

Inception Phase Results Workshop

International Food Atlas and Digital Platform

for safeguarding, promoting and transmitting
foodways to future generations



- ➔ Outcomes of the Inception Phase
- ➔ Way forward for the Implementation Phase

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وزارة الثقافة
Ministry of Culture

International Food Atlas and Digital Platform

Project Objectives

Impact

Foodways as living heritage is safeguarded by communities, groups and individuals who exercise active and ongoing stewardship over it, thereby contributing to sustainable development for human well-being, dignity and creativity in peaceful and inclusive societies



Outputs

1.

An **online digital platform** is developed to promote and support the safeguarding of foodways as living heritage through showcasing its diversity and its interlinkages with sustainable development.

2.

Opportunities for **dialogue and learning** are created for promoting foodways safeguarding.

3.

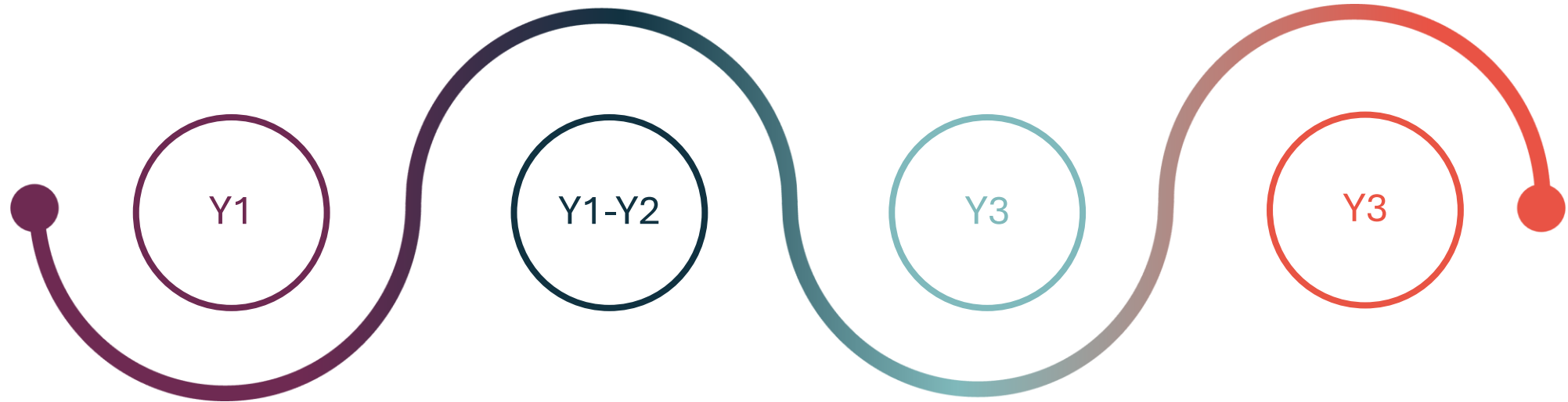
Knowledge generated on the role of foodways for community well-being and sustainable development, through research and analytical study.

Inception Phase

September 2023 - December 2024

- ➔ Desk Review and Expert Consultations
(September 2023 – May 2024)
- ➔ Field Research (with UNESCO Field Offices)
(June – October 2024)
- ➔ Inception Phase Consolidation
(November – December 2024)

Inception Phase – Timeline



OCT - NOV 2023

- Scoping workshop
- Beginning of desk review
- Mapping of foodways as living heritage
- Identification of connections with other relevant programmes

DEC 2023 – MAY 2024

- Online workshops
- Identification of existing platforms related to foodways, gastronomy and culinary heritage
- Establishing of key partners for implementation
- In-presentia workshops in Paris
- Validation of selection criteria and guidelines for field

JUN – OCT 2024

- Launch of the field research with 8 Field Offices
- **Identification of foodways related living heritage elements, concerned stakeholders, safeguarding initiatives and needs**

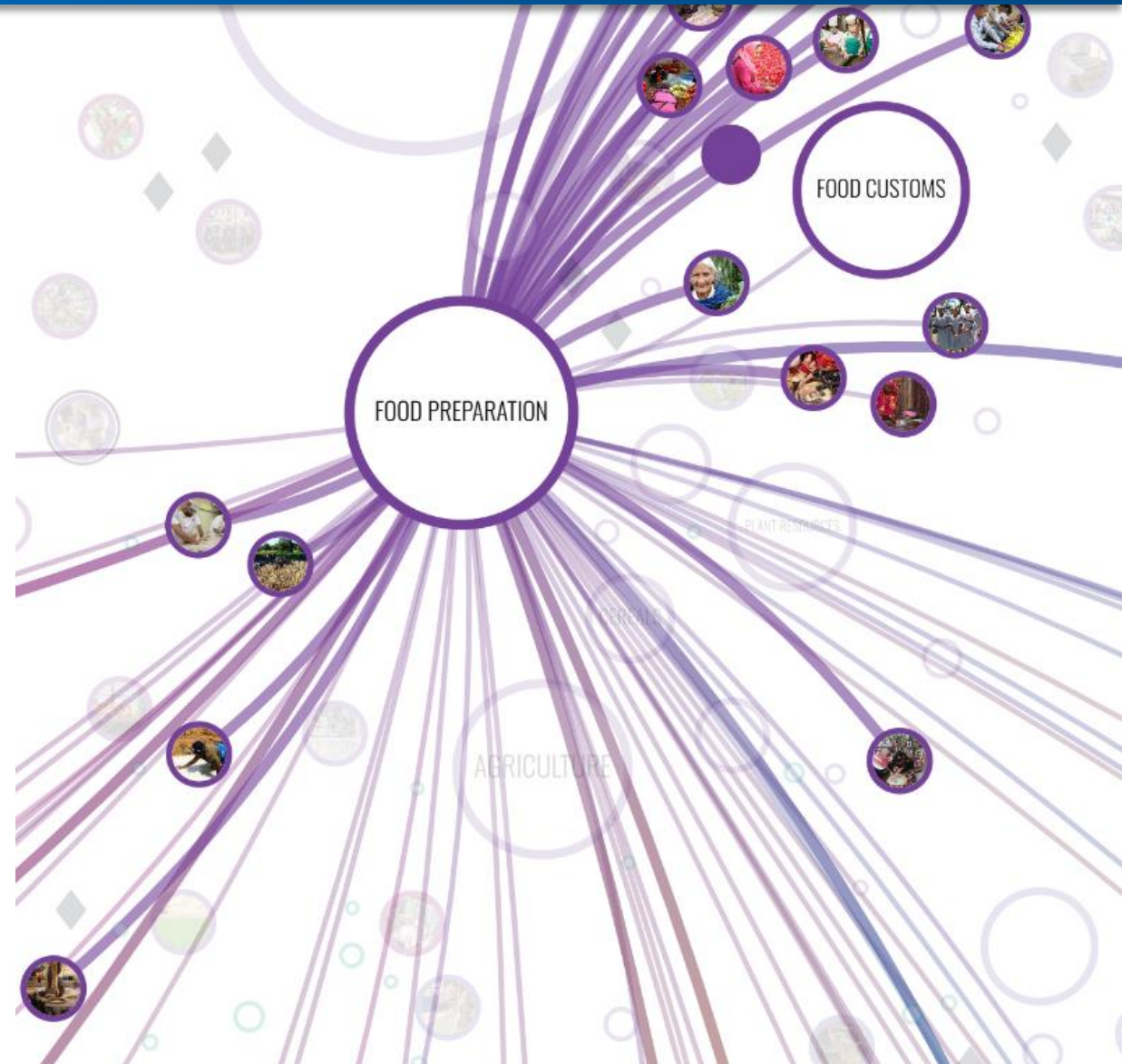
NOV – DEC 2024

- Consolidation of results from the field research
- Establishment of value addition of the platform
- Selection of project countries

Inception Phase – Desk Review

- ➔ Consultant contracted between December 2023-February 2024
- ➔ Mapping of existing foodways related platforms
- ➔ Mapping of 40 * inscribed foodways related living heritage elements

* Number of inscribed elements has increased to 50 post 19COM



Inception Phase – Expert Consultations

- ➔ **Scoping workshop:** 30-31 October 2023
Identification of experts; mapping of existing platforms and initiatives
- ➔ **Online Workshops:** 14-15 December 2023 | 30-31 January 2024
Designing the digital platform for safeguarding foodways, showcasing their diversity and interlinkages with sustainable development
- ➔ **In-presentia Workshop:** 11-12 March 2024
Enhancing impact of foodways global priorities and indigenous peoples



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Inception Phase – Expert Consultations’ main conclusions

- ➔ **Community-based approaches** are key for ensuring meaningful implementation.

Beyond mere consent, the active **involvement of priority groups** in the development of contents and storytelling for the digital platform

- ➔ **Capacity-building** for safeguarding foodways as living heritage, and **policy guidance tools** are fundamental areas of UNESCO’s expertise, that should be emphasized in project implementation

- ➔ Understanding foodways as living heritage and being better equipped for safeguarding should be the main value-added of the **digital platform** and in-country activities

Communities at the heart of the project – bringing community voices to the fore and ensuring community ownership

Capacity-building and policy tools as key results

Added value of the digital platform with a focus on foodways as living heritage

Inception Phase – Field Research

Africa

Harare Office

Eswatini

Zambia

Yaoundé Office

Cameroon

Asia and the Pacific

Bangkok Office

Lao PDR

Singapore

Thailand

Beijing Office

China

Japan

Mongolia

Republic of Korea

Jakarta Office

Indonesia

Arab States

Doha Office

Kuwait

Yemen

Rabat Office

Morocco

Latin America and the Caribbean

Montevideo Office

Bolivia (Plurinational State of)

Peru

16 Countries

4 Regions

8 UNESCO Field Offices

**50+ Foodways-related Living
Heritage elements**

Field inception phase – 5 elements inscribed on the Lists of the 2003 Convention



1. Traditional tea processing techniques and associated social practices in China (17.COM)



2. Traditional Japanese sake brewing techniques using koji mold (19.COM)



5. Practices and meanings associated with the preparation and consumption of ceviche, an expression of Peruvian traditional cuisine (18.COM)



3. Traditional technique of making Airaq in Khokhuur and its associated customs (14.COM)



4. Kimjang, making and sharing kimchi in the Republic of Korea (8.COM)

+ 5 foodways linked to other inscribed elements

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Field Research – Main Themes and Synergies Identified



Traditional Fishing of the Weenhayek people in Bolivia

Communities are main guardians of traditional fishing, and have formed ORCAWETA, a non-profit **indigenous** social organization for the **governance** of Weenhayek people at the regional, municipal, departmental, national and international levels.

Regionalized school calendar enables academic pause from April to the end of July to allow the Weenhayek **youth** to partake in the traditions and customs of their people.

The Weenhayek Language and Culture Institute has incorporated the **knowledge and practices of traditional fishing** of the Weenhayek people into the **regionalized curriculum**, complemented by **the oral tradition, stories, songs**, and artisanal production through **the native language** and Spanish as a second language.



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Theme – Climate Change



Visualization of seven-year cycle of shgee before turning into khúe again (artwork from CROSSs exhibition) © SAC

Khúe-shgèe, rotational farming of Karen people in Northern and Western Thailand

Khúe-shgèe cultivation contributes to **carbon sinking**, slows down climate change. Regrown forest or shgèe absorbs higher level of carbon than aged forest.

Khúe-shgèe is the earliest form of **streetwise education** for Pgakenyaw **youth** from the Karen **indigenous peoples**.

Children learn about khúe-shgèe philosophy and cultivation techniques and take up farming tasks from an early age.

The belief system of respectful way of living through traditional knowledge has been transmitted for generations through **oral tradition and folklore**.

Other Themes

Nutrition, Health and Well-being



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Kufusa (Drying of post-harvest fruits and vegetables for preservation), Eswatini

Food Security and Sovereignty



© B.Taivanjargal, Mongolia, 2012

Traditional technique of making Airaq in Khokhuur and its associated customs, Mongolia

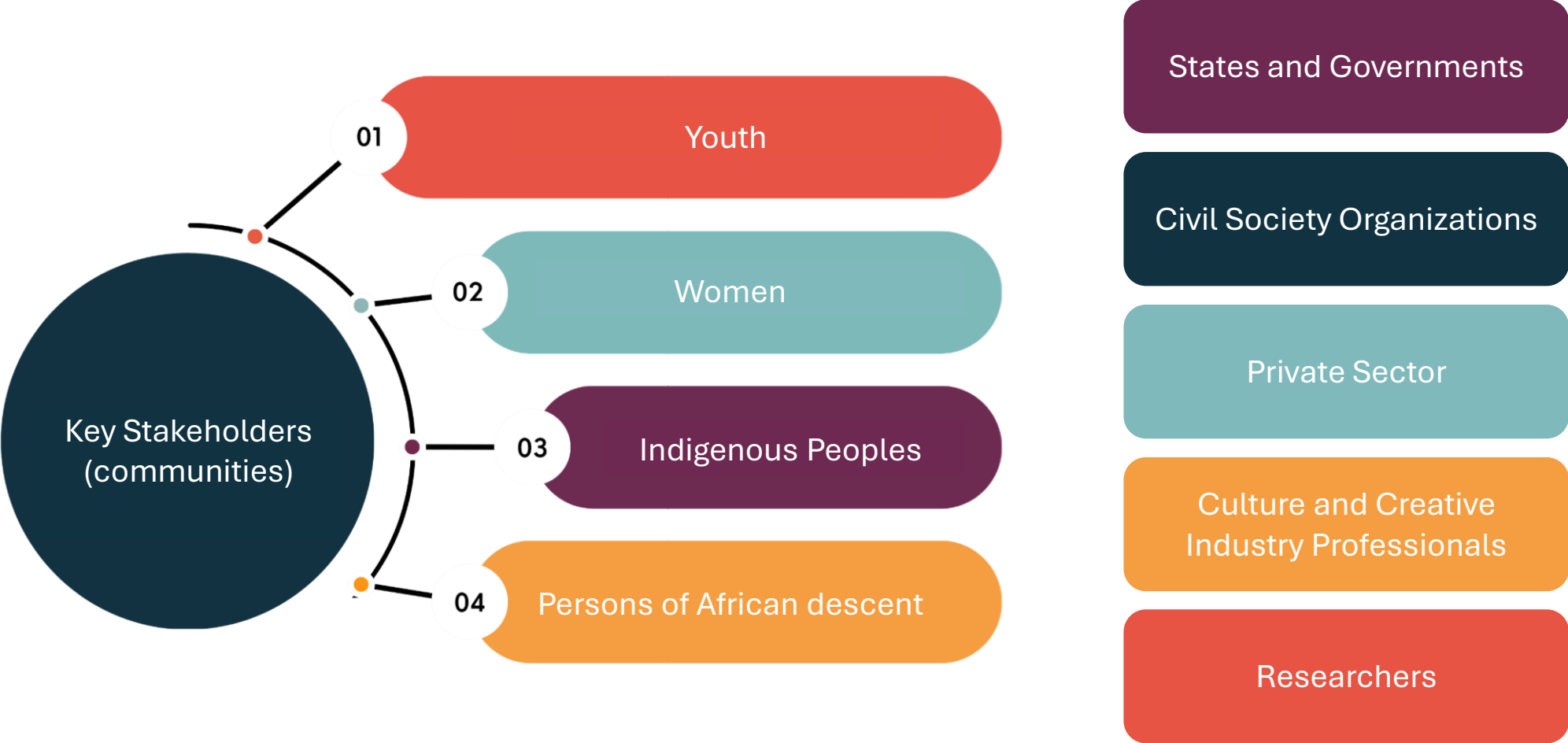
Sustainable Tourism



© Raoul NGOTTY ELONG

Achu, Ndole, Pkwem, and other elements from Cameroon

Field inception phase – Stakeholders



Field inception phase – Needs Identified

Capacity-building	<ul style="list-style-type: none">• On how to conduct community-based awareness-raising, involving youth and other stakeholders• On the safeguarding approach to living heritage with a focus on communities, in particular, youth• On the connections between foodways as living heritage and major sustainable development themes, such as climate action and community livelihoods
Knowledge-sharing	<ul style="list-style-type: none">• Platforms and opportunities for sharing good practices among a wide range of stakeholders led at State or international level• Community-based inventorying and safeguarding initiatives• Community-based research on living heritage elements
Policy and governance	<ul style="list-style-type: none">• Inclusion of foodways safeguarding in cross-cutting policy areas such as environment, agriculture, tourism, hospitality, etc.• Strengthening recognition of knowledge and skills, such as through training programmes and certifications• Establish better mechanisms to valorise and strengthen the contribution of foodways as living heritage to sustainable livelihoods of communities• Stronger recognition and strengthening of community-based governance mechanisms

Field inception phase – Lessons Learnt and Implementation Approach Developed

1.

Regional
diversity

Global deployment: In addition to the countries involved in the inception phase, new countries will be included for project implementation in order to ensure geographical balance and diversity, and in line with Priority Africa

Project added value: The understanding of foodways as living heritage is uneven and should be further enhanced. Strengthening capacities of communities and other stakeholders for safeguarding is a key added-value of the project.

Safeguarding
living heritage
focus

2.

3.

Digital
platform

Digital technologies as a tool: The project's digital platform will be leveraged to strengthen the visibility of foodways as living heritage, including good safeguarding experiences from communities and countries around the world.

Capacity building approach: Due to the inherent diversity of living heritage and the heterogeneity of needs, implementation of capacity-building will require clear guidelines that allow for a tailored approach, responding to local needs and contexts.

Tailored
trainings

4.

5.

Informing
Policy

Informing policy through knowledge generation and sharing : The project will generate and share knowledge and insights to further the integration of foodways as living heritage into policy, plans and programmes for sustainable development and peace.

Field inception phase – Overall reflections

KEY CHALLENGES	OPPORTUNITIES
<p>Limited awareness of stakeholders including youth, local communities, and heritage bearers on the living heritage approach to foodways.</p> <p>Loss of knowledge and skills due to lack of proper inventorying, transmission channels, standardization of food consumption</p>	<p>Capacity building tailored to various contexts can strengthen the transmission of foodways as living heritage and create effective channels for their safeguarding. This will reinforce the vital support of foodways to community livelihoods</p>
Adverse effects of climate change on foodways ecosystems	Living heritage conveys and transmits knowledge, know-how and practices that can contribute to build climate resilience and address food security concerns
Limited institutional support for inventorying, documenting and safeguarding foodways	Multi-stakeholder initiatives on foodways as living heritage can raise awareness on the importance of safeguarding them and provide opportunities to conduct inventories, documenting, etc.
Limited opportunities for peer-learning and exchanges	Digital technologies can strengthen the safeguarding of foodways as living heritage, and create effective channels for cooperation, peer learning and experience sharing.

Country Experiences

from Asia and the Pacific and Latin America and the Caribbean

- ➔ Asia and the Pacific: Japan, Mongolia, People's Republic of China and Republic of Korea
- ➔ Latin America and the Caribbean: Bolivia (Plurinational State of) and Peru

Country Experiences: Asia and the Pacific



© Korean Agro-Fisheries & Food Trade Corporation, Republic of Korea, 2021

The rich tapestry and challenges of safeguarding food traditions and practices across East Asia in Japan, Mongolia, the People's Republic of China and Republic of Korea

Anna Wai Yau, Independent Heritage Specialist and Facilitator of the 2003 Convention

Foodways As Shared Heritage



Interconnectedness: Culture-Nature-Health

East Asian foodways is the strong correlations between nature, climate, diet and health.

The shared philosophy of “**food as daily health care**”, emphasizing the consumption of seasonal crops aligned with local eco-climatological conditions.



Community Identity

Food connections are formed through personal stories and communal memories and experiences over generations

Country Experiences: Asia and the Pacific

COUNTRY	ICH Elements (documented by the expert as of October 2024)*
Japan	<ul style="list-style-type: none">Washoku, traditional dietary cultures of the Japanese, notably for the celebration of New Year (2013)
Mongolia	<ul style="list-style-type: none">Falconry, a living human heritage (2021)Traditional technique of making Airag in Khokhuur and its associated customs (2019)
People's Republic of China	<ul style="list-style-type: none">Traditional tea processing techniques and associated social practices in China (2022)The Twenty-Four Solar Terms, knowledge in China of time and practices developed through observation of sun's annual motion (2016)
Republic of Korea	<ul style="list-style-type: none">Falconry, a living human heritage (2021)Culture of Jeju Haenyeo (women divers) (2016)lKimjang, making and sharing kimchi in the Republic of Korea (2013)

* The number of inscribed foodways related elements in the selected countries has increased post 19COM

Country Experiences: Asia and the Pacific

Country	ICH elements	Lists of the 2003 Convention	National listed (Y/N)	Habitat	Primary	Secondary	Tertiary	Associated with GIAHS/Cities of Gastronomy
Japan	Kyoto cuisine, the integrated practices of the production, preparation, hospitality, and aesthetics of Kyoteness	N	Y	Urban		✓	✓	No
	Traditional Japanese sake brewing techniques using koji mold	Y	Y	Rural-urban		✓	✓	Noto's Satoyama and Satoumi
	Ainu food culture	N	N	Rural-urban (land and sea)	✓	✓	✓	No, but Shiretoko is part of Ainu's Indigenous territories
Mongolia	Traditional technique of making Airaq in Khokhuur and its associated customs	Y	Y	Pastoral	✓	✓		No

Country Experiences: Asia and the Pacific

Country	ICH elements	Lists of the 2003 Convention	National listed (Y/N)	Habitat	Primary	Secondary	Tertiary	Associated with GIAHS/Cities of Gastronomy
People's Republic of China	Traditional tea processing techniques and associated social practices in China	Y	Y	Rural-urban	✓	✓	✓	Yes, Cultural Landscape of Old Tea Forests of Jingmai Mountain
	Traditions fermentation and brewing technique of soy sauce production in China	N	Y	Peri-urban		✓	✓	No
	Traditions of processing and consuming medicinal health care herbal tea in Southern China	N	Y	Urban		✓	✓	No
Republic of Korea	Kimjang, making and sharing kimchi	Y	Y	Rural-Urban		✓	✓	No

Asia and the Pacific - Key Needs and Support Mechanisms

	Support to small to medium scale foodways core communities	Support to associated communities such as trade associations or NGOs who may act as intermediaries or project partners	Support to local and national government
Objectives	<ul style="list-style-type: none"> Enhance capacity building and community empowerment for the strengthening the foodways safeguarding practice 	<ul style="list-style-type: none"> Enhance capacity building for facilitating and strengthening foodways and ICH-related activities in partnership with foodways community members 	<ul style="list-style-type: none"> Enhance capacity building for building administrative structures that facilitate long term safeguarding of foodways and ICH at local and national level
Tangible needs	<ul style="list-style-type: none"> Provision and support of affordable physical space and venue, facilities, and infrastructure Stable supply of affordable foodways associated materials, ingredients, and tools and objects Access to manpower 	<ul style="list-style-type: none"> Incentive to support the development of new recognition and competency standards that embrace sustainability in the work towards safeguarding ICH 	<ul style="list-style-type: none"> Funding dissemination Facilitate cross-ministerial communication and collaboration to develop new policies or mechanisms to recognize foodways as living heritage and provide support to stakeholders

Asia and the Pacific - Key Needs and Support Mechanisms

	Support to small to medium scale foodways core communities	Support to associated communities such as trade associations or NGOs who may act as intermediaries or project partners	Support to local and national government
Intangible needs	<ul style="list-style-type: none"> • Recognition of involvement and contributing to ICH/foodways • Capacity building for enhanced access and knowledge of legal instruments, associated rights to space and practices in relation to the 2003 Convention and foodways within local context • Knowledge sharing and promotion platform • Access to mentorship and non-foodway skills 	<ul style="list-style-type: none"> • Foodways literacy • Ethics in community engagement • Articulate the values and meanings of the foodways • Information repository of funding/collaboration and partnership matching opportunities • Access to mentorship focused on ICH principles and ethics 	<ul style="list-style-type: none"> • Foodways literacy • Skills workshop for collaborating and communicating with stakeholders • Networking, collaboration, and peer-learning opportunities locally and internationally • Advisor for building a foodways-based ecosystem for sustainable development

Safeguarding of foodways in Bolivia (Plurinational State of) and Peru

Miguel Ángel Hernández Macedo, Anthropologist and
Facilitator of the 2003 Convention

Country Experiences: Latin America and the Caribbean



Bolivia (Plurinational State of)

- Bolivia is a megadiverse country due to its geographical position, which contains multiple ecosystems that determine cultural variability, together with the forms of interrelation with the environment, building different consumption and knowledge.



Peru

- Position of the country's food practices at a global level.
- Vision of food as a product of cultural diversity and human creativity.
- Food practices as an expression of local, regional and national identity
- Articulation of values, meanings, techniques, knowledge and institutions of the populations that have inhabited the Peruvian territory.

Country Experiences: Latin America and the Caribbean



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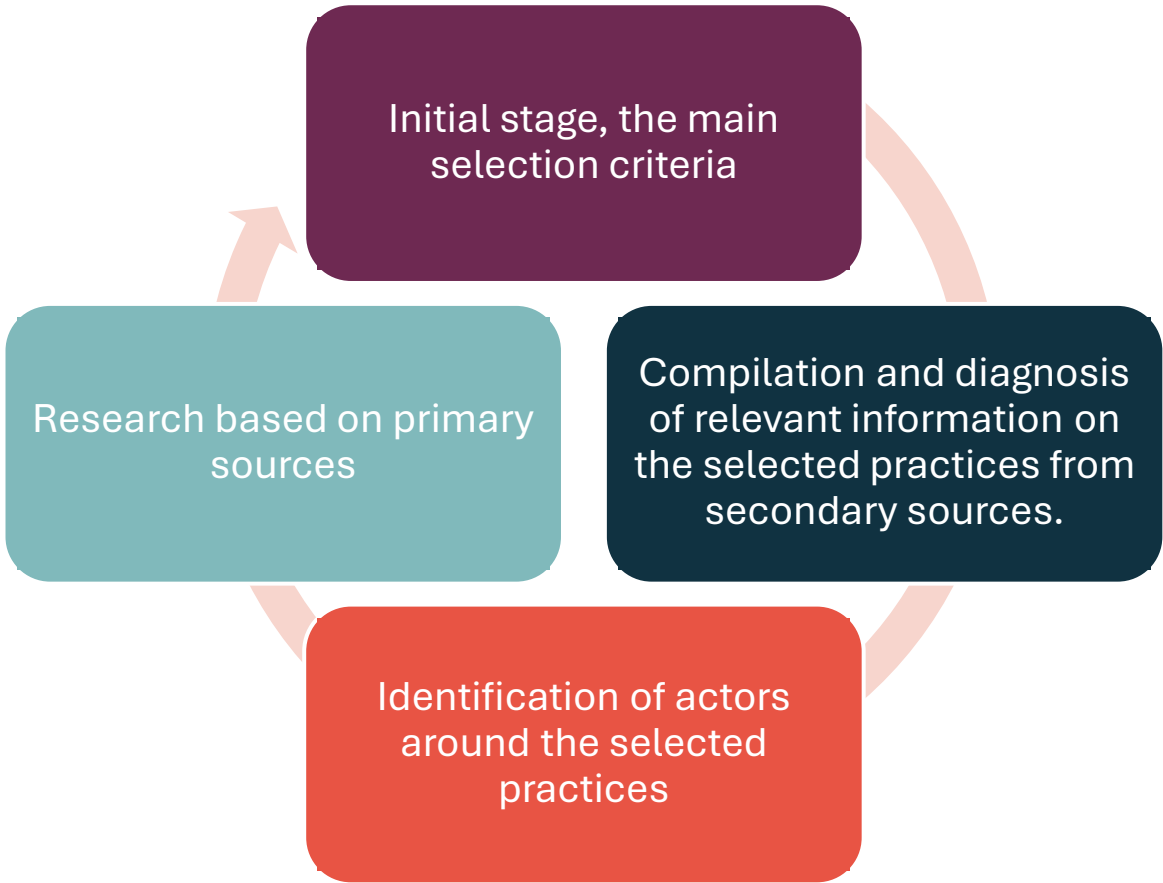
Methodology

As for the methodology used, the process of identifying food practices was based on a qualitative approach that managed to characterize, describe, and analyze social phenomena on the basis of information from both secondary and primary sources.

The form of research proposed was the case study, its main objective being to deepen the information about knowledge, spaces and territories, as well as communities and actors involved in significant food practices in both countries.

Country Experiences: Latin America and the Caribbean

Process Stages



Criteria

The diversity of the foodways are related to living heritage elements on the Convention’s lists and/or national lists, elements with interlinkages to World Heritage sites, Creative Cities of Gastronomy, GIAHS, etc.

Country Experiences: Latin America and the Caribbean

Selected Practices: Bolivia (Plurinational State of)

The apthapi, food practice of the Bolivian highlands

Ají and maní (Chili and peanuts), culinary traditions of the valleys of Chuquisaca

Artisanal liquors from Vallegrande

Traditional Fishing of the Weenhayek people

Selected Practices: Peru

Practices and meanings associated with the preparation and consumption of ceviche in Tumbes and Piura

The knowledge, management and consumption of corn in Cusco

Arequipa's traditional cuisine

Traditional fishing of the Kandozi Amazonian indigenous people

Country Experiences: Latin America and the Caribbean

Safeguarding needs

The safeguarding experiences documented, and the capacity building needs identified from the field.



Awareness-raising



Capacity-building

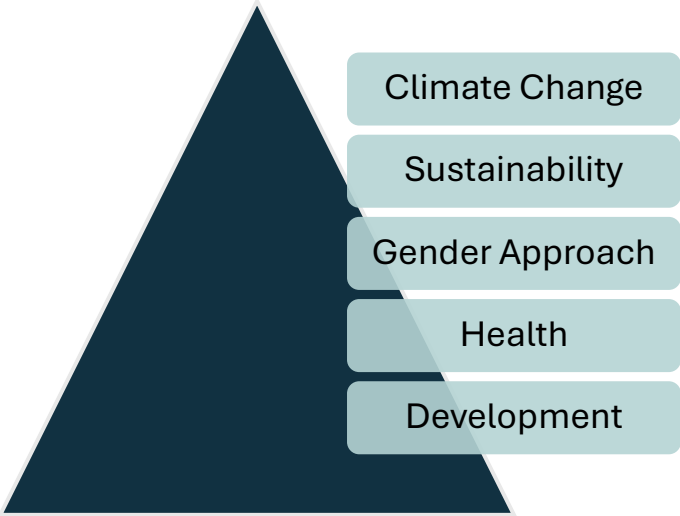


Articulation



Knowledge-sharing

Country Experiences: Latin America and the Caribbean



Systemic and integrative approach of foodways safeguarding

The food practices are complex systems that require a multisectoral approach for their safeguarding.



Natural Resources

Territory

Complementary logic



Country Experiences: Latin America and the Caribbean



Safeguarding need: Stakeholders

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Way Forward

Implementation Phase:

March 2025 - December 2026

- ➔ Field-based capacity building and peer-learning activities and development of the digital platform
- ➔ Selection of project countries

Project Activities: 2025

OUTPUT	PHASE I	PHASE II
Digital Platform	Development of platform architecture, within the UNESCO platform on sharing community-based good safeguarding experiences (Art. 18) , displaying 50+ foodways related living heritage elements from 50+ countries, illustrating connections to other UNESCO Conventions/Programmes, and to the Sustainable Development Agenda	Audio-visual content about safeguarding initiatives of selected elements from the inscribed on the Lists
Capacity-Building	Building the basics: Implementation of the Convention; Inventorying; Safeguarding 1 Training for trainers at the national level Workshops for public institutions and local governments, for private and civil society stakeholders and communities	Supporting community-led safeguarding initiatives, through project management skills, communication and awareness-raising, etc.
Knowledge Sharing	Inception phase results workshop Desk research of policy landscapes of project countries Initial insights on community-based safeguarding of foodways through different modalities	

Project Activities: 2026

OUTPUT	PHASE III
Digital Platform	Populating of the platform with safeguarding initiatives from communities in project countries Audiovisual material, including testimonials from the project stakeholders and communities
Capacity-Building	Seed funding and mentorship for community-led initiatives with a focus on youth
Knowledge Sharing	National peer-learning workshops, involving communities (1 per project country) Inter-institutional policy meetings (1 per project country) Regional peer-exchange workshops (online, 1 per region) Development and finalization of the toolkit “Our foodways for sustainable development”

Primary Project Countries*

Africa

Dakar Office

Cote d'Ivoire

Senegal

Harare Office

Zambia

Zimbabwe

Yaoundé Office

Cameroon

Asia and the Pacific

Bangkok Office

Lao PDR

Beijing Office

Mongolia

Jakarta Office

Indonesia

New Delhi Office

India

Arab States

Doha Office

Kuwait

Rabat Office

Morocco

Tunisia

Europe and North America

Venice Office

Moldova

Latin America and the Caribbean

Montevideo Office

Argentina

Bolivia (Plurinational State of)

Lima Office

Peru

16 Countries

5 Regions

12 UNESCO Field Offices

** This initial proposal is made in consultation with the UNESCO Field Offices. Contact will be established with, and confirmations will be sought from the project countries in due course.*

Secondary Beneficiary Countries: Digital Platform*

Algeria	Iran (Islamic Republic of)	Qatar
Armenia	Italy	Republic of Korea
Azerbaijan	Japan	Saudi Arabia
Brazil	Jordan	Senegal
China	Kazakhstan	Serbia
Côte d'Ivoire	Kenya	Singapore
Croatia	Kyrgyzstan	Spain
Cuba	Lebanon	Sweden
Cyprus	Malawi	Tajikistan
Democratic People's Republic of Korea	Malaysia	Thailand
Djibouti	Malta	Tunisia
Dominican Republic	Mauritania	Türkiye
Estonia	Mexico	Ukraine
France	Morocco	United Arab Emirates
Georgia	Netherlands (Kingdom of the)	Uzbekistan
Greece	Norway	Venezuela (Bolivarian Republic of)
Haiti	Oman	
Honduras	Peru	
Indonesia	Portugal	

50 elements

5 Regions

54 countries

** These represent the countries with existing inscriptions of foodways related living heritage elements on the Lists of the Convention, which will be updated following each session of the Intergovernmental Committee for the Safeguarding of Intangible Cultural Heritage*

➔ Feedback and exchange

Thank you

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