

## **Whet your appetite! CSMVS and AVID's fourth episode of Sustainability NOW explores sustainable practices in food and agriculture**

It is estimated by the United Nations that the food sector accounts for around 30% of the world's total energy consumption and accounts for around 22% of total Greenhouse Gas emissions. Fixing this broken system will require a full-scale transformation. We need to provide healthy, nourishing diets for all and promote more sustainable consumption patterns while contributing to socioeconomic development and minimizing (and eventually eliminating) environmental impacts and waste.

How do we provide healthy, nourishing diets for all and promote more sustainable consumption patterns while contributing to socioeconomic development and minimizing (and eventually eliminating) environmental impacts and waste?

**Chhatrapati Shivaji Maharaj Vastu Sangrahalaya (CSMVS) and Avid Learning** present **Sustainability NOW: The Future of Food + Agriculture in the New Age**, as part of the **4<sup>th</sup> Edition of Sustainability NOW: Conversations for a Greener Tomorrow (2<sup>nd</sup> – 7<sup>th</sup> November 2020)**, a week of programming dedicated to environmental perspectives and green ways of living. This discussion will be the fourth live episode of our series titled **Sustainability NOW** that is thematised and targeted to convert audiences into change makers and active catalysts and custodians of a greener future.

*Grower at Vrindavan Farm and Former Environmental Consultant to the US Environmental Protection Agency* **Gaytri Bhatia**, *Chef-Owner, Fig & Maple* **Radhika Khandelwal** and *Managing Director, Good Food Institute India* **Varun Deshpande** will be in conversation with *Hospitality Advisor* **Pooja Vir**.

This panel will explore the cornerstones of sustainable agriculture and food production as well as delve deeper into the various approaches, practices and features associated with these concepts. They will deliberate on the various potential solutions that can be devised and implemented to tackle the challenges faced by India's heavily burdened food and agricultural sector. How are various individuals, entities, organisations and policy-makers responding to the current scenario within the realm of agriculture and food production?

While substantial environmental impacts from food occur in the production phase – i. e. agriculture, food processing etc. – consumers also influence these impacts through their dietary choices and habits. The hospitality industry for example is one of the largest generators of food waste. This is an outcome of inefficient use of our food resources coupled with the issue of waste generation and disposal. Just the mere scale at which the sector operates amplifies the negative effects of the unsustainable practices and approaches adopted. How can the hospitality industry alter its practices and processes – as well as their underlying philosophies to usher in the concept of sustainability in the sector?

Our panel of experts will also discuss the future trajectories of India's food sector and highlight some best practices from abroad which can be implemented in India. Moving forward, how can we bring about a change in mentality with respect to how we produce, store, transport and consume food? How can India learn from the rest of the world with respect to the concept of sustainability in food, aquaculture and agriculture. And what global approaches of sustainability in these sectors can be successfully adapted for the Indian context?

Finally, as seen in the recent Covid-19 outbreak, unsustainable production, consumption and storage practices have been directly linked with the source and emergence of the outbreak. What has the world collectively learnt with regards to food sustainability in the wake of this defining event? Will we see a new version of humanity emerge from these testing times, one that is more cognizant of the importance of our environment, natural resources and the concept of sustainability moving forwards?

*Read more about the Series below:*

**Sustainability NOW** is a thematised and targeted series of discussions, videos, masterclasses and more --- that aim to convert audiences into change makers and active catalysts and custodians for a greener future. Speakers include artists, designers, material researchers, chefs, architects, creative entrepreneurs, policymakers, environmentalists, urban planners, educators, scientists, social media influencers, philanthropists, scholars, technologists, business leaders and many more voices. Within this series, the panel discussions have covered topics such as architecture and urbanism, emerging trends in the fashion industry, the future of food and conscious consumption, and technological innovations all in the context of sustainable practices and philosophies.

Join us to discover how we can produce and consume better to ensure a greener tomorrow.

**When:** Thursday, 5<sup>th</sup> November 2020 | 6:00 PM – 7:30 PM

**RSVP:** [www.avidlearning.in/](http://www.avidlearning.in/) ; prior registration required

**Press Email:** Ayeshah Dadachanji on [ayeshah.avid@gmail.com](mailto:ayeshah.avid@gmail.com)

#SUSTAINABILITYNOW  
Chhatrapati Shivaji Maharaj Vastu Sangrahalaya, Mumbai

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AN INITIATIVE OF THE CHHATRAPATI SHIVAJI MAHARAJ VASTU SANGRAHALAYA, MUMBAI

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## THE FUTURE OF FOOD + AGRICULTURE IN THE NEW AGE

As part of the 4<sup>th</sup> Edition of Sustainability NOW: Conversations for a Greener Tomorrow (2<sup>nd</sup> – 7<sup>th</sup> November 2020) – a week of programming dedicated to environmental perspectives and green ways of living – Chhatrapati Shivaji Maharaj Vastu Sangrahalaya (CSMVS) and Avid Learning present a panel discussion that explores the concepts of sustainable agriculture and food production and uncovers the many practices, activities and approaches related to them, while also examining evolving food consumption patterns and trends that are carving out pathways to a more sustainable future and current reality. Join us to discover how we can produce and consume better to ensure a greener tomorrow.

#AVIDONLINE **LIVE**

 Grower at Vrindavan Farm & Former Environmental Consultant to the US Environmental Protection Agency <b>Gaytri Bhatia</b>	 Chef-Owner, Fig & Maple <b>Radhika Khandelwal</b>	 Managing Director, Good Food Institute India <b>Varun Deshpande</b>	 Hospitality Advisor <b>Pooja Vir</b>
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DATE: **THURSDAY, 5 NOVEMBER 2020**  
TIME: **6:00 PM - 7:30 PM**  
REGISTER: [www.avidlearning.in](http://www.avidlearning.in) (prior registration required)

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## About the Speakers

**Gaytri Bhatia** consulted to the US EPA in Environmental Analyses for 7 years before becoming entrenched in India's food system. Small scale producers feed nearly 70% of the global population. With the Green Revolution of the mid-1900s & the growing economic imbalance for farmers, production practices today are deep in malpractices with damming accrued impact on both human & environmental health. Over the decade, Bhatia has worked to create a sustainable approach to food production, one that nurtures the earth while producing clean & nourishing food. Inspired by the forest, Vrindavan Farm uses slow farming techniques, produces seasonally, revives indigenous seed (e.g., rice, millets), creates biodegradable packaging, to name a few. Modeling a forest allows food production to return to a slow, sustainable, & economically balanced process, which creates the space for the farmers' harmonious relation with the earth. She continues to learn from the land, always refining her own methods.

**Radhika Khandelwal**, Chef and Owner, at Radish Hospitality has steadily and carved a formidable and firm foundation for herself in the Zero Waste and Biodiversity movements through her restaurant Fig & Maple in New Delhi, India. From the early days of her training as a Chef Radhika has championed food security through encouraging biodiversity. Her kitchen is well-known for playing host to indigenous Indian ingredients like Black chakhao rice, bok phool from West Bengal, lotus stems, and a wide variety of seasonal greens that are used in her salads. Passionate for a secure food future and for local, sustainable and seasonal cooking, Khandelwal ensures food is prepared with a zero waste approach by focusing on root-to-shoot cooking. Radhika Khandelwal moved to Melbourne, Australia at the age of 17 to pursue a degree in Psychology and began working at a fine dining restaurant to support herself, which sparked her passion for cooking. When she returned to India in 2013, she founded Radish Hospitality, an umbrella company for her restaurants Ivy and Bean (founded 2013) and Fig and Maple (founded 2016). Fig and Maple was founded as a canvas to showcase the vast indigenous biodiversity of India by using local, seasonal, and lesser known ingredients. The arrival of Fig and Maple in Delhi marked the beginning of a new movement in sustainability and was quickly adopted across the city by numerous chefs. As an advocate of sustainability and a member of the Chef's Manifesto working to fulfil the objectives of SDG2 (Zero Hunger), Khandelwal launched a 45-day long campaign titled "Be a #ZeroWasteHero". This campaign raised awareness of issues such as hunger, biodiversity, climate change, and food waste. Khandelwal is to represent India at the UN general assembly on the 29th of sept 2020. Radhika – as a Chef and as a food security activist – has been featured in eminent publications like Vogue India, Condé Nast Traveller, Salty Magazine, The Economic Times, GQ India, The New York Times, Verve, The Hindu, Lifestyle Asia, Indian Express, and many more.

**Varun Deshpande** is the Managing Director for India at the Good Food Institute (GFI), where he is focused on building the future of food by working with scientists, foundations, governments, entrepreneurs, and corporations to advance the new protein sector, which includes plant based and cultivated meat. As the son of a cancer surgeon from Mumbai, Varun has been deeply immersed in healthcare and technology from a very young age. He spent several formative years studying Chemical and Biomedical Engineering at technology hub Carnegie Mellon University. He then went on to work on implementing digital health in India and the United States, helping vulnerable populations through care coordination, and a systems approach to healthcare. While in the United States, Varun learned about Effective Altruism, a philosophy which seeks to investigate and target the world's most pressing problems. He came to understand the tremendous impact of industrial animal agriculture on the world, and the imperative need to transition away from it using markets and technology. In dedicating his work to the future of protein and combining his duty to human and planetary health,

Varun aims to help build a more healthy, sustainable, and just global food system, starting right here in India.

A passionate hospitality professional, **Pooja Vir** has spent over two decades in project management, operations, executive search and marketing in the hospitality industry.

## Partner Information

### Chhatrapati Shivaji Maharaj Vastu Sangrahalaya (CSMVS)

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Watch all past AVID Online episodes on our dedicated YouTube Playlist:

<https://www.youtube.com/playlist?list=PLYt7Q44R5xkd4dRefvV3nFloOHEePgLAZ>

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