



Ministry for disabilities



THE PERMANENT MISSION OF
GHANA TO THE UNITED NATIONS



UN HEADQUARTERS, CR 12
WEDNESDAY JUNE 12, 11.30 - 12.45 AM

CRPD COSPI7 – HIGH-LEVEL SIDE EVENT

Promote and Develop the Talent and Skills of Persons with Disabilities through Italian Cuisine

CONCEPT NOTE

The Convention on the Rights of Persons with Disabilities (UNCRPD) contributes to the development of the human potential of all persons with disabilities and the recognition and support of everyone's talents and skills.

Persons with disabilities who want to build their future and live their lives to the fullest, need to discover and cultivate their ambitions and desires. They deserve to develop their personal potential without barriers that may hinder their full and effective participation in society on an equal basis with others.

This innate drive to understand who we are and our place in the world leads us all – and persons with disabilities are no exception – to strive to develop our talents and human potential. We strive to guarantee full participation in education, to build vital interpersonal relationships and identify employment opportunities that can help us increase our sense of personal satisfaction and independence.

Based on these principles, several occupational and work programs have been launched throughout Italy with one specific goal: to discover, promote, and develop the natural talents and creativity of persons with disabilities in the production, preparation, and catering of agri-food products.

Italian cuisine, like many other cuisines of the world, requires dedication and attention to the preparation and selection of high-quality raw materials, as well as skills and creativity in the preparation of food. It is thus an ideal sphere of activity to promote not only skills, talents, and creativity of persons with disabilities, but also social inclusion and the independence of persons with disabilities. Indeed, through these work activities, the person with disabilities has an opportunity to experience adulthood and equality in a typical, mainstream setting with other persons on a daily basis.

The side event will offer presentations and illustrations of the various employment and work programs promoted in recent years throughout the Country, with persons with intellectual disabilities and/or autism engaged as protagonists in multiple and different agri-food and catering activities. For example, persons with neurodevelopmental disorders are fully and actively employed in the production of high-quality oil, wine and cheeses; others are engaged in Italian cuisine catering services. All activities act as a springboard for the full expression of the personal talent and creativity of persons with disabilities. This, in turn, leads to the creation of high quality food (such as pizza, pasta and tortellini) and the actual setup of successful catering businesses competing on the same footing with other catering companies operating in the area. Finally, the side event will be an opportunity to demonstrate how Italian cuisine, with the production and selection of related raw materials, can be a real-life occupation that can actively involve all persons with disabilities, regardless of their level of support.



PROGRAM

Opening Remarks

11.30: Welcome words by the Italian Minister for Disabilities, Alessandra Locatelli

11.35: Sara Minkara, Special Advisor on the rights of persons with disability at international level, US Department of State

11.40: Dakoa Yaa Newman, Minister for Gender, Children and Social Protection, Ghana

11.45: Gunta Anca, International Disability Alliance, Vice-President of European Disability Forum

Panel

11.50: Introduction by Serafino Corti, Coordinator of the Scientific Technical Committee of the National Observatory on Disabilities

11.55: Nico Acampora, PIZZAUT, "PIZZA and Inclusion: THAT'S AMMORE"

12.00: Alberto Brunetti, LUNA BLU, "Live Life"

12.05: Erika Coppelli, TORTELLANTE, "A Method to create a Future"

12.10: Agnese Donati, RULLIFOOD, "Inclusion Close at Hand"

12.15: Andrea Bonsignori, BREAKCOTTO, "Third Sector and Multinationals: the Challenge of an Alliance that can Change the World"

12.20: Matteo De Laurentis, RURABILANDIA, "The Farm which is Good for the Heart"

12.25: Antonio Ciotola, Chef from FEDERAZIONE ITALIANA CUOCHI, "Cuisine as enhancement and rehabilitation of senses"

12.30: Elena Appiani, LIONS, "Food recovery: a service that responds to the issues of hunger, the environment and social inclusion"

Discussion

12.25 – 12.35: Interventions from the floor

Closing Remarks

12.35 – 12.45: Closing Remarks by the Italian Minister for Disabilities, Alessandra Locatelli