








Faroe Islands



US State Dept Travel Advisory	For the latest travel advisories for this country, please consult the U.S. State Department's website, available through the link below.
	https://travel.state.gov/content/travel/en/traveladvisories/traveladvisories.html
Passport/Visa Requirements	For the latest passport and visa requirements for this country, please consult the U.S. State Department's "Learn About Your Destination" search tool, available through the link below.
	https://travel.state.gov/content/travel/en/international-travel/International-Travel-Country-Information-Pages.html
US Embassy/Consulate	None (self-governing overseas administrative division of Denmark); +(45) 3341-7100; EMER: +(45) 3341-7400; US Embassy Copenhagen, Dag Hammarskjölds Allé 24, 2100 Copenhagen, Denmark
LGBTQIA+, Women, and Special Needs Travelers	Additional travel considerations can be found on the US State Department's International Travel page. https://travel.state.gov/content/travel/en/international-travel/before-you-go/travelers-with-special-considerations.html
Telephone Code	298
Local Emergency Phone	112
Vaccinations	For the latest information on required or recommended vaccines, please visit the CDC's website, available through the link below.
	https://wwwnc.cdc.gov/travel/destinations/list
Climate	Mild winters, cool summers; usually overcast; foggy, windy
Currency (Code)	Danish kroner (DKK)

Electricity/Voltage/Plug Type(s)	230 V / 50 Hz / plug types(s): C, E, F, K
	<div><div> Type C</div><div> Type E</div><div> Type F</div><div> Type K</div></div>
Major Languages	Faroese (derived from Old Norse), Danish
Time Difference	UTC 0 (5 hours ahead of Washington, DC, during Standard Time); daylight saving time: +1hr, begins last Sunday in March; ends last Sunday in October
Potable Water	Yes
International Driving Permit	Suggested
Road Driving Side	Right
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Souvenirs	Woolen clothes, crystal, local art, liquor, stamps, Danish goods
Traditional Cuisine	Skerpikjøl — semi-fermented mutton prepared by wind-drying and typically served with toasted sourdough bread sprinkled with coarse salt