



Yiorgos Hatziyannakis, 'Selene' restaurant owner

Yiorgos Hatziyannakis was born in 1946 in Piraeus and graduated from Industrial School, University of Piraeus. He has been involved with gastronomy since 1986 that he opened 'Selene' restaurant in Santorini. He is a founding member of 'Archestratos', 'Slow Food' in Greece, 'Greek Sommelier Union' and 'Association of Santorini Restaurateurs'. For 25 years he has been trying to evolve the local cuisine and draw attention to the local products in ways that appeal to an international clientele of the island. This effort is carried out not only through the restaurant but also with cooking lessons, organization of various gastronomical events, exhibitions, receptions, publications in Greek and international press, participation in conferences etc. All of those practices develop under the same idea that gastronomy is *'the salt of tourism'* and should be recognized as one of its best advocates and vice versa –that is, tourism as a means of promotion of local products and cuisine.