

NEPAL FOOD 2021

»for resilient & sustainable food systems«

Project description 01.01.2021



Introducing Nepal Food

Nepal Food aims to become a platform that initiates and contribute creatively to a broad dialogue on the future of food systems in Nepal. It is absolutely clear, be it to achieve the Sustainable Development Goals (SDGs) or to tackle the crisis such as COVID-19, that the food systems need to be resilient and sustainable. What does that resilient and sustainable food system mean to us in Nepal? Where do we stand in the mission of achieving those goals? How do we engage multi-stakeholder actors of the food systems?

The first edition of Nepal Food will open up the dialogue asking various questions like above, talking about the problems and challenges and working collaboratively toward finding and proposing solutions. In addition to relevant content and current topics related to food and nutrition, Nepal Food brings culture of co-creation, collaboration and dialogue to Nepal's provincial capitals to find solutions for common challenges.

Nepal Food 2021 will be organized in three steps: collecting and showcasing best practices between January-March 2021, 7 provincial dialogues between April to July 2021 in provincial capitals (*could be virtual*), and national fair & summit held for three days in December 2021 in Kathmandu. The programs of Nepal Food are designed to inform, educate, engage, inspire and entertain the audience, all around Food.

Situation due to COVID-19

Nepal Food was planned to take place in December 2020 with the aim to celebrate the culinary heritage and diversity of Nepal's cuisine in the format of a festival (fair & summit). The crisis of COVID-19 came just when we were finishing our preparations back in January 2020. We had to put our event on hold, then wait and see how the situation unfolds. Having experienced the effects of crises first-hand and having witnessed its repercussions for agriculture, food and gastronomy sectors, it has become clear to us that the need to collaboratively tackle the challenges has become urgent. Thus, we have switched our focus away from celebration and toward questioning the current system and finding solutions for a more resilient and sustainable food systems.

The current COVID-19 pandemic has strongly affected the food security in Nepal. The nationwide lockdown that lasted several weeks, as well as the continuous growth of new positive cases hit many of the sectors hard.

Especially affected by the crisis are the small farmers and small entrepreneurs including gastronomy sector in Nepal. The whole supply chain, including logistics, has been heavily distorted due to this ongoing situation. On one side, the products are going to waste, and on the other side the consumers are finding it difficult to obtain fresh local produce. Harvesting and planting has also been deterred by the ban. And although food markets remain open, food prices have seen huge fluctuations in the past months. More importantly, the economic effects of this crisis are devastating in Food and Agriculture sector ranging the issues from job loss to unbalanced supply chain to business closures.

This global crisis has reassured us that moving forward with our project is imperative. The current crippled agriculture and food systems is unable to survive on long run, but a secure, reliable, resilient and accessible sustainable food system that focuses on long-term outcomes can become one of the pillars of economic rebound in Nepal. The upcoming UN Food Systems Summit 2021 has also focused to bring the momentum towards the transformations of our food systems throughout the world.

That is why the first edition of Nepal Food will focus on finding solutions for a more sustainable food system in the context of Nepal. Agriculture and stakeholders in the food industry need to adjust to new realities. And it is through a collaboration between the food system actors on local, regional and national level that the transformation of the current system can begin.

The small initiatives all across Nepal show that the small-farmers, entrepreneurs and food businesses can be adaptable against a crisis, but they need infrastructural and peer-to-peer support. In addition, the government of Nepal has pledged "to make farm activities a major employment generating sector" in fiscal year 2020/2021.

Nepal Food wants to use this momentum and kick off a multi-stakeholder dialogue of sustainable food systems.

The First Edition

Nepal Food 2021 is a first edition and sets a milestone to be developed as a yearly event. Being the first of its kind event in Nepal that brings food at the center of the discussion, we have envisioned Nepal Food as a year-long three-part series that opens up the dialogue from bottom-up. Nepal Food is consciously curated in three-parts where each preceding step unfolds and builds the background for the other.

Nepal Food is inclusive, diverse, multi-dimensional and is engaging multi-stakeholders from the beginning and throughout the process.

Step 1: Profiling and engaging with Best-Practices

Best practices are those farms, companies, cooperatives, entrepreneurs, grassroots movements etc. who are working in and contributing to a more sustainable food system. Already before the COVID-19 crisis, there were many smaller and bigger initiatives throughout the country that were working successfully to transform the way food is produced, processed, distributed and consumed. With the COVID-19 situation we have seen that some initiatives became adaptive and resilient to the crisis while others are vulnerable and easily affected by the shock. This led our team to a conclusion that we need to listen to these initiatives, understand their success or failure and curate solutions in such a way that these initiatives can contribute to reform our food systems even strongly than before.

These best practices need to be recognized as they not only contribute to their communities but can become inspiration to larger public domains to move ahead with positivity. Showcasing and telling stories of the best practices creates a momentum and confidence in the hard-times for more resilient food systems.

Nepal Food plans to identify and document around 3-5 best practices from each provinces of Nepal. A separate guideline will be developed together with One Planet Network (10YFP) Sustainable Food Systems Program (SFSP) to profile these best practices.

Additionally, the projects should focus on at least one of the following topics:

- Community based organizations as vehicle of sustainable food systems development
- Functional interaction between policies
- Food during crisis situation
- Youths in agriculture and food
- Women as driving force of agriculture and food
- Multi-stakeholder policy making
- Diversity in farming and food culture
- Farm to table gastronomy
- Cross border food trade

Our consultants and advisory committee will make selection and shortlisting of the best-practices. We will engage 7 young interns at each province who will be supporting the coordination team to identify the best-practices locally.

Out of this pool of around 20-30 best practices, we will select and develop videos of 7 best practices which will be distributed on the social media platforms (YouTube, Facebook, Instagram etc. and Nepal Food website) of Nepal Food, as well as during the provincial dialogues, and Nepal Food 2021 in December in Kathmandu.

During the time we will also prepare a short video that will be used to visualize the mission and importance of Nepal Food. This video is basically for the promotion of the project itself. A separate script and concept will be developed for the videos.

Some examples of Best Practices from around the country

Province 2 Birgunj	Sano Paila: a non-profit at Birgunj that set a great example of social gastronomy by bringing meals to thousands of vulnerable during the peak time of Covid-19 lockdown
Province 3 Kathmandu	Raithanee – a restaurant that explores and develops local and indigenous food menu creating market opportunities for hidden recipes KHETI: Consciously Farming, consuming – a digital platform that provides one-stop solutions ranging from farm data management, advisory services, inputs access to market linkages for the smallholder farmers through its innovative farm management tool
Gandaki Province Kaski	THE BAZAAR: a cooperative business model that connects smallholder farmers to the consumers of Pokhara by building multi-stakeholder collaborations with the vision of developing sustainable regional food networks
Karnali Province Surkhet	Kopila Valley School: The “sustainability” leg of this school is creating one of the best examples how local and nutritious food systems can be created by educating the children where they consume more than 80% of their food in the school from their own farm and building networks with local farms. Organic Karnali: The initiative from the provincial government to make the whole Karnali province “go organic” and create a resilient food system is setting an example for many local government bodies.

Step 2: 7 Provincial Dialogues

Working together with local authorities of every province Nepal Food 2021 invites stakeholders along the food supply chain to participate in one day workshops/dialogue.

By bringing together stakeholders from along the entire food supply chain, from growing, processing, preparing, trading to sharing we aim to strengthen, inspire and create new dialogue on sustainable and alternative food systems. Around 25-30 key-participants will join these dialogues in each province.

The workshops will consist of two introductory inputs and a brainstorming session with the participants. By showcasing best-practices from different focus points we want to promote local collaborations and collective responsibility for food security.

On top of the presentations at the workshops, the best practices identified and documented in step-1 will also showcase their products and/or projects. The participants can get the tangible and hands-on understanding of the products and services created by the best practices in their provinces.

Tentative Program Formats

1-day Provincial Workshop will be designed in a dialogical format.

Morning: Introduction to the event and inputs from experts on key topics

Afternoon: Best practices showcase; and group works

Evening: Drafting learnings & way-forward for provincial food systems

Note: We will make sure that we follow all COVID-19 safety protocols during the dialogues, or in case, we will organize the dialogues virtually given the situation created by COVID-19 in the coming months.



Step 3: NEPAL FOOD Fair & Summit 2021

With the accumulated learnings from engaging with the best practices and organizing 7 provincial dialogues with key stakeholders, we will design the event of Nepal Food Fair & Summit 2021 in such a way that our mission of achieving resilient and sustainable food systems is delivered to wider audiences. During the months between August to November 2021 we will actively engage in preparing this event.

During three days in December 2021, under the moto «**growing, preparing, sharing**» the first edition of Nepal Food brings together stakeholders from gastronomy, hospitality, farming and production, food entrepreneurs, locals and tourists in an immersive experience.

Nepal Food 2021 will consist of two program parts which take place parallel to each other and give the event its unique character. The fair is designed to attract a broad audience through various formats such as farmers market, food park, tasting, side events, kids' zone and DIY workshops. The summit with program formats such as kitchen talks, long tables and masterclasses is specifically tailored for the professionals and stakeholders of food industry. Nepal Food 2021 focuses on several main aspects of food and explores them throughout the different program parts.

Nepal Food 2021 not only works to find solutions for better food systems of future but also celebrates the diversity of the Nepalese culinary heritage by bringing together those who grow, process, prepare and share food from different regions of Nepal. Food stands for pleasure, culture, environment and society. Nepal Food gathers actors from the gastronomy, agriculture and production sectors and brings forward the dialogue about culinary culture, innovation in gastronomy and sustainable and respectful growing and processing as well as responsible consumption of food. Nepal Food 2021 is a pilot project and further step to put the culinary diversity of the country on the international map and become an annual event.

Note: given the situation of COVID-19 in coming months we will be designing the event either as a physical event or alternately as a virtual fair and summit.



Topics

Sustainable Food Systems

A secure, reliable, resilient and accessible sustainable food system requires a holistic approach, focusing on long-term outcomes, addressing emerging trends and challenges and facilitating collaboration between the food system actors.

Nepal Food 2020 analyzes the opportunities and challenges of local food systems, the enabling and limiting factors in developing more sustainable food systems. We examine whether agroecology is able to redesign food systems by linking together science, practices and movements focused on social change; how short supply chains can enhance local food systems and how the food systems can be improved through collaborative actions. – **Multi-Stakeholder Collaborations**

Food & Community

Local communities, civil society, entrepreneurs and start-ups are leading the momentum of food system transformation across the globe by promoting alternative ways to more reliable food systems, initiating in-depth assessments and multi-stakeholder dialogue. During the three days of Nepal Food 2020 we explore community driven movements and grass-root ideas turned into policy changes: how in-and-across-border food networks and collaborations contribute to sustainable food systems; how small initiatives like farm to table set new trends in culinary traditions and how movements like social gastronomy use the power of food as a tool for social change. – **Food Networks**

Food & Health

Nutrition sensitive agriculture contributes to improving health issues. It concentrates on sustainable production of nutritious, affordable and adequate foods. Within this topic we focus on nutrition sensitive food systems, how nutrition sensitivity can be aligned with given food system and how to generate economic demand and production goals thus ensuring dietary diversity. On a more institutional scale we focus on public kitchens and tools that can be used in ensuring meal quality.

Food & Hospitality

Hospitality is one of the fastest growing industries, it is also one of the fastest changing industries. The only thing constant in the hospitality industry is change. Sustainability and social responsibility are becoming one of the characteristics of a modern age hospitality. We ask what role the hospitality industry plays in sustainable food systems and how it can promote or hinder the transformation of the food systems. - **Social Gastronomy**

Food & Culture

The diverse and vast culinary heritage of Nepal is closely connected with its cultural diversity. And as culture and food stand at the crossroad of tradition and innovation, Nepal Food 2020 explores these traditional as well as contemporary food cultures of the country. We examine how ingredients, dishes and eating customs define identities and how traditional culinary practices can be preserved in modern eating behaviors.

Cross cutting topics: (a) Youth in food & agriculture, (b) Gender perspectives in food & agriculture, (c) Food management in crisis

Target Groups

Nepal Food is designed to attract a wide audience. The program is curated in such a way as to address different target audiences and provide them with a deeper knowledge of our selected topics.

Farmers

Not only do we offer local farmers a platform to showcase their products to the public at the farmer's market but we also encourage them to actively engage in the Kitchen Talks and Long Tables by discussing issues that have direct impact on the challenges they face. By introducing farmers to entrepreneurs and representatives of the hospitality sector we promote direct trade.

Food Entrepreneurs & Grassroot Movements

We see small food businesses and community driven movements as powerful drivers of change in the food industry. By offering a platform to present their work, exchange their views and practices, engage in discussions with international organizations alike we aim to empower and equip them with new tools for driving positive change.

Hospitality Sector

Hotels, restaurants and educational institutions from the hospitality sector as leaders of new food trends and safe-keepers of traditional culinary methods and heritage are an important part of the Nepal Food 2021. Together with other players they keep on re-inventing the system and introducing positive change. We invite them to play an active part in our discussions, connect with other actors in the food industry and inspire new trends in hospitality.

Policy Makers

Nepal Food 2021 sees policy makers as an important part of the food supply chain. They can incite collaborative policy change and bring the multi-stakeholder perspective into new policies. By showcasing best practices of collaborative policy change from around the world, we also wish to inspire those involved in policy making to strive for positive change and take-action.

General public, Tourists & Expats

Nepal Food 2021 offers a variety of activities and culinary adventures to attract the general public. Locals, tourists and expats living in Nepal can dive into a journey of culinary discovery and experience the vast heritage of Nepal in just a few bites.



Aims & Impact

The first edition of Nepal Food is a pilot project, that aims to build grounds for a stable and sustainable platform where topics around alternative food systems, health, environment and culinary culture of Nepal will be discussed. This event will be held annually, building on the networks and partnerships of the first edition.

Empowering local networks

By bringing together stakeholders from along the entire food value chain, from growing, processing, preparing, trading to sharing we aim to strengthen, inspire and create new dialogue on sustainable and alternative food systems. Local networks provide a platform where individual stakeholders can express their needs, collaborate and learn collectively. By showing the best sustainable practices from around the world, our aim is to contribute new ideas to the local systems.

Inspiring Change

Nepal Food 2021 will engage interested individuals, especially young people in planning and organizing the events. Through education and engagement, we aim to inspire new ideas on sustainable consumption in communities, mindful preparation of food, and collective action.

Raising awareness about the vast culinary heritage of Nepal

Nepal Food 2021 aims to raise awareness about the culinary heritage of the country by showcasing the diversity of unique dishes and food habits from different regions of Nepal. While over 200 different dishes can be found in Nepal, only a small portion is served in restaurants. Not only does Nepal Food 2021 celebrate the cuisine of Nepal in all its facets but puts the culinary variety of the country on the international map.



Our Principles

Inclusive

It is our belief that a diverse group of individuals from different backgrounds, identities and opinions brings a diverse array of insights. We strive to create a platform for voices and ideas, often misrepresented in mainstream narratives, by working directly with our target groups from all across Nepal to not only present their work and engage with audience but to actively co-create content.

Zero Waste

Nepal Food 2021 strives to be zero-waste. In order to reduce the amount of waste we use reusable and recyclable tableware made out of natural materials. We encourage our food-stalls not to prepare excess amount of food. The food waste left will be either composted or brought to a soup kitchen. We also work on upcycling the waste produced by the printed materials.

Local

Nepal Food 2021 promotes local production on all levels, from growing and preparing to sharing. We believe in local and direct food sourcing and “knowing your farmer”, is boosting the local economy, and preserving environment. With over 60% of the population directly involved in farming, Nepal has an opportunity to preserve its rich food culture by promoting traditional and authentic species and indigenous foods.

Positive

Nepal Food 2021 strives not only to inspire positive change, but also positive attitude along the entire food supply chain. We are focused on possibilities, celebrating the gatherings of minds alike, we encourage our participants to dream big, to foster peer to peer learning and to unite their ideas of sustainable food industry.



Project Schedule

December 2020: Start of Preliminary Project

Nepal Food 2021 is based on the preparation i.e. pre-planning, budgeting, team development etc. that was done for the now due to Covid-19 canceled 2020 event. So, during December 2020, we will rapid up the preparation in Kathmandu and Pokhara, broadening of organization team, selecting interns at provincial levels, preparing guidelines and video concepts, meeting with potential partner-organizations etc.

January 1, 2020: Start Project Implementation

December 2020: Broadening organization team, developing guidelines for the selection, meeting with potential partner-organizations

January 2021- March 2021: Communication kick-off, Engagement with Best Practices

- o January – Interns selection, call for projects, profiling of 3-5 best practices in each province start
- o February – Complete profiling, Selection and announcement of 7 best-practices
- o March – Video shooting and publishing, preparing for the provincial dialogues

April - July 2021: 7 Provincial Workshops (*depending on the covid-19 situation, it will be organized virtually*)

August - November 2021: finalizing the program for fair & summit, Marketing and communication, logistics, event management

December 2021: Launching of the fair & summit

December 2021 – January 2022: Evaluation and preparation for the follow-up project



Organizational structure

Nepal Food 2021 is a co-production of Development Voyage (Nepal) and Rundumkultur (Switzerland). Both organizations have been working for several years on the development of alternative food systems in their respective countries. Together they have already realized several projects in the past, including the founding of the Food Networks Association (www.foodnetworks.ch).

Tulsi Giri and Suman Wagle (from Pokhara), Neda Schön and Christoph Schön (from Switzerland) are responsible for the launch of the first program of Nepal Food.

Nepal Food Networks (www.nepalfood.org), a registered not-for-profit-distributing company (social business), will handle operational legalities and financial management of the project.

The organizing team works closely with a team of program consultants ensuring that the content created is relevant, contemporary and tailored to different audiences. The team is supported by an advisory board. The members are experts from different fields and internationally and nationally known figures supporting the project with their advice and network.

Various other (natural and legal) persons are involved in the organization ensuring that the project is broadly supported and sustainable.

Development Voyage, Nepal

Development Voyage Pvt. Ltd. is a socio-economic company initiated in 2009 in Pokhara, Nepal instilling the concepts of sustainability in the market of Nepali societies. It initiates sustainable ventures around the vision of "Sustainable Regional Food Networks" bringing impacts to the communities of Nepal focusing mainly in the sectors of Sustainable Agriculture, Healthy Food & Nutrition, Sustainable Hospitality and Vocational Education and Trainings in these sectors.

www.developmentvoyage.com



Verein rundumkultur, Zurich

rundumkultur has been involved for years in accompanying and financing projects that contribute to a more sustainable world, to more sustainable agriculture and food, and to cooperation based on dialogue culture. The association was founded in 2012 under its current name. Current projects include BachserMärt, Slow Grow's regenerative agriculture, the Kosovo food network and the new Zurich food supply concept "Le Pot".

www.rundumkultur.ch

.rundumkultur
für eine dialogische Kultur

Organizing Team



Tulsi Giri (Pokhara/Nepal)

Tulsi is a dreamer with entrepreneurial zeal for sustainable food systems and has been working in local, national and international arena for the same since more than a decade. Since, he has experiences in initiating a socio-economic enterprises for sustainable businesses (Development Voyage), collaborations between producers, entrepreneurs & consumers (THE BAZAAR Cooperative), founded an agritourism enterprise (Organic Living Nepal), an agri-food-tech platform connecting producers and consumers (KHETI.FARM). He is currently developing THE BAZAAR as a model food network under the sustainable regional food networks concept.



Suman Wagle (Pokhara/Nepal)

Suman Wagle is an aspiring entrepreneur in sustainable tourism and gastronomy. He had been co-initiator of THE BAZAAR (one of the initiatives of Development Voyage) in the beginning years. He initiated his own tourism company Goreto Holidays in 2014. His expertise includes tours and holidays planning, destination management and event organization. Recently, he has been involved in co-creating and establishing a startup venture named Sarvaguna kitchen that serves healthy diets including vocational education with the values of social gastronomy.



Christoph Schön (Basel/Switzerland)

Christoph Schön is a founding member of Markthalle Basel, a 5000 square meters market hall with over 35 food stalls, bars, and shops with local products. Christoph is responsible for all public events and food related events at Markthalle Basel. He is also active in the Basel Food Network and in the Basel Nutrition Forum that promotes sustainable nutrition in Basel. He takes an active role in strengthening collaborations between farmers and gastronomy through various projects such as "Farm to Table", "speed-dating" between farmers and restaurant owners, etc. In addition to his commitment to the market hall, he devotes himself to the production and organization of cultural projects (i.e. Social Muscle Club, The Several Ways, Textilpiazza Kultur).



Neda Schön (Basel/Switzerland)

Neda Schön works in creative industry since 2011 and is co-founder of KLARA, a food-hall with 9 mini-restaurants and a bar specializing on locally produced beverages and spirits. She is focused on promotion of innovative gastronomy in local context (Genusswoche Basel), communication, marketing and community building (Verein für Kultur & Gastronomie).

Program Consultants



Bikram Giri (Kathmandu/Nepal)

Bikram Giri, “Vicks” is an experienced chef. He obtained his Bachelor Degree on Kathmandu Multiple Campus, and his MA on Tribhuvan University. Since 2004 he has worked as chef in numerous restaurants and hotels in Nepal as well as overseas. He is a regular Judge on chef challenges and his recipes are regularly published in newspapers. Vicks also contributed to the first ever Nepalese Heritage Cook book. In 2018 he established “The Voice of Chef’s” a platform for experienced professionals.



Prashanta Khanal (Kathmandu/Nepal)

Prashanta Khanal has deep interests on Nepali food culture, ethnic cuisines and its history, and has been exploring and writing about it for last eight years. His work can be followed on www.thegundruk.com. He is co-founder of Raithaane, a restaurant in Kathmandu with an aim to promote and celebrate Nepali ethnic cuisines and ingredients that are often neglected and underutilized. Professionally, he works on environment sustainability issues, more specifically on sustainable cities, urban transportation, air pollution and climate change.



Madan Poudel (Pokhara/Nepal)

Madan Poudel is an MBA Agribusiness graduate from King's College. Combining mix of young entrepreneur and leader, he works with different young professionals' network around the world for research, development and advocacy to make agriculture sustainable, youth friendly and smart with appropriate technologies. He is co-founder of Firfirey Organics Agriculture Farm Pvt., an organic farming and distribution company, which is a regenerative agriculture business enterprise which encompasses a diverse production of vegetables, poultry, and fishes. He advocates about local food system, regenerative agriculture, organic farming and technological innovation to solve the most pressing issues of today.

Knowledge Contributors: Kedar Sharma – Indigenous Food Enthusiast, Huma Kumari Bokhim Rai – Food Tech Expert

Advisory Board



Dr. Aruna Upreti (Kathmandu/Nepal)

Aruna Upreti completed her MD in Kharvkov Medical Institute and postdoctoral studies on the Institute of Social Studies in the Hague, Netherlands. She is a published author of several papers in national and international journals on women and health and nutrition. Dr. Aruna Upreti has also worked as public health and maternal child health specialist in Afghanistan, India, Sri Lanka, Iran, Tibet, Iran and most remote parts of Nepal. She writes regularly for national and internal papers on the issues of women and nutrition, women and mental health and role of midwife in women’s health.



Govinda Narsingh KC

Govinda Narsingh KC has started his career in 1978 as an apprentice in the Soaltee Oberoi Hotel. Since then he has become one of the most recognizable faces in the food industry in Nepal. Govinda is the first Nepali to have earned the title of Executive Chef and first chef to have been felicitated with Gorkha Dakshin Bahu. During his long career of 30 years he has had the opportunity of promoting Nepali culinary heritage all around the globe. On the domestic front he has been an integral part of various cookery

programmes such as Chefs Corner in Kathmandu Post and cookery show Chulo in Kantipur T.V. Govinda is the Food Production Director of LSG Skychefs, flight catering unit of Soaltee Crowne Plaza and a life-time member, previously the president of Chef Association of Nepal (CAN).



Patrick Honauer (Rapperswil/Switzerland)

Patrick Honauer is a social entrepreneur, from Switzerland. Involved in this field since 1993, when he started his first company. He is the founder and co-founder of several groundbreaking projects: Neuhof Bachs (first organic restaurant in Switzerland), axisBildung (professional vocational training for differently able young people with 180

apprenticeships), Bachsermärt (SRFN model in border regions), and rundumkultur (start up for social entrepreneurs).



Rafael Rincón (Santiago/Chile)

Rafa is a cosmopolitan born in Madrid and living in Santiago de Chile. He has been deeply interested in gastronomy since childhood and is a faithful advocate of gastronomy as a mediator of social change. Today he is the owner and commercial manager of an import and distribution company of fine natural food called "Foodies Chile", partner and

general manager of the Ñam-Festivals, one of the most important platforms in Latin America. As a founder and partner of Social Cycle, he is focused on the business of social gastronomy. Rafa is also an advisor to the Ministry of Culture, a columnist in Chef & Hotel magazine and a professor at the Sommelier School in Chile. He is currently building the Social Gastronomy Hub "La Recoleta" in Chile.



Yamuna Ghale (Kathmandu/Nepal)

Yamuna Ghale holds Master's Degree in Ecological Agriculture from the Wageningen University in the Netherlands. She has worked with many international organizations such as, Swiss Agency for Development and Cooperation, SNV Nepal, Action Aid International Nepal and International Centre for Integrated Mountain Development (ICIMOD) in the capacity of program manager and gender

focal point. During her 22 years of professional engagement, she has gained professional experience in the field of natural resource management, food security and inclusive policies and practices. Yamuna Ghale has contributed many articles in the daily magazines and newsletters, edited books and made presentations in many national, regional and international conferences.

Working Partners

Nepal Food 2021 collaborates with various partners in different level throughout the project implementation.

We have joined hands with One Planet Network (OPN-10YFP)-Sustainable Food Systems Program (SFSP) (<https://www.oneplanetnetwork.org/sustainable-food-system>) as our content partner to present the “Collaborative Framework for Sustainable Food Systems” as a key content for our workshops/summit. This framework is developed by SFSP as a toolkit for cities and countries to build policies for sustainable food systems through multi-stakeholder collaborations to achieve SDG12. UNEP, one of the key members of SFSP, is also helping us to collect the best practices from different provinces in Nepal. We have also already had a preliminary discussion with UN Food Systems Summit 2021, summit dialogues team (<https://summitdialogues.org>) to align our provincial dialogues as the independent dialogues contributing to the summit.

Association Food Networks (www.foodnetworks.ch) and Social Gastronomy Movement (<https://www.socialgastronomy.org>) have already agreed to become our knowledge partners to bring the vision of “food as collaborative commons” and “food for social change”.

For the ground organization of all the provincial workshops with communications, logistics and volunteers required we will be working with IAAS Nepal (International Association of student in agricultural and related science) which has network of more than 1000 active student members in all provinces. All the provincial chapters of following government and non-government institutions will be contacted, mobilized and engaged during the provincial workshops as well as later for the Kathmandu fair and summit.

Ministry of agriculture & departments
Ministry of tourism
Nepal tourism board
Chef’s Association
Hotel Association
Association of Agriculture Cooperatives

Restaurant and Bar Association of Nepal (REBAN)
Center for Crop Development and Agro Bio-Diversity Conservation
Department of Food Technology and Quality Control (DFTQC)

Besides, different organizations such as FAO Nepal, Li-bird, WHH, WWF Nepal, Nepal Permaculture Association etc. have been already contacted for the support and engagement. We have been simultaneously exploring for the grass-rooters and entrepreneurs who have been creating best practices in each province to share their best practices.

