

# OFFICIAL FEEDBACK FORM

<b>DIALOGUE DATE</b>	Tuesday, 8 June 2021 09:30 GMT +05:45
<b>DIALOGUE TITLE</b>	Revitalizing ethnic cuisine for improved nutrition, nature positive food production, and equitable livelihoods
<b>CONVENED BY</b>	Dr. Bandana Shakya, International Centre for Integrated Mountain Development; Dr. Nakul Chettri, International Centre for Integrated Mountain Development
<b>DIALOGUE EVENT PAGE</b>	<a href="https://summitdialogues.org/dialogue/20122/">https://summitdialogues.org/dialogue/20122/</a>
<b>DIALOGUE TYPE</b>	Independent
<b>GEOGRAPHICAL FOCUS</b>	Afghanistan, Bangladesh, Bhutan, China, India, Myanmar, Nepal, Pakistan

The outcomes from a Food Systems Summit Dialogue will be of use in developing the pathway to sustainable food systems within the locality in which they take place. They will be a valuable contribution to the national pathways and also of interest to the different workstreams preparing for the Summit: the Action Tracks, Scientific Groups and Champions as well as for other Dialogues.

# 1. PARTICIPATION

## TOTAL NUMBER OF PARTICIPANTS

206

## PARTICIPATION BY AGE RANGE

0-18

58

19-30

94

31-50

50

51-65

4

66-80

80+

## PARTICIPATION BY GENDER

101 Male

105 Female

Prefer not to say or Other

## NUMBER OF PARTICIPANTS IN EACH SECTOR

25 Agriculture/crops

2 Fish and aquaculture

5 Livestock

3 Agro-forestry

36 Environment and ecology

Trade and commerce

38 Education

5 Communication

3 Food processing

Food retail, markets

2 Food industry

Financial Services

Health care

7 Nutrition

44 National or local government

Utilities

8 Industrial

28 Other

## NUMBER OF PARTICIPANTS FROM EACH STAKEHOLDER GROUP

7 Small/medium enterprise/artisan

10 Large national business

1 Multi-national corporation

Small-scale farmer

3 Medium-scale farmer

2 Large-scale farmer

17 Local Non-Governmental Organization

11 International Non-Governmental Organization

7 Indigenous People

82 Science and academia

Workers and trade union

Member of Parliament

12 Local authority

44 Government and national institution

Regional economic community

2 United Nations

International financial institution

8 Private Foundation / Partnership / Alliance

Consumer group

Other

## 2. PRINCIPLES OF ENGAGEMENT

### HOW DID YOU ORGANIZE THE DIALOGUE SO THAT THE PRINCIPLES WERE INCORPORATED, REINFORCED AND ENHANCED?

We organised this webinar as one of the independent dialogues in the run up to the UNFSS, with the aim of bringing together the diverse voices of partners from the Hindu Kush Himalaya region – or, as the UNFSS emphasizes, to “help the world hear all voices of food systems”. The topic of ethnic cuisines was compelling given the region’s diverse ethnicities, traditions, and food cultures. Although ethnic cuisines are intrinsically linked to local production systems, cultures and traditions, food and nutrition security, and rural livelihoods and economy, the topic is often overlooked. Our aim was to draw attention to this neglect and to highlight how the revitalization of ethnic cuisine can lead to improved nutrition outcomes, nature positive food production, and equitable livelihoods. Complementing the work of our partners in the regional member countries, ICIMOD had a discussion with key resource persons on possible discussion ideas for the dialogue. We formed an in-house team of conveners, curators, moderators, and knowledge facilitators, and discussed questions with potential speakers. Once the speakers agreed, a detailed agenda was drafted. Aligning with the principle of being respectful, we sent a formal invitation to the panellists and speakers. While identifying the key speakers, we ensured a balance of country and gender representation. A keynote on the gender lever of UNFSS was also included to ensure that solutions for transforming food systems are gender transformative and responsive to the needs of different groups and sectors. Through this dialogue we also recognized and highlighted complexity. We examined the ethnic cuisine discourse from a holistic perspective, inviting discussions on the environmental, economic and socio-cultural dimensions of sustainability. We also embraced multi-stakeholdership by ensuring wide outreach and participation by posting the event on our website, sharing on social media, and spreading the message through our institutional partner networks in the regional member countries.

### HOW DID YOUR DIALOGUE REFLECT SPECIFIC ASPECTS OF THE PRINCIPLES?

The seven principles of engagement were reflected as follows: Act with urgency: The HKH dialogue on ethnic cuisine highlighted urgent research, management and policy topics and underlined the need to explore innovative pathways to food systems transformation in the Hindu Kush Himalaya; Commit to the summit: As one of the independent dialogues of the UNFSS, this dialogue was an opportunity for experts and stakeholders from ICIMOD’s regional member countries to voice their perspectives and commit to meaningfully transform food systems in the mountain context, focusing on the innovative but overlooked topic of ethnic cuisines; Be respectful: The dialogue drew upon perspectives, ideas, viewpoints, knowledge, and experiences of participants and panellists from diverse groups and sectors. The online platform allowed participants to ask questions and express their views; Recognize complexity: The dialogue adopted a systemic approach to food system transformation and allowed participants to view ethnic cuisines from the dimensions of science, practice, and policy. Embrace multistakeholder inclusivity: The HKH dialogue brought together diverse stakeholders – government agencies, businesses, civil society, development partners, and academia – with due emphasis on gender and social inclusion. As per the registration statistics, the dialogue had a balanced gender representation with 51% female and 49% male registrants; Complement the work of others: Building upon the existing work of partners in the HKH, we invited speakers from Bhutan, China, India, Myanmar, Nepal, and Pakistan to share their experiences, broaden the understanding on ethnic cuisine and food systems, and to foster future partnerships, innovation and approaches that can deliver systems-level transformation; Build trust: The HKH dialogue was curated and facilitated to foster and strengthen partnerships and encourage sharing in an atmosphere of mutual respect and trust. The outcome of the dialogue is shared and owned by the participants and is not solely attributed to individuals.

### DO YOU HAVE ADVICE FOR OTHER DIALOGUE CONVENORS ABOUT APPRECIATING THE PRINCIPLES OF ENGAGEMENT?

We encourage other convenors to recognize, understand, and appreciate the seven principles of engagement outlined by the Summit. The Convenors’ Handbook is a useful tool, and it efficiently explains the meaning and importance of these principles. These principles truly make the summit a “people’s summit”. The principles of engagement can guide the entire process of event organization and organizing collective outputs so that it has the ownership of everyone involved in the process. The principles also help the organizers think about how the dialogue can be made more meaningful to the audience, and how it can both complement their work and align to the broader sustainable development goals. The principles provide a useful reference for the convenors to understand the complexities of the process that goes into developing a global policy instrument, and the importance of bringing together the voices of diverse stakeholders. This will also guide the facilitators and moderators to be respectful and open to the views and perspectives of all food system actors, and to explore possibilities of wider partnerships and connect among them. For our dialogue, we followed the founding design principles and they aligned with our institutional mandate of promoting robust regional cooperation among the eight member countries, driving collective and urgent climate action, and strengthening incentives and means for mountain communities to conserve and manage ecosystems.

# 3. METHOD

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The outcomes of a Dialogue are influenced by the method that is used.

**DID YOU USE THE SAME METHOD AS RECOMMENDED BY THE CONVENORS REFERENCE MANUAL?**

**Yes**

**No**

# 4. DIALOGUE FOCUS & OUTCOMES

## MAJOR FOCUS

The main objective of the HKH dialogue was to bring together a range of stakeholders – academics, policy makers, practitioners, businesses, and communities – to discuss how the revitalization and promotion of ethnic cuisines can contribute to healthier, more sustainable, and equitable food systems. The aim was to discuss key research and management issues regarding ethnic cuisines, and the policy environment necessary to promote and sustain them, which in turn would ensure a pathway to sustainable food systems, nature positive food production, and equitable livelihoods.

On the science front, the event deliberated on:

- Prospects of science and research around ethnic cuisines, how they could influence nature positive production, use of food for health and nutrition, identification of priority future research areas around ethnic cuisines, and healthy agroecosystem management for the mountains
- Changing perspectives on ethnic cuisines and associated knowledge given rapid economic development, changes in lifestyle and food cultures, and possible actions to push the agenda of a healthy and safer food culture in the mountains

On the practice front, the event deliberated on:

- The role of home gardens in local cuisine, the role of communities in maintaining home gardens as repositories of diversity, and the role of women in managing home gardens for better dietary diversity and nutrition security of their families.
- The essence of local food and its relation to effective utilization of food, minimization of food loss, acknowledgement of local knowledge on nutrition, prospects of local food in informal food markets and the evolution of future smart foods, and how to support local food movements for better dietary awareness in the mountains
- Food based livelihood opportunities and value chains, and how ethnic cuisines can be integrated into businesses so that the health of farms and economic wellbeing of mountain communities are not compromised

On the partnerships and policy front, the event deliberated on:

- Current partnerships between governments and other institutions in promoting ethnic cuisines, nutritious food and healthy diets, and how research and development institutions and government agencies can work together
- The need for policy innovations to promote food diversity in an era of homogenization of food markets and food system transformation, and enabling mechanisms necessary to support local food, local knowledge and local farming systems for better dietary choices for mountain communities

The HKH dialogue on “Revitalizing ethnic cuisine for improved nutrition, nature positive food production, and equitable livelihoods” was appropriate as we identified in consultation with our partners that preservation and promotion of ethnic cuisines is one action that is well-aligned with the objective of sustainable food systems, and that awareness of the value of ethnic cuisines can help transform the way the world produces, consumes, and thinks about food.

### ACTION TRACKS

- ✓ Action Track 1: Ensure access to safe and nutritious food for all
- ✓ Action Track 2: Shift to sustainable consumption patterns
- ✓ Action Track 3: Boost nature-positive production
- ✓ Action Track 4: Advance equitable livelihoods
- ✓ Action Track 5: Build resilience to vulnerabilities, shocks and stress

### KEYWORDS

- Finance
- ✓ Innovation
- Human rights
- ✓ Women & Youth Empowerment
- Policy
- ✓ Data & Evidence
- ✓ Governance
- ✓ Trade-offs
- ✓ Environment and Climate

## MAIN FINDINGS

The main findings and takeaways from the keynote presentations and discussions are summarised below:

**Ethnic cuisines are immune boosters:** Ethnic cuisines are healthy and nutritious, especially fermented foods, which are rich in antioxidants and have many other immunity boosting properties. Ethnic communities use traditional knowledge to prepare the food from locally available ingredients, making them diverse in terms of their organoleptic characteristics.

**Ethnic cuisines diversify food systems:** Ethnic cuisines use a variety of ingredients –conventional agricultural crops, livestock and fishes, and non-conventional food resources such as wild edible plants, insects, animal sourced food, and neglected and underutilized species. Ethnic cuisines revitalize and sustain diverse food source and ecosystems, and help tackle the homogenization of production systems and loss of agrobiodiversity resources. The key aspect here is that ethnic cuisines are a reflection of diverse ‘food systems’ and not ‘farming systems’.

**Documentation and research of ethnic cuisines in urgent:** The diversity of food and food habits in the HKH is immense, but there is poor documentation of this diversity and assessments of the nutritional values and efficiency of several non-conventional foods and cuisine ingredients, including aspects of food safety.

**Traditional food systems are already transformative but require recognition and support:** Cross-learning, scaling out, and partnerships are required to strengthen local cuisines and local food systems. There is a need for agricultural policies to shift focus from intensive agriculture to diversifying the food system, food ecosystem and food web, and for recognition of these spaces as globally and nationally important agricultural heritage sites.

**Home gardens are key to sustaining ethnic cuisines:** Home gardens can improve access to food in marginalized areas, and can ensure household food security. Home and kitchen gardens may not be new ideas but they need greater recognition and dedicated support from governments. Home gardens are not only repositories of daily food ingredients, but also of local seeds and genetic resources. They can also serve as spaces to experiment on future food crops, and to diversify local culinary knowledge.

**Ethnic cuisines link communities to business:** Communities can meaningfully engage in food-based value chains and the hospitality industry, promoting diversified food commodities for consumers and markets. This appropriately places local cuisines in the era of technological development and the consumer-driven food industry and helps communities enhance their livelihood options.

**Engagement of youth and technological innovations is crucial in revitalizing ethnic cuisines:** It is vital to involve the youth through programmes such as fellowships to promote local cuisines, and ensure conservation of traditional knowledge and agrobiodiversity. Likewise, use of appropriate technology across all food system actions can enhance the volume, quality, and branding of ethnic cuisines.

**The GESI perspective is important:** Women are key actors in food systems, and ethnic cuisines are important pathways to address not just food and nutrition security, but also structural inequalities based on gender and social identities.

**Speakers and participants highlighted the need for more research partnerships to highlight the nutritional values of local and ethnic cuisines so as to promote them as healthy and nutritious foods. They also called for greater support for the maintenance of local food systems, especially home gardens, for improving household food security.**

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### KEYWORDS

- |                             |                           |
|-----------------------------|---------------------------|
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| ✓ Innovation                | ✓ Data & Evidence         |
| Human rights                | ✓ Governance              |
| ✓ Women & Youth Empowerment | ✓ Trade-offs              |
|                             | ✓ Environment and Climate |

## OUTCOMES FOR EACH DISCUSSION TOPIC - 1/5

In his keynote presentation, Jyoti Prasad Tamang from Sikkim Central University highlighted how people in the HKH region prepare and consume about 1,000 region-specific fermented foods and more than 3,000 ethnic non-fermented foods. Ethnic and traditional cuisines, with their simple preparation and ingredients sourced straight from farms and forests are a good and ready source of nutritious food. Many of the fermented foods prepared and consumed across HKH have high nutraceutical properties. Therefore, promotion of such foods can be beneficial for health and nutrition. Wild edible plants also have very high nutritional value and are part of many ethnic cuisines. However, there is a need for additional research and scientific evidence on nutritional and functional benefits of ethnic cuisines and their diverse ingredients, including research around toxicology and food safety.

Home gardens must be promoted at the household level as they serve as a reservoir of diverse ingredients for ethnic cuisines, as local seed banks and a ready source of safe and nutritious food. The diversified crops, plants, and livestock in home gardens are crucial and accessible resources for providing year-round food supply for the household, and surplus which can bring income to the family, thereby supplementing the livelihoods of poor rural households. Further, there is a need to promote sustainable food production, soil health management and organic production, so that the ingredients of these ethnic cuisines are free of harmful chemicals.

### ACTION TRACKS

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## OUTCOMES FOR EACH DISCUSSION TOPIC - 2/5

Many people have become health conscious and are opting for ethnic cuisines to boost their immune system. People have been drawn to the nutritional and therapeutic properties of ethnic cuisines. For example, finger millet is gluten free, fermented milk contains plenty of probiotics, and fermented soybean (kinema) is antioxidant and prevents osteoporosis. Ethnic foods are also easy to prepare, inexpensive, affordable and sustainable. The consumption of local food/ethnic cuisines for taste and nutrition is also growing. As one speaker highlighted, highland barley has become a popular menu item in most parts of Tibet. People in Tibet have become more conscious about nutrition and are shifting their dietary focus from grains and rice to dairy products, fruits, and vegetables. Awareness of the ingredients and their health benefits triggers sustainable consumption of fresh and unadulterated food. Families in rural areas manage home gardens and they play an important role in meeting the nutritional needs of women, men, and children, especially in these areas. Young people should be targeted for raising awareness on ethnic cuisines and local foods to ensure the long-term viability of local food production systems, value addition, promotion, and sustainability.

On the demand side, it is crucial to build trust and confidence among consumers through scientific research on the values of these foods, ensuring hygiene and food safety, and highlighting the health and environmental benefits. Ethnic cuisines can replace food imports and promote gastronomy tourism, contributing to the local economy. Product diversification through research and development of ethnic cuisines can motivate consumers to consume safe and healthy food regularly. With the market dominated mostly by processed foods, there has been a decrease in the consumption of ethnic foods. Therefore, dietary awareness and food literacy programmes are necessary to rekindle interest in ethnic foods. Value addition through developing good recipes and promoting ethnic food in local cafés can also reinforce sustainable consumption. The way we consume food and our eating habits also determines how food is assimilated. Traditional customs such as eating food with our hands, washing hands and mouth before and after eating, sitting cross legged on the floor while eating are aspects of dietary rules and etiquette in many communities that are said to have good health benefits.

### ACTION TRACKS

<input type="checkbox"/>	Action Track 1: Ensure access to safe and nutritious food for all
<input checked="" type="checkbox"/>	Action Track 2: Shift to sustainable consumption patterns
<input type="checkbox"/>	Action Track 3: Boost nature-positive production
<input type="checkbox"/>	Action Track 4: Advance equitable livelihoods
<input type="checkbox"/>	Action Track 5: Build resilience to vulnerabilities, shocks and stress

### KEYWORDS

<input type="checkbox"/>	Finance	<input type="checkbox"/>	Policy
<input checked="" type="checkbox"/>	Innovation	<input checked="" type="checkbox"/>	Data & Evidence
<input type="checkbox"/>	Human rights	<input checked="" type="checkbox"/>	Governance
<input checked="" type="checkbox"/>	Women & Youth Empowerment	<input type="checkbox"/>	Trade-offs
<input type="checkbox"/>		<input checked="" type="checkbox"/>	Environment and Climate



## OUTCOMES FOR EACH DISCUSSION TOPIC - 3/5

One of the speakers highlighted how agriculture policies in the HKH are mostly farm focused rather than food focused. The focus has been on simplifying farming systems for enhanced production and economic returns rather than for diversifying food systems for enhanced ecosystem services and food diversity. Promotion of ethnic cuisines is necessary to promote nature positive production as they are directly linked to the management of traditional genetic resources on-farm and wider food sources in the natural landscape. Ethnic cuisines have always been associated with sustainable production and management of the natural landscape and this needs to be recognized. Hence, there is a need to diversify food production systems not only to enrich food and dietary diversity but also to reduce vulnerability to production environment and avoid climatic and market risks.

Revival of ethnic cuisines has become crucial in protecting the cultural heritage of communities, thereby protecting the whole agroecosystem. Ingredients for ethnic cuisines are often locally sourced, thus making them adaptive to climatic shocks. This can be promoted as a way to adapt to climate change. Home gardens, with their diverse and rich composition of plant and animal species, are also an integral part of local food systems in the HKH. Hence, they become ideal sites for promotion and management of genetic material in a sustainable manner. Technological support with regard to various methods of house farming such as vertical farming, rooftop farming, pot farming, and hydroponics, can support families who have little or no land. These local production system are mostly default organic as they utilize kitchen waste, animal manure and other organic residues.

Shifting cultivation landscapes are a good reservoir of diverse crops, both cultivated and non-cultivated, which enhances in-situ conservation of underutilized species. Research and development of indigenous seeds, local food products, traditional farming systems and improved diets for communities need to be a priority for the region. There is also a need for agricultural policies to shift their focus from intensive agriculture to diversifying the food system, food ecosystem and food web, so that we can reduce poverty, hunger and malnutrition. Revival of ethnic cuisines and engagement of indigenous communities in maintaining land resources for diversified food is only possible through incentive-based, and culturally-driven conservation.

### ACTION TRACKS

<input type="checkbox"/>	Action Track 1: Ensure access to safe and nutritious food for all
<input type="checkbox"/>	Action Track 2: Shift to sustainable consumption patterns
<input checked="" type="checkbox"/>	Action Track 3: Boost nature-positive production
<input type="checkbox"/>	Action Track 4: Advance equitable livelihoods
<input type="checkbox"/>	Action Track 5: Build resilience to vulnerabilities, shocks and stress

### KEYWORDS

<input type="checkbox"/>	Finance	<input checked="" type="checkbox"/>	Policy
<input type="checkbox"/>	Innovation	<input checked="" type="checkbox"/>	Data & Evidence
<input type="checkbox"/>	Human rights	<input checked="" type="checkbox"/>	Governance
<input checked="" type="checkbox"/>	Women & Youth Empowerment	<input checked="" type="checkbox"/>	Trade-offs
<input type="checkbox"/>		<input checked="" type="checkbox"/>	Environment and Climate

## OUTCOMES FOR EACH DISCUSSION TOPIC - 4/5

Ethnic foods from the Himalayas have gained popularity in the global food market. Product diversification and proper branding with nutritional and therapeutic values can also promote the culture and heritage associated with such food items. Ethnic communities can highlight food as an important aspect of their cultural heritage and attract tourists, which can help them diversify livelihood options. Enterprises around ethnic cuisines also need to be encouraged, which can enhance income opportunities, boost the local economy, and advance equitable livelihoods. The ethnic food market can grow through product diversification and proper branding (for example, dog chews made from traditional hard cheese, and cardamom masala from the HKH region).

SAARC Business Association of Home Based Workers (SABAH) Nepal has brought together ethnic communities, their food products and cuisines together, contemporized their presentation and promoted these cuisines through enterprises, which not only contributes to the conservation of traditional cuisines and food system knowledge, but also support the livelihoods of small, farm-based women communities. Tourism packages and homestays serving ethnic food can also be an option for livelihood diversification. Ethnic food based enterprises can also help place indigenous communities as important strategic partners in the food value chain, not just as producers of the ingredients. Government-led programmes should also prioritize mechanisms for engaging small farmers and small family-based farming in agribusiness and food-based value chains.

### ACTION TRACKS

	Action Track 1: Ensure access to safe and nutritious food for all
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### KEYWORDS

✓	Finance	✓	Policy
✓	Innovation	✓	Data & Evidence
	Human rights		Governance
✓	Women & Youth Empowerment		Trade-offs
			Environment and Climate

## OUTCOMES FOR EACH DISCUSSION TOPIC - 5/5

To build resilience, the focus must be on food systems and not on farming systems. The food system incorporates wider food resources beyond the farm, for example from forests, wetlands, and home gardens – and therefore spreads risk and improves the ability to cope with shocks and stress. Future partnerships between the government and development partners must prioritize sustainable food production, food safety, reducing food waste, improving food value chains, and revitalization of neglected and underutilized crop species. Government and non-government organizations, with the common goal of improved dietary diversity, nutrition, and health, should work together to revitalize ethnic cuisines and diverse food systems. There is a need from all levels of stakeholders, especially from policy makers, to support the growth of community-based food system initiatives and food policies that prioritize food systems and value chains in a holistic manner.

Food and food cultures have evolved with human civilization. Safeguarding ethnic cuisines enhances the traditional and cultural identities of ethnic and indigenous communities in the HKH region and encourages them to conserve diverse food production systems. Preservation of ethnic cuisines also helps reinforce cultural identities, empowering these communities to create resilient food systems. The nutritional and health benefits of ethnic fermented foods provides good prospects for future foods. Strengthening the food value chain is key in bringing mountain food products to the market, which can ultimately enhance livelihoods of mountain farmers and producers. By buying directly and locally, we can also help build the resilience of women, small farmers, and vulnerable populations. Youth who have gained experience and skills from working abroad and returned due to COVID-19 could be engaged in revitalizing ethnic cuisines and addressing issues of hygiene and food safety.

The young generation should be encouraged to take part in revitalizing ethnic cuisine and conserving agro diversity and associated traditional knowledge. Capacity support to communities, including extension and inputs services are crucial. Protecting ethnic cuisines helps in maintaining local food production systems and agrobiodiversity, along with long term management of ecosystem services. Conservation of ethnic cuisines feeds into the conservation of agrobiodiversity, and proper management of soil, water, forests, biodiversity, culture, traditions, and economy. Seed banks, ex-situ conservation, and data management and documentation of genetic resources for food and agriculture is closely linked to the revitalization of ethnic cuisines. Protection of ethnic cuisines also enriches the tradition/cultural identities of many ethnic communities, which can further encourage them to better manage on farm diversity. Furthermore, diversified food production systems not only lead to better diets but also increase agrobiodiversity, and reduce vulnerability to environmental, climatic or market challenges and shocks.

### ACTION TRACKS

	Action Track 1: Ensure access to safe and nutritious food for all
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### KEYWORDS

	Finance	✓	Policy
✓	Innovation	✓	Data & Evidence
	Human rights	✓	Governance
✓	Women & Youth Empowerment	✓	Trade-offs
		✓	Environment and Climate

## AREAS OF DIVERGENCE

NA

### ACTION TRACKS

Action Track 1: Ensure access to safe and nutritious food for all

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### KEYWORDS

Finance

Innovation

Human rights

Women & Youth Empowerment

Policy

Data & Evidence

Governance

Trade-offs

Environment and Climate

# ATTACHMENTS AND RELEVANT LINKS

## ATTACHMENTS

- **Key note presentation**
- **UNFSS-GESI presentaiton**  
[https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue\\_Stephanie-Gallatova\\_08June2021.pdf](https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue_Stephanie-Gallatova_08June2021.pdf)
- **Expert panellists points-session 1 -TG**  
[https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue\\_Panelists-point\\_Tulsi-Gurung\\_08-June-2021.pdf](https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue_Panelists-point_Tulsi-Gurung_08-June-2021.pdf)
- **Expert panellists points-session 1-HMB**  
[https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue\\_Panelists-point\\_Hassan-M-Bajwa\\_08-June-2021.pdf](https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue_Panelists-point_Hassan-M-Bajwa_08-June-2021.pdf)
- **Expert panellists points-session 1-PR**  
[https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue\\_Panelists-point\\_Pius-Ranee\\_08-June-2021.pdf](https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue_Panelists-point_Pius-Ranee_08-June-2021.pdf)
- **Expert panellists points-session 1-KKH**  
[https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue\\_Panelists-point\\_Khaing-Khaing\\_08-June-2021.pdf](https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue_Panelists-point_Khaing-Khaing_08-June-2021.pdf)
- **Expert panellists points-session 1-RA**  
[https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue\\_Panelists-point\\_Robin-Amatya\\_08-June-2021.pdf](https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue_Panelists-point_Robin-Amatya_08-June-2021.pdf)
- **Expert panellists points-session 1-AJ**  
[https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue\\_Panelists-point\\_Amba-Jamir\\_08-June-2021.pdf](https://summitdialogues.org/wp-content/uploads/2021/06/UNFSS-ICIMOD-Ethnic-Cuisine-Dialogue_Panelists-point_Amba-Jamir_08-June-2021.pdf)

## RELEVANT LINKS

- **Event information**  
<https://www.icimod.org/event/revitalizing-ethnic-cuisine-for-improved-nutrition-nature-positive-food-production-and-equitable-livelihoods/>
- **After event report- brief proceeding**  
<https://www.icimod.org/ethnic-cuisines-for-healthier-more-sustainable-and-equitable-food-systems/>