



NAMMCO ANNUAL MEETING 28

22-25 March 2021

Online

MEETING OF THE COUNCIL

DOCUMENT 20	NAMMCO CONFERENCE ON MARINE MAMMALS AS FOOD RESOURCES - PRELIMINARY CONCEPT PAPER
Submitted by	Faroe Islands
Action requested	Take note
Background	

NAMMCO Conference on marine mammals as food resources

Preliminary concept paper

It is proposed that NAMMCO organises a conference on marine mammals as sustainable food resources. The conference will be a two-day event held in the Faroe Islands in the second half of 2022.

In 2022 it will be 20 years since the World Council of Whalers Conference, "Whaling for the Future", was held in Tórshavn in 2002. The Conference featured a banquet with examples of different whale cuisine prepared by chefs from Saint Lucia, the Faroe Islands, Greenland, Iceland, Norway and Japan.

The 2022 Conference will be organized by the NAMMCO secretariat, guided by and in consultation with a steering group comprised of expert representatives from member countries.

In 2017, NAMMCO produced the report "Marine Mammals – a Multifaceted Resource". With a basis in this report, the Conference will explore and discuss the following themes:

- The economic, nutritional and social value of marine mammals – past and present
- How marine mammals are perceived in different societies, countries and cultures
- The use of marine mammals in an environmental perspective – climate impacts and the UN SDGs
- Marine mammals in modern gastronomy

The utilization of marine mammals as food resources is fundamental to cooperation on research, conservation and management through NAMMCO. The objective of the Conference is to gather people from a range of backgrounds, including hunters and academics, chefs and policy makers, scientists and media – from both NAMMCO members and observer countries and elsewhere – to discuss the importance of marine mammals as food resources, today and in the future.

The Conference will bring together chefs from whaling and sealing countries to showcase how marine mammals are used in different food cultures, and to discuss the potential for more creative and innovative use of sustainable marine mammal produce in modern gastronomy, such as New Nordic Cuisine.

The Conference will feature a banquet with dishes prepared and served by the participating chefs.

As a tangible product of the Conference, an online cookbook with recipes from participating chefs will be compiled, including videos with the chefs preparing and explaining their dishes and the different marine mammal produce they use.

The online cookbook will be published on a user-friendly website – either www.nammco.no or a separate platform, and the videos will be made available on YouTube.

For both the Conference and cookery project, NAMMCO will explore possibilities for partnerships and funding from external sources such as observer countries, Nordic agencies and industry & hunters' associations.

Should the idea for the Conference receive full support, the next step will be to establish an expert steering group and prepare a more detailed plan for the organisation, budget and funding of the event.

Ministry of Foreign Affairs and Culture, Faroe Islands

March 2021