



Policies, programmes and activities related to biodiversity for food and agriculture

Reports from international instruments and organizations

1. Contact information

Name and position of respondent

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Name of organization

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Geographical coverage of your organization

International

2. Components of biodiversity for food and agriculture covered by your organization

Note: For a complete definition refer to Annex 1 of: <http://www.fao.org/nr/cgrfa/biodiversity/guidelines/en/>

Sectoral genetic resources for food and agriculture

Animal genetic resources



Aquatic genetic resources



Forest genetic resources



Plant genetic resources



Associated biodiversity of relevance to food and agriculture

Micro-organisms (including bacteria, viruses, protists and fungi)



Invertebrates (including insects, spiders, worms)



Vertebrates (including amphibians, reptiles and non-domesticated birds and mammals)



Wild and cultivated terrestrial and aquatic plants other than crop wild relatives



Please provide details on the components of biodiversity for food and agriculture involved (species, breeds, varieties):

Since its founding, Slow Food has placed biodiversity at the heart of its strategies. Biodiversity is our insurance for the future, allowing plants and animals to adapt to climate change, parasite attacks and diseases and other unpredictable events. A biologically varied system already contains the antibodies needed to react against harmful organisms and restore its equilibrium. A system based on a restricted number of varieties, on the other hand, is very fragile.

Everything on the planet has a beginning and an end, and many species have become extinct in every era. But never at the incredible rate of recent years. In one century, over 250,000 plant varieties have died out, and, according to Edward O. Wilson's estimates, they continue to disappear at the rate of three every hour, 27,000 every year (Wilson, *The Diversity of Life*, 1992). According to other studies, the annual extinction index amounts to 10,000 species, compared to a historical figure of 1,000 a year. Along with wild plants and animals, we are also losing the plants and animal breeds selected by humans. According to the FAO, 75% of plant varieties have been irreversibly lost. In the United States, this figure is 95%. Currently 60% of the calories of the world's food energy intake comes from just three grains, wheat, rice and corn (FAO, *The State of the World's Plant Genetic Resources for Food and Agriculture*, 1996). And not from the thousands of varieties of rice selected by farmers and once cultivated in India and China, nor the thousands of varieties of corn once grown in Mexico. Instead these calories come from just a few hybrids, selected and sold to farmers by a handful of multinationals. Mechanization is the enemy of diversity, and industrial agriculture demands uniformity and high productivity. In other words, monocultures. So since the 1950s, agricultural production has gradually been focusing on an increasingly small number of species and varieties, created to respond to the needs of the global market, with no connection to individual places but able to give good yields in as many environments and climates as possible, be tolerant of handling and transport and have a standard taste. Compared to the thousands of apple varieties selected over the centuries by farmers, for example, just four commercial varieties (Golden Delicious, Fuji, Gala and Pink Lady) represent 90% of today's global market.

But local varieties represent a great potential for the future of our agroecosystems. Varieties defined as native or local are the result of selections (natural and/or by human communities) in specific areas (we are not just talking about plants and animals, but also smaller organisms, like the yeasts and bacteria used in the production of beer or cheese). They are characterized by being well adapted to the environmental conditions of their own area and they often require fewer external inputs—like water, fertilizers and pesticides—because they are hardier and more resistant to environmental stresses. Therefore they reach their full potential in their places of origin, where they represent important agriculture resources or even essential tools for food sovereignty (as is the case in mountain or desert areas). Not coincidentally, such varieties are often closely linked to the culture of local communities (customs, recipes, knowledge, dialects).

When talking about plant and animal species, we should not forget the soil. The earth seethes with life: protozoa, nematodes, arachnids, insects, fungi, worms, mollusks... Without them, humans could not survive. But if we disappeared from the planet, these tiny organisms would continue with their lives very happily. Without humans on Earth, in two or three centuries ecosystems would regenerate, returning to the rich and balanced state that existed around 10,000 years ago. The land provides the nutrients and water necessary for producing food. Soil filters rainwater and returns it into circulation, clean and drinkable. It regulates the climate. After the oceans, it is the largest source of carbon on the planet. The subsoil stores more carbon than all the forests in the world. And soil is our greatest reserve of biodiversity, with two-thirds of all living species making their home beneath its surface. Associations of living beings in the earth break up soil, decompose organic material and help nourish plants by releasing nitrogen and restoring humus and simple mineral substances, essential for fertility and for the formation of the dark, soft, porous clods of earth that are more resistant to the action of water, wind and mechanical tilling.

PRIORITY AREA 1: ASSESSMENT AND MONITORING

1. Does your organization implement or support the implementation of projects or programmes that contribute to the assessment of the status of biodiversity for food and agriculture?

Yes

No

If yes, please provide details on the countries and species involved and indicate whether the population trends of these species are monitored:

Slow Food promotes and coordinates a series of projects that start with the mapping of food biodiversity: native animal breeds and plant varieties, wild plants used for food, traditional processed foods (breads, cheeses, cured meats, sweets, etc.).

The primary mapping project is the Ark of Taste, an international catalog of foods at risk of extinction. This catalog, which currently has around 3,000 entries, is being compiled thanks to the work of a vast network of people, including Slow Food members, students, cooks, producers, agronomists, veterinarians and educators.

<http://www.fondazione Slow Food.com/en/what-we-do/the-ark-of-taste/>

The mapping of local biodiversity is also the foundation of the Slow Food Presidia, over 400 projects protecting communities of producers and traditional food products at risk of extinction. The Presidia protect unique regions and ecosystems, recover traditional processing methods and safeguard native livestock breeds and local plant varieties. Each project involves a community of small-scale producers and provides technical assistance to improve production quality, identifies new market outlets and organizes international exchanges with other producers at Slow Food's major events.

<http://www.fondazione Slow Food.com/en/what-we-do/slow-food-presidia/>

By monitoring how these projects progress over the years, Slow Food collects data relating to the population size of local animal breeds or the spread of specific plant varieties within local communities. In order to facilitate the monitoring of the Presidia, the Slow Food Foundation for Biodiversity has worked with the University of Turin and the University of Palermo to develop a method for analyzing the sustainability of the projects, combining a large number of parameters (both quantitative and qualitative) and taking into consideration socio-cultural, environmental and economic aspects.

The analysis of each Presidium is based on over 50 indicators (52 for plants, 51 for animals and 54 for food products).

Link to the study: http://www.slowfood.com/sloueuropa/wp-content/uploads/presidi_europa_ENG.pdf

2. Is your organization involved in surveying and monitoring population sizes of and/or threats to associated biodiversity species that are known to contribute to regulating or supporting ecosystem services in and around agricultural and food production systems?

Yes

No

If yes, please provide details on the countries and species and ecosystem services involved:

All of Slow Food's biodiversity-protection actions are closely linked to a specific place or ecosystem. Each breed, each plant variety, each food product bases its identity and distinctiveness on an environmental, social and cultural bond with a specific place and, in turn, represents an important element in the equilibrium of its ecosystem.

List of countries: <http://www.fondazione Slow Food.com/en/what-we-do/slow-food-presidia/>

3. Is your organization involved in surveying and monitoring population sizes of and/or threats to wild food species?

Yes

No

If yes, please provide details on the countries and species involved:

Slow Food's cataloguing and monitoring activities also cover wild species used for food, particularly when they are linked to specific harvesting or processing techniques, and therefore involve a community's intervention and knowledge.

<http://www.fondazione Slow Food.com/en/what-we-do/the-ark-of-taste/>

The communities with the greatest understanding of wild species, their culinary, cosmetic and medicinal uses and the most sustainable harvesting techniques are indigenous peoples. These populations preserve a wealth of unique traditions, cultures and languages, but over the course of history they have often

suffered from confiscation of their land, the uprooting of entire communities, cultural suppression and in some cases even genocide. Slow Food has created Terra Madre Indigenous, an international network of indigenous communities, and works to safeguard and add value to their lands, their foods and their knowledge. Many of the products catalogued in the Ark of Taste and many Presidia are wild foods that belong to the culture and diet of indigenous peoples.
<http://www.slowfood.com/what-we-do/themes/indigenous/>

4. Has your organization identified major obstacles to assessing and monitoring components of biodiversity for food and agriculture that are part of its mandate?

- Yes
- No

If yes, please list these obstacles, being as specific as possible regarding the species involved:

Traditional, local food production can be hard to track down because small-scale producers are often isolated and marginalized from the market, do not belong to associations or cooperatives, are not part of a network and do not organize promotional activities.

Additionally, in the majority of countries in the global south, it is very hard to find genealogical registers of local breeds, lists of native plant varieties or scientific studies of local products.

In order to map species, plant varieties and ecotypes, animal breeds and populations and traditional food products, the oral knowledge held by communities is often the only source available. Cataloguing and mapping research can therefore often be time-consuming and extensive, involving field visits and interviews with women, producers and cooks.

When it comes to artisanal food products, reliable catalogs are even more rare than for plant varieties and animal breeds. In Europe, a system of denominations (e.g. PDO, PGI, PAT) exists, but this only takes into account a small fraction of the wealth of foods found across the continent. In other continents it is rare to find systematic work being done on traditional, artisanal foods.

5. What are the priority measures that need to be taken to address these obstacles?

In order to understand and effectively monitor the state of food biodiversity, it is necessary to network together and coordinate all the subjects that work in this sector in various capacities, to implement the cataloguing work through interviews with local communities and to create global databases.

It is important to involve farmers and food producers in the cataloguing work, to create and support networks of guardian farmers and to establish and update public registers of traditional varieties and breeds.

6. Please describe any additional activities relevant to the implementation of Priority area 1: Assessment and monitoring

Slow Food involves a large number of subjects in the work of cataloguing, mapping and monitoring biodiversity, dedicating particular attention to training and awareness raising in order to ensure they have the tools necessary to identify and select products.

The Ark of Taste, for example, is not a catalog produced only by Slow Food staff, but involves as many people as possible around the world.

Slow Food believes that biodiversity can only be effectively catalogued, mapped and monitored through the involvement of local communities, not only of producers but also consumers.

Conservation

1. Does your organization take or support actions to protect components of biodiversity for food and agriculture that are at risk from climate change, invasive alien species and natural or human-induced disasters?

Yes

No

If yes, please provide details on the countries and species involved, the actions taken, the impacts and the lessons learned:

Slow Food carries out policy and lobbying activities through campaigns and through the launch of projects such as the Presidia. <http://www.fondazione Slow Food.com/en/slow-food-presidia/>

2. Does your organization implement or support the implementation of conservation measures for associated biodiversity and/or wild food species?

In situ

Yes

No

Ex situ

Yes

No

If yes, please provide details on the countries, measures and species involved:

Only a conservationist and diversified agriculture, concerned with not harming life in the soil, can offer a solution by combining different agronomical practices: limiting monocultures and halting the indiscriminate use of chemicals, reducing or completely eliminating plowing, protecting the soil with mulching, rotating crops to maintain fertility and control parasites and weeds and using cover crops. Legumes like lupine, field beans and alfalfa (which productivist agriculture has almost completely eliminated) are particularly important cover crops during periods when the land is not being cultivated, because they release nitrogen and help the soil organic matter reform. It is important to give value back to the knowledge of local rural communities who, over the course of the centuries, have adopted ingenious practices for cultivating steep slopes and reclaiming degraded land. Lastly, we need a global reappraisal of the agricultural system, giving priority to crops aimed at feeding communities, not an industry obsessed only with growth.

<http://www.fondazione Slow Food.com/en/what-we-do/slow-food-presidia/>

3. If your organization maintains *ex situ* collections of biodiversity for food and agriculture components could you please provide further information on these collections?

4. Has your organization identified major obstacles to enhancing the conservation of biodiversity for food and agriculture, and in particular of associated biodiversity and wild foods?

Yes

No

If yes, please provide details:

Slow Food works on production chains that are fragile, complex and less profitable. Small-scale producers have many problems with visibility, marketing and market access, which is why we need special legislative instruments, exceptions and more flexible bureaucracy. The producers who are safeguarding biodiversity work on a small scale, have family businesses and are often members of an indigenous population. They cannot follow the logic of industrial regulations.

5. What are the priority measures that need to be taken to address these obstacles?

One of the needs is for legislative instruments adapted to small-scale producers, so that they can access the global market without being overwhelmed by bigger businesses. Measures must also be created that can promote small-scale products and allow them to be sold for prices that reflect their quality. To tackle these needs, Slow Food has started the Earth Markets and Chefs' Alliance projects.

The Earth Markets are farmers' markets created according to guidelines that follow the Slow Food philosophy. These community markets represent important meeting points, where local producers offer healthy, quality food directly to consumers at fair prices and guarantee environmentally sustainable methods. They also preserve the food culture of the local community and contribute to defending biodiversity. <http://www.fondazione Slow Food.com/en/what-we-do/earth-markets/>

In a number of countries, including Albania, Canada, Italy, the Netherlands, Morocco and Mexico, a large network is growing, formed of chefs who have entered into an agreement with their local Presidia and other communities of food producers. These chefs have committed to cooking with and promoting their products. Hundreds of restaurants have already signed up to the Slow Food Chefs' Alliance, and the network is continuing to grow in other countries, such as Argentina, Belgium, France and the United Kingdom.

<http://www.fondazione Slow Food.com/en/what-we-do/slow-food-chefs-alliance/>

Sustainable use

6. Does your organization promote management practices that support the maintenance and use of biodiversity for food and agriculture?

Note: For examples of such practices, please refer to Annexes 5 and 6 of <http://www.fao.org/nr/cgrfa/biodiversity/guidelines/en/>

Yes

No

If yes, please provide details on the countries and practices involved:

Slow Food has drawn up guidelines for each production category and for the food gardens in Africa. These guidelines specify, for example, that cheese must be made from raw milk, that synthetic flavorings, preservatives and other additives must not be used, that farming and fishing methods must be sustainable, that traditional production techniques and places must be safeguarded, and so on. The guidelines have been produced by the Slow Food Foundation for Biodiversity, in collaboration with experts and producers. Over the years, they have been regularly improved and updated based on suggestions from local coordinators and producers.

Slow Food has also always encouraged the formation of different types of associations for producers, exchanges and alliances with local authorities and institutions.

<http://www.fondazione Slow Food.com/en/what-we-do/slow-food-presidia/>

<http://www.fondazione Slow Food.com/en/what-we-do/10-000-gardens-in-africa/>

7. Does your organization promote the application of ecosystem, landscape and/or seascape approaches?

Yes

No

If yes, please provide details on the countries and approaches involved:

Slow Food has always taken a global approach to ecosystem defense. A product is never promoted in isolation from an ecosystem.

8. Does your organization implement or support the implementation of projects or programmes on the use of biodiversity for food and agriculture to cope with climate change, invasive alien species, or natural or human-made disasters?

Yes

No

If yes, please provide details:

Slow Food protects agroecological practices and animal farming with a low environmental impact, of increasing importance since climate change became one of the most complex and pressing problems facing Europe and the rest of the world. Slow Food believes that abandoning the agrifood system and adopting sustainable agricultural practices is an important way to combat and prevent climate change, invasive plants and other disasters generally of human origin. The type of agriculture that Slow Food wants to see depends to a lesser extent on fossil fuels, adopts techniques designed to maintain moisture and carbon dioxide in the soil, prevents soil erosion, slows desertification and manages water resources more efficiently. This type of agriculture would make an essential contribution to the fight against climate change.

The current production model is based on an idea of infinite growth, but our planet has finite resources. The solution, therefore, is not an increase in production, but a completely different system for food production, distribution and access. In order to tackle the problem of global warming, governments must renew and reinforce their commitment to limiting emissions, but that alone is not enough. We need a radical change in the economic, social and cultural paradigm and the promotion of a new agriculture, one that is sustainable and respectful of the environment. Changing a few production processes is not enough. The whole food system must be taken into consideration and agroecological practices must be adopted, allowing the following simultaneous processes:

Remediation: tackling the causes of climate change, reducing the impact of agriculture on the climate and reducing carbon dioxide and nitrogen oxide emissions.

Mitigation: reducing the impact of climate change on agriculture and making farmers less socially, economically and environmentally vulnerable.

Adaptation: improving the capacity of farmers to react to climate change and prioritizing local management practices that favor biodiversity and protect ecosystems.

Agroecology integrates environmental, social, economic and political aspects in a global approach. It sees agrosystems as dynamic entities made up of living organisms (plants, animals, microorganisms) that interact with the environment (soil, air, climate, light). It evaluates their sustainability not only on the basis of ecological factors but also the well-being of populations. It preserves natural equilibriums, basing itself on the integration between traditional knowledge and scientific innovation. It is against monocultures and for diversification and values local plant varieties and animal breeds. It reduces dependence on fossil fuels, pesticides and chemical fertilizers. It is based on techniques that preserve the soil's moisture and fertility, while increasing its carbon storage capacity. It protects the land from erosion and slows the process of desertification. It promotes sustainable forms of livestock farming, based on native breeds that are better adapted to the local climate and geography, on techniques that respect animal welfare and on good pasture management. We also need a radical reversal of trends in distribution and consumption methods. We need to encourage short supply chains, reducing distribution chain intermediaries, developing forms of direct sale in the countryside, encouraging access to local and sustainable food and supporting solutions that foster a direct relationship between producers and consumers, like food-buying groups and community-supported agriculture schemes. Consumers' buying power can affect production and distribution, encouraging the spread of environmentally friendly methods. Citizens must be encouraged to make conscious choices and to adopt ways of eating that are sustainable, prioritizing local and

seasonal food, limiting quantities of meat and dairy products and eating more grains, vegetables and legumes, carefully reading labels, avoiding foods with too many ingredients and choosing products with reduced or environmentally friendly packaging. It is essential to reduce food waste along the whole chain, and to restore value to food, which must be neither treated as a commodity nor turned into refuse. It is essential to have specific funding and subsidies for producers who apply agroecological criteria, in order to encourage the adoption of more sustainable practices.

9. Does your organization implement or support the implementation of projects or programmes on the maintenance and use of traditional knowledge of associated biodiversity and wild foods?

Yes

No

If yes, please provide details:

Slow Food works to organize exchanges of experiences between producers working in similar sectors but different contexts. Often, before or after international events, producers who have come from the global south or Eastern Europe will visit local producers in order to work out together what problems they share and see how they have been resolved. Slow Food's work is also based on traditional knowledge, both vertical (knowledge passed down from the old to the young) and horizontal. Another significant project is the Granaries of Memory, filmed interviews with guardians of biodiversity (producers, cooks, etc.). The aim of the project is to collect and communicate the world's memories through a complex multimedia archive. The interviews, with farmers, laborers, artisans, entrepreneurs, partisans and others, are being collected in Italy and abroad as part of a lengthy and extensive research project.
<http://www.granaidellamemoria.it/index.aspx#>

10. Has your organization identified any major obstacles to improving the sustainable use of biodiversity for food and agriculture, and in particular of associated biodiversity and wild foods?

Yes

No

If yes, please list and describe them:

Sadly, at this moment in history, industrial agriculture, monocultures, seed patents, GMOs and factory farms are the dominant mainstream. We must also be vigilant about sustainable intensification, the mechanism by which seemingly sustainable systems are put into place, perhaps using fewer chemicals, but with hybrid seeds and monocultures.

Slow Food promotes agroecology as the keystone to ensuring access for everyone to a nutritious diet that respects cultures, to preserving biodiversity and natural resources, to tackling climate change and to restoring agriculture and farmers to their central role within the food system. Slow Food defends traditional knowledge as a source of wisdom and the heart of technical and scientific knowledge. This knowledge can contribute to the spread of ecological methods of food production and consumption, and so it must be preserved as part of a dynamic exchange, both vertical (between generations) and horizontal (among communities in different countries and between different worlds, for example between official science and traditional knowledge). The protection of traditional knowledge must move forward in step with innovation and research, and dialog between the different worlds is fundamental.

Today's food systems face multiple challenges: ensuring access to a healthy, suitable and nutritious diet for everyone; contributing to economic growth and the consequent elimination of poverty; preserving biodiversity and natural resources; coping with climate change; and restoring the central role of agriculture (and farmers) within the food system. These challenges must be addressed simultaneously, as all of these elements are interconnected.

Slow Food's commitment to agroecology is based on a series of coordinated, complementary actions which include advocacy, awareness-raising and projects run by the network of members at a local level. Our approach aims to:

- encourage consumers to direct the market with their choices, becoming politically active and aware of the impact of their food choices on the agricultural system (for example through the narrative label project and the Earth Markets).
- encourage producers to adopt the principles of agroecology (for example through the Presidia project).

- encourage institutions to bring politicians closer to good practices and the needs of consumers and producers.

Engaging with just one of these groups cannot be effective, because their actions are closely connected. Slow Food organizes local, regional and international events, launches campaigns, develops networks around the issue of sustainable agriculture and creates space for dialogs involving stakeholders and decision-makers. The local Slow Food network also cultivates urban, community and school food gardens in Europe and the rest of the world. Slow Food gardens are based on an understanding and valuing of local resources, starting with the soil, seeds and the biodiversity of plant varieties, and follow agroecological principles. There are over 470 such gardens in Europe and over 2,000 in the rest of the world.

11. What are the priority measures that need to be taken to address these obstacles?

Slow Food believes that to save biodiversity, we must use it. In this regard, the association does not work on conservation ex situ: Conservation policies cannot exist when detached from economic policies of promotion. It is therefore necessary to find more appropriate market formulas, like short supply chains, and to work to change consumer mentality, using tools like the narrative label (which the producer can use to describe all of their production processes). Chemical and physical analyses are not enough to judge the quality of a food product, and nor is tasting sufficient. Any technical approach will not take into account everything that lies behind a product—its origin, its story, the processing techniques used—and will not allow the consumer to understand if a food is produced with respect for the environment and social justice. Slow Food believes that the quality of a food product is first and foremost a narrative that starts from the product's origin (the place where it was produced) and recounts all of the subsequent processing steps. Only a narrative can give a product back its real value. Slow Food has always emphasized the importance of transparent communication on food labels so that consumers can be properly informed about the quality, healthiness and traceability of the foods they are consuming and therefore make conscious choices.

Slow Food wants to see a radical reversal of trends in distribution and consumption methods. We need to encourage a short supply chain, reducing intermediaries along the distribution chain and developing forms of direct sale in the countryside, encouraging access to local and sustainable products and supporting solutions that create a direct relationship between producers and consumers, like food-buying groups and community-supported agriculture schemes.

Consumers' buying power can affect production and distribution, encouraging the spread of environmentally friendly methods. Citizens must be encouraged to make conscious choices and to adopt ways of eating that are sustainable, prioritizing local and seasonal food, limiting quantities of meat and dairy products and eating more grains, vegetables and legumes, carefully reading labels, avoiding foods with too many ingredients and choosing products with reduced or environmentally friendly packaging. This is why the Earth Markets project was started, to create farmers' markets that represent important meeting points where local producers can offer healthy, quality food directly to consumers at fair prices and guarantee environmentally sustainable production methods, while preserving the food culture of the local community and contributing to biodiversity protection. It is essential to reduce food waste along the whole chain, and to restore value to food, which must not be treated as a commodity nor turned into refuse.

Access and benefit-sharing

12. Does your organization contribute to the development of mechanisms to improve access to and ensure the fair and equitable sharing of benefits arising from the utilization of biodiversity for food and agriculture?

Yes

No

If yes, please provide details on the countries, mechanisms and species involved:

Slow Food promotes a radical reversal of trends in distribution and consumption methods. It encourages a short distribution chain, reducing the intermediaries along the way and developing forms of direct sale in the countryside, encouraging access to local and sustainable products and supporting solutions that establish a direct relationship between producers and consumers, like food-buying groups and community-supported agriculture projects. Consumers' buying power can condition production and distribution, boosting the spread of environmentally friendly methods. It is necessary to encourage citizens to make conscious choices and adopt sustainable ways of eating, prioritizing fresh, local, seasonal products, limiting the amount of meat and dairy, eating more grains, vegetables and legumes, carefully reading labels, avoiding processed foods with too many ingredients and choosing products with minimal or environmentally friendly packaging. This is why we have launched the Earth Market project. These community-run markets are important meeting points, where local producers offer healthy, quality food directly to consumers at fair prices and guarantee environmentally sustainable methods. In addition, they preserve the food culture of the local community and contribute to defending biodiversity.

Slow Food also organizes several activities to fight and reduce food waste along all the whole food production and distribution chain, and to restore the value of food, which should neither be treated like a commodity nor become refuse.

For the list of countries, mechanisms and species involved:
<http://www.fondazione Slow Food.com/en/what-we-do/slow-food-presidia/>
<http://www.fondazione Slow Food.com/en/what-we-do/earth-markets/>

13. Please describe any additional activities relevant to the implementation of Priority area 2: Conservation and sustainable use.

Slow Food is committed to promoting the sharing and exchange of experiences for the safeguard and promotion of biodiversity between farmers' communities in different countries, as well as between communities, technical experts and institutions. To this purpose, it organizes collective meetings and field trips, and it creates databases and online platforms to share information that is currently fragmented and difficult to access.

PRIORITY AREA 3: POLICIES, INSTITUTIONS AND CAPACITY

1. Does your organization support countries in developing, reviewing and adjusting their national policies affecting the conservation and sustainable use of biodiversity for food and agriculture, and in particular of associated biodiversity and wild foods?

- Yes
- No

If yes, please provide details and specify the countries involved:

For the development of its projects, Slow Food often cooperates with bodies such as municipalities, regional and provincial authorities, ministries and governments. This cooperation is very important both to be effective at the local level, and to encourage governmental bodies to work for the protection and safeguard of biodiversity. On the one hand, Slow Food works with institutions to launch projects; on the other, it involves them and raises awareness with campaigns and position papers sent to political decision makers, etc.

For the list of countries: <http://www.slowfood.com/about-us/where-we-are/>

2. Does your organization contribute to the development of regulatory frameworks or legislation for biodiversity for food and agriculture, and in particular for associated biodiversity, wild foods and ecosystem services?

Yes

No

If yes, please provide details and specify the countries or regions involved:

Slow Food carries out lobbying activities to raise awareness among institutions. In Italy, for instance, it contributed to drafting a national law for the protection of biodiversity, approved in December 2015. The association supported the members of Parliament who worked on the law; it helped them to write the text and in the process which eventually led to its approval. Another example is the Essedra project (coordinated by Slow Food and funded by the European Union), which involved the Balkans and Turkey. One of its main activities was raising the awareness of institutions so that they would pass and implement health and safety regulations suited to small-scale producers. Such laws should allow them to work with their traditional techniques and thus safeguard the biodiversity of their territories. For the list of countries: <http://www.slowfood.com/about-us/where-we-are/>

3. Does your organization collaborate with other stakeholders involved in the management of biodiversity for food and agriculture (e.g. farmers, fisher folk, forest dwellers, the breeding industry, government agencies, research institutes and civil society organizations)?

Yes

No

If yes, please provide details:

Over the years, Slow Food has created a tight-knit network of collaborators – institutions, universities, associations, research centers, producers' associations, NGOs – without whom it wouldn't have been able to launch and develop thousands of projects all over the world. Slow Food also cooperates with large international organizations – such as Ifad and Fao – and coordinates specific projects and awareness raising campaigns with them.

4. Does your organization implement or support the implementation of programmes to increase public awareness on the roles and values of associated biodiversity and ecosystem services in and around food and agriculture production systems?

Yes

No

If yes, please provide details:

One of the activities pursued by Slow Food is raising public awareness. The role of consumers – called co-producers by Slow Food – is key to safeguard biodiversity. Slow Food therefore devotes a significant part of its resources to communication: it has several websites on endangered biodiversity and the projects which safeguard it, and it develops specific educational instruments on biodiversity, such as videos, comics, booklets.

5. Does your organization implement or support the implementation of training or capacity-building programmes for the management of associated biodiversity and ecosystem services in and around food and agriculture production systems?

Yes

No

If yes, please provide details and specify countries involved:

Education is one of Slow Food's main activities.
Slow Food regularly organizes seminars and educational workshops, technical visits to farms and communities, exchanges between producers in different countries.
Slow Food creates educational materials such as videos, booklets, comics and technical sheets. All materials are written in cooperation with local representatives and are supervised by a network of technical experts.
The basic idea is to create a tight-knit international network of educators, in other words to train the people who will work at the local level and will be able, in turn, to guide others.
For the list of countries: <http://www.slowfood.com/about-us/where-we-are/>

6. Has your organization identified priorities for future capacity-building and education on associated biodiversity and ecosystem services in and around food and agriculture production systems?

Yes

No

If yes, please provide details:

The priority for our future is the dissemination of the principles of agroecology: the conservation and management of agricultural resources in a way that respects the environment, through the participation of local communities, traditional knowledge and the adapting of agricultural productions to specific geographic, climatic, social and cultural contexts.

7. Please describe any additional activities relevant to the implementation of Priority area 3: Policies, institutions and capacity.

Slow Food promotes the Ark of Taste, Presidia and garden projects; through them, it promotes research on biodiversity and the strengthening of educational activities.

PRIORITY AREA 4: REGIONAL AND INTERNATIONAL COOPERATION

1. Has your organization contributed to the establishment or strengthening of regional and international research and/or education programmes to assist countries to better manage biodiversity for food and agriculture?

Yes

No

Please provide details:

2. Has your organization contributed to the establishment or strengthening of regional and international programmes to assist countries to obtain training and technologies or develop information systems related to biodiversity for food and agriculture and related ecosystem services?

Yes

No

Please provide details:

3. Please describe any additional activities relevant to the implementation of Priority area 4: Regional and international cooperation

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