



World Food Summit - Better Food for More People 2018

30-31 August 2018 in Copenhagen, Denmark

Venue: Danish Chamber of Commerce

Preliminary Program for parallel sessions

31st August 2018

#3: Food Heritage: Ensuring inclusion by safeguarding and sharing global cultural heritage

This parallel session focuses on food diversity as a way to ensure healthier living, cohesion, and a diverse food culture while inspiring new global, regional, national, and local actions and fostering discussions on how to upscale existing solutions and how to create and implement new solutions.

Diverse cultures meet and mix in cities. Globally, we are experiencing an increasingly standardized food culture. Urban growth generates specific diets and ways of eating, as traditional ways of cooking and eating together are replaced with more convenient food.

The United Nations Sustainable Development Goals include a target for 2030 about making cities and human settlements inclusive, safe, resilient and sustainable. This includes: “(to) strengthen efforts to protect and safeguard the world’s cultural and national heritage” (target 11.4).

When cultures coexist while preserving their distinct heritage, including social meal times, the result provides opportunities for urban communities. Food diversity creates opportunities for people to encounter new ways of thinking and to see the world through the eyes of other cultures. When we meet each other through food, we create a space for dialogue, community, and engagement that is greater than our individual backgrounds, occupations, or ideologies. Gastronomy can help promote food diversity by highlighting and valuing cultural heritage.

The outcome of the World Food Summit in 2017 was the World Food Summit – Roadmap to 2030 with a specific target on food diversity and recommendations on how to achieve the target: “2030 target: 50 % of all people actively use knowledge of food diversity to guide their meal choices and food culture.”

In this parallel session, we are looking for solutions to ensure inclusion and cultural heritage, considering how to empower the citizens and how to re-think the food system with co-creation of solutions – the underlying tool being gastronomy.

Programme for Friday 31 August 2018

#3: Food Heritage: Ensuring inclusion by safeguarding and sharing global cultural heritage

8.00-9.00 **Registration**

9.00-9.45 **Introduction by moderator Jydith Kyst, Executive Director of Madkulturen**

Setting the scene

- By Chris Koetke, Chairman, World Chefs (TBC)
- By Krishnendu Ray, Associate Professor, Food Studies; Department Chair, NYU Steinhardt (TBC)
- By Michael Keith, Centre Director, COMPAS, School of Anthropology, University of Oxford (TBC)
- By Dawn Weleski, Artist, Carnegie Mellon University School of Art (TBC)

Status on the World Food Summit – Roadmap to 2030 and highlights since last year

Break down barriers between different cultures – focus on food as an exchange of culture

- Mirka Mozer, Director, Send Flere Krydderier (CON)
- Margarita Forés, Owner and Chef, Cibo di M, Manila (TBC)
- Trine Hahnemann, Food writer and chef, Hahnemann's Kitchen (TBC)

9.45-10.45 **Empowering citizens with gastronomy**

- By Sitare Baras, Managing Director, MSA, The Culinary Arts Academy of Istanbul (CON)
- By Mitchell Davis, Executive vice president of the James Beard Foundation (CON)

Open discussion moderated by Judith Kyst, Executive Director of Madkulturen

10.45-11.15 **Break**

11.15-12.15 **Re-thinking the food system**

- David Beasley, Executive Director, World Food Programme (TBC)
- Laine Cidlowski, Food Policy Director at District of Columbia Office of Planning (CON)
- José Andrés, Founder, World Central Kitchen and Think Food Group (TBC)

Open discussion moderated by Judith Kyst, Executive Director of Madkulturen

12.15-13.15 **Overcoming the global food challenges with partnerships and concepts – creating shared value for business and civil society at global, national and local levels.**

In this part of the program we investigate what kind of collaboration and partnerships between stakeholders is needed in order to solve specific challenges.

Guided workshops with focus on

- Collaboration and partnerships between stakeholders.
- Mutual rewards for business and civil society: transparency on drivers and reasons for initiating a partnership.
- Governance and scoping.
- Effect and indicators.

Specific challenges

1. EMPOWERMENT – facilitated by Mirka Mozer, Director, Send Flere Krydderier (CON)
2. COHESION – facilitated by Lena Friblick, Director, Botildenborg i Rosengård (CON)
3. AVAILABILITY – facilitated by Peter Kreiner, CEO, Restaurant Noma (CON)

13.15-13.30 **Wrap up and closing remarks by moderator Judith Kyst, Executive Director of Madkulturen**

13.30 **Lunch and networking**
