



# Protecting Food Biodiversity in Colombia

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Between February and April this year, **Slow Food**, as a partner in the Biocultural Diversity and Territories Platform, organized a series of activities with the aim of reviving and promoting the food heritage of the Manaure region of Colombia, as part of a strategy to improve the food safety and nutrition of the most vulnerable populations living in the municipality.

Slow Food started by drawing up a map to identify the traditional products associated with the food heritage of the Wayúu people, which were then nominated for and added to the **Ark of Taste: cowpea guajiro, iguaraya, saawa, trupillo flour, pichigüel, honey of the Carga Barro bee and guamacho**.

The catalogued products were put on show at two events in April, one in the city of Riohacha, and the other in Bogotá. The events were attended by representatives of the communities involved in the process, and local, departmental and national institutions interested in continuing to promote these activities in place since 2013.

Among the activities carried out by Slow Food in the region, two workshops were held to raise awareness among the Wayúu community about the possible ways of improving food safety and nutrition, by eating traditional foods that could be part of the daily diet, as well as local dishes. During the workshops and by carrying out theory and practical exercises, the participants learned about clean production methods.

At the ethnic-education center in Ishashimana, in the corregimiento of La Paz, Manaure municipality, a teaching garden with an irrigation system was set up.

The aim of this exercise was to re-establish production methods for growing food for the community within the center's catchment area, as well as to train new generations in traditional food production techniques.

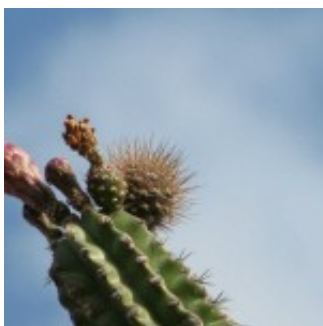
Recognizing the region and establishing a dialogue with their communities and their traditional authorities has enabled Slow Food to uncover unimaginable resources, in the form of a richly diverse landscape, a unique culture and unparalleled knowledge. The communities have made the most of the potential of their environment and strategies are being devised to meet their food needs, working with this potential.

Slow Food and its Biocultural Diversity and Territories Platform partners have sown the seeds in the region to revive and promote food heritage, re-establishing an intergenerational dialogue and setting the stage for reflection and learning about their cultural identity bound up with good, clean and fair food.

*These activities took place under agreement No 373 concluded between the Colombian Department for Social Prosperity and Rimisp Colombia in 2014.*

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