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WHO WE ARE
WHO WE ARE

THE FOOD MOVEMENT: A GLOBAL NETWORK OF LOCAL COMMUNITIES

Slow Food is a global network of local communities founded in 1989 to prevent the disappearance of local food cultures and traditions and counteract the rise of fast food culture. Since its founding, Slow Food has grown into a global movement involving millions of people in over 160 countries, working to ensure that everyone has access to good, clean and fair food. Slow Food is the umbrella organization responsible for guiding the entire movement, which reaches millions of people every year. Today, we are The Food Movement.

Slow Food promotes food that is good, clean and fair for all: Good because it is healthy in addition to tasting good; clean because it is produced with low environmental impact and with animal welfare in mind; and fair because it respects the work of those who produce, process, and distribute it. Slow Food is committed to defending wild and cultivated biodiversity as well as methods of husbandry and production.

Slow Food’s goal is to fix the broken food system by moving toward diversified agroecological food systems. To achieve this goal, we work to:

- Increase public awareness and change consumption trends, encouraging the adoption of more sustainable and eco-friendly diets and consumption patterns and working to change current policies;
- Change the food production model, promoting the transition to diversified agroecological food production;
- Change the policies connected to food at international, national, and local levels, improving food policy coherence.
Our commitment

The delegates of the 7th Slow Food International Congress approved the Declaration of Chengdu, which confirms the need to fight for good, clean and fair food until it is guaranteed for every person on this planet. More specifically, Slow Food committed to working on 6 different motions:

- **Climate changes, our eating choices, the agriculture we want**
  Insofar as climate change is a reality and one of its main causes is the industrial food production and consumption model, and insofar as there is insufficient awareness of the fact, Slow Food undertakes to continue and consolidate its actions to promote and protect all forms of agriculture in harmony with the environment by supporting initiatives aimed at changing individual and collective behavior around the production, processing, distribution and consumption of food.

- **The Africa of Slow Food and Terra Madre**
  Africa is rich in resources and this has made it the most plundered continent in human history. One form of plundering that continues today is the seizing of fertile land and fishing rights by governments and businesses from around the world. Agro-industry is impoverishing local farmers. The bulk of harvests are earmarked for export and the environment is being polluted with chemical pesticides and fertilizers. In sub-Saharan Africa, one in four people is malnourished, while every year thousands of Africans die in the Mediterranean as they desperately search for a better life. For these reasons, Slow Food believes that it is of strategic importance to continue its commitment to the Gardens in Africa project, to mapping food and agricultural biodiversity on the continent and to work in support of small-scale farmers (Presidia, Earth Markets, Chefs’ Alliance). In addition, Slow Food will work to promote the integration of African leaders.

- **Biodiversity, knowledge, communities and cultures that we want to defend and support**
  In recent years the erosion of food biodiversity has been aggravated by climate change and the industrial food production and distribution model. Slow Food renewed its commitment to these problems in Chengdu, in particular by developing the research and nomination process for the Ark of Taste catalogue and by implementing practical projects in local areas and with local communities, such as the Presidia, Earth Markets and other ongoing initiatives. Slow Food also undertakes to support research and study activities aimed at demonstrating the value of biodiversity and to support awareness-raising and communication campaigns.
Indigenous peoples’ knowledge, a key ally in facing global challenges

Indigenous peoples are the primary stewards of biodiversity and their often undervalued knowledge is essential for addressing global challenges such as climate change, food insecurity and inequality. Slow Food therefore commits to consolidating the voices of indigenous peoples, to opposing land grabbing and cultural homogenization, to developing projects in the field with indigenous communities and to supporting indigenous youth, increasing their opportunities for participation, meeting, and exchange.

Transmission of wisdom, access to knowledge, the diffused university

The Terra Madre communities are custodians of knowledge, skills and ways of life and coexistence that are in harmony with the place in which they live. The distance between traditional knowledge and official science is still great, and the knowledge accumulated by communities over the centuries fails too often to be granted due dignity and recognition by academic institutions. Slow Food wants to champion the democratization of access to knowledge through initiatives aims at encouraging meetings, dialogue and the sharing of knowledge, The main tool for this work will be the establishment of a free and democratic platform for knowledge exchange and access, to be developed together with the University of Gastronomic Sciences of Pollenzo, open to all the universities and educational institutions in the world.

Plastic in the planet’s ecosystem: A threat to our food and health

Humanity’s produces a total of 8.3 billion tons of plastic a year. Over time, plastic waste degrades and breaks down due to photodegradation and mechanical action, turning into micro- and nano-plastics. This means that plastic fibers can now be found in all environments and in much of the world’s drinking water, in the air we breathe, and in the food we eat. Without knowing it, we are eating plastic and we still don’t fully understand its effects on human health. We do know from research on marine organisms that plastic has carcinogenic effects and influences endocrine and neurological mechanisms. To mitigate the damage, Slow Food undertakes to promote a circular economy, encouraging and practicing the sorting of waste, the reuse of plastic materials, the reduction of packaging and the replacement of plastic, where possible with biodegradable equivalents.

The International Congress also approved the Slow Food International Statute.

To help bring about change, Slow Food works through three levels of action: consumer education and awareness-raising campaigns, active participation in policy dialogue, and fieldwork projects.
SLOW FOOD COMMUNITIES

For Slow Food, the International Congress in Chengdu (China, September-October 2017) marked a step in the evolution towards being a global movement. Considering that the challenges of the food system are increasingly urgent and complex, Slow Food decided to identify new, simpler and more streamlined ways of bringing people together and involving everyone interpreting the good, clean and fair philosophy in their own way. The Slow Food communities are one response to these challenges.

Slow Food communities seek to achieve specific goals (for example, the creation of gardens) as part of the general aims of Slow Food and operate in given local areas in dialogue with the rest of the local and regional network. At the same time, they are committed to strengthening the international network and, consequently, to supporting it in various ways.

This new organizational model is open, inclusive and rooted in local areas, but with internationally shared objectives such as opposing waste, overcoming inequalities, protecting biodiversity and fighting climate change, to name just a few. The term community is not new in the history of Slow Food, having officially entered the movement’s language in 2004 with the first Terra Madre event. Made up of a group of people who share and promote the values of the international Slow Food movement, a community is based first and foremost on the assumption that everyone has the right to good, clean and fair food and that Slow Food will not give up the fight until every last person on this planet has access to it. A Slow Food community comes into being with a founding declaration, in which the members declare their adhesion to the ideals of Slow Food; the commitment and the objective that the community sets itself in order to promote the shared vision in their own local area and context; the activities, initiatives and projects that it plans to carry out to realize its objective; the contribution the community will make to supporting the international network’s strategic projects (Presidia, Ark of Taste, food gardens, campaigns).

TERRA MADRE

Terra Madre began in 2004 as a large meeting of people from all over the world, but soon turned into a workshop to experiment the Slow Food philosophy. Its name was chosen in honor of Pachamama, the South American Indian name for the Earth Mother honored by millions of farmers and peasants all over the world. Terra Madre developed the most innovative part of the Slow Food philosophy, namely being closer to the earth and to the very fundamentals of food production. Terra Madre has continued to be the beating heart of Slow Food ever since, enabling the movement to spread far and wide (to more than 160 countries all over the world). Terra Madre is also Slow Food’s advocate in the Global South. We have begun to talk about “Slow Food Communities” with Terra Madre, and this is the term we shall now be working with at local level. In future, the term “Terra Madre” will be used solely for local events organized by Slow Food local networks and thematic networks, which will also involve other organizations and subjects.

Terra Madre represents positive globalization and gives a voice to those who refuse to surrender to an industrial approach to agriculture and the standardization of food cultures. Together, the food communities declare that food production must be in a harmonious relationship with the environment, and affirm the cultural and scientific value of traditional practices.
OUR MISSION
OUR MISSION

The main pillars of our activities are Education and the Protection of Biodiversity. We live in a world with an unfair and unsustainable system of food production, and we are aiming towards a more ethical and sustainable system inspired by the good, clean and fair philosophy. The final goal will be to change the whole food production system and trends in daily food consumption.

PROTECTION OF BIODIVERSITY

Our activities develop around the concept of protecting biodiversity. Slow Food is committed to support food sovereignty by defending food biodiversity and traditional production practices, as well as to support the small-scale farmers, food producers and food communities who are the custodians of the skills and knowledge that are essential to the future of humanity.

EDUCATION

One of the main goals of Slow Food is to increase public awareness and change consumption trends, encouraging the adoption of more sustainable and eco-friendly diets and consumption patterns. One of the main tools to achieve this is the organization of conferences, workshops and thematic areas at Slow Food events all over the world every year.
WHAT WE DO
WHAT WE DO

PROJECTS

Slow Food funds and coordinates a group of international projects giving support primarily to the countries of the Global South, where defending biodiversity means not just improving quality of life but guaranteeing the very survival of local communities.

It protects agricultural biodiversity worldwide with the Ark of Taste, Slow Food Presidia, 10,000 Gardens in Africa, the Slow Food Cooks’ Alliance, Earth Markets, Slow Food Travel and Narrative Labels.

The Ark of Taste. Created in 1996, the Ark of Taste is a catalogue of forgotten and endangered quality food products that belong to the cultures, history and traditions of the entire planet. The Ark registers the products in various categories - such as animal breeds, fruits, vegetables, preserves and cheeses - offering a unique resource for those interested in sourcing, promoting and protecting quality foods. At the beginning of 2019, the Ark project achieved a major milestone with the “loading” of the 5,000th food product. The products listed on the Ark come from 160 countries, with both the number of products and countries increasing steadily. The updated number and the complete list of “passengers” categorized by country can be found on the Slow Food Foundation for Biodiversity website: http://www.fondazioneslowfood.com/en/what-we-do/the-ark-of-taste/.

Slow Food Presidia. These projects support quality production at risk of extinction; protect unique regions and ecosystems; recover traditional processing methods; and safeguard native breeds and local plant varieties. Each Presidium involves a community of small-scale producers and provides technical assistance to improve production quality, identify new market outlets and organize exchanges with producers internationally through the large Slow Food events. Each Presidium establishes a “production protocol” with producers, an important tool for ensuring complete traceability, artisanal methods and high quality. The protocols require producers to eliminate or reduce chemical treatments; use methods that respect animal welfare; defend native breeds and local vegetable varieties; use ecological packaging where possible; and favor the use of renewable energy. At the beginning of 2019, there were 577 Presidia in 71 countries around the world. For updated data see: https://www.fondazioneslowfood.com/en/what-we-do/slow-food-presidia/

10,000 Gardens in Africa. Launched in 2010, the project has now created more than 3,000 food gardens in schools and villages and on the outskirts of cities in 35 African countries. The gardens are managed sustainably, using composting techniques, efficient water use, local plant varieties, and natural pest treatments. By educating farmers and young people and building awareness of local plants and biodiversity, the project is a means of guaranteeing a supply of fresh and healthy food to local communities, improving quality of life and the development of local economies. The project aims to extend the Slow Food network on the continent and to build strong leadership in different African countries to make the young generation aware of the importance of food biodiversity. Creating a garden has many purposes, from conserving local seeds and biodiversity, to engaging people of all ages in agriculture in order to give renewed value to their local products and to work toward food sovereignty and self-sufficiency. For updated data see: https://www.fondazioneslowfood.com/en/what-we-do/10-000-gardens-in-africa-2/

Slow Food Cooks’ Alliance. Active in 24 countries (Albania, Argentina, Belgium, Brazil, Burkina Faso, Canada, Colombia, Cuba, Ecuador, France, Germany, Iceland, India, Italy, Kenya, Morocco, Mexico, the Netherlands, Russia, South Africa, Uganda, Ukraine, the United Kingdom, and the USA), the Slow Food Cooks’ Alliance is a large network
of chefs committed to promoting and cooking with products from the Presidia and other food communities. Many osterias, restaurants, and pizzerias have already joined the project, and the network is continuously growing and spreading to more countries. For updated data see: https://www.fondazioneslowfood.com/en/what-we-do/slow-food-chefs-alliance/

**Earth Markets.** Earth Markets are farmers’ markets established according to guidelines that follow the Slow Food philosophy. 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 local food cultures and help defend biodiversity. At the beginning of 2019, there were 68 **Earth Markets in 20 countries** (Australia, Austria, Bulgaria, Chile, Colombia, Estonia, India, Israel, Italy, Latvia, Lebanon, Mauritius, Mexico, Mozambique, Puerto Rico, Spain, Turkey, Uganda, and the United States). The Foundation has also established an award in memory of Gigi Frassanito, a young collaborator who died prematurely.

The 2018 edition of the award went to the Maitland Earth Market (Australia) for its great activism and social commitment to the community of local producers. The Markets in Foça (Turkey), Maputo (Mozambique), Coquimbo (Chile), La Serena (Chile), and the “La buona strada - Ripartiamo dal cibo” (The Right Direction: Let's start from food) fundraising project, which offers aid to Italian producers hit by the 2016 earthquake, won previous editions of the award. For updated data see: https://www.fondazioneslowfood.com/en/what-we-do/earth-markets/

**Slow Food Travel.** Officially launched at Terra Madre 2016, Slow Food Travel offers a new model of tourism, involving meetings and exchanges with farmers, cheesemakers, herders, butchers, bakers, and winegrowers, who, along with the chefs that cook their products, act as storytellers for their local areas and specialist guides in the discovery of local traditions. The pilot area for the project (Alpe Adria-Carinthia, in Austria) is now active and working efficiently. Work is currently underway in another three areas (the Tanaro Valley, the Biella Valleys and the Lower Val d’Aosta in Italy).

The **Narrative Label** project was launched in 2011. Slow Food has always emphasized the importance of clear communication on the labels of food products so that consumers can make informed choices. Many Presidia in more than 20 countries, along with companies, are involved in developing “counter-labels.” These are rich in information on varieties and breeds, farming and processing techniques, the areas where the products come from, animal welfare, and how to preserve and eat the products. To judge the quality of a product, chemical and physical analyses are not enough. Not even tasting is sufficient. Any technical approach will fail to account for all that is behind a product, and will not allow the consumer to understand whether a food is produced in a way that respects the environment and social justice. Only a narrative can fully express a product's true value. The quality of a food product is first and foremost a narrative, which begins with the origins of the product (the territory) and includes cultivation techniques, processing, preservation methods, and, of course, the organoleptic and nutritional characteristics. For more information, see: https://www.fondazioneslowfood.com/en/what-we-do/what-is-the-narrative-label/
ADVOCACY AND CAMPAIGNS

The current system of food production is unsustainable. This is why Slow Food carries out advocacy work with the general public (recommending choices that aid positive transactions), producers (who choose sustainable production), decision-makers (so that they bear in mind the demands of civil society movements promoting sustainable food production) and food companies keen to adopt sustainability as a new element in their production processes.

Climate Change

Changing the current global agrifood system and individual consumption is a crucial piece of the fight against climate change. The industrial food production system is one of the biggest culprits: Agriculture and other land use activities cause one quarter of global CO2 emissions (source: IPCC), and two thirds of this is linked to livestock production. But agriculture, particularly on a small-scale, is also the first victim of climate change insofar as farmers have handle the effects of devastating droughts and floods. Rising sea levels are threatening the survival of fishing communities, the acidification of the oceans is making them hostile to life, and every day we are seeing more and more biodiversity loss and unstoppable desertification. This is why Slow Food launched Food for Change, a major international communication and fundraising campaign, in October 2017. The campaign highlights the relationship between food and climate change: Starting from food, each of us can and must make a difference. Slow Food networks worldwide support and promote solutions for producing food while mitigating its impact on the climate.

Slow Meat

Through this international campaign, Slow Food aims to raise consumer awareness of better, cleaner, fairer consumption habits, encourage a reduction in meat consumption, and promotes the work of small- and medium-scale producers who respect animal welfare. Slow Food is also working with producers to measure and reduce the impact of production on the environment and to improve animal welfare. Good living conditions for animals includes exposing them to less stress, which often causes disease and results in the greater use of pharmaceuticals. The result of these practices is a more respectful bond with the land (which helps conserve soil fertility and biodiversity), a key tool to fight climate change, a better life for animals, and, ultimately, better meat. The website (www.slowfood.com/what-we-do/themes/slow-meat/) brings together existing information and resources on these issues and communicates the work of the Slow Meat network.

Slow Fish

Slow Food has been working in the field of sustainable fishing for several years, with the biennial Slow Fish event in Genoa (Italy), local initiatives all over the world, and projects supporting responsible fishing com-
munities. The 2019 edition, dedicated to the “The Sea: A common good,” will take place from May 9 to 12. During Slow Fish events, academics, researchers, small-scale fishers, representatives of public bodies, and enthusiasts meet to discuss sustainable fishing and production, responsible fish consumption, and the health of marine and freshwater ecosystems.

The multilingual website (http://slowfood.com/slowfish/) brings together information on the issue, and communicates the work of the Slow Fish network. In 2017, Slow Food launched Slow Fish Caribe. This project, financed by the European Union, promotes biodiversity conservation in Caribbean coastal ecosystems and coral reefs, consolidating good practices for the sustainable use of food resources in protected areas called Biosphere Reserves. Part of the project this year was the Honduras Sabores del Mar event on March 16. Also in 2019 Slow Food in Melbourne (Australia) organized Slow Fish Melbourne on March 3. There are 33 Slow Food Presidia which promote traditional fishing techniques in 11 countries.

**Slow Cheese**

All over the world, traditional cheeses and dairy breeds are under threat. To combat this trend, Slow Food is working to educate children and adults, resist standardization, and defend small-scale producers and food biodiversity. It is not simply a question of saving the best products, but of protecting pastures, herders, traditional skills, and centuries-old knowledge systems. All Slow Food Presidia cheeses (of which there are 100 worldwide) are made from raw milk. Slow Food launched a campaign to protect raw milk cheese and defend the rights of cheesemakers in countries like the USA, Ireland, Great Britain, and Australia, where overzealous hygiene laws were preventing or jeopardizing the production of raw milk cheese. This network has also spread to countries such as South Africa, Brazil, and Argentina. Slow Food organizes Cheese, a biennial event held in Bra, Italy. The 2019 edition will take place from September 20 to 23, and will focus on the theme of “Natural Is Possible.” The aim will be to promote natural cheeses produced with raw milk and without artificial enzymes in sachets, hence richer in biodiversity and more authentic expressions of their areas of origin. Cheese is an international reference point for dairy artisans and cheese enthusiasts from around the world. The 11th edition of Cheese, held in 2017, involved more than 300,000 visitors and 340 producers from more than 50 countries on six continents. Other local communities are active on this matter as well. Slow Food Bodrum (Turkey), for example, organized the Slow Cheese Bodrum event from April 11 to 14, while Slow Food Guilan (Iran) will organize the Slow Cheese Guilan event in June.

**Migrants**

In recent years Slow Food has been paying particular attention to the issue of migration, due to migrants’ important role in the food system. Since 2014, in the context of both events and projects, Slow Food has launched and promoted several initiatives on this issue, always with the participation of migrants. In 2017 Slow Food and UNISG (the University of Gastronomic Sciences) organized the first edition of the Migrant Film Festival, an event whose themes included the complexities of migration, inclusion and integration, cultural exchange, migrant youth, and multiculturalism. Response to the calls for entries for the 2018 edition was remarkable, with a total of 3,121 films being submitted by directors from 117 countries. For Terra Madre Salone del Gusto 2018, Slow Food, with the support of IFAD (International Fund for Agricultural Development), created the Terra Madre Arena, a stage that gave voice to a delegation of more than 200 migrants from 33 countries. The delegates animated the space with discussions on migration caused by climate change, on the labor exploitation of migrants and their role in international cooperation, and on food as a vehicle for social integration.

**Indigenous People**

Looking at a map of global agro-biodiversity and its hotspots, it becomes clear that the areas with the highest den-
WHAT WE DO

Indigenous communities coincide with those where indigenous people live. Indigenous communities conserve a unique heritage of traditions, cultures and languages, but in the course of their history they have seen their lands seized, so that entire communities have had to move elsewhere, as well as being subjected to cultural suppression and, in some cases, genocide. Yet the survival of indigenous people is proof of the resilience of traditional societies bound to specific geographical areas. Slow Food believes that there is no point in defending agricultural and food diversity without seeking to preserve the cultural diversity of human populations, too.

Indigenous Terra Madre (ITM) is a network of indigenous communities, partners, and organizations to bring indigenous peoples' voices to the forefront of the debate on food and culture, to institutionalize indigenous peoples' participation in the Slow Food movement and its projects, and to develop both regional and global networks. Since the beginning, IFAD (International Fund for Agricultural Development) and The Christensen Fund have supported the growth and strengthening of the network. ITM events are co-organized with indigenous communities and are hosted in their territories with support from partners. The last edition of Indigenous Terra Madre was held from November 3-7, 2015, in Shillong, Meghalaya, northeast India. The event was attended by 600 delegates representing indigenous communities from around the world to celebrate their food cultures and discuss how traditional knowledge and the sustainable use of natural resources can contribute to developing good, clean and fair food systems. The first edition of ITM took place in 2011 in Jokkmokk, Sweden, and was organized by the Sámi people. Today, ITM involves thousands of individuals in over 370 communities in 86 countries around the world. More than 800 indigenous products are already on the Ark of Taste and indigenous communities run more than 58 Slow Food Presidia. Several indigenous chefs are active in the Slow Food Cooks’ Alliance. In 2018, the ITM network Advisory Board was established. It is made up of seven members representing the world’s macro-areas in which Slow Food is present, plus the two Slow Food international advisors for the network of indigenous peoples. Thanks to the ever-consolidated network’s extensive work, a variety of events are being organized around the world in 2019, especially in Russia, Japan, Mexico and Kenya.

Advocacy Work in Europe

The Slow Food European Office in Brussels works to contribute to the design of sustainable food policies and to move toward a broader political vision that puts people and the protection of the environment at the center of policymaking. It does so by forging a strong link between the grassroots work of our movement and decision-makers, and by creating opportunities for a direct dialogue between them. The demand for more coherent food policies is at the core of our work at the European level. We call for a shift toward an European Common Food Policy to enable a more holistic approach to our food, our environment, our health, and our farmers. In the short term we continue to monitor and address a number of relevant food-related policies and push for greater policy integration. These include: the Common Agricultural Policy (CAP), the directives on Genetically modified organisms (GMOs) and New Breeding Techniques (NBTs), Animal Welfare, Bees and Pesticides (specifically Neonicotinoids), Common Fisheries Policy (CFP), Food labeling, Food Quality and Food Waste. In 2019, Slow Food will promote the “End the Cage Age” European Citizens’ Initiative, calling on decision-makers to ban the use of cages in animal farming, and the “Eat ORIGINal! Unmask your food” initiative, calling on the European Commission to impose mandatory declarations of origin for all food products in order to protect our health, prevent food frauds and guarantee the consumer’s right to information. For more information see: https://www.slowfood.com/sloweurope/en/
EVENTS

Slow Food organizes events on a variety of different scales (from small get-togethers organized by local groups to major international fairs attended by hundreds of thousands of visitors, journalists and food professionals) in order to bring our issues and advocacy campaigns to a wider public. Every day, events are being organized all over the world by Slow Food local networks, with an average of an event every 20 minutes in the course of the year. In this way, Slow Food reaches millions of people.

The Terra Madre network is constantly involved and plays an important role in Slow Food events, empowering food producers and activists, and educating as well as engaging the public. Terra Madre refers to a biennial world meeting, regional/national meetings that take place regularly around the world, a global day of action on December 10 every year, and international projects that involve Slow Food and all stakeholders in the food system. These gatherings offer members of the network the opportunity to discuss and share their knowledge and experiences and to return to their daily work with the positive energy of an international community united by a shared vision.

Terra Madre Salone del Gusto
Terra Madre Salone del Gusto is the world’s most important event dedicated to good, clean and fair food. It has been held in Turin, Italy, every two years since 2004, and is organized by Slow Food, the Region of Piedmont, and the City of Turin. In 2018, the event ran from September 20 to 24 and attracted over 280,000 visitors. “Food for Change” was the guiding theme of the 12th edition of Terra Madre Salone del Gusto, encompassing every part of the event, from the Conferences and Taste Workshops to the Market and the Terra Madre Forums, where 7,000 Slow Food delegates from 150 countries met.

Terra Madre Balkans
Launched in Sofia, Bulgaria, in 2010, Terra Madre Balkans unites food communities that come from several different countries but share common food traditions and similar socio-economic conditions. The fifth edition of Terra Madre Balkans was held in Brussels from May 21 to 23 2018 and was attended by over 100
delegates from nine countries. The decision to hold the event in Brussels was taken to draw the attention of the European institutions to the importance of the Balkans and their future within the EU. The Terra Madre Balkans network meets every two years, but the bulk of its work consists of small initiatives around the region: knowledge exchanges between Bosnian and Macedonian producers, training workshops in Romania for students from different countries, campaigns to protect the landscape and the rights of small-scale farmers, and village festivals celebrating local agrobiodiversity and the best of the region’s cuisines.

**Terra Madre Burkina Faso**
The first gathering of West African food communities was held in Ouagadougou, Burkina Faso, in 2017. The event was organized by the Slow Food Foundation for Biodiversity as part of Fondazioni for Africa Burkina Faso, an initiative promoting the right to food run by 28 banking foundations, all members of ACRI (the association of Italian savings banks and foundations). The second edition of the event, held in Ouagadougou from February 2 to 3 2019, provided an opportunity to officially launch the Slow Food Chefs Alliance in the country.

**Terra Madre Nordic**
Terra Madre Nordic is an expression of the Slow Food Nordic network. The first edition of the event took place in Copenhagen (Denmark) in 2018. The aim is to start a dialogue across the Nordic countries about sustainable food production and consumption; create stronger, dedicated networks; and reinvigorate the conversation about good, clean and fair New Nordic Food.

Since 2009, Terra Madre Day has been held annually on December 10 (the day Slow Food was officially founded in 1989) to celebrate local food around the world. Terra Madre Day provides an opportunity for the entire Slow Food network to showcase local products and producers and promote sustainable production and consumption in communities and among local decision makers. Terra Madre Day is one of the most important collective international events celebrating local food. Every year more than 100,000 people from all the countries in which Slow Food is active take part in a series of different events, from meetings and debates to picnics and dinners, film screenings, festivals, farm visits, and much more.

**Slow Food Nations**
Slow Food USA organizes Slow Food Nations, an annual international food festival in downtown Denver, Colorado in mid July. Modeled on Terra Madre Salone del Gusto, Slow Food Nations includes a Leader Summit, Taste Marketplace, block parties, free talks, family activities and much more. The event is free and open to the public with select ticketed events.
OTHER HOT TOPICS

Bees
Bees play a crucial role in biodiversity and agriculture by pollinating the crops that we depend on for food. All over the world, wild and domesticated honeybee populations are declining dramatically due to environmental, pathological, and climate factors. This phenomenon has become significantly more severe in recent years and predominantly affects countries and regions in which agriculture is industrialized: Europe, North and South America, Asia, and some parts of Africa. Without bees, many wild and cultivated plant species would no longer exist: The Food and Agriculture Organization of the United Nations (FAO) estimates that, of the 100 crop species that provide 90% of food worldwide, 71 are bee-pollinated.

Food & Health
Industrial food and farming systems threaten our health in a variety of ways and are generating staggering human and economic costs, according to a major report from the International Panel of Experts on Sustainable Food Systems (IPES-Food). Making poor choices about the food that we consume on a daily basis can lead us to become overweight or undernourished, and increases the risk of developing diseases and conditions such as arthritis, diabetes, and heart disease. We should think of food as medicine and use it to maintain our health and to prevent and treat diseases. At Terra Madre Salone del Gusto 2018, Slow Food organized, for the first time, a themed area with conferences and workshops on Food & Health. Another achievement accomplished in the name of Slow Food was the introduction, in 2014, of the first junk food tax in the USA, the fruit of the efforts of Denisa Livingston, the International Councilor for the Indigenous Network and a member of the Diné people. The Healthy Diné Nation Act imposes a 2 percent tax on sugar-sweetened beverages and foods high in salt, fat and/or sugar, while erasing a 5 percent tax on fresh fruit and vegetables. Since 2015, the tax has raised more than $4 million.
WHAT WE DO

Food Waste
Slow Food believes that, in a world where millions are undernourished and resources are limited, reducing food waste is an essential step in achieving a sustainable food system. The system in which consumers and producers find themselves today is built on overproduction and waste, on the rapid selling-off of stock to put new products on the market, and on the provision of food that is aesthetically perfect. According to the FAO, roughly one third of the food produced globally every year for human consumption—approximately 1.3 billion tons—gets lost or wasted. Meanwhile, over 840 million people worldwide (12% of humanity) are undernourished or starving. In developing countries food waste and losses occur mainly at early stages of the food value chain. In medium- and high-income countries food is wasted and lost mainly at later stages in the supply chain, in supermarkets, restaurants, and households.

Genetically Modified Organisms (GMOs) and New Breeding Techniques (NBT)
With GMOs we risk transforming our food into a patented commodity controlled by a few multinationals and stripping farmers and consumers of their rights. Vast monocultures of GMO crops are reducing biodiversity and forcing small-scale farmers (many of whom operate in marginal areas) to move from their lands, leading to the loss of traditional knowledge and varieties. Food sovereignty at the community level is further jeopardized by the fact the seed market is largely controlled by multinational companies that patent and produce GMO seeds, as well as by the high risk of contamination between GMO and organic and conventional crops. In countries where GMOs are permitted, labeling laws are adopted exclusively for products of human consumption and not for “GMO derived products” (meat, milk, eggs, etc.), obtained from GMO animal feed. These insufficient labeling laws hinder consumers’ freedom of choice. New Breeding Techniques (NBT) have been developed in recent years and biotechnology companies argue that they are necessary to meet the future challenges of abundant as well as sustainable agricultural production (the same arguments used to promote GMOs). These techniques pose a further threat to food sovereignty, the environment and human health.

Microplastics
Humanity’s total production of plastic amounts to 8.3 billion tons (of which 6.3 billion tons have already ended up as waste) and has increased from 2 million tons a year in 1950 to over 400 million tons a year by 2015. Over time, large plastic waste (macroplastics) degrades and breaks down thanks to photodegradation and mechanical action, becoming micro- and nanoplastics. Plastic creates intense pressure on ecosystems, represents a potential economic loss for tourism and recreational activities, and has an enormous economic weight, due to the costs of infrastructure and services for waste management and water treatment. Micro- and nanoplastics are a risk to human health because they release of chemical substances throughout the food web of which we are part. Our commitment is to promoting the circular economy, encouraging and practicing the sorting of waste and the reuse of plastic materials, reducing packaging and replacing it, where possible, with natural, biodegradable, or compostable equivalents made from materials that are produced sustainably.

Seeds
Seeds, in all their diversity, represent the future of life. The continuous rise of industrial agriculture and its need for uniformity, homogenization, and a focus on profit has resulted in a reduction of the number of cultivated species and varieties, with terrible consequences for plant biodiversity. A quick glance at the numbers is enough to understand this trend: Of the thousands of edible plant species (estimates range from 30 thousand to more than 80 thousand) available for food production, only around 150 are cultivated on an appreciable scale. Thirty
of these account for over 90% of humanity’s plant-based calorie intake, and just three crops (corn, rice, and wheat) feed over half of the global population. We have a duty and responsibility toward seeds: to protect and preserve them in order to guarantee richness and variety in our meals, but also to safeguard their biological and cultural heritage of diversity.

Soil
Soil is a fundamental natural resource on which all terrestrial life depends. It underpins the delivery of a range of ecosystem services that allow for and regulate life on the planet. Soil guarantees 95% of our food, filters rainwater and returns it to circulation clean and potable, regulates the climate, and is an essential reserve of both carbon and biodiversity. Despite its immense value to humanity, today soil is under threat. It takes 500 years to generate 2.5 centimeters of fertile soil and soil is subject to various processes of degradation (erosion, contamination, salinization, sealing), many of which are directly or indirectly caused by human activities. In particular, the industrialization of agriculture has contributed profoundly to the impoverishment of soils. To this day, no concrete action has been undertaken to address the loss of fertility caused by the huge increase in agricultural and animal production, and the consequences are disastrous.

Land Grabbing
For some years now, Slow Food has worked on a campaign to raise awareness on this issue among the public and, through its projects, the affected populations (http://www.slowfood.com/what-we-do/themes/land-grabbing/). Slow Food is also part of an international coalition of organizations that denounce land grabbing and its most alarming consequences, and try to pay better attention to how land concessions are given and how land is used. In Uganda in January 2018, Slow Food launched the campaign “Our Future is in Danger: Stop Land Grabbing!” to raise awareness about land grabbing and its consequences for the local population and stimulate political debate at all levels.
HOW SLOW FOOD WORKS
HOW SLOW FOOD WORKS

OUR ORGANIZATIONAL STRUCTURE

Slow Food is an international, non-profit, democratic organization, working through its volunteer base to advance its social and cultural aims. The global network of Slow Food involves people from 160 countries.

Slow Food has organizational structures at a regional and national level in many countries including Italy, Germany, Switzerland, Netherlands, the United States, Mexico, Brazil, Chile, China, Japan, South Korea, Kenya, Uganda and Russia.

Slow Food International, the umbrella organization responsible for guiding the entire movement, is governed by two bodies: the International Council and the Executive Committee. The International Council is elected every four years during the International Congress, and guides Slow Food policy. It is comprised of 41 people from 28 countries. The Executive Committee is the operational body that implements the Council’s decisions and has wider powers for regular and extraordinary management. Carlo Petrini is the president of the Executive Committee; the secretary-general is Paolo Di Croce; and the members are: Alice Waters (USA), Ursula Hudson (Germany), Edward Mukiibi (Uganda), Georges Schnyder Junior (Brazil), Qun Sun (China), Joris Lohman (Netherlands), and Roberto Burdese (Italy).
Our Funding and Expenses

Here you will find graphs of Slow Food International and the Slow Food Foundation for Biodiversity facts and figures. If you would like to know more about a specific national or regional Slow Food network, please contact the relevant reference person.

In 2017, thanks to the support of donors, Slow Food International received €4,369,639, which was then invested into the development and management of a variety of international projects.

- €2,385,943 Foundations and Institutions
- €1,466,313 Individuals
- €517,383 Businesses

Total Income €4,369,639
The data provided refer to consolidated figures from the 2017 budgets of Slow Food and the Slow Food Foundation for Biodiversity.
TIMELINE

1986 – Birth of the Slow Food association in Italy.

1989 – Founding of the Slow Food movement at Opéra Comique in Paris and publication of the Slow Food Manifesto.

1990 – The 1st Slow Food International Congress takes place in Venice. The publication of the Osterie d’Italia guide marks the beginning of the Slow Food Editore publishing house.

1992 – Founding of Slow Food Germany.

1993 – Founding of Slow Food Switzerland.

1996 – The 1st edition of Salone del Gusto is held in Turin, Italy, where it presents the Ark of Taste project. The 1st issue of Slow, the Slow Food International magazine, is published.

1997 – Slow Food’s first international high-quality cheese fair, Cheese, is held in Bra, Italy. Due to the success of its 1st edition, Cheese becomes a regular event, held in odd years.

2000 – Launch of the Slow Food Presidia projects, in which local producers gather to safeguard or revive small-scale artisanal production at risk of extinction. Founding of Slow Food USA.

2003 – The Slow Food Foundation for Biodiversity is officially established.

2004 – The 1st edition of Terra Madre is held during Salone del Gusto in Turin, Italy, and attracts about 5,000 delegates from 130 countries. The world’s first University of Gastronomic Sciences is inaugurated at the renovated Agenzia di Pollenzo, close to the Slow Food offices in Bra, Italy. Founding of Slow Food Japan. Genoa, Italy, hosts the 1st edition of Slow Fish, a fair dedicated to fish and sustainable fishing and consumption. Due to the success of its 1st edition, Slow Fish becomes a regular event, held in odd years.

2005 – Inauguration of the Salão das Comunidades do Alimento (food communities salon), the first large-scale traditional food event organized by Slow Food, in Belo Horizonte, Brazil.

2006 – Slow Food USA sets up the Terra Madre Relief Fund to help Louisiana food communities affected by Hurricane Katrina. Founding of Slow Food UK.
**2007** – The 5th Slow Food International Congress is held in Puebla, Mexico, with 600 delegates from around the world. Regional editions of Terra Madre are held in Brazil and Belarus. The 1st edition of Vignerons d’Europe is held in Montpellier, France, bringing together winemakers from around the continent to discuss sustainability in winemaking. The Algusto event is held in Bilbao (Spain).

**2008** – The Terra Madre network organizes national meetings in Ethiopia, the Netherlands, and Ireland. Slow Food USA organizes the 1st edition of Slow Food Nation, a huge celebration of quality food, in San Francisco. Slow Food and the Slow Food Foundation for Biodiversity launch the Earth Markets, a global network of farmers’ markets.

**2009** – Terra Madre regional meetings are held in Tanzania, Argentina, Bosnia and Herzegovina, Norway, and Austria. The 1st edition of Eurogusto, a biennial European event dedicated to food, taste, and culture, is held in Tours, France. The Slow Food Chefs’ Alliance is founded in Italy. On December 10, communities around the world celebrate the first-ever Terra Madre Day to mark Slow Food’s 20th anniversary.

**2010** – Launch of the 10,000 Gardens in Africa project. The 1st edition of Terra Madre Balkans takes place in Sofia, Bulgaria. Regional editions of Terra Madre are organized in Argentina, Azerbaijan, Brazil, Canada, South Korea, Georgia, and Kazakhstan, and the food communities of the Balkans meet in Bulgaria.

**2011** – Indigenous food communities from around the world come together at the 1st edition of Indigenous Terra Madre in Jokkmokk, Sweden. Regional Terra Madre meetings are held in Armenia, Austria, South Korea, Crimea, Japan, Russia, and Switzerland.

**2012** – In New York, Slow Food President Carlo Petrini takes the floor at the UN Permanent Forum on Indigenous Issues. At the UN Conference on Sustainable Development Rio+20 in Brazil, Petrini speaks at the Global Food Security and Nutrition Dialogue.

**2013** – Slow Food signs an agreement with the Food and Agriculture Organization of the United Nations (FAO). Launch of the operational phase of ESSEDRA (Environmentally Sustainable Socio-Economic Development of Rural Areas), a project to promote rural development, small-scale farmers, and the preservation of biodiversity in the Balkans and Turkey. AsiO Gusto, the first large-scale Slow Food event in Asia, kicks off in Namyangju, South Korea. Africa’s first Earth Market opens in Mozambique.
2014 – Founding of Slow Food South Korea. Slow Food USA holds the 1st edition of Slow Meat in Denver, Colorado.

2015 – Founding of Slow Food Great China. At the Universal Exposition of Milan 2015, architects Herzog & de Meuron create the Slow Food Pavilion. Also, as part of Expo, 2,500 young farmers from 120 countries attended Terra Madre Giovani - We Feed the Planet. Slow Food Beijing Festival takes place in Beijing, China: The first 100 Chinese products to be included in the Ark of Taste are presented. Slow Food Asia Pacific Festival takes place in Kintex, South Korea.

2016 - Carlo Petrini, president and founder of Slow Food, is named FAO Special Ambassador to Zero Hunger for Europe.

2017 – The 1st edition of Terra Madre Burkina Faso takes place in Ouagadougou. The 1st edition of Terra Madre des Grands Lacs takes place in Goma (Democratic Republic of the Congo). The 7th International Slow Food Congress takes place in Chengdu (China). Slow Food launches the international communication and fundraising campaign “Menu for Change,” which highlights the relationship between food and climate change.

2018 - The first edition of Terra Madre Nordic takes place in Copenhagen, Denmark. Creation of the Indigenous Terra Madre Advisory Board. Founding of Slow Food in Russia. Launch of the international Food for Change campaign.
THE UNIVERSITY OF GASTRONOMIC SCIENCES OF POLLENZO (ITALY)
THE UNIVERSITY OF GASTRONOMIC SCIENCES OF POLLENZO (ITALY)

Introduction

Founded in 2004 by Slow Food, in collaboration with the regions of Piedmont and Emilia-Romagna, the University of Gastronomic Sciences (UNISG) in Pollenzo is a private institution with legal recognition from the Italian government. A dynamic, innovative university with a strong international flavor, UNISG is characterized by a diverse student body, with alumni and current students from over 90 countries. This diversity of experiences, opportunities, origins, and encounters is one of the distinctive features that contributes to the uniqueness of UNISG within the academic landscape in Italy and beyond.

Its original educational formula brings together study and practice, books and life stories, science and rural artisanal knowledge, enriched by study trips that encourage exchanges with food producers across the globe. This methodological and pedagogical approach provides students with a holistic vision of food production systems both past and present and teaches them how to develop scenarios for the future of food in the world.

The university trains gastronomes, professional figures fully integrated into the contemporary socio-economic panorama. Gastronomes have knowledge and skills relating to the agricultural and food sector and work to guide food production, distribution, and consumption in a direction that will create a sustainable future for the planet.

Graduates work in the artisanal and industrial food production sectors, in small-, medium-, and large-scale distribution, in tourism, in food education, and for public agencies and non-governmental organizations. Many also go on to launch their own projects and enterprises.

Another of UNISG’s distinctive features is its innovative meal service project, Academic Tables, which brings together education, haute cuisine, fair prices, and local products. Famous chefs, many with Michelin stars, visit from around the world. Supported by a team of UNISG cooks, they serve dishes that respect the Slow Food principles of “good, clean, and fair” with a low food cost and the use of as many locally sourced ingredients as possible.

The Contributing Members of the Association of Friends of the University provide support for UNISG’s activities. UNISG’s Strategic Partners Club is formed of leading businesses in the food sector and other institutions and organizations. The club plays an active role in the life of the university, supporting its research activities and sharing its commitment and strategies for constructing new sustainable scenarios for food production and consumption at a national and international level.

UNISG in Numbers

- Year of founding: 2004
- Students who have attended UNISG courses since 2004: over 2,700
- International students since 2004: over 1,100
- Study trips organized in Italy and the rest of the world every year: 120
- Nationalities represented in the student body to date: over 90

170 businesses and institutions who have supported the Association of Friends of the University
35 companies who have become Strategic Partners