



Gobierno del Perú



## **Gastronomy as a tool for reducing hunger and malnutrition**

Side event on the margins of the second regular session of the Executive Board

Monday, 13 November 2017, 13:00 – 14:45  
Auditorium/Peace Garden, WFP Headquarters

The buffet will be served from 13:15 to 14:45 in the Peace Garden

You are cordially invited to a side event entitled “Gastronomy as a tool for reducing hunger and malnutrition”, which will take place on 13 November 2017 in the margins of the 2017 second regular session of the Executive Board of the World Food Programme (WFP).

The design and preparation of the tasting will be in the hands of Peruvian chef Palmiro Ocampo, who will be named a WFP *Zero Hunger Advocate* and will speak on how gastronomy can contribute to the reduction of hunger and malnutrition.

The buffet will utilize ingredients that showcase the great agricultural biodiversity of Peru as well as the great nutritional value of its products, including various “superfoods” being cultivated to contribute to the achievement of the Sustainable Development Goals of the 2030 Agenda for Sustainable Development, in particular with regard to the elimination of hunger, malnutrition and poverty. Consistent with those goals, the United Nations General Assembly has declared 18 June to be “Sustainable Gastronomy Day”.

In addition, as part of the event chef Ocampo will give a presentation in which he will show the potential of culinary recycling, that is to say, how the use of specific gastronomic techniques enable the parts of a food that are normally discarded to be used and enjoyed, preserving the food’s nutritional value.