



Preliminary Programme

Marine Mammals: A Sustainable Food Resource **2022 NAMMCO CONFERENCE AND SHOWCASE**

5-6 October 2022 in Tórshavn, Faroe Islands

Ensuring food security through healthy, sustainable and equitable food systems is one of the grand societal challenges of our time. The UN Food Systems Summit 2021 emphasised this multifaceted challenge and the crucial importance of transforming food systems if we are to achieve the Sustainable Development Goals (SDGs).

In many countries and communities around the world marine mammals represent a low-carbon, environmentally friendly and sustainable source of animal protein, with at least 85 different species of whales and seals consumed in over 100 countries around the world.

The sustainable and responsible use of marine mammals continues to contribute to global food security and the diversity of food sources. Despite this, the role and potential of marine mammals as food are often overlooked in international discussions related to food security and nutrition. The perception of marine mammal utilisation is burdened by the negative legacy of large-scale industrial hunting of former centuries, which severely threatened several populations.

The reality today is that coastal communities around the world have used marine mammals sustainably for food for thousands of years and continue to do so. Many marine mammal populations are healthy and robust enough to support regulated and precautionary catches.

Adapting quality produce from marine mammals to new trends in modern gastronomy, such as New Nordic cuisine, is bringing traditional marine-based food cultures into the 21st century, ensuring their continued relevance and interest for younger generations.

NAMMCO's international conference and modern gastronomic showcase aims to highlight the role of marine mammals as a part of sustainable and resilient food systems and food cultures in the North Atlantic and around the world. It will also mark the 30th anniversary of the founding of the North Atlantic Marine Mammal Commission in 1992.

North Atlantic Marine Mammal Commission

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Draft programme outline

High level international representatives together with policymakers, scientific experts, hunters and chefs will come together to discuss the role marine mammals play in ensuring sustainable and resilient food systems.

Introduction – global food security

The introductory session will give an overview of the key challenges in ensuring food security for a growing global population. It will address the use of wildlife in supporting food security and livelihoods worldwide, with a special focus on marine mammals.

Sustainability and climate

The session will explore the environmental, social, cultural and economic aspects of ensuring the sustainable use of using marine mammals, how these can contribute to fulfilling the SDGs and reduce the carbon footprint in food production worldwide.

Nutrition and Food Safety

The session will discuss the nutritional benefits and potential risks of consuming marine mammal products.

Good to eat

The Conference will close with a round table discussing challenges and opportunities in utilising marine mammals as a food resource in the future.

Gastronomic Showcase

Chefs from different corners of the world will showcase the many uses and potential of marine mammals in modern cuisine.

The chefs will hold a hands-on culinary workshop where they will design and prepare a buffet of co-inspired marine mammal dishes - maybe opening the door to an innovative marine mammal *fusion* cuisine.

The Food Court to end the event will provide participants with a taste of the innovative delicacies created through this international gastronomic collaboration.

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