# European Network for Rural Development

# Provins Mat (Province Food)

**EAFRD-funded projects** 

# **SWEDEN**

# mplementing local development strategies

**Location**Botkyrka

Programming period 2007 – 2013

Axis / Priority
Axis 4 – LEADER

Funding (EUR) RDP 36 051

Project duration 2011 – 2012

**Project promoter**Provins Mat S.E.

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Setting up a catering company and café utilising the culinary skills of migrants.

### Summary

EAFRD supported the establishment of a new enterprise in Botkyrka, Sweden that is utilising the culinary skills of local workers includes many who were born abroad. Its dishes are influenced by Arabic and Pakistani cuisine. The initiative is a great example of social entrepreneurship that could be spread to other sectors.



#### Results

The project has created a financially viable social enterprise that is drawing on local knowledge and know-how. Many of its recipes have been passed down from generation to generation.

The business is continuing to grow and the kitchen has reached full capacity.

The next step is to spread to other areas of Sweden and to continue to widen the influences on its cuisine to all five continents of the world.

The project was nominated for the best integration project of 2013 in Sweden.

#### Lessons & Recommendations

☐ The Provins Mat has underlined the great wealth of talent and expertise that immigrant populations bring to rural areas. It has shown that one simple aspect of culture, the cuisine, can be harnessed to provide employment opportunities and benefits for community life.

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#### Context

The Swedish town of Botkyrka near Stockholm has one of the highest percentages of first and second generation immigrants in the country. It is believed that around 160 different languages are spoken in the municipality. Some of these people, however, have experienced difficulties entering the job market, and initiatives such as the Provins Mat project are required in order to demonstrate their hitherto untapped skills and to show that it is possible to profitably harness this resource.

Around 60% of Swedish municipalities in rural areas decreased in population from 1990 to 2011 with adverse consequences for local healthcare, shops and other social services. At the same time, the number of migrants has been increasing and in some areas the number of asylum seekers has outstripped the number of inhabitants.

Integrating and welcoming new arrivals, particularly those from very different cultures, requires a concerted effort from across the community. In Sweden community leaders have emphasised that rural immigration is a way of keeping open local schools and hospitals as well as boosting local businesses. The leaders of the Provins Mat initiative were inspired by the establishment of similar enterprises in the US.

## Objectives

The project aimed to promote social integration by setting up a new enterprise that would utilise the culinary skills of local workers includes many who were born abroad.

#### **Activities**

Provins Mat used support to renovate a kitchen in a wooden house next to Lake Alby, Botkyka, for the production of high-quality dishes made from locally and organically produced ingredients. The project fostered contacts with local producers to this end. In this was it utilised the talents of the local community, especially the immigrant population. The types of dishes produced reflect the influences of the local people.

Provins Mat employed two chefs to work in the lakeside kitchen and co-workers with cooking skills from the local community. The kitchen provides meals for organisations, conferences and various events, while the house serves as a café on the weekend.

#### Main results

The project has created a financially viable social enterprise that is drawing on local knowledge and knowhow. Many of its recipes have been passed down from generation to generation. The business is continuing to grow and the kitchen has reached full capacity. The next step is to spread to other areas of Sweden and to continue to widen the influences on its cuisine to all five continents of the world. The project was nominated for the best integration project of 2013 in Sweden.

Additional sources of information http://provinsmat.se/

