

# OFFICIAL FEEDBACK FORM

<b>DIALOGUE DATE</b>	Saturday, 20 March 2021 15:30 GMT +07:00
<b>DIALOGUE TITLE</b>	Culinary Heritage for Future Food System of Indonesia
<b>CONVENED BY</b>	Amanda Katili Niode PhD
<b>DIALOGUE EVENT PAGE</b>	<a href="https://summitdialogues.org/dialogue/8445/">https://summitdialogues.org/dialogue/8445/</a>
<b>DIALOGUE TYPE</b>	Independent
<b>GEOGRAPHICAL FOCUS</b>	Indonesia

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

### PARTICIPATION BY AGE RANGE

0-18	124	19-30	3	31-50	1	51-65	66-80	80+
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### PARTICIPATION BY GENDER

56	Male	72	Female	Prefer not to say or Other
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### NUMBER OF PARTICIPANTS IN EACH SECTOR

2	Agriculture/crops	5	Education	6	Health care
5	Fish and aquaculture	2	Communication		Nutrition
	Livestock	1	Food processing		National or local government
8	Agro-forestry		Food retail, markets	11	Utilities
2	Environment and ecology		Food industry	14	Industrial
4	Trade and commerce	3	Financial Services	65	Other

### NUMBER OF PARTICIPANTS FROM EACH STAKEHOLDER GROUP

	Small/medium enterprise/artisan		Workers and trade union
	Large national business		Member of Parliament
	Multi-national corporation		Local authority
1	Small-scale farmer	3	Government and national institution
	Medium-scale farmer		Regional economic community
	Large-scale farmer		United Nations
2	Local Non-Governmental Organization		International financial institution
4	International Non-Governmental Organization		Private Foundation / Partnership / Alliance
	Indigenous People		Consumer group
3	Science and academia	115	Other

## 2. PRINCIPLES OF ENGAGEMENT

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

In the 21st century, global food systems face dual challenges of increasing food demand while competing for resources – such as land, water, and energy – that affect food supply. In context of climate change and unpredictable shocks, such as a global pandemic, the need for resiliency in global food systems has become more pressing than ever (Mahak Agrawal, Columbia University). The Good Food Institute stated that alternative protein industry raised \$3.1 billion in investments in 2020—three times more than in any single year in the industry's history. The same year that saw multiple social, environmental, and economic crises converge across the globe also saw record-breaking investments in alt proteins, which, not coincidentally, provide solutions to some of our most serious challenges—from climate change to global hunger. Hence it is important to explore "Future Food" with "Traditional Food" as the Basis of Future Food Development. Indonesia is an archipelago with 17,000 islands, over 600 ethnic groups and 269 million people. The Independent Dialogue is one session in a 3-day Youth Leadership Camp for Climate Crisis (YLCCC) focusing on Food Systems. Participants came from all over Indonesia where we have 3 time zones. Topics covered at YLCCC provided information as the basis for the Independent Dialogue, including the climate crisis and its solutions, carbon foot print, farming and agricultural practices for selected commodities, climate smart eating, leadership and communications and youth activities. At the Dialogue Session we presented the Summit principles and objectives, followed by trigger speakers talking about the concept and examples of future food, including Indonesia's context. Participants then continued with breakout rooms for discussions

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

**ACT WITH URGENCY:** We informed participants that the Dialogue provides input to Summit. Also that Mr. Guterres, the UNSG stated that food is a common thread that connects all 17 SDGs (to be achieved in 2030). **COMMIT TO THE SUMMIT:** We discussed the process of the Summit, including Action Tracks, and the three dialogues (global, member states, independent). **BE RESPECTFUL:** We look forward to the opportunity of future food, while appreciating traditional foods, and identified aspects of health, environment, livelihood, and cultures. **RECOGNIZE COMPLEXITY:** We provided sessions prior to the independent dialogue, that will help participants understand the complexity **EMBRACE MULTI-STAKEHOLDER:** Our participants are those showing interests in the food systems representing the variety of professions and locations. We also have speakers that explained the international context of future food. **COMPLEMENT THE WORK OF OTHERS:** In addition to the sessions prior to the dialogue, participants refer to previous works supporting their opinions. **BUILD TRUST:** We discussed the transparency of the summit process and information platforms, including an opportunity to be Food Systems Heroes, showing that the process is for all to be involved.

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

It is important to involve local, national, regional and international resource persons. Dialogues have to be prepared beforehand, preferably through PRE-SESSIONS of related topics with potential participants, as the process is quite complex for those who are not used to the system. This is important as the Food Systems Summit is a People's Summit. We expect people from all walks of life will participate. Through pre-sessions participants will understand the administrative process as well as technical information related to the Summit and they then can make informed opinions. It is also important to map the food ecosystems related to the topic of the dialogue, so that convenors can invite resource persons to support the dialogue. We would also suggest to open communication with participants even after the dialogue is over so as to have more insights from participants

# 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 focus of our Independent Dialogue encompass:

1. Understanding the concept of Future Food
2. Recognizing the agricultural, food and culinary traditions of Indonesia
3. Identifying Future Food Systems options for Indonesia that support Sustainable Consumption Patterns

### 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

Nearly 800 million people go hungry every day around the world, more than 2 billion lack the nutrients required for a healthy life, and one third of the global population is expected to be overweight or obese by 2030, according to the Global Panel on Agriculture and Food Systems for Nutrition.

The global food systems is facing dual challenges of increasing food demand while competing for resources – such as land, water, and energy – that affect food supply.

This independent dialogue proved that varieties of traditional foods (from production to consumption) can be the inspiration and the basis for future food.

Examples in the dialogue covered carbohydrates, proteins, fruits and vegetables in traditional food.

Societies will be more open to innovation with practices and ingredients that people already familiar with.

### ACTION TRACKS

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<input checked="" type="checkbox"/>	Innovation	<input type="checkbox"/>	Data & Evidence
<input type="checkbox"/>	Human rights	<input checked="" type="checkbox"/>	Governance
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## OUTCOMES FOR EACH DISCUSSION TOPIC - 1/4

Food production activities / practices, culinary traditions and types of food in certain areas (urban or rural), both traditional and modern.

Examples:

Traditional foods that will be prospective to become Indonesia Future Food are those that use forgotten food commodities but has a good taste if processed properly and has good nutritional value, namely local food based on sago, cassava, sweet potato. , soybeans that can be processed into various elegant preparations such as pastry, ice cream, to steak.

Bir Pletok is a traditional drink originally from Old Jakarta (Betawi) made from ginger, nutmeg, lemongrass, and sappanwood. It can be rebranded into a drink that can enter cafes and youth's lifestyle as a healthy drink without leaving Betawi elements.

Sago palm (Metroxylon sago) is a type of carbohydrates with environmental and health benefits.

It can be part of the solution of various crises, such as the climate crisis and the food crisis. Unfortunately this non-rice food is currently not being fully utilized.

This plant can grow in underutilized wetlands and peat swamps peat where other food crops cannot grow economically.

Sago has high yield edible starch (approx. 150–300 kg dry starch per plant), while various parts of the tree can be used as roofing material, animal feed, production of sago worms, woven mats and baskets, which can contribute to national and household food security as well increase family income and job creation in rural areas.

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## OUTCOMES FOR EACH DISCUSSION TOPIC - 2/4

The practices of the food system, from upstream to downstream, and types of food that have the potential to become future food.

Examples:

Sago has a great potential to become future food. Most parts of the plant can be used thoroughly. Starting from sago starch, sago waste, to the leaves. The leaves can be used as food packaging. Sago can be used as main meal (carbs) or as a snack. Sago waste can be made into fertilizer and animal food.

Sego Cawuk is a traditional food from Banyuwangi, East Java that has the potential to become future food in Indonesia and globally. It has high nutritional contents because it consists of various vegetables and side dishes such as gecok (a mixture of grated coconut and grilled corn kernels) which can be added with eggs or fish with clover and lemongrass sauce.

In Papua, there are two staple foods, namely wheat (pokem) and mangrove-like plants. Pokem is similar to rice, processed by pounding, until the yields become smooth. The skins are removed and pokem can be cooked directly or combined with rice or sago. Meanwhile, the plant similar kind of mangrove is usually taken by scratching the outside then sliced thinly and then soaked for 3-4 days. Then it is dried under the sun, pounded, and then mixed with coconut. This type of mangrove can be made into juice, although not many people know about this innovation. This method of processing can be a movement to encourage the planting of edible trees so that the results can be used as new products while establishing partnerships with other stakeholders for the process of using them.

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### KEYWORDS

- |                                     |                           |                                     |                         |
|-------------------------------------|---------------------------|-------------------------------------|-------------------------|
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| <input type="checkbox"/>            |                           | <input checked="" type="checkbox"/> | Environment and Climate |

## OUTCOMES FOR EACH DISCUSSION TOPIC - 3/4

Stakeholders and collaborations needed to develop the Future Food Systems concept in Indonesia.

Examples:

The first step that must be taken to be able to develop future food is collaboration with parties who are closest to us and can have an impact. For example, by building collaboration with students first because they can be allies in creating movements and enhanced education about local food as the basis for future food, around which academics can also be involved so that the action will be more credible. The second step is involving business actors, then entering the driving force such as startups and volunteers. The legal realm might be possible if there are collaborations with the government to form a new action or policy for a wider audience.

Pentahelix collaboration to develop future food is necessary, with the following parties

1. Innovators (usually in universities and research institutions)
2. Policy makers
3. Industrial Sector

When there is innovation, there must be production

4. Business Sector  
For marketing and sales
5. Society

Without community participation, it will not be complete. Because the community is the party who best knows the potential of their area.

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## OUTCOMES FOR EACH DISCUSSION TOPIC - 4/4

Examples of future food (which comes from local food ingredients / traditional Indonesian menus that you think of creatively, innovatively, and prospectively).

In West Java, precisely near the Lembang area, the majority of farmers are mushroom farmers. Many say that mushrooms are superfood and future food because they are considered more environmentally friendly and quite easy to cultivate. With a high protein content, mushrooms are thought to replace the role of meat in meeting our nutritional needs. In addition, in some research, mushrooms have been developed into environmentally friendly materials such as imitation leather for fashion or building materials. If the cultivation of this fungi is more developed, the carbon footprint generated from the livestock industry will be reduced. The potential in Bandung City, also in West Java, to develop mushrooms is higher, given the trend of coffee shops is increasing rapidly and we can use the coffee grounds to become a more environmentally friendly mushroom growing medium.

Lemang is a typical glutinous rice dish roasted in bamboo tubes. It has sticky texture and can be eaten with other side dishes such as rendang (caramelized beef curry), rich jam, and durian and can generally be enjoyed by almost all ages because it's not hard and easy to carry anywhere.

Dishes created can be Lemang Dessert Box and Lemang-based pastry, or Baked Salmon Lemang.

Megono, a typical food from Pekalongan, Central Java, is made from jackfruit, shredded coconut, torch ginger, bay leaves and other herbs and spices. The price is cheap and suitable for breakfast, lunch, and dinner menus. Usually it is cooked using firewood so the production is still traditional. The process from upstream to downstream is very sustainable because traditional food packaging uses banana leaves. So it does not pollute the environment. Future food should return to the past, for example by using baskets for containers. Instead of using plastic, the use of baskets is more natural and environmental friendly.

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## AREAS OF DIVERGENCE

Indonesia is such a large country, there are so many options to choose from in terms of processes and products, and potential resources to support the Summit's Objectives. Therefore it is more of varieties of options in developing future food based on traditional foods rather than divergence

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