plant Kingdoms, and Biodiversity. The aim is to communicate the subject matter using two identical didactic boxes and corresponding learning panels, including supportive teaching materials. Developed in collaboration with kiknet AG, the educational boxes have been carefully aligned with the Swiss Curriculum 21 and the principles of Education for Sustainable Development (ESD). They are tailored to meet the needs of school cycles 2 and 3.

From 2025 onwards, qualified professionals will deliver the content both theoretically and practically. This action-oriented approach allows teachers to confidently pass on the knowledge to their pupils. Through overarching questions and a competency-based methodology, the programme uniquely combines outdoor learning with theory and practice.

After completing the first module (module 1), participating teachers will be able to return independently with their classes. Access codes for the didactic boxes make the visit even more engaging and support independent group work.

This project represents an important step in promoting sustainable knowledge and underscores our commitment to connecting tradition, enjoyment and a future-oriented learning environment.

Scarlett Dubois is passionate about sharing her knowledge.



Where acoustics meet art

An artwork to enhance acoustics

The Innerer Chor once belonged to the private area of the Capuchin friars and served as their prayer space. The rear section of the church is notable for its striking ceiling height. To enhance the room's outstanding acoustics, our monastery landlord, Senn, commissioned Swiss artist Beat Zoderer to create a wall sculpture and ceiling installation.

Zoderer, an award-winning artist, has crafted two wonderful works that not only enhance the visual experience but also improve the room's acoustics. The wall piece references the church windows and brings the colours of nature into the room, while the ceiling installation evokes the autumn foliage of the Essbare Landschaft.

The Innerer Chor, measuring 90m², can accommodate up to 100 people depending on seating arrangements. It is an ideal venue for lectures, assemblies, readings, or weddings.

We are grateful to Senn AG for their generous support and to Beat Zoderer for his impressive creativity.



Media overview



Culinarium, Eingemachtes & die «Kohl Phase»

Bio-Gemüse auch im Winter – dank Haltbarmachung: Das Culinarium Alpinum Stans (14 Punkte) zeigt, wie's geht.



Himmliche Kulinarik

In einem Kloster in Stans reist man zu den Ursprüngen der Schweizer Küche. Zugleich ist das Culinarium Alpinum ein Projekt zukunftsorientierter Tafelfreuden: Die Gerichte werden nicht nur am Herd bestimmt, sondern vom Garten und den nahen Höfen

Text: Claudia Salzmann



Schlemmen mit Tradition

Im Culinarium Alpinum im ehemaligen Kloster Stans erfahren die Gäste mehr über die klassische alpine Küche und werden mit regionalen Köstlichkeiten verwöhnt.

Text: Günter Schenk



DER GESCHMACK DER ALPEN

Das Culinarium Alpinum in Stans (NW) ist ein ehemaliges Kapuzinerkloster, das heute ein Kompetenzzentrum für alpine Regionalkulinarik beherbergt. Zwischen Restaurant und essbarer Landschaft erkunden wir einen Ort, der sich von Vergangenen inspirieren lässt, um eine nachhaltige Zukunft zu gestalten.

Culinarium Alpinum: Ganz viel Platz für naturnahen Genuss

Hell, freundlich, einladend und voller Geschichte: Im Nidwaldner Hauptort Stans verspricht ein ehemaliges Kapuzinerkloster naturverbundene Genussmomente. Im «Culinarium Alpinum» samt Restaurant, Hotel und Tagungszentrum erleben Gäste das «kulinarische Erbe der Alpen».





Um am Wettbewerb Alp'24 teilnehmen zu können, müssen bei den eingereichten verarbeiteten Produkten mindestens 80 Prozent der Rohstoffe aus der Region sein. Bild: Alp'24

Obwalden/Nidwalden

Einheimische Produkte überzeugen Jury



Zahlreiche Produzentinnen und Produzenten aus Ob- und Nidwalden sorgten am internationalen Wettbewerb Alp'24 in Stans für Top-Resultate. Regierungsrat Joe Christen (links) gratulierte den stolzen Goldmedaillen-Gewinnern (von links): Pirmin Dörig (Käserer Bürg), Ornella Piazza und David Zurluh (Culinarium Alpinum), Carla und Peter Zumbühl (Häsigs), Regina Gut (Gut's Genuss) und Paul Odermatt (Nidwaldner Edelsaft).

Bild: Oliver Bock/2020

Welches Alpenland hat die besten Regionalprodukte?

10

Suisse / Régions

Vendredi 27 septembre 2024

Agri

FORUM ALP'24

Les produits régionaux, des moteurs de développement dans les Alpes

Les Alpes recèlent un immense trésor de produits régionaux et de traditions culinaires. Il est essentiel de vivre, de protéger et de préserver ces traditions tout en promouvant le développement durable.

Le thème central du premier Forum Alp'24 qui se déroulera le 8 novembre 2024 au Culinarium Alpinum à Stans (VD).



vembre à Stans. Les principales questions du forum sont:

- Comment préserver, entretenir et faire connaître le patrimoine culturel immatériel des Alpes et ses traditions alimentaires?
- Quelles opportunités économiques pouvons-nous offrir dans la région alpine?
- Comment pouvons-nous contribuer à une gestion durable de la nature et du climat?

décernée à une région nommée. Avec le Cercle régional, le Secrétariat d'État à l'économie et l'Office fédéral de l'agriculture récompensent tous les deux ans une région. Cette année et à l'issue du Forum Alp'24, la récompense sera décernée à une région qui a réussi à mettre en relation la production locale avec la gastronomie et l'hôtellerie grâce aux produits du terroir.

UPGRADE FÜRS SILVESTERMENÜ

SCHWEIZER ILLUSTRIERTE

Diese Profi-Kochtricks machen ein normales Gericht zum Festessen

Stock mit Braten, Salat, Mailänderli – langweilige Klassiker unter den Festtagsgerichten? Nicht, wenn ihr die Tricks kennt, mit denen Köche ein alltägliches Rezept in etwas Besonderes verwandeln.



Peter Dürer ist Gastgeber und David Zurluh Küchenchef im Culinarium Alpinum, dem Kompetenzzentrum für alpine Kulinarik in Nidwalden. DEHAM! GmbH - Timo Schwach Photography

Die besten Produkte des Alpenraums an einem Ort

Vom 8. bis 10. November findet im Culinarium Alpinum in Stans die Alp'24 statt, der erste Wettbewerb und Degustationsmarkt für regionale Produkte aus dem Alpenraum. Auch für Gastro-Profis eine grossartige Gelegenheit, Neues zu entdecken.

Tinkering with success!

Ornella Piazza, Head of Service, and Scarlett Dubois, Knowledge Curator

Ornella Piazza, you've been Head of Service since July 2020. What do you enjoy most here?

Taking on the role of Head of Service was a stimulating challenge. From the outset, I was excited by the CULINARIUM ALPINUM's concept. What impresses me most is the consistency and passion with which it has been implemented.

Together with our head chef David, you created the «Saurer Stanser», which won gold at the ALP'24 competition. How did that idea come about?

We received a delivery of verjus – a green, tangy juice made from unripe grapes. David handed me the bottle with the task of creating a non-alcoholic house aperitif. Since we also had a surplus of peppermint syrup, I decided to use it to balance the acidity of the verjus. After numerous experiments and tastings led by David, the recipe was perfected: the «Saurer Stanser», a refreshing mix of verjus, peppermint syrup and sparkling water, was born. Winning gold at ALP'24 was an unexpected honour that truly rewarded our commitment.

Scarlett Dubois, you've been part of the KEDA team since autumn 2020 and have already developed several products. What would you like to submit to ALP'26?

From the beginning, I've been fascinated by the Essbare Landschaft and its exotic alpine species in combination with the culinary heritage of the Alps. My entry for the second international competition for Alpine regional products at ALP'26 is still a «tinkerer's secret» – but I will say this much: I am currently experimenting with hydrosols and hope to capture the essence of our Essbare Landschaft in a fragrance. So stay tuned for ALP'26!

What motivates you?

OP: The team spirit, appreciation and praise we receive from guests about our food, and the excellent collaboration with the kitchen all inspire me again and again. The variety of events also brings a welcome change to the day-to-day work.

SD: At the moment, I'm immersed in developing our continuing education programme for teachers (see page 10) and compiling background knowledge to convey the culinary heritage of the Alps. Working with Corine Niederberger in our Knowledge Office is generating new learning worlds and flyers for our monthly themes. I coined the term «culinary autobiographical memory» – meaning how food connects us to past joyful experiences. I come alive when I can tell or hear stories related to this.

What do you value about the CULINARIUM ALPINUM and KEDA?

SD: I treasure the charming historical setting and buildings, the wonderful team, the four-year-old Essbare Landschaft with its abundance – and I feel honoured to contribute my knowledge here. I experience the connection between past, present and future. We don't just talk about it – we embody it at every level.

What would you like to plant in the Essbare Landschaft?

OP: I'd love to grow some lemons.

SD: A noble chestnut tree – I'm fascinated by the use of roasted chestnut flour.

What are your wishes for the CULINARIUM ALPINUM?

Both: That we can continue our creative tinkering and, as a Centre of Excellence for the culinary heritage of the Alps, continue to innovate. And that all guests and visitors leave satisfied – and recommend us to others.



Scarlett Dubois (left) and Ornella Piazza raise a glass of «Saurer Stanser» to their next big idea.

Report of the auditors



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Report of the statutory auditor on the limited statutory examination to the board of foundation of

Stiftung KEDA, Stans

As statutory auditor, we have examined the financial statements (comprising the balance sheet, income statement and notes) of Stiftung KEDA for the financial year ended 31 December 2024.

These financial statements are the responsibility of the board of foundation. Our responsibility is to perform a limited statutory examination on these financial statements. We confirm that we meet the licensing and independence requirements as stipulated by Swiss law.

We conducted our examination in accordance with the Swiss Standard on the Limited Statutory Examination. This standard requires that we plan and perform a limited statutory examination to identify material misstatements in the financial statements. A limited statutory examination consists primarily of inquiries of entity personnel and analytical procedures as well as detailed tests of entity documents as considered necessary in the circumstances. However, the testing of operational processes and the internal control system, as well as inquiries and further testing procedures to detect fraud or other legal violations, are not within the scope of this examination.

Based on our limited statutory examination, nothing has come to our attention that causes us to believe that the financial statements do not comply with Swiss law and the foundation deed.

Stans, 2 April 2025

BDO Ltd

Alice Rieder

Licensed Audit Expert

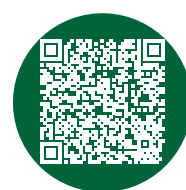
Livio Müller

Auditor in Charge
Licensed Audit Expert

Enclosure
Financial statements

BDO Ltd, a limited company under Swiss law, incorporated in Zurich, forms part of the international BDO Network of independent member firms.

The full audit report, including certified annual financial statements consisting of balance sheet, profit and loss account and notes, is available here:



BALANCE SHEET

ASSETS	31.12.2024	Previous year
	CHF	CHF
Cash and cash	251'691	769'958
Receivables from goods and services	28'103	3'592
Other short-term receivables	42'204	29'998
Inventories and non-invoiced services	–	834
Prepaid expenses and accrued income	15'474	50'581
TOTAL CURRENT ASSETS	337'471	854'962
Financial assets	200'695	200'292
Equipment	22'502	50'001
Property and plant	317'836	328'663
Intangible assets	19'820	25'000
TOTAL NON-CURRENT ASSETS	560'853	603'955
TOTAL ASSETS	898'325	1'458'917

LIABILITIES AND EQUITY	31.12.2024	Previous year
	CHF	CHF
Trade accounts payable	49'743	109'176
Other short-term liabilities	17'634	9'884
Other short-term interest-bearing liabilities	100'000	100'000
Accrued expenses and deferred income	63'353	54'757
TOTAL SHORT-TERM LIABILITIES	230'729	273'817
Long-term interest-bearing liabilities	343'750	443'750
Other long-term liabilities	–	400'000
Restricted funds	62'361	62'361
TOTAL LONG-TERM LIABILITIES	406'111	906'111
TOTAL LIABILITIES	636'840	1'179'929
Foundation capital	250'000	250'000
Available earnings		
Retained earnings/Accumulated deficit	28'989	–14'659
Expenditure surplus/Earnings surplus	–17'504	43'647
TOTAL EQUITY	261'484	278'989
TOTAL LIABILITIES AN EQUITY	898'325	1'458'917

INCOME STATEMENT

	2024	Previous year
	C H F	C H F
Donations	1'770'120	1'500'000
Government grants	101'824	82'736
Revenue from services	14'293	30'417
Appropriation of restricted funds	–	4'121
Rental income	179'376	143'562
Other income	29'540	33'062
TOTAL OPERATING INCOME	2'095'153	1'793'898
APPROPRIATION OF CONTRIBUTIONS AND DONATIONS	–723'184	–649'803
Personnel expenses	–641'880	–563'758
Costs project phase	–43'590	–12'360
Consulting costs third parties	–69'215	–42'506
Other operating expenses	–79'829	–23'794
Other administrative expenses foundation board	–12'696	–12'600
Marketing	–55'134	–43'753
Real estate and rental expenses	–310'830	–242'687
Repair and maintenance	–39'613	–27'774
Energy	–27'616	–23'358
Other expenses	–5'137	–2'995
TOTAL OTHER OPERATING EXPENSES	–643'661	–431'826
DEPRECIATION AND IMPAIRMENT LOSSES ON PROPERTY, PLANT AND EQUIPMENT	–98'732	–100'518
OPERATING RESULT	–12'305	47'993
Financial income	1'682	2'693
Financial expenses	–6'881	–7'038
ANNUAL PROFIT	–17'504	43'647

Our five fields of action

for Alpine regional cuisine

The CULINARIUM ALPINUM in Stans is the leading international Centre of Excellence for Alpine regional cuisine. Our vision is to strengthen the capacity for innovation and future viability of agriculture and all actors along the value chain. We promote sustainable consumption, regional production and the fair trade of high-quality food. These guiding principles shape our work across five key fields of action:

1. Preserving tradition

Alpine regional cuisine is a vital part of cultural heritage. Through projects like the «Kulinarisches Erbe der Alpen» (Culinary Heritage of the Alps) knowledge database, we document edible Alpine resources and make them accessible. Our educational programmes – from herb walks and cooking courses to lectures – bridge tradition and innovation while fostering awareness of this rich diversity.

2. Experiencing enjoyment

Our gastronomy and training centre is a platform for encounters between producers, chefs and consumers. Our restaurant uses only authentic, genuine regional products. Attractions like the Essbare Landschaft, the Alpsbrinz cellar and monthly themes bring the culinary variety of the Alps to life for our guests. We aim to further develop the Essbare Landschaft as a model for biodiversity and sustainability.

3. Shaping a sustainable future

We focus on innovation, collaboration and networking to ensure the future of Alpine regional cuisine. Initiatives like «Zukunft alpiner Acker- und Gemüsebau Nidwalden» (Future of Alpine Arable and Vegetable Farming in Nidwalden) support agricultural diversification and open new sales channels. Through international partnerships – including the proposed UNESCO nomination of Alpine culinary culture – we are placing Alpine cuisine on a global stage.

4. Promoting education and networking

With ALP'24 and ALP'26, we are creating international events that facilitate exchange between producers, retailers, the food service industry and consumers. Our training programmes – from teacher workshops to collaborations with universities – create knowledge and inspiration for future generations. At the same time, we are building an international network linking partners from all Alpine countries.

5. Strengthening innovation capacity

We are developing digital formats to make Alpine cuisine globally accessible. An interactive knowledge portal and digital education offerings are in planning. By strategically investing in projects that support sustainable farming, climate-friendly production and innovative marketing strategies, we are safeguarding the long-term competitiveness of Alpine regional cuisine.

Our commitment

These goals require a motivated team, close collaboration with our hosts, sound planning and sustainable funding. Fortunately, all of these elements are in place. With the support of our partners, donors and institutions, we are in a position to pursue these ambitious objectives. We thank all those involved for contributing to the strengthening of Alpine regional cuisine – and look forward to shaping the future of this unique cultural region together.



Members of the Board of Trustees



Tis Prager

President of the Foundation Board of the KEDA Foundation, project manager of the CULINARIUM ALPINUM

«I am committed to the CULINARIUM ALPINUM because everyone is talking about the logical intention of enjoying locally produced goods locally. Unfortunately, this has only been implemented in practice to a limited extent so far. I want to prove with the example of the CULINARIUM ALPINUM how this intention can be implemented on a practical and economic level.»



Clemens Rüttimann

cr-solutions, Business Consulting

«Preserving biodiversity and processing high-quality agricultural raw materials in the best organic quality has been a firm part of my professional and private life for over 20 years. Through my commitment to CULINARIUM ALPINUM, I wish to contribute my expertise to help advance this great mission of promoting regional cuisine in the Alpine region.»



Hanna Rychener Kistler

Founder, former owner of the IST – Higher School of Tourism & Outdoor, Zurich and Lausanne, Education and Tourism Expert

«I am enthusiastic about supporting the CULINARIUM ALPINUM because this unique place allows visitors to discover and enjoy our regional cuisine. At the same time, as a centre of excellence, it enables and ensures the transfer of knowledge of our valuable culinary heritage. It benefits the entire populace and tourism industry.»



Prof. Dipl.-Ing. Michael Kleinert

Head of the Institute for Food and Beverage Innovation, ZHAW

«Our diet of the future should be delicious, healthy, safe, and sustainable. Sustainable production and consumption practices are gaining increasing importance. In the context of the culinary heritage of the Alps, CULINARIUM ALPINUM offers hands-on competencies based on practical knowledge for transformational purposes I am looking forward to helping create a promising future for local cuisine together with the highly motivated team and all participants in the value creation network.»



Beatrice Richard-Ruf

County Commissioner, former Mayor of Stans

«The CULINARIUM ALPINUM is a great culinary and tourism opportunity for Stans and the region. I am passionate about it because predominantly regional producers and partners are considered for the CULINARIUM ALPINUM in this historical building. This encourages and deepens knowledge – which is fitting considering this was once a monastery.»

A HEARTFELT THANK YOU TO OUR CULINARIUM ALPINUM ADVISORY BOARD

Thomas Bratschi, Head of Business Development, ZHAW Life Sciences and Facility Management, and founder of the foodward foundation – **Dr Olivier Girardin**, Director of Fondation Rurale Interjurassienne (FRI), President of Culinary Heritage of Switzerland – **Patrick Honauer**, Chef, co-founder, entrepreneur, lecturer – **Beat Heuberger** and **Jost Huwyler**, Partners, H & H Management Lucerne – **Lukas Kilcher**, Director of AGRIDEA – **Simon Mouttet**, Independent Consultant – **Wendel Odermatt**, Master Farmer and Manager of Lochrütihof – **Andreas Züllig**, Hotelier, Hotel Schweizerhof Lenzerheide



OUR HEARTFELT THANKS GO TO OUR FOUNDING DONORS, COOPERATION PARTNERS, THE PUBLIC SECTOR, OUR SPONSORS, GUESTS AND SUPPLIERS, AND TO ALL EMPLOYEES!

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