

Fulani

KITCHEN FOUNDATION

A photograph of a traditional thatched-roof mud-brick building, likely a granary or storage structure, in a rural setting. The building has a conical roof made of dried grass or straw. In the foreground, several large, dark, rounded clay pots are visible. The background shows other similar buildings under a clear sky.

A WOMEN CENTERED INITIATIVE

**SUSTAINABLE & TRADITIONAL CULINARY
EXPERIENCES IN A CULTURAL HERITAGE
VILLAGE**

FULANI CULTURAL
HERITAGE VILLAGE
- 4 ACRES





DINE ON A MAT

OUR VISION FOR GASTRONOMY IS AN INVITATION TO STEP OUTSIDE OF YOUR COMFORT ZONE AND EXPLORE **FLAVOR** AND **SUSTENANCE THROUGH THE PALETTE OF FULANI WOMEN.**

WE FOCUS ON CELEBRATING **AFRICAN GASTRONOMY, THE UNDERVALUED AND UNDERUSED INGREDIENTS** IN RURAL COMMUNITIES ACROSS WEST AND CENTRAL AFRICA.

AS A **NOMADIC RESTAURANT**, WE HOST **IMMERSIVE CULINARY EXPERIENCES** ACROSS MANY COUNTRIES WITH A SUSTAINABLY CONSCIOUS MENU AND A PHILOSOPHY THAT REFLECTS OUR PLANET.

A woman in a purple and white striped dress stands in profile, looking towards the right. She is in a rural village setting with several traditional huts made of mud and thatched roofs. The sky is blue with scattered white clouds. The title 'CULINARY VILLAGE' is overlaid in large, white, serif capital letters across the middle of the image.

CULINARY VILLAGE

WOMEN IN RURAL COMMUNITIES
ARE THE **KEEPERS OF OUR**
AUTHENTIC CULINARY TRADITIONS.

WE STRIVE TO **PRESERVE THIS**
CULTURE THAT WE CHERISH, BY
DOCUMENTING AND SHARING IT.

MAKING IT ACCESSIBLE THROUGH
ENGAGING EXPERIENCES
REACHING PEOPLE **BEYOND**
AFRICAN BORDERS, WE AIM TO
CEMENT IT IN THE GLOBAL
CONSCIOUSNESS AND INSPIRE.

OUR DNA

WHY - THE PURPOSE

- ADD VALUE TO SUSTAINABLE CULINARY TRADITIONS/TECHNIQUES
- FOSTER RESILIENCE IN RURAL COMMUNITIES
- DRIVE THE PRESERVATION OF LOCAL CULTURE

HOW - THE PROCESS

- CREATING A SPACE THAT OFFERS SKILLS-TRANSFER PROGRAMS TO THE LOCALS THROUGH AGRICULTURE AND GASTRONOMY
- GENERATING INTERNATIONAL VISIBILITY THROUGH COLLABORATION AND STORYTELLING

WHAT - THE RESULT

- INVESTING IN THE SUSTAINABLE PRODUCTION OF LOCAL CULTURAL PRODUCTS
- CREATING SUSTAINABLE TRADITIONAL CULINARY EXPERIENCES

WHY

HOW

WHAT



easy to grow



gluten-free

Fonio

nutritious



underutilized crop



Super-grain



female crop



heritage



Fonio Female Growers initiative by Fulani Kitchen Foundation supported by Basque Culinary World Prize 2022

INITIATIVES

- BUILDING OF DEDICATED “**CULTURAL VILLAGE**” SERVING AS A **TRAINING CENTER** AND **SAFE HAVEN** FOR LOCAL YOUTH AND WOMEN
- ALSO SERVING AS THE **DINE ON A MAT HOME BASE** PROVIDING A HOLISTIC **NOMADIC EXPERIENCE**
- BUILT INTO AN ALREADY EXISTING **FULANI VILLAGE**
- PROVIDING SKILLS-TRANSFER ACTIVITIES, CULTURAL EXCHANGE, AND KNOWLEDGE BETWEEN THE HOST COMMUNITY, LOCALS AND TRAVELLERS

TARGETS

A person is shown from the chest up, wearing a blue garment. They are holding a large, traditional earthenware water pot (matka) on their head and a smaller, similar pot in their right hand. The background is a plain, light-colored wall.

- FONIO FARMERS TRAINED ON PROCESSING AND EQUIPPED WITH VALUE ADDITION SKILLS
- YOUTH TRAINED
- BI-ANNUAL COMMUNITY DIALOGUES
- COLLABORATING WITH INTERNATIONAL AND DOMESTIC CHEFS
- VISITS BY TRAVELLERS



**WE WELCOME
PARTNERSHIPS AS WE
BUILD THIS FAMILY OF
RESPONSIBLE CULTURAL
COLLABORATORS.**

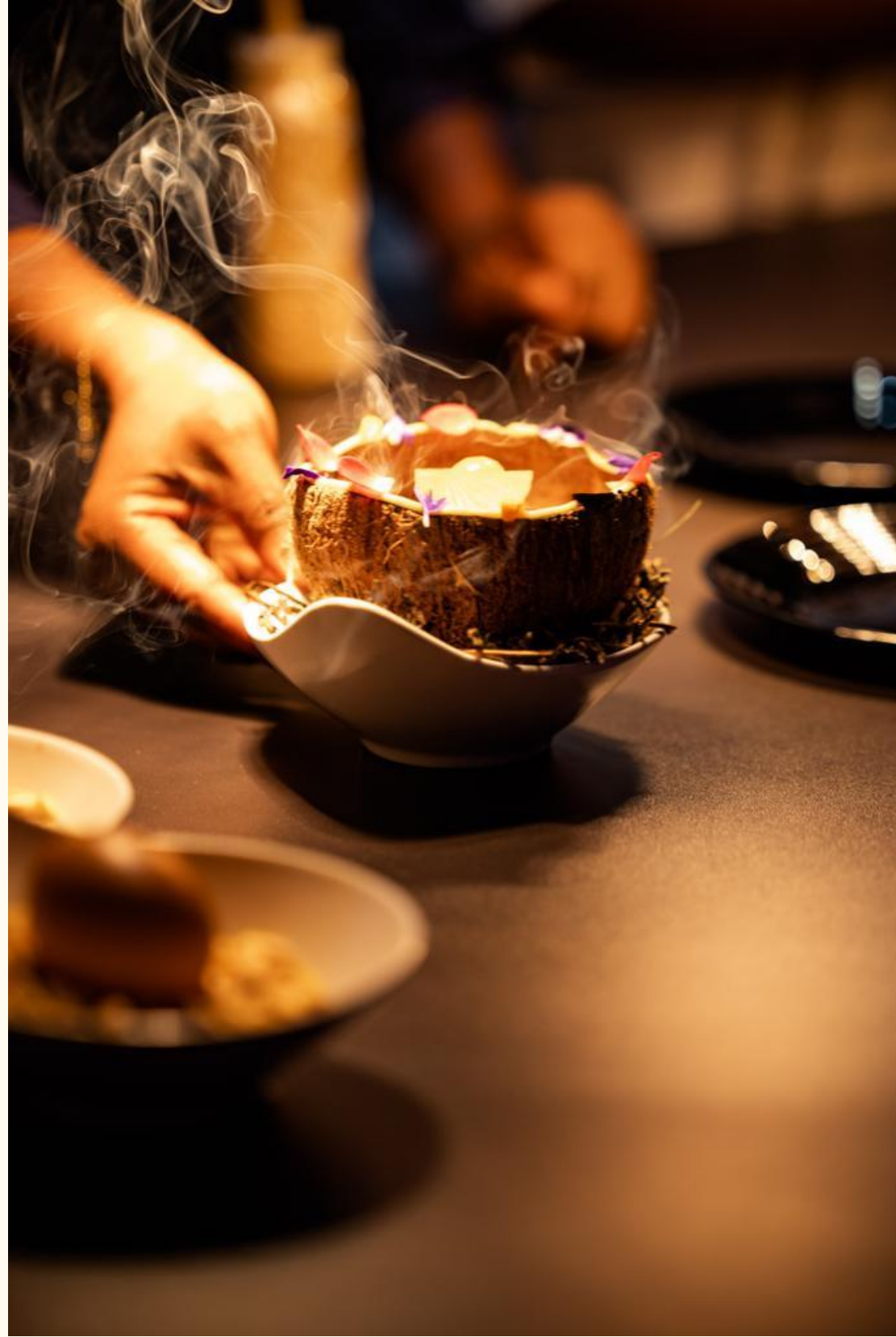


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