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BUSINESS

INCLUDING  
TAKE OUT  
& DELIVERY

# Hello, World!

## THE GCI NEWSLETTER

INSPIRATION FOR PROGRAM PLANNING FROM THE GLOBAL CULINARY INITIATIVE COMMITTEE

May 2020

## The New Normal: Navigating a Global Pandemic

Billions of people are in lockdown around the globe and there have been more than [3 million cases](#) of COVID-19 in 212 countries and territories. “Social distancing,” “PPE,” and “flattening the curve” are now household words. In mere months, the world has changed before our eyes.

In this issue, the GCI Committee explores how COVID-19, or the novel coronavirus, is impacting food and food systems, and daily life around the world.

### The Grim Forecast: World Hunger

- World Food Program (WFP) Executive Director David Beasley says there is the possibility of [multiple famines](#) and a massive death toll ahead. Globally, more people might die from the economic fallout than from the pandemic itself.
- The coronavirus pandemic has brought hunger to millions; a [global food crisis](#) looms.
- Around the world, with schools closed, millions of children lack [access to school meals](#), which might have been their only meal of the day.
- Although essential for limiting the spread of the virus, social distancing deters [low-income, older adults](#) from accessing group meals at senior centers and food banks in the U.S.

### What's Hot; What's Not in the New Normal

- Interest in [Chinese and Italian food](#), among the most popular international cuisines in the Western world, has declined, according to culinary trends site, Chef Pencil. This, despite no known transmission of coronavirus through food.
- [Food behaviors](#) around the world have been changing in significant ways during the pandemic and this may have long-term repercussions, observes a marketing company that tracks such trends through research and social insights.
- Coronavirus is altering [Asia's relationship to food](#). Creative ideas like digitizing menus for food hawkers in Singapore and home-cooked food swaps in Malaysia are keeping the culinary scene vibrant.
- BBC News reports that Asian cooks have sent [bamboo shoots](#) trending in global recipe searches. Many cooks in Asia are trying to recreate comfort dishes they enjoyed before social distancing began.
- The popularity of [plant-based protein foods](#) is surging in Asia, possibly because of concerns over links between wild animal meat and the coronavirus.
- The coronavirus may be [making us fatter](#), according to an article in *Japan Times*!

### Chapter Activities

Use this newsletter as a springboard for your chapter's GCI programs.

- Find several resources [on this site](#) about food waste and how to combat food insecurity globally. Chapters could use ideas to develop a virtual community workshop with local speakers addressing similar issues.
- Using the [culinary talents within your chapter](#), share coronavirus cooking demos on Instagram, Facebook, or YouTube to help consumers struggling to put food on the table. Include easy international dishes to enrich the program.
- Plan a [roundtable](#)—remotely or in person, when safe to do so—with restaurant owners and chefs about how they strategized reopening their eateries to reassure nervous customers and how they view the future of the restaurant industry. Be sure to include restaurateurs representing global cuisines for the widest viewpoints.
- Have a speaker from a local school district talk about challenges they have faced in providing low-cost school meals during the shutdown and how chapter members might still be able to assist with school lunch programs.
- Post recipes on your chapter's website featuring [global peasant foods](#), that are simple and use few ingredients to help the cooking-challenged.

## Restaurants Fight for Survival

- Interviews by *Bon Appétit* bring to life how [food businesses](#) are handling the crisis, their stresses, their creative solutions, and their generosity in hard times.
- Before they can reopen, [widespread testing](#) is critical, says a Colorado restaurateur, who outlines the challenges ahead.
- Learn [three ways](#) that restaurants in Japan are tackling the coronavirus.
- [Social distancing guidelines](#) that limit seating capacity will be devastating to most restaurants' bottom line.
- These photos show how [San Francisco restaurants](#) have pivoted to takeout.

## Philanthropy, One Chef at a Time

- In New York, three-Michelin-star chef [Daniel Humm](#) has turned upscale Eleven Madison Park into a community kitchen serving nearly 3,000 meals a day.
- "This isn't the time for caviar," says a fine-dining [Bangkok chef](#), as he and his migrant staff rethink their menu to deliver meals to the poor.
- [Chef José Andrés](#) wants to feed the world through the pandemic. [World Central Kitchen](#) has launched feeding missions in 13 countries, serving some 15 million meals and corraling more than 45,000 volunteers.



- [Top Chefs](#) from London's leading restaurants are cooking for National Health Service workers.
- Chef [Ed Lee](#) of Louisville, Kentucky, started a restaurant workers' relief program for those who were laid-off, serving hundreds of hot meals and handing out essential supplies. Now his non-profit has mobilized restaurants across the country to do the same.

## An Intimate Look Inside the Lockdown

- Italy: Every evening at 8 p.m. in Modena, three-Michelin-star chef [Massimo Bottura](#) invites you into his kitchen, via Instagram Live, where you can watch him cook his family's dinner with whatever's on hand.
- China: A young [couple in Shunde](#), whose YouTube Chinese cooking channel is one of the most popular for English speakers, describes what it was like to food shop and cook in China during the lockdown.
- UK: A very [creative dad](#) delights his son by recreating McDonald's at home to fulfill the child's fourth birthday wish. This will warm your heart.
- Worldwide: A snapshot in time: March 20, 2020. Eater Travel's correspondents report on the [challenges](#) in their communities, as cities around the world are affected by the coronavirus.

## Everyone's Cooking!

- The coronavirus has exposed the poor skills of [German cooks](#). With social distancing, they are spending more time in the kitchen rediscovering cooking and baking.
- All across Europe and the rest of the world, people are [baking bread](#)—or trying to. For inspiration for your next loaf, see how a [Slovenian baker](#) makes artwork with bread.
- Cooped up at home, [millions of Chinese](#) discover the joy of cooking.
- [Chef Amanda Freitag](#) shares tips for cooking during the coronavirus pandemic.
- An Ontario [YouTube creator](#) is showing people how to cook with limited items from his kitchen pantry.
- [Global chefs](#) are dishing up cooking advice. Check out their digital classes, demos, and tutorials.

## Food Economics

- In the U.S., [farmers markets](#) are in flux, without clear guidelines of operation during the pandemic. This ambiguity puts food-insecure consumers and local farmers in a precarious position.

- There is a growing call to ban [wet markets](#) because they may carry live farmed and wild animals that are slaughtered on the spot—a potential for spreading diseases like COVID-19.
- Americans are going hungry while farmers are destroying fresh food. Everyone is desperate for solutions to prevent [massive food waste](#).



- There may be permanent changes in the [Canadian food supply](#) due to COVID-19. Outbreaks at Canadian meat processing plants reveal the flaws in a centralized system.
- Belgians are being urged to eat [pommes frites](#) (french fries) twice a week due to a potato surplus.

## What to Cook Now

Every culture has its go-to dishes in times of hardship. They are built into each nation's culinary DNA.

- In Italy, it's [cucina povera](#). Learn some ways to eat from "root to shoot."
- In France, they know the skills needed to reuse and reheat leftovers. They're adept in the art of [réchauffé](#).
- It's "[subsistence cooking](#)" in Scandinavia, created around basic ingredients.
- [Favorite British supper dishes](#) include the frugal fish pie, toad-in-the-hole, and bangers and mash.

- From Japan, try [ten comfort foods](#) that are budget-friendly, too.
- From Ireland, [comfort foods](#) like Irish Stew, colcannon, sausage rolls, and soda bread ease hard times.
- From India, [khichuri](#), usually made with rice and lentils, is a beloved comfort dish with a global influence.
- Ghanaian chef Selassie Atadika's go-to dish during quarantine is [gari foto](#), a comforting dish based on steamed, fried cassava meal.
- Milanese chef Filippo La Mantia is cooking [simple dishes](#) from his Sicilian childhood to evoke taste memories.
- Here are 16 Latin-American, feel-good, [comfort foods](#).
- Try [Saveur's 20 best](#) Mexican comfort food recipes.
- This is what people around the world [eat when sick](#).

## Resources

- Keep updated with [webinars](#) on critical food issues from Food Tank. This think tank is dedicated to educating, inspiring, advocating, and creating change to challenge a broken global food system.
- To learn more about [peasant cooking](#), try Howard Hillman's well-reviewed book, *Great Peasant Dishes* (first printing 1983).



Global Culinary Initiative

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**GCI Committee:** Co-Chairs Suzanne Brown (Atlanta) and Teresa Farney (Colorado); Margaret Happel Perry (New York), Sandy Hu (San Francisco), Susan Fuller Slack (Charleston). Photos credits, page one: top left and middle (Lemon Grass Restaurant, Sacramento), top right and bottom left (Taste Catering, San Francisco), bottom middle (M by Chef Mavro, Honolulu), bottom right (East Liberty Tap House, Salt Lake City). Page two: delivery bags (Taste Catering), CSA box (FRESHr).