



PRESS RELEASE

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F. Xavier Medina, Gold Medal of Merit in Food Media

Mr. Medina has been awarded for the relevant merits in the dissemination on gastronomic culture and especially with the contribution of the documentary «CHINAMPAS DE XOCHIMILCO».

The World Gastronomy Institute (WGI) has expanded its [Recognition and Awards Program](#), implementing the 'Gold Medal of Merit in Food Media', which is added to the Medal of Honor awarded to long professional careers and the Medals of Merit with which it is distinguished to those who have actively contributed to the development of the Organization.

The 'Gold Medal of Merit in Food Media' is an honorary recognition awarded by the WGI Steering Committee to food experts and specialists who have contributed to a greater awareness of gastronomic culture through their work or participation in a specific project or initiative, whose impact helps to improve the dissemination of knowledge and therefore affects people's lives.

F. Xavier Medina, President of the [WGI Educational Committee](#), is Professor of Social Anthropology at the Universitat Oberta de Catalunya (UOC) and Director of the UNESCO Chair of Food, Culture and Development in Barcelona, Spain.

The Executive Committee of the World Gastronomy Institute has considered recognizing the work of Dr. Medina and awarding him the prize for his relevant merits in the dissemination on gastronomic culture and especially with the contribution with the audiovisual documentary «CHINAMPAS DE XOCHIMILCO».

The cultural, scientific and anthropological documentary about the so-called 'Chinampas de Xochimilco', an ancestral agri-food production model recognized as a World Heritage Site by UNESCO and by the FAO.

The work has the full title «Chinampas de Xochimilco: Riesgo, patrimonio y producción sustentable en la Ciudad de México» (Chinampas de Xochimilco: Risk, heritage and sustainable production in Mexico City), and is co-directed by Marco Covarrubias, Director of the Center for Research and Training in Gastronomy (CICG), Universidad del Claustro de Sor Juana, Mexico City, entity that co-produces the audiovisual work together with the UNESCO Chair on Food, Culture and Development UOC.

The documentary highlights, through the voices of its protagonists and various experts, the problems and strategies for the survival of a patrimonial agricultural zone pressured by the extensive force of Mexico City, and which today is in clear danger of disappearing.

The agri-food production of chinampas is an ancestral productive system recognized as a World Heritage Site by UNESCO and the FAO, which contributes to the sustainability of both the urban wetland and Mexico City as a whole. This documentary addresses the evolution and attempts to rescue the system in recent years, especially through the 'chinampa-refuge' model, an interdisciplinary effort to strengthen traditional agroecological practices and ecological restoration in the area. The model has improved water quality locally, increased habitat suitable for native aquatic biodiversity and has favored traditional agricultural practices, improving the quality and safety of food products and valuing them as relevant local productions.

[«CHINAMPAS OF XOCHIMILCO» ON LINE](#)

