Crete's Culinary Sanctuaries (CCS) was founded in 1997 by Nikki Rose, a Greek-American professional chef, graduate of the Culinary Institute of America, writer, culinary seminar director, and responsible travel adviser for projects in Brazil, Cambodia, Europe and USA.

CCS collaborates with over 40 small businesses and individuals working to protect Crete’s cultural and natural heritage. We work directly with residents to develop educational programs that provide tangible benefits to their communities. CCS seminars and study tours are conducted in rural communities, natural parks, organic farms and historic sites. Attendees have an opportunity to discover Crete’s cultural and natural heritage and sustainable living practices that can enrich their lives, while supporting programs that help preserve Crete's heritage.

CCS has received awards for Best Practices in Responsible Travel from National Geographic (Finalist in NG/Ashoka Geotourism Challenge), the World Tourism Forum for Peace and Sustainable Development, the World Travel and Tourism Council, and is featured in major media outlets and guidebooks on responsible travel, community-based tourism, food safety and nutrition.

For more information, please visit: www.cookingincrete.com