



Abu Dhabi

FOOD FOREVER 2ND ANNUAL MEETING



Biodiversity for Resilience

The wealth of food diversity in the world is incredible. However, despite its immense value, we are losing the diversity of our foods every day.

For example, the United States has lost 90% of fruit and vegetable varieties since the 1900s; Mexico 80% of its maize varieties since the 1930s; China 90% of its wheat varieties since the 1950s and an estimated 17% of livestock breeds are at risk of extinction.

Of the 30,000 edible plants still available, only about 150 crops, and relatively few varieties of each of these, are cultivated on a large scale around the world - putting our agricultural systems at risk.

Food diversity matters, both within and between crops and livestock breeds. We must conserve all food diversity, if we're going to feed 9 billion people by 2050. Especially in the midst of a changing climate with increased pest and diseases, rising sea levels, hotter temperatures and less predictable rain.

By conserving and using the characteristics found in our foods, we can tackle these challenges and not only survive but thrive. The good news is that the global community has recognised the value of these conservation efforts in the United Nations Sustainable Development Goals (SDGs). Specifically, SDG Target 2.5 calls on us all to safeguard what's left of our crop and livestock diversity and put it to good use by 2020.

If we are going to contribute towards meeting this ambitious goal, we need to excite and inspire consumers around the immense potential in a more diverse diet and the need to conserve this diversity for the future of food.

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Omved Gardens by: Sabrina Dallot-Seguro

Agenda Food Forever Annual Meeting 2019

DAY ONE : Monday, 9 December 2019

WELCOME SERIES

- 10:00-11:30 **Official opening of SIAL** - Middle East
- 12:00-14:00 **Food Forever Experience** - Abu Dhabi
- 14:00-15:00 **LUNCH**
- 15:00-15:10 **Inauguration of FFI internal working meeting**, HE. Dr. Thani al-Zeyoudi, Minister of Climate Change and Environment, UAE and HE. Vice President Mercedes Araoz

PRESENTATION SERIES: A LOOK BACK - PLEDGE FOLLOW-UP

- 15:10-15:25 **A look back to Food Forever:** Introduction, Rodrigo Barrios, FFI
- 15:25-15:40 **Safeguarding crop diversity:** challenges and opportunities, Marie Haga, Crop Trust
- 15:40-15:55 **The Future of conservation: The Future Seeds Genebank:** Ruben Echeverria, CIAT
- 15:55-16:10 **Coffee Break**
- 16:10-16:25 **The Future 50 Foods Project** April Redmond, Unilever
- 16:25-16:40 **Foundations of our Diversity: The role of indigenous knowledge** Alejandro Argumedo, ANDES
- 16:40-16:55 **Chefs as part of the solution** Paul Newnham, SDG2 Advocacy Hub
- 16:55-17:10 **Scaling Up Nutrition: Lessons learned and way forward,** Gerda Verburg, SUN Movement
- 17:10-17:25 **China's future agenda on food - the post 2020 framework,** Tang Huajun, CAAS
- 17:25-18:15 **Q&A Session,** moderated by Rodrigo Barrios
- 18:30-19:15 **Transfer to Gala Dinner at Jumeirah Saadiyat Island**
- 19:30-21:00 **FOOD WASTE AND SUSTAINABILITY GALA DINNER**

DAY TWO: Tuesday, 10 December 2019

PARTICIPATION AT SIAL - MIDDLE EAST

- 9:00 - 10:30** **Video shots of Champions – Declaration of Interdependence**,
Videographer: Champion Douglas Gayeton
- 10:30 – 10:40** **Opening remarks: introducing the Food Forever initiative**, by
Mercedes Aráoz, Vice President of Peru and Chair of Food
- 10:40 – 10:50** **Keynote 1: The power of agrobiodiversity**, by Marie Haga, Executive
Director of the Crop Trust
- 10:50 – 11:30** **Panel 1: The Role of Agrobiodiversity for more
Sustainable Food Systems**
Moderator: Rodrigo Barrios, Food Forever
Ismahane Elouafi, Director, ICBA
Rubén Echeverría, Director-General, CIAT
Joanna Kane-Potaka, Assistant Director-General, ICRISAT
Tang Huaqun, President, Chinese Academy of Agricultural Sciences (CAAS)
- 11:30 – 11:40** **Coffee break**
- 11:40 – 11:50** **Keynote 2: Biodiversity as a driver for competitive business and
value chains**, by April Redmond, Global Vice President of Savory Brands
of Unilever-Knorr
- 11:50 – 12:30** **Panel 2: Partnering for greater diversity: a synergetic ecosystem**
Moderator: Danielle Nierenberg, Director, Food Tank
Gerda Verburg, Coordinator, SUN Movement
Haile Thomas, Founder, The HAPPY Organization
Douglas Gayeton, Founder, The Lexicon of Sustainability
Sheikh Dr. Majid Sultan Al Qassimi, MOCCA
- 12:30 – 12:40** **Keynote 3: Driving innovation for the future of food**, by Mark Zorne
- 12:40 – 13:20** **Panel 3: A global call to action for chefs, the 2020 for
2020 campaign**
Moderator: Mitchell Davis, Chief Strategy Officer, James Beard Foundation
Ali Mandhry, Chef, Kenya
Manal al Alem, Chef, Jordan
Erik Oberholtzer, Chef, USA
Aylin Yazıcıoğlu, Chef, Turkey
Manjit Singh, Chef, India
- 13:20 – 13:30** **Closing remarks:** HE Thani Ahmed ibn al-Zeyoudi, Minister of Climate
Change and Environment of the UAE
- 14:00- 15:00** **LUNCH**
- 15:00-17:30** **FOOD FOREVER DIALOGUE: DEFINING A WAY FORWARD**,
Moderated by Rodrigo Barrios
- 17:30** **Press Conference**
Moderated by Cierra Martin
- 18:30-19:30** **Transfer to The Louvre Museum**
- 19:30-21:00** **CULTURAL EXPERIENCE: VISIT TO THE LOUVRE MUSEUM**

WE DEPEND ON

4 CROPS
60% OF
CALOR

PS FOR FOUR RIES

WHEAT

RICE

MAIZE

POTATO

Food Forever Experience Abu Dhabi



PLATING UP THE FUTURE

The Food Forever Experience is an international event series that was created to showcase the power of the diversity of our foods.

By working with partners and innovative chefs to cook up delicious dishes using lesser-known ingredients, we aim to “plant the seed” for a more diverse, nutritious and sustainable future.

The Food Forever Experience Abu Dhabi will take us from the chef’s table to the seed bank and many places in between, as we watch chefs transform the weird and wonderful into the extraordinary.

Featuring some of the region’s most talented chefs and regionally important foods such as the deliciously sweet and soft date, camel milk and much more, the Experience will give participants the opportunity to enjoy first-hand the taste of diverse ingredients from the region and better understand their importance in our food future.

Get ready to learn a little and be inspired a lot, as we show why these and other lesser-known foods are so important for creating resilient, sustainable and delicious food systems.

“

**Variety is the
very spice of life,
that gives it all
it's flavor.**

”

- WILLIAM COWPER

التنوع هو نكهة الحياة

Food Forever Experience Chefs



Chef Manal Al Alem

@manalalalem



Figa'a الفقع أو الفقع

Grown entirely underground without stems or leaves, the figa'a resembles a potato. It is in fact a wild truffle mushroom, found in deserts and semi-desert areas across the Mediterranean, the Middle East and North Africa. Highly prized for its flavor and culinary versatility, the figa'a appears in a wide variety of dishes, from the popular local Figa'a stew to rice dishes and soups.



الفندال بطاطا حلوة Al Fendal Sweet Potato

Known locally as "al fendal," sweet potatoes have a rich history in the Emirates.

Largely cultivated in the northern areas of the country, Emirati sweet potatoes come in red and white varieties and can be found in fruit and vegetable markets all over the UAE. This local sweet potato varietal, adapted over time to the UAE's unique environment, is only a piece of the natural diversity in sweet potatoes, the world's seventh most important food crop.

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Chef Aylin Yazıcıođlu

@aylinyazicioglu



Date التمر

A staple crop of the Middle East for thousands of years, the date palm tree produces one of the region's most culturally significant fruits. There are an estimated 5,000 different varieties of date palms cultivated worldwide, and the fruits are celebrated for their long shelf life and nutritional value, in addition to their delicious sweetness.



By: Ilse Kohler-Rollefson

حليب الإبل Camel Milk

Long the Middle East's most important livestock species, camel is closely intertwined with the Gulf region's culture and history. In addition to its meat, camel milk is an important source of nutrients and a core element of diets, remarkably high in vitamins and minerals. It has a unique, subtle flavor and can add a nutritious boost to desserts or your morning cup of coffee.

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Chef Manjit Singh Gill

@chefmanjitgill



Teff

A cereal native to the highlands of the Horn of Africa, teff has been central to diets in Ethiopia for centuries. It is the main ingredient in the national dish of both Ethiopia and Eritrea: a flatbread known as injera.



الحماض

Bladder dock or Sorrel

Grown from Europe to the northern Mediterranean to Central Asia, sorrel is a perennial deep-rooted cousin of rhubarb and buckwheat. Although it resembles a typical salad leaf, its bright, tangy flavor sets it apart among leafy greens. Known as humeidh in Arabic, local cooks along the Gulf Coast will often pair sorrel leaves with ground fish and rice in some of the region's specialty dishes.

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Chef Ali Mandhry

@chefalimandhry



Camel Meat لحم الإبل

In the world's driest areas, camels have long been the natural species for livestock herding. Though it is a myth that they store water in their humps, this is where they do concentrate their body fat, enabling them to survive in harsher, hotter conditions. In these regions, camels have long been prized for their nutritious meat, low in fat and high in important vitamins and minerals. Many see camel meat as having the texture of veal and the taste of lamb, and in some cultures it's considered a festive food for weddings and holiday recipes.

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Chef Sahar Al Awadhi

@saharyp

Sidaf السيداف

Native to Oman's mountainous regions, sidaf is a shrub most often found in the valleys and reefs of the Arabian Peninsula. Cultivated for centuries by locals in the area, its fruit is traditionally dried, crushed and mixed into vegetable and fish dishes or steeped into a healthy tea.



NOW THAT I CARE, WHAT CAN I DO?

Individuals

Sign the Declaration of Interdependence –

A vision for the world's agrobiodiversity

We invite you to sign the Declaration of Interdependence, as part of tonight's festivities. You will find laptops setup throughout the cafe. At the end of the evening, we will be drawing two names from the list of new signatories to win passes for Christmas at Kew, the winter lights trail at Kew Gardens.

Food Forever

Chefs

Sign Up for 2020 for 2020 – A call for chefs to celebrate and use the biodiversity of our foods

Unlike most of the United Nations Sustainable Development Goals (SDGs) which culminate in 2030, the targeted end for SDG Target 2.5 is 2020. There is a very short window to drive action on the target.

To mobilise action and build awareness of this urgent goal, the Food Forever Initiative and the Chefs' Manifesto have joined forces to launch the 2020 for 2020 campaign, a global movement that calls on chefs to advocate for the amazing wealth of diversity within our food system and to put it to use in their kitchens and beyond.



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Food Forever Experience Chicago

THE CAMPAIGN

Our aim is to inspire 2020+ chefs from across the world to champion biodiversity by 2020 – the target year for achieving UN SDG 2.5. Chef actions will be showcased online at food4ever.org and at chefsmanifesto.com to demonstrate how chefs can inspire better ways of cooking and eating and advocate for biodiversity conservation, through their kitchens, restaurants and recipes.

GET INVOLVED You can sign up to be a part of the 2020 for 2020 campaign through our survey: www.surveymonkey.co.uk/r/2020for2020

By signing up, you commit to protecting what remains of the vast, colourful spectrum of diversity within our food system and celebrating it on your menus and in your restaurants. You can help plant the seed for a more diverse, sustainable and delicious future. Actions include adding a diverse ingredient to your menu, highlighting a diverse ingredient of the month or advocating for the importance of biodiversity with consumers and the general public.

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About the Food Forever Initiative

Food Forever is an awareness raising campaign to support Target 2.5 of the United Nations Sustainable Development Goals. Our aim is to make sure the message about the importance of conserving crop and livestock diversity reaches as many people possible, so that the prospect of ending hunger isn't just a goal – but a reality.

Food Forever is rallying support from stakeholders – be they politicians, farmers, chefs, businesses, or individuals – to drive the campaign.

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**FOOD
FOREVER**

PARTNERS:

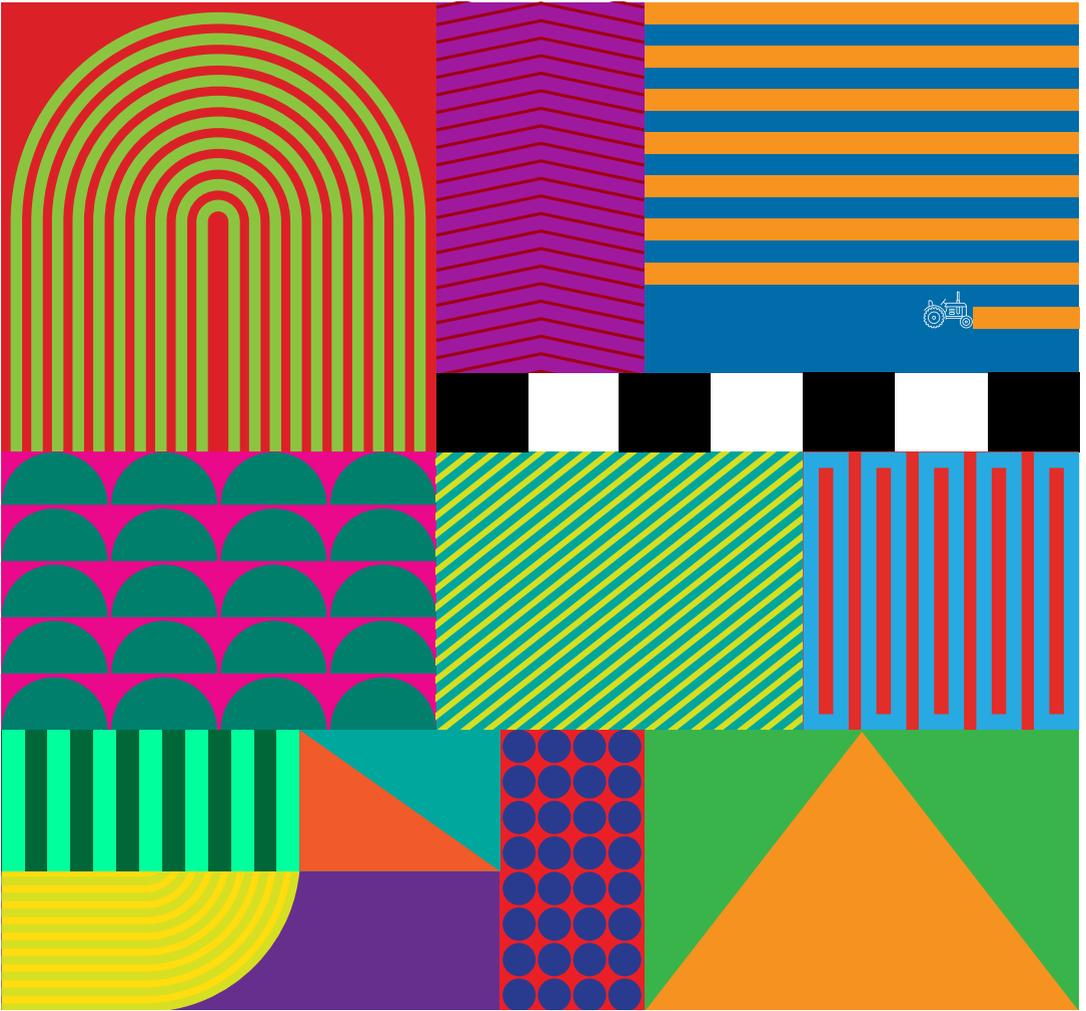
The Ministry of Climate Change and Environment of the UAE (MOCCAE)

The Ministry of Climate Change and Environment works to enhance domestic efforts to address the issue of climate change, through the implementation of comprehensive policies and initiatives to mitigate and adapt to climate change and protect our unique environmental systems. The Ministry works across all fields relating to its functions, so as to achieve sustainable development and to maintain the UAE's position as a regional and international leader of action. The Ministry will continue to support partnerships with governments and non-governmental partners. The Ministry shall follow the guiding principle established by our wise leaders and continue to build on the achievements over the previous years.

UNITED ARAB EMIRATES
MINISTRY OF CLIMATE CHANGE
& ENVIRONMENT



الإمارات العربية المتحدة
وزارة التغير المناخي
والبيئة



EXPERIENCE
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