



Gobierno del Perú



Gastronomy as a tool for reducing hunger and malnutrition

Side event on the margins of the second regular session of the Executive Board

Monday, 13 November 2017, 13:00 – 14:45
Auditorium/Peace Garden, WFP Headquarters

Context

Sustainable Development Goal 2 of the 2030 Agenda for Sustainable Development includes as targets ending hunger, achieving food security, improving nutrition and promoting sustainable agriculture. This forms the basis for the global Zero Hunger campaign and the Hambre Cero Perú (Zero Hunger Peru) initiative.

In the case of Peru, its achievements in reducing chronic undernutrition are significant but the incidence of anemia is even higher, reaching 43 percent, and the rates of overweight and obesity are alarming. These trends seem paradoxical given Peru's enormous biodiversity and gastronomic wealth.

In this context, there is a desire to use cooking and the sustainable use of Peru's biodiversity as important tools for eradicating hunger and malnutrition. To that end it is necessary to foster healthy food habits; educate people to eat better; promote cross cutting public policies; and create synergies with the private sector, civil society and the academic community.

This project is an investment in the future that aims to permit our peoples to exercise their right to food and to reach their full potential, to improve the productivity of countries and to reduce the pressure on health and education systems.

At the initiative of Peru, beginning this year the 18th of June will be celebrated in the United Nations system as Sustainable Gastronomy Day.

Objectives

1. To highlight the fundamental role that gastronomy can play in combating hunger and malnutrition and promoting food security in a sustainable, socially inclusive economy.
2. To present the experience of Peru as a model or example that can be replicated at the international level.
3. To highlight gastronomic techniques aimed specifically at reducing food losses.
4. To emphasize that hunger and malnutrition are global problems that require a common effort to combat.
5. To highlight and promote the use of local products, including superfoods, for their important contribution to the elimination of hunger and malnutrition.
6. To invite participants to learn about the evolution of certain creations of Peruvian gastronomy and their role in promoting and conserving local biodiversity.

Agenda

Part I: Introduction of the event and award ceremony (Auditorium)

- Remarks by Mr David Beasley, Executive Director, WFP
- Remarks by Her Excellency Ms Fiorella Molinelli, Minister for the Development and Social Inclusion, Peru
- Recognition of Peruvian chef Mr Palmiro Ocampo as a WFP *Zero Hunger Advocate*
- Remarks by Mr Ocampo
- Video presentation

Part II: Food tasting and presentation on the rehabilitation of food (Peace Garden)

- Presentation on the rehabilitation of food by chef Palmiro Ocampo
- Buffet lunch designed and prepared by chef Palmiro Ocampo