

KEDA Annual Report 2025

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



2025: *Implementation, Visibility and Connectivity*

For the KEDA Foundation, 2025 was defined by steady implementation. Following years of development and strategic positioning, the focus shifted to putting concrete projects and offerings into practice, as well as raising their visibility in a targeted way.

A particular highlight was the 5th anniversary of the CULINARIUM ALPNUM, celebrated with the Säumerfest (traditional muleteers' festival). Together with partners, producers and guests, the past years were reflected upon and the development was celebrated. The Säumerfest drew on historic trade routes and brought cultural and

culinary connections across the Alpine region to life. The strong visitor response confirmed the relevance of our approach to placing tradition, knowledge and culinary delight in a contemporary context.

The year was also used to deepen existing partnerships and establish new connections. Alp'24 continues to resonate across the network. Across the Alpine region, organisations are pursuing similar objectives. This exchange enables the sharing of ideas, the identification of synergies and the further development of joint projects.



Making Knowledge Transfer Visible

The launch of the podcast ‘So schmecken die Alpen’ (This is what the Alps taste like), established a long-term format. The podcast gives a voice to producers and experts, strengthening our position as a facilitator of sound knowledge on Alpine products, production methods, biodiversity and regional culinary heritage. At the same time, it draws attention to the people behind the products.

In addition, knowledge transfer through existing channels was expanded. Social media, newsletters and media relations significantly increased reach. Numerous features in print and online media, as well as radio coverage, substantially enhanced visibility. Courses, workshops, tastings and on-site events successfully combined theory and practice and were very well attended.

The introduction of the media guide for the CULINARIUM ALPNUM, the Edible Landscape and the Alp Sbrinz tastings marked a further step forward. Guests can explore the former monastery and access in-depth digital content on their own. They can also take part in tastings independently.

The Edible Landscape was further developed as a place of learning and culinary delight. Plantings, signage and interpretive formats make the connections between cultivation, processing and culinary delight tangible. Education, biodiversity and culinary heritage are visibly interconnected.

No Culinary Delight Without Agriculture

Regional development projects (PRE) promote collaboration between agriculture, tourism and gastronomy, offering opportunities to increase farm income. Within PRE Nidwalden, a milestone was achieved in collaboration with the cantonal agricultural office: the project outline was approved by the federal government, and the initial phase will begin in autumn 2026.

Alongside conceptual progress, building trust with agricultural businesses was a central focus. Discussions, farm visits and workshops laid the foundation for long-term collaboration. Working closely with producers is essential to forge a genuine connection between value creation, quality and origin.

The image on this page symbolises this relationship: the former Capuchin monastery as a centre of expertise and culinary delight, the Edible Landscape as a place of learning, and the surrounding farms as its foundation. Without agriculture, enjoying culinary delights isn't possible: regional production forms the foundation of our gastronomic experience and knowledge transfer.

Team and Collaboration

In 2025, the KEDA Foundation team worked with stability and focus. Processes were consolidated and projects implemented efficiently. Strengthening the areas of communication and knowledge transfer enabled more in-depth content development and new formats.

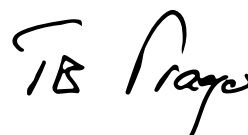
Collaboration with the host team at the CULINARIUM ALPNUM makes a key contribution to implementing the overall concept. The shared brand is carried forward in partnership. Close coordination between the competence centre and gastronomy strengthens the institution's reputation over the long term.

Our thanks go to the entire team, as well as to all partners and supporters whose commitment and trust have contributed to this successful development.

A Model for Regional Value Creation and Sustainable Culinary Delight

The year 2026 will be dedicated to further development. With Alp'26, another major international event will be held. The course programme will be expanded, the podcast further developed, and the Edible Landscape further refined in its profile. The PRE project will be specified, and additional initiatives in knowledge transfer, tourism and sustainable food systems will be launched. The first in-house cookbook is also currently in production and will be available from autumn 2026.

The CULINARIUM ALPNUM continues to be the central place where expertise, culinary delight and regional value creation converge. The KEDA Foundation will continue to expand its role as a bridge-builder between agriculture, processing, gastronomy, tourism and consumers — with the clear vision of positioning the culinary heritage of the Alps as a model for sustainable culinary delight.



Tis Prager
President of the Foundation Board



Andres Lietha
Managing Director



An Anniversary Rooted in Alpine Tradition

When the muleteers arrive in Stans with their pack animals at the end of August, Alpine history comes to life. The traditional Säumerfest (traditional muleteers' festival) recalls the historic trade routes across the Alps and the culinary exchange between north and south. In 2025, the festival gained additional significance: the CULINARIUM ALPINUM used the occasion to celebrate five years of development and growth together with its key partners and supporters.



Tradition and Living Heritage

The Säumerfest builds on a centuries-old tradition. For generations, muleteers transported goods across Alpine passes with their animals. Sbrinz cheese in particular was carried from Central Switzerland to Italy. On the return journey, cornmeal, rice and wine made their way into the Alpine region – products that continue to be part of regional food culture to this day.

This history once again became visible and tangible in 2025. On 23 and 24 August, the parking area was transformed into a bustling meeting place for locals, guests, producers and enthusiasts of tradition. The ceremonial procession of the muleteers with their pack animals was one of the highlights of the festival. The traditional Säumermärcht (muleteers' market), musical entertainment and numerous encounters created a distinctive atmosphere.

Culinary offerings were also firmly rooted in Alpine tradition. Visitors could enjoy a varied festival menu featuring regional specialities. In addition to à la carte options in the restaurant, typical dishes such as Bratchäs, Säumerkaffee and a variety of grilled specialities were served. Ice cream prepared according to Italian recipes also evoked the historic trade connections across the Alps.

Guided tours through the building, the Edible Landscape and the Alp Sbrinz cellar provided further insights into the work and philosophy of the CULINARIUM ALPINUM. A photo booth with traditional clothing created a memorable highlight.

Sunday began with a muleteers' service in the Capuchin church. Afterwards, around seventeen muleteers set off together with their animals, accompanied by numerous hikers, towards Domodossola. In doing so, they continued along the historic route symbolically, highlighting the living connection between tradition, landscape and culinary heritage.

Five Years of the CULINARIUM ALPINUM

The Säumerfest also provided the ideal setting for a modest anniversary celebration: for five years, the CULINARIUM ALPINUM has stood for Alpine culinary heritage, sustainable agriculture and lived hospitality.

Together with key partners and long-standing supporters, the early days were revisited. The institution was launched during the pandemic and was marked by uncertainty. This makes the development of recent years all the more significant, during which the CULINARIUM ALPINUM has gradually established itself as a centre of expertise for Alpine culinary heritage and regional agriculture.

The anniversary was therefore deliberately celebrated as part of the Säumerfest. The history of the muleteers stands for exchange, trade and culinary connectivity across the Alpine region – values that are also central to the identity of the CULINARIUM ALPINUM.

Corine Niederberger, Events and Workshops

‘So schmecken die Alpen’ The Podcast

With its podcast, the CULINARIUM ALPINUM makes the culinary heritage of the Alps available to listeners. What began as an initiative at the start of the year developed within just a few months into a high-quality media format with international audience.

The CULINARIUM ALPINUM understands culinary heritage as cultural heritage as well as a form of artisanal expression, and gives a voice to the people behind it. A podcast provides an ideal space to explore these themes in depth. Chefs, producers and organisations who collectively preserve, shape and carry forward the culinary heritage of the Alps into the future are given a platform. Through the contemporary medium of podcasting, their craft and knowledge are introduced to a broad and diverse audience – reaching both those already familiar with Alpine culinary heritage and those newly interested.

Hear, Hear

When the podcast went live at the beginning of December, the response was consistently positive, and media coverage confirmed both its relevance and the widespread interest it generated. CH Media covered the podcast nationwide in its daily newspapers and online channels, including visual content. Trade media also showed interest: Marmite magazine featured the new podcast online. Shortly afterwards, Gault & Millau made an inquiry, publishing an article about the podcast and including it in their newsletter.

The media response confirmed the efforts invested in high-quality content. Not only the quality of the audio production itself, but also the eloquent and charismatic guests, the coherent narrative structure and the accompanying photography contribute to positioning the podcast as a refined, high-end media format.

Credibility: Expertise and Authenticity

The two hosts represent the diversity of the audience being addressed. Michaela Frank, a 29-year-old top chef with a successful professional background and an extensive network, appeals to a younger audience. Gian Rupf, an actor and voice artist, appeals to audiences of all ages with his charismatic yet inquisitive manner.



You can listen to a sample at www.culinarium-alpinum.ch/podcast.

From Three-star Chef to World Champion Cheesemaker

The episodes published in December – featuring world champion cheesemaker Floh Bienerth from Andeer (GR), three-star chef Norbert Niederkofler from Bruneck (IT), and butcher Jogi Bischof from the Bregenzerwald (AUT) – have attracted considerable interest. Both past and future guests are regarded as leading figures and exemplary businesses. Their work has a significant impact on sustainability, and the podcast provides them with a platform to share it.

Quo vadis?

The focus remains on creating an exceptional, unparalleled listening experience while covering as broad and diverse a spectrum of the Alpine culinary region as possible. Various factors play a role: the wide range of professions and vocations, as well as bringing together producers, processors, the hospitality industry and interest groups. Geographic diversity is equally important, and topics are aligned with the seasons to offer immediate inspiration – whether for seasonal cooking, regional purchasing or exploring the Alpine region through its culinary heritage.

Meret Wettstein, Editor

Analog? Digital? Hybrid!

With the media guide, a digital tool was introduced in 2025 that brings the existing experiences of the CULINARIUM ALPINUM into the digital sphere while also creating space for new formats and ideas. Guests can explore the monastery building, the Edible Landscape and Alp Sbrinz cheese directly on their smartphones – free of charge and available at all times. Initial usage data shows what is already working well and where further potential remains.

Designed for Museums and Galleries

Audio guides have long been a familiar feature in major museums. They allow visitors to access background information on exhibits or to be guided through an exhibition in their own language. For the CULINARIUM ALPINUM, the priority was to offer as many visitors as possible an easy access to the foundation's core topics. While guided tours or tastings were previously only available by reservation and for a fee, individuals can now explore independently, regardless of time and place. Since its introduction in September 2025, more than 200 people have taken part in a media guide tour and over 3000 media items have been accessed. This represents a valuable lever to give our philosophy greater weight within the overall experience.

Proven Content – Enhanced Through AI

People respond to different formats. Some prefer reading, others listening or learning visually. The media guide combines these elements in a single tool, drawing on the expertise of the KEDA and host teams, as well as our external guides. With the help of freely available AI software, this knowledge has been prepared so that it can be accessed as images, text, audio and, in some cases, video. AI consolidates and condenses texts, translates them into foreign languages and provides voice output – allowing guests to experience the tours in their native language. New information and additional thematic focuses can be prepared and added quickly, without requiring adjustments to the physical or technical infrastructure.

Digital – But Not at Any Price

Even the thick monastery walls will not be able to resist digitalisation in the long term – and that is a good thing.



However, handling all activities exclusively in digital form would be the wrong approach. Culinary heritage and, above all, culinary delight remains primarily analogue experiences, even though initial experiments show that electrical signals can simulate basic taste sensations such as sweet, salty or sour (so-called 'digital taste'). Until such approaches become suitable for everyday use, the CULINARIUM ALPINUM relies on the best of both worlds – and on genuine, lasting experiences of culinary delight.

The tasting platter for the Alp Sbrinz tasting will continue to be carefully prepared by hand by the kitchen team, personally served by the service team, and enjoyed in a fully analogue and sensory way by our guests – ideally accompanied by a glass of sweet pear juice. And, to be frank: anyone who has experienced the expressive depth of a matured Alp Sbrinz on the palate will not want to encounter it in the future as a mere electric impulse. The task therefore remains to identify and apply those formats that best fulfil their purpose and achieve the greatest impact.

Stefan Rösli, Data and Knowledge Management

Thematic Variety in Events and Courses

The annual programme of the CULINARIUM ALPINUM was based on the institution's core objectives and continued its established focal areas. Culinary heritage, agriculture, culture and craftsmanship were interconnected thematically and made accessible through a variety of formats. The aim was to impart knowledge, preserve traditions and address current issues within the context of regional food culture. The events created opportunities for exchange between experts and the public, strengthening awareness of regional resources, sustainable value creation and cultural heritage.

Chestnuts and Rose Hips in Focus

A key thematic focus in autumn was the Chestnut Day on 8 November 2025, organised in collaboration with IG Pro Kastanie Zentralschweiz PLUS. The sweet chestnut has played an important role in the Alpine region for centuries as a staple food. In times of scarce resources, it contributed to food security. Today, it is valued primarily as a versatile ingredient with a distinctive flavour profile. Chestnut Day placed this cultivated plant at the centre and explored its historical, environmental and culinary significance.

An accompanying market brought together regional producers who process chestnuts in a variety of ways – from traditional specialities to innovative, refined products. The lecture, accompanied by the film 'Kastanie – rundum edel' (Chestnut – noble in every respect), provided background information on the history, distribution and future prospects in cultivation and use. The *tavolata* at lunch and dinner addressed the theme from a culinary perspective. The multi-course menu presented chestnuts in different preparations, demonstrating their considerable potential in contemporary cuisine.

As early as 18 October 2025, Rose Hip Day was dedicated to the use of native wild fruits. The focus was on species such as rose hips, blackthorn, hawthorn and cornelian cherry, all of which are part of the cultural landscape but often receive little attention in everyday life. The event combined practical processing with knowledge transfer. Fruits brought along by participants were processed using a pulping machine that separated the pulp from

seeds and hairs. The resulting 'Buttenmost' (rose hip pulp) could be taken home or further processed in the cooking studio. This made the entire process – from harvest to ready-to-eat product – comprehensible.

Participants without their own harvested produce were also able to take part. Thanks to the collaboration with the IDEA Helvetia Foundation, wild shrubs and fruit plants were made available free of charge. Experts provided additional information on edible wild fruits and their uses. A hands-on workshop table for children, as well as public guided tours through the Edible Landscape and the former monastery building, expanded the programme. Rose Hip Day demonstrated how regional resources can be used, processed and passed on.

Culture and Culinary Heritage

Cultural events combined with culinary experiences are particularly popular with our audience. In addition to the





established storytelling evenings and lectures by Carl Bossard, the play 'Animal Farm' was performed on 4 December. The production by the acting duo Gian Rupf and Volker Ranisch brought George Orwell's parable to the stage of the CULINARIUM ALPINUM in a reduced and focused form. The evening was accompanied by a thematically aligned menu. Individual courses reflected motifs from the work, creating a connection between the literary source and its culinary interpretation.

Another collaboration took place with the Stanser Musiktage from 30 April to 4 May. As the official 'Genusslokal' (venue for culinary delight) of the Stanser Musiktage, the restaurant developed a culinary offering tailored to the festival. International dishes were consistently prepared using regional ingredients. This concept demonstrated that a regional product base and international influences can be combined. The collaboration thus built a bridge between the musical programme and the gastronomic offering.

Regional, Seasonal and Sustainable

In addition to the themed events, various cooking courses were once again offered in 2025 and met with widespread interest. These courses conveyed fundamental culinary techniques as well as background knowledge on seasonal products, regional value creation and sustainable preparation. The focus remained on Alpine cuisine in its various expressions – from traditional dishes and vegetarian interpretations to specialised topics.

In our courses, we use almost exclusively regional and organically produced ingredients. Participants gain insight into professional working methods and the concept of 'from farm to table'. In addition to practical work, the courses offered opportunities for exchange on the origin, quality and processing of food. They thus made an important contribution to culinary education and strengthened the profile of the CULINARIUM ALPINUM as a centre of expertise for sustainable culinary delight.

Culinary Heritage as a Connecting Element

The 2025 annual programme highlighted the thematic breadth of the CULINARIUM ALPINUM. Individual events combined professional knowledge transfer with practical application and cultural reflection. Culinary heritage functioned as a connecting element between past and present, as well as between theory and practice.

The annual programme complemented the institution's regular operations and strengthened its position as a place for dialogue, knowledge transfer and hands-on engagement with regional food culture.

Corine Niederberger, Events and Workshops



From the Bush **to the Plate**

The Edible Landscape is a vibrant place of learning and culinary delight, inviting visitors to discover and taste. In the former monastery garden, a wide range of berries and fruits unfolds – from historic varieties to exciting new discoveries from different cultural contexts. Shrubs and flowers enrich diversity and strengthen biodiversity, creating a fruitful interplay between nature and culture. The former monastery garden is once again allowed to flourish, preserving a 500-year-old cultural heritage.

The year 2025 once again brought abundant growth and flourishing to the Edible Landscape. What was conceived and planted three years ago as a vision is becoming increasingly visible and attractive with each passing year. As a public tasting garden, it opens its gates more and more each day to all the senses: here, visitors can smell, taste, marvel and experience nature. Guests enjoyed the fresh scents and the unique experience of being allowed to taste directly on site.

The garden-specific workshops and guided tours were also well attended. Engaging stories, practical planting tips and small moments of discovery made these events a memorable experience.

Edible Alpine Plants – Biodiversity and Culinary Use

Karen Thoma introduced participants to an exceptional world of edible plants, opening the door to a fascinating Alpine flora. A wide variety of Alpine plants could be experienced up close. Their shapes amazed the participants, their scents captivated them, and the myriad of ways they could be used opened up a whole new world of culinary delights. Many of these Alpine species also thrive in gardens or on balconies at lower altitudes. The workshop offered a hands-on introduction to selection, planting and care.

Preserving Tradition – Restoring the Craft of Espalier

Along the monastery walls, more than thirty espalier fruit trees are being created in the Edible Landscape. Espalier is a traditional horticultural technique. Trees cultivated in this way have the potential for high and consistent yields. Due to their minimal space requirements, a greater number of species and varieties can be planted within a limited area.

The expertise of espalier craftsmanship is at risk of being lost. For this reason, the CULINARIUM ALPINUM, in col-

laboration with the association FRUCTUS, regularly offers pruning courses for both hobby gardeners and professionals. This year, the workshop was once again very well attended. Under the expert guidance of Werner Amgarten and Jakob Schierscher, participants learned the fundamentals of pruning and shaping espalier trees and applied these techniques directly on site along the monastery walls.

Wild Plants Along the Way

The most popular course is our classic: wild plants along the wayside. Together with Margreta Krummenacher, edible wild plants are gathered in and around the Edible Landscape. The natural treasures were then creatively prepared as starters for a three-course menu, in collaboration with the kitchen team of the CULINARIUM ALPINUM – an experience for all the senses.

Stone by Stone – a Craft that Endures

This year, the Edible Landscape was expanded with a large two-tier herb bed. Dry stone walls give the beds structure and blend harmoniously into the surroundings.

Dry stone walls have been built for centuries – a construction technique without mortar. In the Alpine region, these walls still shape meadows, slopes and terraces today. They retain soil, provide stability, protect against

erosion and create habitats where life hums, rustles and blooms. Dry stone walls are an expression of centuries-old craftsmanship, where functionality, aesthetics and sustainability merge. Each stone has its place, each wall its character.

As part of a dry stone wall workshop, participants received a hands-on introduction to the fundamentals of this traditional building method. Under the expert guidance of Simon Rohner from Steinkultur, key aspects such as the selection of suitable stones and their correct placement with regard to stability and durability were taught. The acquired knowledge was immediately applied on site, as participants jointly constructed a section of the walls for the herb beds.

The new beds are now home to herbs and spices that enrich the restaurant kitchen with fresh aromas and fragrances.

Sabine Mensch, Edible Landscape



PRE Nidwalden – From Approval to Action

With the approval of the project outline by the Federal Office for Agriculture, PRE Nidwalden reached a decisive milestone in 2025. The consolidation phase now begins: projects are being further developed, partnerships strengthened, and the foundations for long-term regional value creation established.



The funding programme ‘Projects for Regional Development’ (PRE), initiated by the federal government and the cantons, aims to increase value creation in agriculture and to strengthen collaboration between agriculture, tourism, gastronomy and local businesses. On behalf of the Office for Agriculture of the Canton of Nidwalden, we were entrusted with coordinating and developing this project. Following extensive preparatory work, the project outline was approved by the Federal Office for Agriculture. On 15 September 2025, PRE Nidwalden officially entered the preliminary assessment phase – marking the beginning of in-depth project development.

Twelve sub-projects are currently at the core of this phase. The goal is to present a fully developed preliminary project by summer 2026. The focus now turns to substance: which initiatives are viable? Where can sustainable value creation be achieved? And which projects have the potential to strengthen agriculture, processing and marketing in the canton over the long term?

Rethinking Value Creation Together

Several sub-projects are already gaining significant momentum. One example is the further development of the brand ‘Natürlich Nidwalden’ (Naturally Nidwalden), which has been organised as an independent association since November. With a clear structure and a committed board, the marketing of regional products is moving forward. Its connection to PRE ensures that synergies are leveraged and communication measures are aligned.

Another key initiative is the Parketti site in Grafenort. The vision includes a goat experience centre that makes the entire value chain tangible – from animal husbandry and processing to tasting. This project is complemented by collaboration with the competence centre for medicinal plants and its botanical garden.

With the Tottikonmatte in the centre of Stans, a space is also being created that makes production visible and agriculture tangible. Local vegetables, grains and flowers exemplify a regional supply system that conveys knowledge and fosters dialogue with the public.

Further projects are specifically strengthening processing capacities: a grain drying facility, a chestnut peeling machine, a bottling plant, and the modernisation of a dairy. The shared objective of all initiatives is to secure and expand agricultural value creation in the Canton of Nidwalden.

The ideas are taking shape. The next step is to carefully assess feasibility, financing and collaboration, and to establish sustainable structures. PRE Nidwalden thrives on the commitment of many stakeholders. My thanks go to those responsible for the sub-projects for their great dedication, as well as to all expert advisors who support the process with their expertise. Special thanks go to the Office for Agriculture of the Canton of Nidwalden for the mandate, and to the Federal Office for Agriculture for its continuous and valuable professional support.

Marie Pfammatter, Projects and Consulting

ALP'26

An International Platform for Alpine Products

ALP'26, the international competition for Alpine regional products, will take place from 6 to 8 November 2026 for the second time at the CULINARIUM ALPINUM in Stans. At its core are the quality, diversity and innovative strength of Alpine specialities – from dairy and meat products to plant-based products, baked goods, beverages and new culinary creations. These products are recognised and celebrated through the competition, which has an international reach. At the large tasting market, which extends across almost all rooms of the former

Capuchin monastery, selected products can be sampled and purchased.

A key element is the ALP'26 Forum on Friday, 6 November. It brings together stakeholders from Alpine agriculture, gastronomy and tourism and positions itself as a bridge-builder between key drivers of development in the Alpine region. International presentations with strong practical relevance, along with interactive workshops, create space for professional exchange, strategic impulses and sustainable networking.



International Alpine Food Contest, Forum & Market

6.–8. November 2026
CULINARIUM ALPINUM, Stans

alp26.ch

Knowledge with Flavour and Origin

Communication at the CULINARIUM ALPINUM was refined in content and developed strategically over the past year. At its core lies the question of how offerings, values and knowledge can be conveyed in a way that ensures meaningful impact. The aim is to make the diversity of the institution more clearly visible, position its offerings more precisely, and present knowledge in a well-founded, accessible and engaging manner – both internally and externally.

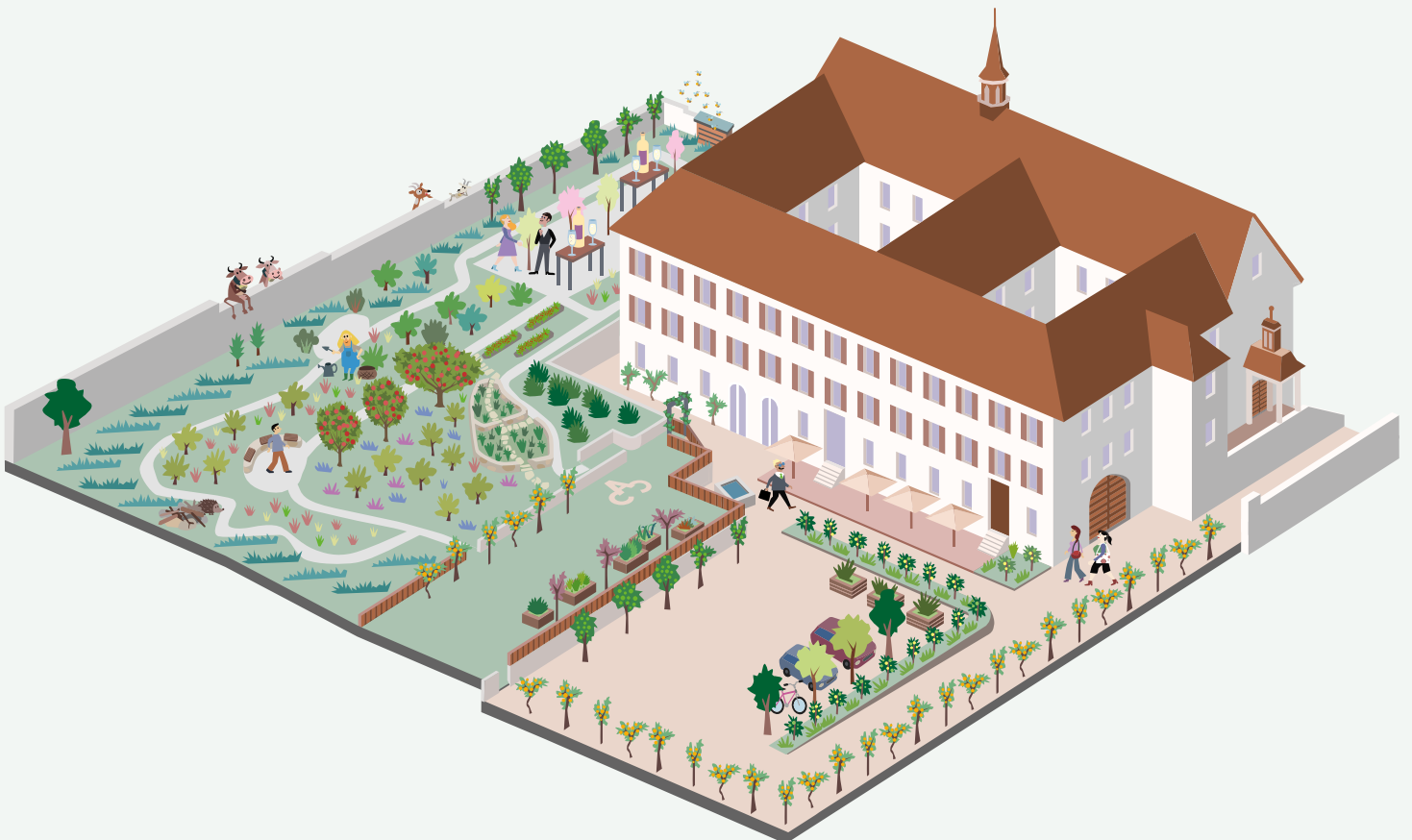
Edutainment as a Guiding Principle

Communication and knowledge transfer are based on the conviction that edutainment is the right approach for our target audiences. Content should inform while also engaging, without being didactic. To this end, a thematic structure was developed in which a specific object of culinary delight takes centre stage, explored through aspects such as origin, processing or production. The personal stories of the people involved always remain at the forefront.

At the same time, visibility is being systematically expanded across all channels. Attractively prepared content, placed in the right format at the right time, creates repeated points of contact. Followers on social media discover the podcast, guests on site subscribe to the newsletter and from there access in-depth magazine articles. The goal is to turn interested individuals into long-term connections and encourage lasting value-based choices – from eating habits and purchasing choices to visits and moments of culinary delight at the CULINARIUM ALPINUM.

Reach with Impact

Social media communication has been further developed and is now fully managed in-house. A structured mix of knowledge content, offering-related communication and brand-focused content ensures recognition and trust. The response confirms this approach: while Facebook maintains stable interaction rates, the community on Instagram continues to grow steadily and dynamically. Particularly successful or more elaborately pro-



duced posts are selectively supported through paid measures to further increase reach and impact within defined target groups.

The newsletter has also been expanded. Subscribers receive monthly updates from the institution, event information, course recommendations and insights into podcast and blog formats directly in their inbox. A very high open rate of around 70 per cent underlines both the quality of the content and the relevance of the continuously growing database.

Visual Clarity

In practice, greater consistency is once again being placed on adherence to the corporate identity. In particular, certain gaps that had developed over time within the digital section of the design manual were gradually closed to ensure consistency and practical usability.

The image database was expanded with atmospheric and promotional images of the establishment and the Edible Landscape in summer bloom and autumn harvest. The visual language of Nidwalden-based photographer Timo Schwach shapes numerous communication materials, including this annual report.

To improve orientation within the former monastery, a detailed site map with five views – from the outdoor area to the basement, ground floor and both upper floors – was developed in collaboration with Stans-based illustrator Diego Balli. The relaxed, humorous illustration style makes the wide range of offerings more accessible and facilitates navigation within the building.

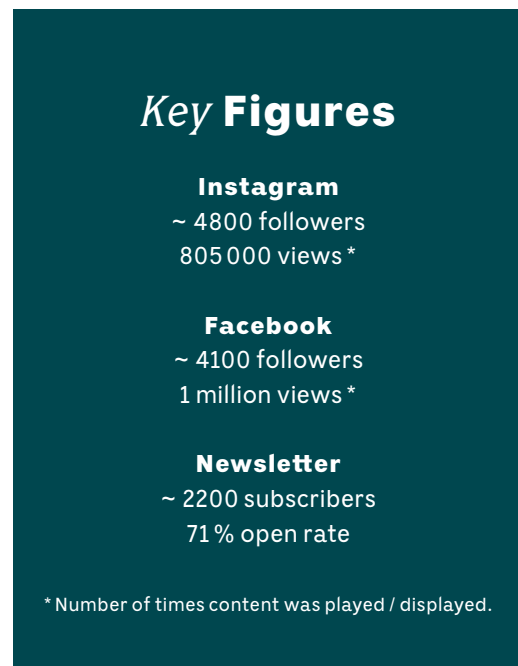
Making Offerings Visible

The KEDA communications department is also responsible for marketing the offerings of the host team. Internal processes have been clearly defined: organisational responsibility remains with the respective units, while communication is additionally reviewed from a marketing perspective for appeal, clarity and quality.

Owned channels are used in a targeted manner. Selected events and larger occasions are supported through paid measures, such as advertisements in local media or social media campaigns. Social media in particular enables flexible, booking-focused activation. This allows available places to be filled at short notice and occupancy to be optimised.

Sharing Knowledge, Creating Depth

The format of monthly themes has been refined in content and structurally redesigned. Topic selection is delib-



erately curated and follows a clearly defined focus: each theme centres on a specific product or topic of culinary delight, examined from multiple perspectives – from production and processing to its integration within regional contexts. Instead of a flyer, the content is now published as in-depth articles on the website, forming the conceptual foundation. Selected aspects are then prepared specifically for social media. This approach not only generates usable content for multiple channels, but also creates a systematic multiplier effect that increases the reach, visibility and impact of the overall format.

Outlook – Next Milestones

Several key projects are planned for the coming year. The website will undergo a comprehensive redesign to improve its structure, user experience and content detail. At the same time, the continuous expansion of reach on social media and via the newsletter will continue. Another milestone is the launch of the planned cookbook. In addition, knowledge formats – particularly the podcast and focus themes – will be further developed, refined and more strategically interconnected. In the future, synergies will be leveraged even more deliberately to ensure that content is effective across all channels and to further strengthen the positioning of the CULINARIUM ALPINUM.

Viviane von Moos, Communication



Growing *Impact and Visibility*

A successful financial year marked by increasing occupancy, longer stays and growing international visibility: the CULINARIUM ALPNUM has further strengthened its position as a centre of expertise for culinary heritage, agriculture and sustainability. At the same time, the winter months remain a challenge – and an incentive to introduce new momentum through innovative formats.

Stable Development and Growing Reach

The past financial year was successful, with an encouraging increase in occupancy and a slightly longer average length of stay in the hotel. Room occupancy in particular developed very positively, increasing slightly compared to the previous year. This strengthens the economic foundation of our establishment and confirms the positioning of the CULINARIUM ALPNUM as a place with distinctive appeal.

Awareness of our work has grown noticeably – particularly in the French-speaking part of Switzerland and in neighbouring countries. We are increasingly welcoming guests and organisations from France, Germany, Austria and other European regions. This international recognition shows that our profile as a competence centre for Alpine

culinary heritage, sustainability and agriculture resonates far beyond Central Switzerland.

From Farm to Table – Partnership in Practice

The culinary heart of our establishment remains the restaurant, with its clear commitment to the principle of ‘from farm to table’. Around 20 partner businesses from the region regularly supply us with high-quality food products. We maintain close, personal and long-term relationships with these producers. Transparency, fair pricing and mutual trust form the foundation of these partnerships.

The proximity to our suppliers enables not only short distances and the highest quality, but also direct exchange on cultivation methods, animal husbandry, seasonality and availability. Many of our guests value this transparent origin and the authentic Alpine cuisine that results from it. Each meal thus becomes an expression of regional value creation and responsibility in practice – in line with the core values of the CULINARIUM ALPNUM.

Seminars and Events Play a Key Role

The seminar season extended successfully from Easter to mid-December. This area has thus established itself as a stable and reliable pillar of our operations. Business events

are now spread more evenly throughout the year, rather than consisting mainly of traditional end-of-year gatherings, contributing to a more consistent baseline occupancy.

As an event location, we were awarded an outstanding rating of 9.2 at the Swiss Location Award. This distinction is very gratifying and at the same time motivates us to maintain our high standards.

We welcomed numerous organisations and companies from the fields of agriculture, sustainability, nutrition and tourism. Architectural and church-related groups have also used our venue as a platform for exchange and interaction, as well as an example of the successful repurposing of a monastery.

Highlights of the year included the Moverence Regenerative Tourism Conference and the Avenir Swiss Implementation Workshop, both of which focused on sustainable tourism and food systems. We are also regularly visited by tourism delegations interested in our positioning and sustainability concept. In addition to representatives from Tyrol and Zermatt, we even had the pleasure of welcoming a delegation from Tajikistan. This international dialogue on sustainability and tourism underlined the relevance of our work.

Challenging Winter Months

The winter period – particularly the months from January to March – remains the most demanding time. Here, the objective is to create targeted impulses in the form of in-house events, courses and attractive formats. Initial experiences show that thematic offerings carry considerable potential. The combination of cultural programmes and culinary experiences is particularly appreciated by our audience. Events such as the storytelling evenings, the now well-established lectures by Carl Bossard, and the small-scale theatre production ‘Animal Farm’ were very well attended, with the culinary accompaniment also highly valued. Our goal continues to be bringing more life to the winter months with innovative content and to gradually increase occupancy.

Team and Training

In staffing terms, the year was characterised by continuity and development. In addition to various training programmes on culinary topics, vocational training is becoming increasingly important, with a total of five apprentices

currently in training. The quality of our training was also reflected in Ben Cesa’s third-place finish in the national young chefs’ competition ‘Gusto25’.

We are particularly pleased to be training an apprentice for the first time as a hotel communication specialist. Supporting young talent is a central concern for us and an important contribution to the future of sustainable gastronomy and hospitality.

Acknowledgements and Outlook

The positive financial year is the result of a committed team effort and the reliable partnership with the KEDA Foundation. Together, we continue to develop the CULINARIUM ALPINUM – as a place of culinary delight, dialogue and forward-looking questions around agriculture and food.

For the coming year, we will continue to focus on quality, thematic clarity and targeted impulses during the weaker months. The encouraging development strengthens our confidence in continuing along this path.

Peter Durrer, Host, Gastgeber Team Peter Durrer AG



Investing Today for the Future

In the past year, five apprentices were trained within the host team of Peter Durrer. In various fields, young professionals are supported and trained in sustainable gastronomy and hospitality. The CULINARIUM ALPINUM places particular emphasis on committed, hands-on and value-based training, with a special focus on developing individual personalities.

Five apprentices are currently completing their training within the gastronomy of the CULINARIUM ALPINUM: two aspiring chefs, two restaurant specialists and one hotel communication specialist.

Sustainable Practice

The aim is for apprentices to take on responsibility at an early stage, with practical experience forming an integral part of their work from day one. This is also reflected in the experience of Malia Tedesco, a first-year apprentice

in hotel communication: 'I enjoy welcoming guests, advising them and doing my part to making them feel comfortable with us.'

A special focus on practical experience is also evident in the restaurant. Jael Müller, in her first year of training as a restaurant specialist, values the variety of events and occasions, as well as the friendly and appreciative guests of the establishment – something she does not take for granted. Lucy Hüppi, who is in the final year of the same training programme, also views the CULINARIUM ALPINUM as a unique place to learn: 'The institution combines tradition, sustainability and creativity in an inspiring way.'

Paul Häcki began his training as a chef this year. What he appreciates most is the use of regional products and the way products are preserved for the quieter months – whether through jams, chutneys, syrups or herb salts. Pamela Zumbühl, in her third year of training as a chef, also appreciates the outstanding cuisine: 'I am particularly impressed by the freshness of the products. Many ingredients come directly from regional farmers and are sometimes processed on the same day. You can really taste the difference – the quality is outstanding.'

Fostering Talent and Commitment

The widespread support provided by the training programme is clearly reflected in the apprentices' willingness to take responsibility and show initiative. In December, Pamela launched a Christmas biscuit baking initiative in support of the organisation 'Tischlein deck dich', which distributes food to people affected by poverty. She asked local suppliers to support the initiative with ingredients and brought together volunteers who baked around 60 bags of biscuits in the cooking studio.

Ben Cesa, who completed his training as a chef last year, also demonstrated exceptional commitment and talent: he achieved an outstanding third place in the 'Gusto25' competition, Switzerland's most important competition for young chefs.



Audit Report



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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 2025.

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 company personnel and analytical procedures as well as detailed tests of company 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, 27 April 2026

BDO Ltd

Marcel Geisser

Auditor in Charge
Licensed Audit Expert

i.V. Kai Stadelmann

Licensed Auditor

View the full
audit report:



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.

Balance Sheet

ASSETS	31.12.2025	Previous year
Cash and cash	190'150	251'691
Cash and cash renewal reserve FF&E	80'000	–
Receivables from goods and services	44'133	28'103
Other short-term receivables	32'424	42'204
Inventories and non-invoiced services	16'849	–
Prepaid expenses and accrued income	19'362	15'474
Total current assets	382'918	337'471
Financial assets	200'791	200'695
Equipment	23'113	22'502
Property and plant	302'473	317'836
Intangible assets	3	19'820
Total non-current assets	526'379	560'853
TOTAL ASSETS	909'297	898'325

LIABILITIES AND EQUITY	31.12.2025	Previous year
Trade accounts payable	28'030	49'743
Other short-term liabilities	11'339	17'634
Other short-term interest-bearing liabilities	100'000	100'000
Accrued expenses and deferred income	68'230	63'353
Total short-term liabilities	207'598	230'729
Long-term interest-bearing liabilities	243'750	343'750
Renewal reserve FF&E	80'000	–
Restricted funds	112'361	62'361
Total long-term liabilities	436'111	406'111
Total liabilities	643'709	636'840
Foundation capital	250'000	250'000
Available earnings		
Retained earnings/Accumulated deficit	11'484	28'989
Expenditure surplus/Earnings surplus	4'104	–17'504
Total equity	265'588	261'484
TOTAL LIABILITIES AND EQUITY	909'297	898'325

Income Statement

	2025	Previous year
Donations	1'545'583	1'770'120
Government grants	48'757	101'824
Revenue from services	13'489	14'293
Rental income	175'411	179'376
Other income	16'446	29'540
Total operating income	1'799'686	2'095'153
Appropriation of contributions and donations	-182'963	-723'184
Personnel expenses	-810'691	-641'880
Costs project phase	-8'202	-43'590
Consulting costs third parties	-60'980	-69'215
Other operating expenses	-34'263	-79'829
Other administrative expenses foundation board	-14'502	-12'696
Marketing	-136'622	-55'134
Real estate and rental expenses	-376'378	-310'830
Repair and maintenance	-41'713	-39'613
Energy	-30'403	-27'616
Other expenses	-3'653	-5'137
Total other expenses	-706'716	-643'661
Capital consumptions and value adjustments on non-current assets	-65'542	-98'732
OPERATING RESULT	33'774	-12'305
Financial income	9'523	1'682
Financial expenses	-39'193	-6'881
ANNUAL PROFIT	4'104	-17'504

All amounts stated in CHF

Our Key Areas for Sustainable Culinary Delight

The CULINARIUM ALPINUM in Stans is the leading international centre of expertise for culinary heritage in the Alpine region and for sustainable culinary delight. Our vision is to strengthen the innovative capacity and the future viability of agriculture and all stakeholders along the value chain. We promote sustainable consumption, regional production and the fair trade of high-quality food products. These guiding principles shape our actions across the following five fields of activity:

1 Preserving Tradition

Alpine culinary heritage is a valuable cultural heritage. We make this rich legacy accessible through our communication channels and publications, bringing it to life through our offerings. Our knowledge transfer – from Alp Sbrinz hikes and cooking courses to lectures – connects tradition and innovation, fostering awareness of the importance of this diversity.

2 Experiencing Culinary Delight

Our gastronomy and course centre provides a platform that brings together producers, chefs and consumers. In our restaurant, we work with authentic, uncompromising regional products. Attractions such as the Edible Landscape, the Alp Sbrinz cellar and monthly thematic focuses bring guests closer to the diversity of Alpine culinary heritage. The Edible Landscape is being further developed as a flagship model for biodiversity and sustainability.

3 Shaping a Sustainable Future

We rely on innovation, collaboration and networking to secure the future of Alpine culinary heritage. Initiatives such as the project ‘Future Alpine Arable and Vegetable Farming Nidwalden’ or the PRE project ‘Culinary Delight from the Heart of Switzerland’ support agricultural diversification and open up new market opportunities. Through international cooperation – such as the UNESCO application for the ‘Food Culture of the Alps’ – we create a global stage for Alpine culinary heritage.

4 Fostering Education and Connectivity

With Alp’24 and Alp’26, we organise international events that promote exchange between stakeholders in production, trade and gastronomy, as well as consumers. Our knowledge transfer, educational programmes and partnerships generate knowledge and inspiration for future generations. At the same time, we are building an international network that connects partners across all Alpine countries.

5 Strengthening Innovative Capacity

Through targeted investments in projects that promote sustainable agriculture, climate-friendly production and innovative marketing strategies, we secure the long-term competitiveness of the regional value chain. With innovative offerings and initiatives, we encourage sustainable consumption.

Our Commitment

These goals require a motivated team, close and effective collaboration with the host team, sound planning and sustainable financing. These prerequisites are fortunately in place, and thanks to the support of our partners, sponsors and institutions, we are able to implement these ambitious initiatives. We thank all those involved for their contribution to strengthening Alpine culinary heritage and look forward to shaping the future of this unique cultural region together.



Members of the Board of Trustees



'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.'

Tis Prager – President of the Foundation Board of the KEDA Foundation, project manager of the CULINARIUM ALPINUM



'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.'

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

'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.'



Beatrice Richard-Ruf – County Commissioner, former Mayor of Stans

'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.'



Clemens Rüttimann – cr-solutions, Business Consulting



'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.'

Prof. Dipl.-Ing. Michael Kleinert – Head of the Institute for Food and Beverage Innovation, ZHAW

A Heartfelt Thank You to Our 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** – Managing Director of AGRIDEA | **Simon Mouttet** – Independent Consultant | **Wendel Odermatt** – Master Farmer and Manager of Lochrütihof

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