

INDIGENOUS FOOD TOURISM WORKSHOPS



ALL THE HOSTS



JENNI LESSARD



AICHA SMITH-BELGHABA



ZACH KEESHIG

ABOUT THE WORKSHOPS

GROWING INDIGENOUS FOOD TOURISM WITH JENNI LESSARD

[Session 1: Wednesday April 19 10:00 – 11:30am](#)

[Session 2: Tuesday April 25 1:30 – 3:00pm](#)

Connect with Jenni Lessard in this conversation that explores why growing Indigenous food tourism is valuable for a community and what it takes to grow Indigenous food tourism in a destination. It provides a broader understanding of the business ecosystem and what individual operators can do to support this growth in ways that do not sacrifice heritage, values, or knowledge.

DELIVERING COMMUNITY-BASED EXPERIENCES WITH AICHA SMITH-BELGHABA

[Session 1: Thursday April 20 10:00 – 11:30am](#)

[Session 2: Thursday April 27 1:30 – 3:00pm](#)

Join Aicha Smith-Belghaba to explore what it means to deliver experiences that are truly community-based and how doing so not only enriches the visitor's cultural experience, but also ensures that the business is helping support the community of which it belongs. This workshop will dive into the meaning and importance of community-based experiences and the differences of this meaning through an Indigenous lens.

PROVIDING TRANSFORMATIONAL EXPERIENCES WITH ZACH KEESHIG

[Session 1: Monday April 24 10:00 – 11:30am](#)

[Session 2: Monday May 1 1:30 – 3:00pm](#)

Learn from Zach Keeshig as he shares how providing a meaningful and immersive Indigenous food tourism experience can create life changing or enlightening moments for visitors that they will remember forever. Making a positive impact in this way can contribute to increased appreciation, support, and respect for Indigenous culture and peoples. In this workshop we will learn how every aspect of our experience is an opportunity to share who we are as Indigenous people. We will learn how to move from ingredient based to culturally based food tourism while inviting guests into our communities through food and beverage.