This year we take a deep dive into understanding and addressing the “polycrisis” affecting our food system: multiple simultaneous, interconnected crises – electricity, water, disease, armed conflict, climate – that leave us living in what seems like a perpetual state of emergency where hunger, poor nutrition, food price inflation and uncertainty are increasingly common.

We also focus on teenagers and their experiences, perspectives and opportunities within the food system with a series of workshops, cooking ‘food jams’ and walking tours through the city that help empower and unlock the potential teens have to shape our food system and its future for the better.

Enjoy deeper and broader engagement with our food system through chef-led culinary adventures, art exhibitions, walking tours, workshops, conference events and inter-faith dining experiences.
Join the Food Dialogues!

- Discuss the impact polycrisis has and will have, and debate ways to strengthen our food system.
- Engage with business leaders and question how they will navigate the future food economy.
- Develop a sense of what teens are experiencing and how they navigate their food environments.
- Explore chef-led culinary adventures, where the focus is on food stories and our shared food cultures.
- Enjoy community-led dining experiences focused on food and faith and the links between food, spirituality and service.
- View contemporary visual arts and the views of artists speaking to food and our complex relationships with it.
- ‘Walk the Food Walking Tours’ in Cape Town CBD and Philippi Village.
Event Programme

Registration is required for all events, whether free to attend or paid. Register at fooddialogues.info.

Art & Garden Exhibition -
16 on Lerotholi Art Gallery

Running from the 4th to the 18th of July at the 16 on Lerotholi Art Gallery in Langa, this year’s Food Dialogues Art Exhibition is curated by Mpilo Ngcukana and features works by Mongezi Gum, Lady Skollie, Ignatius Mekong, Philemon Hlungwani, and Velaphi Mzimba, among others. Book your place to join the official exhibition opening event on Sunday 9th July.

16 on Lerotholi Gallery showcases both art and food gardens in their inaugural Food Dialogues participation. The NPO wing of 16 on Lerotholi, the Masakhe Foundation, has partnered with other non-profit organisations to establish the Lerotholi Food Garden adjacent to and interlinked with the gallery, creating a community resource and educational space for food gardeners, local residents, school children and visitors to learn more about growing food, healthy food, our food system, and how they can become more involved, develop skills, and improve their health and nutrition.

Tuesday 4 July - Tuesday 18 July
Daily: 10h00 to 17h00

Official Opening Event
Sunday 9 July
12h00 to 16h00

16 on Lerotholi Art Gallery in Langa
Food Systems Walking Tour - City Bowl

Join a small group walking tour that will reveal the intricate connections and overlays between Cape Town’s ecological systems, history and food lineages, from pre-colonial to present day. The tour sheds light on how history shaped the modern-day food system in Cape Town and how the contemporary city shapes our interactions with food. Experience the vibrant food cultures on the streets and in the urban core, including tastes of classic Cape Town street food.

The walk takes participants on a loop through the city starting at Heritage Square, taking in locations such as Greenmarket Square, the station deck, the Golden Acre and the Company’s Gardens. You will never see (or taste) the city in the same way again!

Wednesday 5 July
Saturday 8 July
Tuesday 11 July
Thursday 13 July
Saturday 15 July
10h00 to 13h00 - 3 hours

Starts: Riebeeck Square, Corner of Shortmarket & Bree Streets
Adeola Oyebade

Food Systems Walking Tour - Philippi Village

This specially curated experience of the Philippi Village, right in the heart of Philippi Township, engages guests with food and community systems and stories. Philippi Village is one of the city’s primary hubs for social entrepreneurship, urban farming and creative development. It occupies a former concrete factory, and in addition to a library, a container retail mall, graffiti gallery and skate park, there are 8 hectares of land that is being turned into productive food space.

Guests will meet at the V&A Waterfront and take a shuttle to the Philippi Village, where they will enjoy a two hour experience that culminates with a light, very local lunch of gwinya, mincemeat and home-made ginger beer. The experience includes an orientation to the Philippi Village as a whole, and the story of the project to date, with the bulk of the time spent exploring the urban farming and food aspects of the initiative. The experience starts and ends at Makers Landing at the V&A Waterfront, and includes a shuttle running from Makers Landing to Philippi Village and back.

Saturday 8 July and Saturday 15 July
10h00 - 13h30 - 3 ½ hours
Philippi Village

Starts and ends at Makers Landing at the V&A Waterfront and includes a shuttle running between venues.

Angela Teffo
Dialogues Through Food - Black Girls Rising Teens And Nutrition Workshop

This workshop, hosted by teen girls from the Black Girls Rising initiative, explores the nexus of teen agency, access to healthy food, and academic research into teenagers and food.

The event showcases teen agency, while presenting new key insights coming out of research into teens and food, as well as providing an opportunity for teens to engage with local government representatives and learn more about how government works so that they are better able to lobby their local leaders.

Both workshops will be run on a World Cafe / Open Space basis, and will cover themes such as what governs the food choices teens make, teens and governance, and teens playing a role in research about teens.

Two editions of this workshop will take place:

Thursday 6 July - Bertha House
9h00 to 12h00 - 3 hour workshop
12h00 to 13h00 - Light lunch

Thursday 13 July - Philippi Village
9h00 to 12h00 - 3 hour workshop
12h00 to 13h00 - Light lunch

Xoli Fuyani, founder Black Girls Rising, with teen presenter Anelisa Mgedezi

Dialogues Through Food - Building a Black Supply Chain

Join chef Nolu Dube-Cele of the Seven Colours Eatery restaurant in a multi-course meal of home-cooked comfort-food that incorporates creativity, nostalgia and diversity, with the vision to inspire a positive South African identity through food. With each dish, chef Nolu shares her challenges and triumphs as chef and business owner in creating a supply chain for her restaurant comprised entirely of local Black-owned small-business suppliers. She will share what it takes, what difference it makes, and the ins and outs of her business and culinary journey (including some hard-won secrets of success), as well as the best flavours of the Seven Colours Eatery. This is ideal for any chef or restaurant owner, current or future, and any entrepreneur who wants to understand what it takes to create a uniquely tasty, ethical and sustainable brand.

Saturday 8 July
19h00 to 21h00 - 2 hours
Seven Colours Eatery - Battery Park, Waterfront
Chef Nolu Dube-Cele
Dialogues Through Food - Guided Children & Parent Adventure

Join this unique cooking programme for kids aged five to 10 years-old, along with a parent. The session introduces children to flavour profiles, the origins of ingredients and gets them working together in small groups, ahead of sharing their creations in a celebration of new flavours and knowledge. In this session, parents take the lead from their children! Tickets are for one adult with one child only. Each child must be accompanied by one adult.

Two editions of this workshop will take place:

- Sunday 9 July at Maker's Landing
  10h00 to 12h00 - 2 hours
- Sunday 16 July at Soute Studio
  10h00 to 12h00 - 2 hours

The Food Jams Team

Dialogues Through Food - Teens Food Journey

How to make bread and cake and eat it!
Roll up your sleeves and get involved in a chef-led culinary adventure! This teens-only event will have teenagers joining the famous Food Jams team in collaboration with community cooking school, Cooktastic, for an afternoon of bread and cake, learning how to make them and learning how they ended up as staples of our food environments. Flour, fermentation, frosting and fun are just some of the ingredients that will be used in baking up a world of fresh thinking and culinary confidence. Parents will need to sign consent forms, then drop their teens and go.

Two editions of this workshop will take place:

- Sunday 9 July at Maker's Landing
  14h00 to 16h00 - 2 hours
- Sunday 16 July at Soute Studio
  14h00 to 16h00 - 2 hours

The Food Jams Team
Dialogues Through Food - Polycrisis Pantry

Join us for a unique dining experience that is sure to be curious, perspective-shifting and most importantly; delicious! Through satire and artistic license on the plate, in performance and through an installation of creative works, this experience will critique the economics, policies, and power dynamics that encourage polycrisis as a contemporary way of being, using a fine dining experience as a setting.

Curated & presented by artist and food justice worker Zayaan Khan in collaboration with chef Maria van Zyl and farmer-artist Maya Marshak, over multiple courses you will engage with the several interrelated and confounding crises - climate, environment, electricity, water, ideologies, war and more - as they impact directly on our plates and in our bodies. Share in part of the collective grieving and healing through this meal offered as an experience in learning about a world where we navigate from crises and not from cravings or dietary requirements or luxury. The evening promises to be full of flavour, nourishing in diverse ways and eye-openingly divergent from any other culinary experience.

Saturday 15 July
18h30 to 21h00 - 2 ½ hours
Makers Landing

Food activist Zayaan Khan, Chef Maria van Zyl & artist Maya Marshak

Dialogues Through Food - Hungry To Serve: Faith, Food and Service

To close the 2023 edition of Food Dialogues, chef Riyaz Mir of Masala Dola and Tastes of Kashmir, together with the Food Dialogues team, and representatives of a diversity of faith-based organisations, invite members of the public to break bread around the theme of food, faith and service.

Chef Riyaz will prepare a feast of dishes from multiple faiths that will form the basis of the evening’s enquiry. Guests will dine their way through dishes from Islamic, Christian, Jewish and Hindu practice, learning about the origins and cultural significance of these dishes, whilst exploring the connections between food and faith, food and service, and the ways in which service is built into spiritual practice as a way of being and not simply a way of doing.

As Mandela Day volunteering takes place the next day across the country, the dinner is an opportunity to reflect on our collective attitude to service, and share insights into the micro and macro service modes that exist in daily faith-based practices.

Monday 17 July
18h30 to 21h00 - 2 ½ hours
Maker's Landing

Chef Riyaz Mir
Webinar -
Polycrisis and the Food System:
Views from African Urban Centres

Participating countries, Burkina Faso, Kenya, South Africa, Tunisia and Uganda

Join this virtual panel discussion on African urban food systems with key municipal officials and civil society partners in cities across North, West, East, Central and Southern Africa who will be sharing efforts, successes and lessons learned while working to transform their food systems. Hear views on what the future holds and what makes multi-sectoral collaboration work.

African cities are in the midst of a polycrisis, experiencing rapid urbanisation and population growth, facing challenges of rising social inequalities, infrastructural backlogs, land degradation, and increasing exposure to climatic risks. These are compounded by increasing costs of food, energy, transport and more, which make the realisation of a quality life more difficult for urban residents. For the emerging alliance of city officials leading work on food system transformation, these convergent crises pose a complex set of challenges: how do we feed a growing population? How do we ensure access to good nutrition, to reduce malnutrition in our residents, and end the injustice of stunting in our children? How could we use food to transform our urban systems for the good of our people?

With global polycrisis as a backdrop, this session will focus on understanding how African city officials are striving to make their cities’ food systems healthier, fairer and more resilient.

Monday 10 July
11h00 to 12h30 - 1 ½ hours
ICLEI Africa

Conference -
Polycrises and the Food System

Participate in this one-day Food Dialogues signature conference with sector leaders, top researchers, innovative thinkers, deep insights and diverse perspectives on the crises impacting our food system and how we can navigate the way forward. We will delve into topics of Business and the Economy, Health and Disease, the Food-Water-Energy Nexus and Ideas and Ideologies, with all attendees able to participate fully in the discussions.

We are barely out of a global pandemic, and are now dealing with load shedding, a pending water crisis, the impacts of climate change and potential natural system shocks. How do we strengthen our food systems to face these challenges? How can the lens of decolonisation and other conceptual re-framings help us imagine alternative approaches? How do food businesses navigate ongoing periods of volatility, uncertainty and risk, and what future is in store for our food economy? And how do these crises make a difference to South Africans confronting daily shocks and stresses in vulnerable communities in the world’s most unequal society?

Food Dialogues signature conference: All sessions are participatory panel discussions with no ‘talking heads’ presenting to a passive listening audience. The emphasis is on engagement and dialogue in person in real-time. No recording of the panel discussions is done and none permitted – these are safe spaces where people can speak their minds as well as change their minds. Everyone in the room has expertise of some kind and is invited to participate. Sessions are extended, 1.5 hours in length to allow for in-depth discussion and substantive engagement with the issues.

Enjoy lunch, two coffee breaks and a creative spoken word performance-as-provocation as part of the day.

Wednesday 12 July
8h30 to 17h00 - 8 ½ hours
Maker’s Landing
Programme Schedule

Food Dialogues - Art & Garden Exhibition
Food Systems Walking Tour - City Bowl

Dialogues Through Food - Teens & Nutrition Workshop
Dialogues Through Food - Building A Black Supply Chain
Food Systems Walking Tour - Philippi Village
Dialogues Through Food - Guided Children & Parent Adventure
Dialogues Through Food - Teens Food Journey
Food Dialogues - Art & Garden Exhibition Opening Event
Pan African Online Webinar
Polycrises Conference
Dialogues Through Food - Polycrisis Pantry
Dialogues Through Food - Sacred Dining - Faith & Food

Tuesday 4 July / Tuesday 18 July
Wednesday 5 July / Saturday 8 July
Tuesday 11 July / Thursday 13 July
Saturday 15 July
Thursday 6 July / Thursday 13 July
Saturday, 8 July
Saturday 8 July / Saturday 15 July
Sunday 9 July / Sunday 16 July
Sunday 9 July / Sunday 16 July
Sunday 9 July
Monday 10 July
Wednesday 12 July
Saturday 15 July
Monday 17 July

Registration: fooddialogues.info
To register and for further information about the programme.
Communications and Media

Website: fooddialogues.info
Facebook: facebook.com/fooddialogues
Instagram: @food_dialogues
Twitter: @food_dialogues
LinkedIn: LinkedIn.com/showcase/food-dialoguess
Hashtag: #FooddialogueSA

Please use our hashtag whenever posting about the event on social media.

About the SA Urban Food & Farming Trust

About the SA Urban Food & Farming Trust Founded in 2014, the SA Urban Food & Farming Trust (Reg. IT20812/2014, PBO 930052666) is a non-profit public benefit organisation that works through food and farming to strengthen South Africa’s urban communities and the ecosystems that sustain them. Details at fairfood.org.za
Food Dialogues is hosted by the SA Urban Food & Farming Trust with co-host and sponsor SOLVE@Waterfront.

Co-sponsored by the DG Murray Trust, AfriFOODlinks (Funded by the European Union), and the DSI-NRF Centre of Excellence in Food Security.

Event partners include the Western Cape Economic Development Partnership, African Centre for Cities, the Southern Africa Food Lab, The UNESCO Chair in Science and Education for African Food Systems, Bertha House, Philippi Village, City of Cape Town, Western Cape Government, Cape Town TV and Derrick Integrated Communications.