

Red Delights or Rotting Heaps: Understanding Bengaluru's food systems through the ubiquitous tomato

Sat. 12th August, 2017

9:30 AM to 4:00 PM

Institution of Agricultural Technologists (IAT)

(15, Queen's Road, Bengaluru)

**If you are interested to participate, kindly send us an email
(adithya@sochara.org) with a few lines on why this workshop would be beneficial
or relevant to you. We will write back with an invitation if seats are available.**

Rising incomes, consumer preferences and nutrition science are driving the increasing consumption of fresh fruits and vegetables in urban areas such as Bangalore. The production and supply of these fresh foods from rural areas around the city, aka peri-urban areas, places unique demands on farmers, traders and others involved in the value chain. Equally of concern is the impact on the environment.

Take the case of the not-so-humble tomato. It is an essential ingredient in our food today - be it rasam, chutney, rice bath, gravy, salad or sauce – and prized in almost every cuisine. It is also considered nutritious. But how does this choice made in lakhs of households impact the economy, ecology, and society? Are the amounts and ways in which tomato is produced, traded and consumed today sustainable? Does it benefit our dietary diversity and nutrition? If not, what are the possible alternatives? What is the significance of the tomato in changing agricultural and land-use patterns? What is the ecological impact of growing tomatoes as an agro-industrial produce? What are the interests of seed and agri-business in tomatoes? What is the impact of the tomato on our changing food cultures, nutrition and health?

Tomatoes are often in the news, either because farmers have had to dump their produce due to rock-bottom prices or because high prices are impacting consumers. Why does this happen, and what are the challenges in maintaining a steady supply of fresh food for consumers?

These and other related issues will be discussed in this one-day workshop drawing from different perspectives of experts and explorers from different sectors. We will try to understand food systems for fresh foods in Bangalore through a public health and sustainability lens, using the example of the tomato.

The panel includes speakers from: farming, trade, food processing, cooking, waste management, economics, nutrition, environment, agricultural science, and public health.

Organiser/s:

The Society for Community Health Awareness, Research and Action (SOCHARA)