

United Nations “Sustainable Gastronomy Day”

*Bergen, 30 May — The UCCN Creative Cities Network (as a part of the United Nations system) is invited to facilitate the observance of **Sustainable Gastronomy Day** in collaboration with the networks organizations. Considering the global importance of the day, the network wants to share best practice and promote creativity amongst the field of sustainable gastronomy.*

On 23 November 2016 The United Nations General Assembly has designated 18 June as Sustainable Gastronomy Day. The decision is reaffirming the resolution [70/1](#) of 25 September 2015, entitled “Transforming our world: the 2030 Agenda for Sustainable Development” in which it adopted [Sustainable Development Goals](#) including by promoting agricultural development, food security, nutrition, sustainable food production and the conservation of biodiversity.

The Norwegian City of Bergen, designated UNESCO Creative City of Gastronomy in 2015, will together with the other 17 UNESCO Gastronomy Cities in the world take action and raise public awareness of the first Sustainable Gastronomy Day 2017.

The City of Bergen, "the Ocean City", is situated by the coast and has a long culinary history of seafood harvesting combined with a high and increasing focus on sustainability. The City of Bergen will celebrate the Sustainable Gastronomy Day with a wide range of activities to explore food from the oceans. The events will start with an official launch and fishing boats arriving with catch of the day, bycatch and seaweed. This will be followed by tasting and marketplace activities on Nøstetorget, where people can learn about the use of bycatch fish and algae products.

Two public seminars will discuss how to harvest the oceans in a more sustainable way. These activities are organized in partnership with SAPEA (part of the [European Scientific Advice Mechanism](#)) and the Academia Europaea Bergen Hub, as part of their activities relating to their current scientific work on Food from the Oceans.

At the seminars the public will have the chance to hear from some of the experts who provide scientific advice on policy issues to the European Commission. Throughout 2017, these experts are exploring how more food can be obtained from the oceans in a way that does not deprive future generations of their benefits. Leading experts from across Europe are looking at this question from a range of disciplines. They are examining the technological and economic constraints of cultivating or harvesting species or species groups and the potential impact on human nutrition and the wider ocean ecosystem, both in the short and longer term.

The City of Bergen is actively supporting this event which offers an excellent opportunity for the public to learn more about the current research on sustainability, combined with the chance to experience first hand how representatives from local restaurants and catering schools explore the different culinary aspects of harvesting food from the oceans.

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