

## Good Practice: SLIGO GLOBAL KITCHEN

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| 1. GENERAL INFORMAT       |  |
|---------------------------|--|
| Name of the network       | Sligo Global Kitchen                                       |
| Founding year             | 2014   |
| Location                  | Sligo / County Sligo / Ireland                             |
| Coordinating Organisation | An individual volunteer                                    |
| Degree of formalisation   | Some formal and some informal agreements (depending on     |
|                           | the event)   |
| Members                   | Locals of Sligo; Migrants; Refugees (especially asylum     |
|                           | seekers)   |
| Field(s) of action        | Inclusion / Integration in general; Education and training |
| Target group(s)           | Refugees; Migrants; Volunteers                             |
| Type of network           | Informal Group   |

| 2. NETWORK PROFILE                               |  |
|--|--|
| Brief description                                | The vision and mission of Sligo Global Kitchen is to<br>integrate asylum seekers into local society and connect<br>them with members of the community of Sligo by cooking<br>together and sharing the love of good food. In housing<br>facilities for asylum seekers usually no cooking facilities are<br>provided. Therefore, Sligo Global Kitchen encourages all<br>asylum seekers to participate in cooking events hosted by<br>an informal group of various locals of Sligo and asylum<br>seekers of different nationalities. At each event<br>representatives of at least two countries cook food from<br>their home countries. At the end of the first year, they<br>shared in flavours from 11 countries. By the second year,<br>they had flavours from 15 countries and till date they have<br>shared in recipes from over 15 countries including countries<br>of people who are not asylum seekers themselves but love<br>and support the Idea. A country and a theme are chosen for<br>each event, e.g. "The Cameroonian Story". It is tried to<br>match it to the country's independence month to give the<br>people from that country a platform to celebrate, though far<br>away from home. |
| Resources  | <ul> <li>The network has been supported in various ways by different local organisation</li> <li>Generous donations from everyone who share in the table at every siting</li> <li>Free mentorship on community structuring has been offered by the Sligo community</li> </ul>  |
| Internal Communication & Facilitation techniques | <ul> <li>Network meetings</li> <li>Video telephony (Zoom)</li> <li>Instant messaging (WhatsApp)</li> <li>E-mails</li> </ul>  |
| External Communication & Event formats           | Social media (Facebook, Twitter and Instagram to spread the word of their events)  |

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| • | Local media                               |
|---|---|
| • | Collect feedback from each event by email |

| 3. SUCCESS FACTORS AND               | MAIN CHALLENGES   |
|--------------------------------------|---|
| Success factors                      | <ul> <li>Cooking as a low-threshold opportunity to bring together and network locals and asylum seekers</li> <li>A lot of support by local organisations and the local community in Sligo</li> <li>Trained members and being able to get funding to train members, as a result more than half of the members work in local restaurants</li> </ul>   |
|                                      | Members from all parts of the community of Sligo<br>coming to the events  |
| Challenges & Lessons learnt          | <ul> <li>Not having all the skills necessary to expand the project and make it formal</li> <li>Restrictive migration law is a challenge regarding what asylum seekers could do as they are only allowed to work on the project if they already have their residency</li> <li>High turnover, constantly training new people</li> </ul>   |
| Evaluation & Sustainability          | <ul> <li>Feedback is collected from each event by mail</li> <li>Although the network is recognised on a national<br/>level (e.g. by being awarded the Irish Food Writers<br/>Guild award in 2018), the future is uncertain. The<br/>network is voluntary and funded by donations, so it<br/>is hard to sustain.</li> </ul>  |
| Impact, Innovation & Transferability | The specific target group is catered by this approach: the<br>migrants that come to the country under such<br>circumstances that make it extremely hard to integrate and<br>make it illegal to work. This group has more specific<br>problems such as living in housing solution where they<br>share space and have no option to cook their own meals.<br>This project is an example how to address a specific<br>problem of a niche target group of migrant community in an<br>innovative way, while including multiple stakeholders from<br>the local community and beyond in a low-threshold manner.<br>Sligo Global Kitchen works well with integrating asylum<br>seekers with society. It is attractive to new people and<br>members as it gives them an opportunity to cook. This<br>model can be easily replicated and used for similar or<br>different target groups. It has proven to be popular with<br>local community and the inclusive and action directed<br>method makes it appreciated by the target group. |

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| 4. FURTHER INFORMATION |   |
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| Homepage, Social Media | Further information: https://sligohub.com/sligo-global- |
|                        | kitchen-2/  |
|                        | Facebook: https://www.facebook.com/foodsies/            |
| E-Mail-Address         | 1   |



