

## Welcome to the Food Forever Experience

### A commemoration of the UN International Day for Biological Diversity

The Andean region – covering more than 3 million sq. km in South America – is host to a staggering biodiversity of both plants and animal species. Some of these, like the potato, are fundamental for global food security and directly responsible for the livelihood of billions across the globe. Others, such as the endemic tubers yacon, olluco, oca and animals such as the Andean camelids, play an essential role in the local economy and have an enormous potential of becoming the next super foods of the future. Peru, in the heart of the Andes, displays this characteristic natural wealth in a way so intimately intertwined with the many coexistent local identities, that the result is a cultural and gastronomical expression which is second to none.

Peru harnesses the most impressive diversity of potato –more than 3,500 cultivated varieties. This is also the case for other Andean tubers and grains. However, climate change poses an enormous risk to this region’s crop diversity. With the increase of temperature, and the gradual melting of the Andean glaciers, smallholder farmers are being forced to constantly shift towards colder growing areas up and up in the mountain slopes —but this situation cannot sustain. Eventually, they will be forced to settle for worse growing conditions and a critical deterioration in their livelihoods.

Fortunately, nature and science may provide a way out. Institutions like the International Potato Center (CIP) and the Global Crop Diversity Trust (Crop Trust) have been working together to safeguard agricultural biodiversity in the Andean and Amazon areas. CIP alone has a collection of more than 5,000 potato varieties, many of which can withstand harsher climate conditions, such as higher salinity, weather variability and rising temperatures. Employing state-of-the-art natural in-breeding methodologies, these centers can eventually provide the farmers with improved seed varieties that allow them to maintain their living conditions and yields. Ensuring a sustainable conservation system for these crops is, therefore, quintessential for the local food and nutrition security in the Andes —and in the world.

To this end, Food Forever, the International Potato Center (CIP) and Inkaterra Hotels are partnering to organize a symposium to understand and celebrate the vital importance of biodiversity as a prerequisite for food security, climate resiliency and competitiveness. Moreover, this meeting hopes to promote a more integral support to the conservation and use of the agricultural biodiversity in Peru and in the region, by gathering key stakeholders ranging from government officials, private sector leaders, scientific researchers and renowned media personalities and chefs during a in Cusco, symbolic center of the Andean culture. The Central Andean cordillera of Cusco will serve as a backdrop for what we hope to be a landmark event for leveraging and mainstreaming conservation efforts across the region and the globe.

## Information for participants

The Experience will consist of a program of events through three different days (May 22-24), in conjunction with the United Nations International Day for Biological Diversity.

### Day 1: Welcome cocktail at Calle del Medio restaurant

On May 22, participants will be greeted at Calle del Medio, a hip restaurant overlooking the main square of the city of Cusco, for a cocktail showcasing biodiversity from Cusco and the Andes region. The cocktail will showcase different endemic and native crops to the Andes, such as tubers like *oca*, *mashua* and *yacón*, legumes like *tarwi*, grains like *kiwicha*, *quinoa* and *cañihua* and fruits like *aguaymanto* and *chirimoya*. The cocktail will exclusively work with locally sourced ingredients, including dozens of varieties of potatoes and other endemic species from the Cusco region, to create a unique culinary experience.

The cocktail will start at 7 pm with speeches by the Vice President of Peru, Mercedes Araoz, the Executive-Director of the Crop Trust, Marie Haga, and the Director-General of the International Potato Center, Barbara Wells, will give short speeches on the importance of safeguarding agrobiodiversity for the future of food.

### Day 2: The Agrobiodiversity Symposium

The symposium will take place on Thursday, May 23. The venue for the event will be Inkaterra Hacienda Urubamba, the most beautiful creation of the Inkaterra Hotel Chains, a company that has been widely recognized by the likes of National Geographic and the Smithsonian Foundation as a crusader for sustainable tourism and protection of biodiversity.

The Inkaterra Hacienda Urubamba is a contemporary hotel with colonial inspiration, built in the heart of the Sacred Valley of the Incas, near Cusco, amidst a stunning panorama of flowers, mountains and trees. It creates an enabling environment for mental, spiritual and physical rest. The hotel's design is inspired by the architecture of the Cusco region, and its interior crafted with locally sourced treasures. Get ready to experience a luxurious Andean environment which embodies the Inkaterra spirit and successfully preserves the authenticity of the Peruvian highlands.

The keynote speeches and panel discussions will take place in the same area as the lunch. After the closing remarks all participants will have an opportunity to visit the premises, and two tent-structures will be set up in the gardens, where refreshments will be offered, and some interview and photographic opportunities could take place.

The agenda for the Symposium will be as following:

- 8:00 a.m.** Buses depart the City of Cusco towards Urubamba
- 9:30 a.m.** Registration
- 10:30 a.m.** Introduction by Food Forever Chair, Vice President Mercedes Araoz\*
- 10:40 a.m.** Welcome address by the Prime Minister, Salvador del Solar (TBD)
- 10:50 a.m.** Keynote – Barbara Wells (CIP): An Outlook of our Global Food Systems\*
- 11:05 a.m.** Panel 1: The main challenges for food and nutrition security  
Moderator: Carlos Amat y Leon, Environment and Nutrition Expert, Universidad del Pacifico\*  
  - Óscar Ortiz, Deputy Director-General for Research and Development, CIP\*
  - Paola Bustamante, Minister of Development and Social Inclusion\*
  - Mei Xurong, Vice-President, Chinese Academy of Agricultural Sciences (CAAS)\*
  - Santiago Bucaram, Sector Specialist – Natural Resources, IADB\*
- 11:35 a.m.** Coffee Break
- 11:45 a.m.** Keynote – Marie Haga (Crop Trust): Safeguarding crop diversity \*
- 12:00 p.m.** Panel 2: The nutritional and resilient power of diversity  
Moderator: Rebecca Wolf, National Geographic Society\*  
  - Palmiro Ocampo, chef\*
  - Gabriel Quijandría, Vice Minister of Strategic Development of Natural Resources\*
  - Alejandro Argumedo, Director, ANDES Foundation (Parque de la Papa)\*
  - Alejandro Escobar, Lead Investment and Operations Officer BID-LAB, IADB
- 12:30 p.m.** Keynote – Jorge López-Dorica (AJE): The Natural Revolution: harnessing the power of biodiversity\*
- 12:45 p.m.** Panel 3: Biodiversity as a driver for competitiveness and business development  
Moderator: Carlos Loret de Mola, former Vice Minister of Regional Development, PCM\*  
  - Cayetana Aljovín, President, National Fisheries Association (SNP)\*
  - José Koechlin, Founder, Inkaterra\*
  - Gustavo Crespi, Science and Technology Specialist at the Competitiveness Division, IADB\*
  - Vasco Masias, CEO, Alimenta\*
- 1:15 p.m.** Keynote – Carlos Añaños (Patrimonio Pikimachay): Biodiversity, food systems and regional development in Ayacucho\*
- 1:30 p.m.** Closing remarks by the Minister of Agriculture, Fabiola Muñoz
- 2:00 p.m.** Lunch
- 4:30 p.m.** Buses leave for the City of Cusco

## Day 3: Visit to the Potato Park

On May 24 all participants will be part of a visit to the Potato Park, one of the most groundbreaking examples of in situ conservation globally. In the Park, which is roughly an hour away from Inkaterra Hotel, five indigenous communities have joined efforts to safeguard one of the most precious collections of potato diversity, containing more than 3,000 varieties in less than 9,000 hectares. Alejandro Argumedo from the ANDES Foundation, Director of the Potato Park, will guide the visit.

Participants will be transported from Cusco city at around 8 a.m., and the visit to the Park will start at 10 a.m. At noon, a small reception is planned in the Park, where guests will have a chance to taste the most delicious varieties in innovative preparations – even vodka.