



CULTURE: Conserving it Together
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CONFERENCE PAPER ABSTRACT – APPLICATION FORM

NAME OF PRESENTER:	Ahreum Kim
TITLE OF PAPER:	The research for how to archive the traditional food culture of Tuvalu by using pulaka
THEME:	<i>Theme 3: Diverse Communities – Intangible Heritage</i>
PAPER ABSTRACT: <p>This paper describes a way for to preserve the traditional food culture of Tuvalu by using pulaka which is an important traditional ingredient.</p> <p>Considering that intangible heritage has an intimate connection with a specific place and situation, climate change has emerged as a powerful factor that has a big impact on the transmission and preservation of traditions, threatening these with transformation and even with the loss of a place. pulaka is regarded as key to cultural pride and family identity. in Tuvalu.</p> <p>Because of rising saltwater levels, cultivating pulaka is getting tougher and tougher in Tuvalu. This problem is connected not only to the issue of food security but also to the food culture of the Tuvaluan community. Additionally, as a lot of imported foods are pouring into the country, the Tuvaluan traditional food culture is increasingly threatened.</p> <p>The objective of this research is two-fold: one objective is to decide a way to archive the cultivation of pulaka in order to preserve Tuvaluan family identity and cultural pride. The other objective is to determine the original cultural form of Tuvaluan traditional cuisines that use pulaka. The research is based on recent Pacific studies conducted at ADB and UNESCO ICHCAP. These studies confirm that preparing an archiving countermeasure for Tuvaluan’s food culture and tradition are needed to preserve their tradition and cultural identity; a cornerstone of the preparation could be pulaka. This research suggests an effective methodology for archiving Tuvaluan food culture and traditions that are disappearing due to climate change.</p>	
BRIEF BIOGRAPHICAL INFORMATION ABOUT THE PRESENTER: <p>Ahreum Kim is now a candidate for a Master’s degree in World Heritage and Cultural projects for development 17/18 at Turin school of development, she majored in Cultural contents and Semiotics at the university. Ahreum was a young professional of KOICA (Korea International Cooperation Agency) Tanzania office for a year and a half. After this role, she has worked in National Intangible Cultural Heritage Association as an exhibition planner. Ahreum has a huge interest in preserving Endangered Intangible Cultural Heritage and Traditions in underdeveloped countries.</p>	