

Country	Mexico					
Population	9,209,944					
Title of policy or practice	Chinampera School					
Subtitle (optional)	Chinampera agroecology facing the challenges of food sustainability and social and economic equity					
URL video	https://www.youtube.com/watch?v=xVWkk7BObbE&t=142 https://drive.google.com/drive/folders/1ZUb4_WqghaETv2l0CBh0_O4vT8onfwK0?usp=sharing					
Category	04 – FP		SDGs		2 – 11 – 15	
Year of start	2015		Year of end		2025 / ongoing	
Actors involvement	Municipal departments	Public institutions	NGOs CSOs	Research centers	Private sectors	International bodies
	3	3	5	4		2
	Other					
Budget	€55,000.000					
Brief description	<p>In the south of the CDMX, food and flowers are produced in an original agroecological model called the Chinampero System, also existing 1200 years ago, similar to flooded land systems. Its intensive character is expressed in permanent harvests and great use of labor. FAO recognizes it as an Important System of World Agricultural Heritage (GIAHS, FAO, 2017); it is Wetland of International Importance (RAMSAR Convention, 2014), Natural Protected Area (CDMX, 1992) and since 1987 UNESCO included it in the World Heritage, together with the Historic Center of the CDMX.</p> <p>The system is located in the so-called <i>Suelo de Conservación</i> de la CDMX, it has 20,922 Chinampas, 3,586 active and the others used intermittently or abandoned due to low water quality, loss of canals and <i>apantles</i> (kind of irrigating canals), construction of dwelling-houses, migration of young people and the non-transmission of knowledge of Chinampa techniques. Currently 12,500 people produce 40,000 tons of vegetables annually. They plant 60 species of edible plants (64% of harvests) and 131 species of ornamental plants (36%), totalling income of 245 million pesos. The water channels total 406 kilometres, the Chinampero polygon covers 7,534 hectares. It is also a site of great cultural and tourist interest, with national and international visitors coming every day and especially on weekends and national holidays.</p> <p>For all these reasons, organizations and collectives formed by young professionals, who migrated and have returned, or went out to study and have returned to apply their knowledge, have joined forces with Chinampero experts and are determined to work to revitalize this ancestral agro-ecological system. With the collectives of young returnees and Chinampero experts, progress has been made in the conceptual and practical construction of the Escuela Chinampera (Chinampera School).</p>					
Innovation	<p>The five main innovations are the following:</p> <ul style="list-style-type: none"> • Establishing the Escuela Chinampera that reinforces the Chinampero SIPAM, which so far no one has done before, dedicated to the children of Chinampero families, residents of the region, as well as people who are already working in the <i>Chinamperia</i>, even if they were not born there. • Strengthening the agro-ecological Chinampero System of the CDMX, recovering the Chinampas currently in disuse and at risk of deterioration, protecting the agrobiodiversity of local products and seeds, promoting an adequate use of conservation soil and biodiversity, as well as mitigating the effects of climate change. 					

	<ul style="list-style-type: none"> ● Promoting points of sale in the CDMX, of super short chain, so that Chinampero products are sold directly from producer to consumer and avoiding intermediation, promoting healthy and wholesome food against the aftermath of Covid-19 and the prevention of future pandemics. ● The elaboration and production in the Chinampa kitchen so that the products of the Chinampas end up on the table and in the diet of the <i>xochimilcas</i> and inhabitants of the CDMX. The production must be meant to local consumption, to the daily, healthy and wholesome diet. ● The link of the Chinampera School with the Network of Food Sustainability Laboratories (REDLABSA), formed by a group of the most important public research and teaching institutions in the country, which can provide technical assistance to the Chinampera School.
<p>Impact</p>	<p>It has an impact on the promotion of generational replacement for the strengthening and continuity of the Chinampero System and by providing employment to migrants from the Sierra Norte of the State of Puebla, a poor region from where many workers come to seek and find work in the region of the CDMX.</p> <p>It builds a bridge between the communities, the lake and the Chinampas, to share their knowledge and revaluation, for a new relationship based on respect for the environment, of great importance in the socio-cultural dynamics of the towns of Xochimilco and Tláhuac.</p> <p>It makes the contribution of women in family economies visible, from the recognition of their inherited knowledge, to making the diet yields and deciding to use local seasonal products, as a cultural continuity of the Original People of the CDMX.</p> <p>The Chinampero System is a GHG sink and mitigates the effects of climate change. The bodies of water flow in spaces that cover 406 kilometers and the Chinampero polygon covers 7,534 hectares, even as a water regulating vessel during the rainy season and the average temperature of the city itself. Environmentally, it provides refuge for more than 150 resident and migratory birds and recharges the groundwater tables that supply the deep wells that send water to the CDMX.</p> <p>By restoring and expanding the agroecological system of the Chinampero, the region's biodiversity would increase, as well as its agrobiodiversity.</p>
<p>Inclusion</p>	<p>We work with a gender perspective, focusing on the issues of food transformation and nutrition, as well as on equal rights and obligations for men and women in relation to the lake, the Chinampas and their products, emphasizing the recognition of women's knowledge as a contribution to sustaining local economies, their active role in production and consumption, and their understanding of food as a political act of resistance, which has allowed the survival of various elements of the biocultural heritage of the Chinampero.</p> <p>The establishment of short-chain commercialization sites, where producers sell food to people of scarce and medium resources, is emphasized. Another impact would be to provide part of the food consumed in 15 community kitchens in the municipalities of the CDMX, of the Secretariat of Inclusion and Social Welfare (SIBIS) or the School Breakfast Program, of the Undersecretary of Basic Education, as this would have a huge impact on demand and at the same time guarantee highly nutritious food for the beneficiaries.</p> <p>Finally, the issue of governance so that the public and private sectors, in addition to academics and institutions, contribute in a joint effort to raise awareness, through environmental education, so that all sectors involved participate concretely and actively in the sustainable management of the Chinampas.</p>
<p>Challenges and learning needs</p>	<p>One of the major challenges is to establish more equitable relations within the CDMX, between its urban and peri-urban areas, and specifically between producers of the Chinampero System and low and middle-income consumers.</p> <p>Another challenge is to remind the CDMX that it was thanks to the Chinampero System that the cities of Tenochtitlan and Tlatelolco were developed, that is, that the current CDMX has a Chinampa heart and that the original people and neighborhoods acted in the construction of a participatory citizenship that recognizes its intercultural dimension, as a mean to maintain food balances and social justice.</p>