

World Reindeer Herders and International Centre for Reindeer Husbandry at the World Food Forum 2022, Rome (Italy)

Under the 2022 theme “Healthy Diets. Healthy Planet.”, the World Food Forum (WFF) took place from 17 to 21 October at the headquarters of the Food and Agriculture Organization of the United Nations (FAO) in Rome, Italy.

More than 50 Indigenous Peoples’ leaders, chefs and artists from seven regions of the world took part in the global discussions for the future of food, youth action, science and innovation. The World Reindeer Herders (WRH) and International Centre for Reindeer Husbandry (ICR) participated in the Forum and also brought the BOAŠŠU Arctic Indigenous Peoples’ Innovation FoodLab to Rome. The BOAŠŠU/ NOMAD FoodLab hosted different activities led by Indigenous Peoples and supported by FAO to share knowledge and influence the policy debate on the transformation of food systems. The BOAŠŠU/ NOMAD FoodLab became the venue for some of the WFF sessions and the main kitchen for Indigenous chefs from different regions to present their traditional foods at the WFF 2022. The event also served to raise awareness for the International Year of Rangelands and Pastoralists, designated by the UN General Assembly for 2026.

On the first day of the WFF, the BOAŠŠU/ NOMAD FoodLab was officially opened by FAO Director General **QU Dongyu** with the Norwegian Ambassador to FAO **Morten von Hanno Aasland** and WRH Secretary General, ICR Director **Anders Oskal** and Vice chair of WRH/ICR **Inger Anita Smuk**. The opening was followed by a WRH/ICR reception with dishes from reindeer meat and reindeer products prepared by the BOAŠŠU/ NOMAD FoodLab chef team. Reindeer delicacies and more Arctic Indigenous Peoples’ traditional dishes were also later cooked for two more receptions in Rome, where participants of the WFF emptied all the dishes presented.

Among many different WFF sessions, the BOAŠŠU/ NOMAD FoodLab hosted the launch of the Coalition on Indigenous Peoples’ Food Systems, the launch of the Indigenous Youth Campaign and the Indigenous Food Innovation Session arranged by the Nord University Business School (NUBS) together with ICR, aimed for Indigenous youth with a special interest for food and entrepreneurship. The BOAŠŠU/ NOMAD FoodLab was also hosting evening cultural programmes for participants of the Forum led by Indigenous leaders and artists.

The WFF ‘Tasting Books’ session facilitated by Mr Edouard Cointreau included discussions on the EALLU cookbook written by Arctic reindeer herders and other Indigenous youth, which was the winner on the prize for The Best Cookbook of the Year at the 2018 Gourmand awards. The book was presented by Sámi reindeer herders and co-authors Anders Oskal and Issat Turi.

“BOAŠŠU/ NOMAD FoodLab tent at FAO shows the power of Indigenous Peoples’ knowledge systems, which combine traditional knowledge of food with new tech and innovation to address today’s challenges. Thank you Norway for supporting Arctic Indigenous Peoples” – tweeted FAO Director-General Qu Dongyu. WRH and ICR were strongly invited to take part at the WFF in the year 2023.



Anders Oskal presents the EALLU book to the FAO Director-General Qu Dongyu



Official opening of the BOAŠŠU FoodLab: FAO Director-General **QU Dongyu** with the Norwegian Ambassador to FAO **Morten von Hanno Aasland** and WRH Secretary General and ICR Director **Anders Oskal**



Closing ceremony of the World Food Forum at the BOAŠŠU/ NOMAD FoodLab with Sámi reindeer herder and chef Elle Save Gaup, WRH Secretary General and ICR Director Anders Oskal, FAO Indigenous Peoples Unit leader Yon Fernandez Larrinoa and WRH Vice Chair Sara-Elvira Kuhmunen



BOAŠŠU/ NOMAD FoodLab team with FAO Director-General and Indigenous leaders