Mission

TO PROMOTE INDIGENOUS FOODWAYS EDUCATION & FACILITATE INDIGENOUS FOOD ACCESS

North American Traditional Indigenous Food Systems (NĀTIFS), founded by James Beard award winners The Sioux Chef, is dedicated to addressing the economic and health crises affecting Native communities by re-establishing Native foodways. We imagine a new North American food system that generates wealth and improves health in Native communities through food-related enterprises.

NĀTIFS is establishing an Indigenous Food Lab in Minneapolis that houses a professional Indigenous kitchen and training center covering all aspects of food service; research and development; Indigenous food identification, gathering, cultivation, and preparation; and all components of starting and running a successful culinary business based around Native traditions and Indigenous foods.

Reclamation of ancestral education is a critical part of reversing the damage of colonialism and forced assimilation, and food is at the heart of this reclamation. NĀTIFS will drive sustainable economic empowerment and prosperity into tribal areas through a reimagined North American food system that also addresses the health impacts of injustice. The act of recognizing this is the first step toward healing generations of ancestral trauma for many.

We can be the answer to our ancestors’ prayers.
Building an Indigenous Future

INDIGENOUS FOOD LAB

NāTIFS’ Indigenous Food Lab is an education & training center that will serve as the heart of NāTIFS’ work establishing a new Indigenous food system that reintegrates Native foods into tribal communities across North America.

INDIGENOUS FOOD LAB
- URBAN LOCATION
- A MODERN INDIGENOUS KITCHEN TO TEACH FOOD SERVICE SKILLS
- A NATIVE FOODWAYS CLASSROOM & EDUCATIONAL STUDIO
- RESEARCH & DEVELOPMENT TO CREATE MORE INDIGENOUS CURRICULUM & EDUCATIONAL RESOURCES
- SUPPORT & DEVELOPMENT TO HELP TRIBAL COMMUNITIES TO CREATE & MAINTAIN INDIGENOUS FOCUSED KITCHENS