

Food and Agriculture Organization of the United Nations



«National plan for sustainable and healthy gastronomy» Costa Rica

agreenium



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## Hello! Costa Rica, the land of «Pura Vida»!



- Central America. 5.1 million hab.
- Highest % of biodiversity per sq. m
- Great sustainability consciousness
- 1,8% malnutrition (2016)
- 25,7 %, obesity 18+\*(2020)
- Have to reduce the use of pesticides!!



Fuente: Panorama de la SAN en América Latina y el Caribe 2020







## National plan for sustainable and healthy gastronomy

- **1.** Raising the bar on the general understanding of the definition of gastronomy.
- 2. Working horizontally, using gastronomy as a crosscutting axis, towards cultural, socio-economic development.







## **Topic N°1**

# Raising the bar on the general understanding of the definition of gastronomy.

#### **Common definition of gastronomy**

#### "Is the study of food and culture,

#### with a particular focus on gourmet cuisine!"

(Berkeley University of California)







We have to go back to basics What is basic?

## Brillat-Savarin 1755 – 1826

#### " The Physiology of Taste (Physiologie du Goût)"

"Gastronomy is the knowledge and understanding of **all that** relates to man as he eats. Its purpose is to ensure the conservation of men, using the best food possible."

- Sustainability
- Nutrition
- Food systems
- Innovation with identity

- Responsible production
- Agro-diversity
- Value chain







# A vertical (specialized)perception of gastronomy is common!

**Culinary field**: sees mostly related to the quality of the product **Trade Institutions** : exports and imports **Tourism organizations**: product enhancement **Cultural entities**: intangible heritage value **Restaurants**: enhanced experience and profit **Planning institutions**: food security **Health departments:** health-related issues (salt) **Agricultural departments:** food production And so on!





# An aspirational and enhanced ideal definition of gastronomy

"Gastronomy, is the sustainable and healthy food, (Nutritious) that people consume, both traditional and Innovative with identity"

"Food that nurtures and strengthens, the quality and joy of living, cultural values, and agro-biodiversity, going from responsible production, to accessible consumption; impacting the food systems, towards the resilience to climate change, thus proactively contributing to the well-being of future generations".







### **Beyond just «pleasure on the plate»**

#### The whole food system in it!



#### A more holistic view of gastronomy

#### Sustainability & Health (Nutrition)

Nutrition











## **Topic N°2**

## National Plan for Sustainable and Healthy Gastronomy

«The National Gastronomic Round Table»

Why National? everybody involved
Why Gastronomy? the common denominator
Why Round? no head, no hierarchies
Why Table?: a place to nurture







## "National plan for sustainable and healthy gastronomy"

## Started in 2011 as a civil society initiative

- Civil society, government, private sector and academia represented
- As of today: **52 Entities as adherents**
- 2021 goal: **100 adherents**







## Who we really are?

### "We are a multi-stakeholders articulation model, that envision, gastronomy as a cross-cutting axis, towards the cultural and socio-economic development in our country!"

Is the result of a and multi-sectorial, multi-disciplinary, consistent, and passionate effort, of many colleagues, and founders (6).

«Also is an innovative approach by which Food Systems is benefiting from»







## What keeps us going strong?

- Passion! And Commitment!
- Visibilization, and visualization of stakeholders
- Pledge to principles
- Sustainability and health as an umbrella
- What is your contribution to the table?
- Consistent compliance with the principles
- Accountability (What have we achieved)







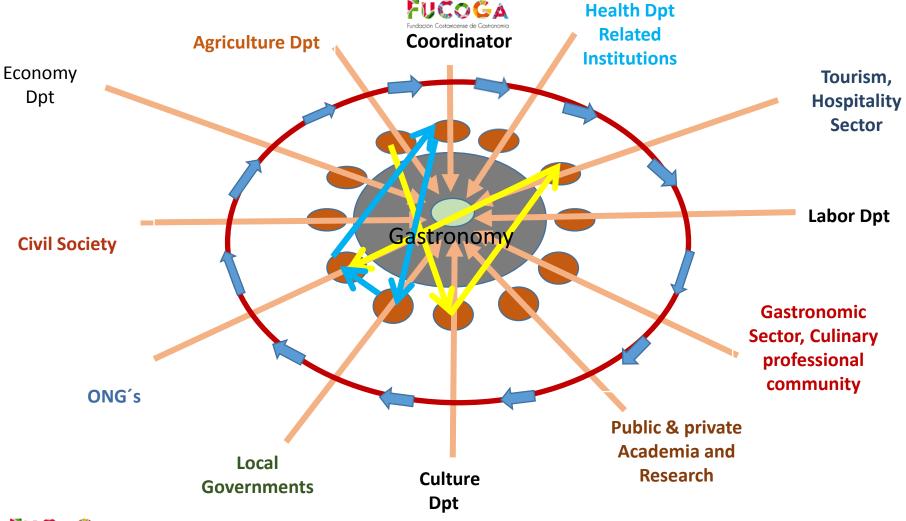
## **50+ Stakeholders**

Working as a multi-sectorial, multi-stakeholder alliance for the implementation of the plan.

### **Building bridges to expedite articulation**



#### National Plan For Sustainable And Healthy Gastronomy **«The National Gastronomic Table»**







INBio

Visibilization of local native plants, as a nutritious ingredient, and as a cultural heritage value.







## Being declared by Presidential decree "Of National Interest" in 2015.









Promoting sustainable, healthy gastronomic business models, and helping in the creation of new jobs.

Inclusion of Costa Rican gastronomy in private and public Hospitality and Culinary educational programs









#### Energized a nationwide movement, promoting regional tourism product differentiation, based on local gastronomy.

**Going local!** 











Valuation of phytogenetic resources for food and agriculture in a mega diverse country

Bringing food producers closer to the gastronomic sector, by shortening market commercialization chains











Widen society awareness towards sustainable, innovative, and healthy gastronomy.

- Communities Farmer's Markets
- Tourism Development Program
- Food festivals
- Culinary Labs
- Private and public schools canteens









### Integrating the SUN movement Latin America & Caribbean Civil Society Network

#### PRIMER ENCUENTRO DE INTERAPRENDIZAJE

Escuchando la Voz de la Red de la Sociedad Civil de Latino América y el Caribe

Colombia Costa Rica El Salvador Costa Rica Honduras Perú Costa Rica Scaling Up Grupo Regional Latinoamérica Red de la sociedad civil INVOLUCIAR - INISINAR - INVERTIR



Working towards the eradication of malnutrition in Costa Rica

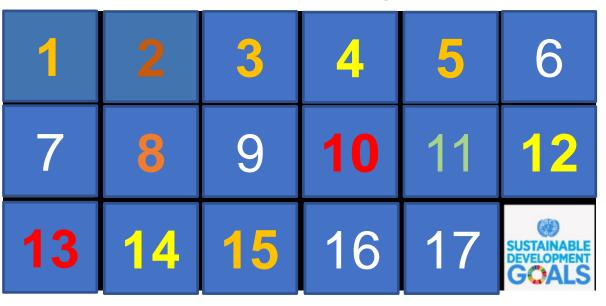






## **Sustainable Development Goals**

View the initiative, from the social perspective, as a contributor to the reduction of poverty, malnutrition, and obesity in Costa Rica and other SDG goals!.











## The only way we will achieve our goals is by working horizontally and collaboratively!

## Thank you! Pura Vida!



