

Validating Gastronomy as a Distinct Tourism Typology: A Meta-Synthesis Systematic Review

I Nyoman Cahyadi Wijaya

*Universitas Pendidikan Nasional,
Indonesia
cahyadiwijaya@undiknas.ac.id*

Caren Angellina Mimaki

*Universitas Pendidikan Nasional,
Indonesia
carenmimaki@undiknas.ac.id*

Budi Shantika

*Universitas Pendidikan Nasional,
Indonesia
budishantika@undiknas.ac.id*

Ni Made Prasiwi Bestari

*Universitas Pendidikan Nasional,
Indonesia
prasiwibestari@undiknas.ac.id*

This study examines the intellectual development of gastronomy tourism as a distinct typology within the tourism discipline. Through a meta-synthesis of 63 peer-reviewed articles published between 1998 and 2025, the research identifies six major thematic clusters: cultural heritage, experiential practices, economic entrepreneurship, sustainability integration, social identity, and technological innovation. These clusters reveal how gastronomy has evolved beyond its traditional role as a cultural complement into a central driver of destination identity, competitiveness, and policy. The study also introduces a three-stage development model of recognition, integration, and specialization that describes how destinations institutionalize gastronomy tourism over time. Findings show that gastronomy engages in multiple dimensions: it preserves heritage, enhances visitor experience, stimulates local economies, promotes sustainability, strengthens community belonging, and adapts to digital platforms. This multi-dimensionality supports the argument that gastronomy has matured into a distinct tourism typology. The study contributes theoretically by synthesizing fragmented literature and practically by offering a framework for policymakers, destination planners, and entrepreneurs to integrate gastronomy strategically.

Keywords: gastronomy tourism, tourism typology, meta-synthesis, systematic review



<https://doi.org/10.26493/2335-4194.18.325-345>

Introduction

Food has always been more than a biological necessity. Across cultures, it functions as a symbol of identity, a marker of heritage, and a medium for social exchange (Bessière, 1998; Long & Robinson, 2017). In recent decades, food has also become a visible driver of economic, cultural, and creative industries, shaping consumer preferences and influencing how commu-

nities and nations present themselves globally (Everett & Aitchison, 2008; Ellis et al., 2018). As global food culture evolves through innovation, commercialization, and cultural preservation, its role within tourism has become increasingly significant.

Tourism, one of the world's largest industries, has historically revolved around attractions, landscapes, and cultural performances (UN Tourism, n.d.). Yet, as

travel motivations diversify, food has emerged as a critical component of the tourism experience. Meals are no longer incidental to travel; rather, they are central to how visitors engage with place, culture, and people (Hjalager, 2002, 2010; Hjalager & Richards, 2003). Tourists increasingly seek encounters with local cuisines not only to satisfy hunger but also to experience authenticity, heritage, and creativity (Björk & Kauppinen-Räsänen, 2016; Sims, 2009). This shift has transformed food into both a motivator and a key differentiator within competitive tourism markets.

The intersection of food and tourism, often termed *food tourism*, highlights this transformation. Food tourism broadly encompasses travel where the consumption of local food and drink forms a meaningful part of the experience (Hall et al., 2003; Hall & Mitchell, 2003). Within this domain, *culinary tourism* and *gastronomy tourism* have emerged as related, yet distinct concepts. Culinary tourism tends to emphasize exploration of cooking methods, restaurants, and culinary schools (Wolf, 2006), while gastronomy tourism integrates broader cultural, sensory, and symbolic dimensions of food (Kivela & Crotts, 2006; Okumus, 2021). These overlapping terms have created definitional ambiguity, complicating both theoretical development and practical application.

The academic literature reflects this ambiguity. Some scholars treat food, culinary, and gastronomy tourism as interchangeable (Hall & Mitchell, 2006, 2007), whereas others argue for nuanced distinctions (Ellis et al., 2018). This inconsistency has hindered the consolidation of a coherent intellectual structure. Consequently, despite rapid growth in publications, gastronomy tourism research remains fragmented across tourism, hospitality, cultural geography, and food studies. Without synthesis, the field struggles to articulate gastronomy tourism's unique characteristics, patterns, and relationships to other tourism forms (Soeroso & Turgarini, 2020).

This lack of clarity underscores the importance of establishing gastronomy tourism as a distinct typology. A recognized typology must demonstrate definitional distinctiveness, unique motivational and experiential attributes, and measurable impacts that differentiate it from other forms of tourism (Hjalager, 2003;

Wickens, 2002). For gastronomy, such recognition is essential not only for academic categorization but also for practical application. Destinations, policymakers, and practitioners require conceptual clarity to design authentic gastronomic experiences, develop targeted marketing strategies, and preserve culinary heritage while remaining competitive (Okumus et al., 2018).

Conceptual clarity is particularly urgent given the rapid transformation of food culture under globalization, social media, and shifting consumer demands. Traditional tourism theories developed largely in the context of mass tourism may not adequately capture the motivations, sensory dimensions, and embodied experiences unique to gastronomy tourism (Batat, 2021). New frameworks are therefore required to account for how gastronomy motivates travel, acts as a cultural bridge, and generates both economic and socio-cultural outcomes (Richards, 2012).

To advance the field, a comprehensive synthesis of gastronomy tourism scholarship is needed. Such synthesis can consolidate fragmented research, establish theoretical boundaries, and provide a roadmap for both scholars and practitioners (Ellis et al., 2018). This study responds to that need by applying a systematic meta-synthesis review of gastronomy tourism literature published since 1998 to 31 July 2025. Unlike narrative reviews, a meta-synthesis integrates diverse findings into broader theoretical insights, moving beyond individual case studies toward cumulative knowledge (Bae et al., 2014; Scherer et al., 2019).

The systematic review approach ensures transparency and rigour. Following PRISMA guidelines (Page et al., 2021), this study identified and analysed 63 Scopus-indexed peer-reviewed articles. Bibliometric mapping through vosviewer complemented the synthesis by visualizing keyword co-occurrence, thematic evolution, and author networks (van Eck & Waltman, 2010). Together, these methods enable a comprehensive assessment of gastronomy tourism's intellectual structure and its evolution over time. Accordingly, this research is guided by three core questions:

1. What is the intellectual structure of gastronomy tourism research, including its primary clusters and contributors?

2. How has gastronomy tourism research evolved thematically between 1998 and 2025?
3. What patterns, typologies, and characteristics validate gastronomy as a distinct tourism discipline?

By addressing these questions, this study contributes to validating gastronomy tourism as a legitimate and mature field, clarifies its theoretical and empirical foundations, and provides for future research and practice.

Literature Review

The theoretical foundation of gastronomy tourism rests on the intersection of several disciplinary domains, including tourism studies, hospitality management, food studies, cultural geography, and consumer behaviour. This interdisciplinary nature has contributed to both the richness and complexity of gastronomy tourism scholarship, while simultaneously creating challenges for establishing unified theoretical frameworks.

Tourism typology research has traditionally focused on categorizing tourism forms based on various criteria, including tourist motivations, destination characteristics, activity types, and experience outcomes (Smith, 2002; Smith & Costello, 2009). Classical tourism typologies (Cohen & Avieli, 2004; Cohen, 1979; Cohen 1988) modes of tourist experience and psychographic segmentation, provided foundational frameworks for understanding tourist diversity and behaviour patterns. However, these early typologies primarily addressed general tourism phenomena without specific consideration of specialized interests like gastronomy.

The emergence of special interest tourism challenged conventional typological approaches by recognizing that modern travellers increasingly seek specialized experiences aligned with interests, hobbies, or lifestyle preferences (Lacy & Douglass, 2002). This shift from mass tourism to specialized tourism forms created theoretical space for gastronomy tourism's emergence as a distinct category.

Contemporary tourism typology research acknowledges that successful typologies must demonstrate clear definitional boundaries, unique charac-

teristics, and distinctive outcomes that differentiate one tourism form from others (Hjalager, 2003). For gastronomy tourism, this requires establishing that food and beverage consumption during travel creates sufficiently unique motivations, experiences, and outcomes to warrant separate theoretical consideration.

The relationship between food and tourism has been recognized since early tourism development, though academic attention remained limited until the 1990s. Bessière's (1998) seminal work on local food and cuisine as tourist attractions in rural areas provided foundational insights into how traditional food systems could serve tourism development objectives while preserving cultural heritage.

Subsequent scholarship expanded this foundation by examining various dimensions of food-tourism relationships. Hall and Mitchell (2003) contributed significantly by establishing wine tourism as a distinct phenomenon, demonstrating how specific food and beverage categories could generate specialized tourism markets with unique characteristics and requirements.

The early 2000s witnessed rapid growth in food tourism research, with scholars like Richards (2012) arguing for gastronomy's essential role in tourism production and consumption. This period established gastronomy tourism as a legitimate research domain and highlighted its potential for destination development and cultural preservation.

Conceptual Frameworks in Gastronomy Tourism

Contemporary gastronomy tourism scholarship has developed several conceptual frameworks attempting to explain tourist motivations, experiences, and outcomes. The experiential paradigm, emphasizing authentic and immersive experiences, has become particularly influential in understanding gastronomy tourism phenomena (Kivela & Crofts, 2006; Putra, 2021).

Cultural authenticity represents another significant theoretical dimension, with scholars examining how gastronomic experiences provide access to local culture, traditions, and identity (Garcia, 2019; Richards, 2015). This perspective positions gastronomy tourism as a form of cultural tourism in which food

serves as the primary medium for cultural exchange and understanding.

The satisfaction-loyalty paradigm, borrowed from general tourism and hospitality literature, has been widely applied to gastronomy tourism contexts. Scholars have investigated how gastronomic experiences influence tourist satisfaction, destination loyalty, and behavioural intentions, often finding that food experiences significantly impact overall trip evaluation and return intentions.

Recognition of gastronomy tourism's market diversity has led to various segmentation approaches. Demographic segmentation identifies distinct age, income, and education patterns among gastronomy tourists, with research suggesting higher education and income levels compared to general tourists (Hall et al., 2003). Motivational segmentation attempts to categorize gastronomy tourists based on primary travel motivations, ranging from dedicated culinary travellers who plan entire trips around food experiences to opportunistic tourists who engage with local cuisine as a secondary activity (McKercher et al., 2008). Behavioural segmentation examines actual tourist behaviour during gastronomic experiences, including restaurant selection criteria, willingness to try new foods, and engagement with local food culture. This approach has revealed significant variation in how different tourist segments approach and experience gastronomy.

From destination perspectives, gastronomy tourism represents both opportunity and challenge. Opportunities include destination differentiation, cultural preservation, economic development, and sustainable tourism promotion (Sims, 2009). Many destinations have successfully leveraged culinary heritage and contemporary gastronomy to establish distinctive market positions and attract specialized tourist segments.

Challenges include maintaining authenticity while meeting tourist expectations, balancing commercialization with cultural integrity, and developing infrastructure and services capable of supporting gastronomy tourism development (Rand & Heath, 2006). These challenges highlight the complex relationship between tourism development and local food sys-

tems. Despite substantial growth in gastronomy tourism scholarship, several gaps remain.

First, limited systematic synthesis of existing knowledge hinders theoretical development and practical application. Most studies focus on specific destinations, segments, or phenomena without broader theoretical integration. Second, definitional inconsistency creates confusion about gastronomy tourism's scope and boundaries. Terms like food tourism, culinary tourism, and gastronomic tourism are often used interchangeably without clear conceptual distinctions, complicating theory building and empirical comparison. Third, methodological diversity, while enriching the field, limits cumulative knowledge development. Studies employ various theoretical frameworks, measurement instruments, and analytical approaches, making cross-study comparison and synthesis challenging. Fourth, limited longitudinal research restricts understanding of gastronomy tourism's evolution and changing dynamics. Most studies provide snapshots of particular moments or contexts without examining how gastronomy tourism develops over time. Finally, insufficient attention to gastronomy tourism's relationships with other tourism forms limits theoretical integration and practical coordination. Understanding how gastronomy tourism intersects with cultural tourism, rural tourism, and urban tourism could enhance both theoretical comprehension and practical application.

Methodology

This study applied a systematic literature review using the meta-synthesis approach. A systematic literature review, as explained by Snyder (2019), involves identifying, critically evaluating, collecting, and analysing relevant research to answer specific research questions. Unlike primary research, a meta-synthesis does not generate new empirical data but synthesizes existing studies to develop broader insights, theories, and interpretations that go beyond the findings of individual works (Bakhshi Movahed et al., 2023). The purpose was to provide a holistic and integrated understanding of gastronomy tourism as a distinct tourism typology.

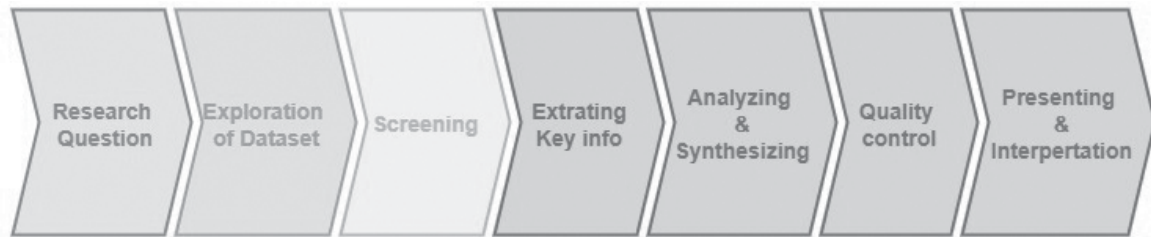


Figure 1 Meta-Synthesis Procedure

Following the guidelines of Sandelowski and Barroso, as presented in Movahed et al. (2023), this study employed a seven-step meta-synthesis procedure:

The research was guided by three questions:

1. What is the intellectual structure of gastronomy tourism research, including its primary clusters and contributors?
2. How has gastronomy tourism research evolved thematically between 1998 and 2025?
3. What patterns, typologies, and characteristics validate gastronomy as a distinct tourism discipline?

To address these questions, a systematic search was conducted using the keywords ‘gastronomy tourism’, ‘culinary tourism’, ‘food tourism’, and ‘gastronomic tourism’. The search was performed using the latest version of Harzing Publish or Perish (v. 8.18.5091) across Google Scholar (n = 1000) and Crossref (n = 500), resulting in a preliminary dataset of 1,500 articles. After excluding non-Scopus publications, 1,000 articles remained. An additional search via the Scopus API identified a further 200 eligible articles. In total 1,200 articles were considered in the preliminary

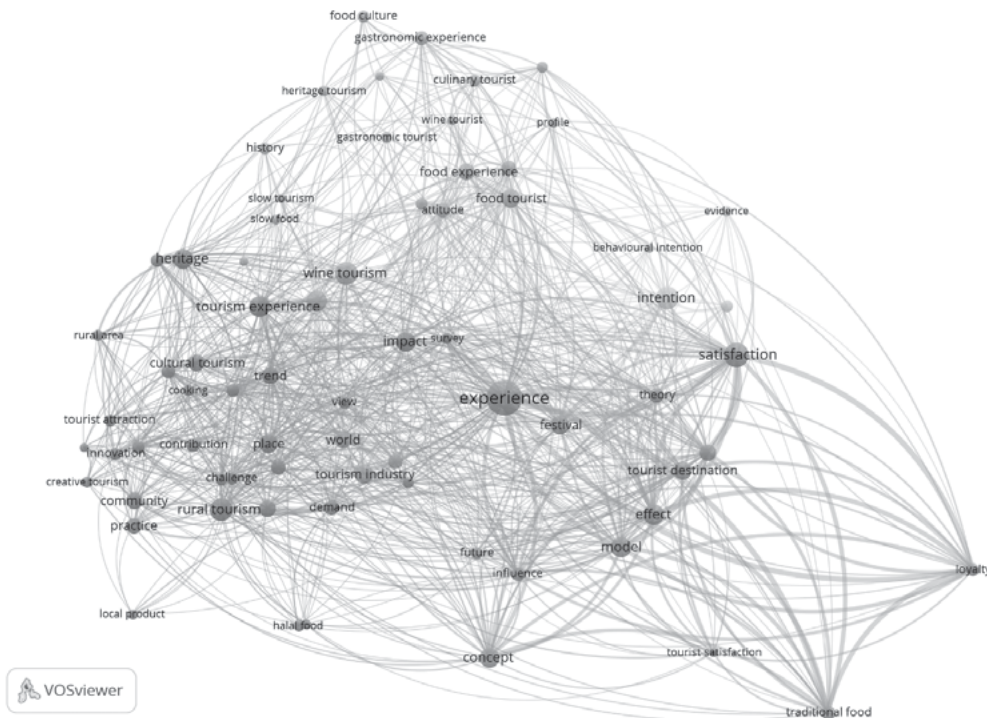


Figure 2 Network Visualization of Gastronomy

phase. These records were imported into Mendeley and analysed using vosviewer to visualize the bibliometric structure (figures 2, 3, and 4).

The selection process followed the Preferred Reporting Items for Systematic Review and Meta-Analyses (PRISMA) protocol (Page et al., 2021), flow diagram (Figure 5), ensuring transparency and reproducibility in filtering relevant studies. Articles were included if they (a) directly addressed gastronomy, culinary, or food tourism, (b) were peer-reviewed, and (c) were indexed in Scopus. Exclusion criteria applied to non-English publications, non-academic reports, and studies unrelated to tourism contexts.

The vosviewer network visualization presented in Figure 2 illustrates the conceptual structure and thematic relationships within gastronomy tourism research based on keyword co-occurrence analysis (Mardiani & Iswahyudi, 2023). The network comprises nodes representing research themes, with node size indicating the relative frequency and importance of

each concept, while connecting edges demonstrate the strength of relationships based on shared keywords across the literature corpus.

The analysis reveals ‘experience’ as the predominant central hub (represented by the largest blue node), suggesting that tourist experience serves as the primary focal point around which gastronomy tourism research converges. This centrality indicates that empirical investigations consistently examine how gastronomic elements contribute to and enhance overall tourist experiences, establishing experience as the fundamental dependent variable in the field.

Three distinct thematic clusters emerge from the network analysis: (1) The red cluster encompasses cultural and heritage-oriented research, incorporating concepts such as 'heritage tourism', 'cultural tourism', 'cooking', and 'local product'. This cluster reflects the academic emphasis on authenticity, tradition, and the cultural dimensions of food tourism experiences. (2) The green cluster focuses on specialized food

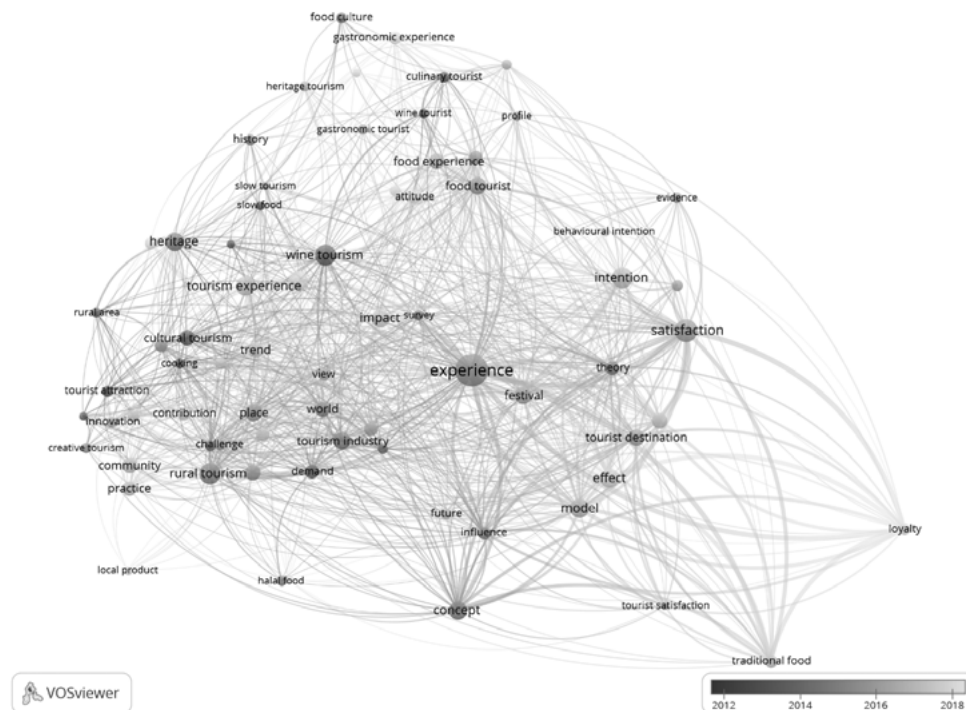


Figure 3 Overlay Visualization

tourism typologies, including 'culinary tourist', 'food tourist', 'wine tourism', and 'gastronomic experience', representing research that examines distinct market segments and niche tourism products. (3) The blue cluster concentrates on theoretical frameworks and outcome measures, encompassing 'satisfaction', 'loyalty', 'model', and 'theory', indicating a substantial body of work dedicated to conceptualizing and measuring the effects of gastronomy tourism. The dense interconnectivity observed throughout the network demonstrates the multidisciplinary nature of gastronomy tourism research. Bridge concepts such as 'food culture', 'tourist destination', and 'tourism industry' facilitate connections between clusters, illustrating how gastronomic elements are integrated within broader tourism systems and academic discourse.

This structural analysis suggests that the field has evolved from general tourism concepts toward more

specialized gastronomic applications, while maintaining strong theoretical foundations rooted in established tourism outcomes and satisfaction paradigms.

The overlay visualization illustrates the thematic evolution of gastronomy tourism research over time. The network map shows clusters of keywords connected through co-occurrence links, where colour gradients represent the temporal development of topics. Earlier themes such as *heritage*, *wine tourism*, *rural tourism*, and *cultural tourism* appear in darker shades, reflecting their prominence in earlier studies. As research evolved, newer themes such as *experience*, *satisfaction*, *intention*, *effect*, and *loyalty* emerge in lighter shades, showing the shift of gastronomy tourism scholarship toward consumer-centric and experiential dimensions. This transition indicates how the field has expanded from its initial focus on cultural and regional aspects of gastronomy to more system-

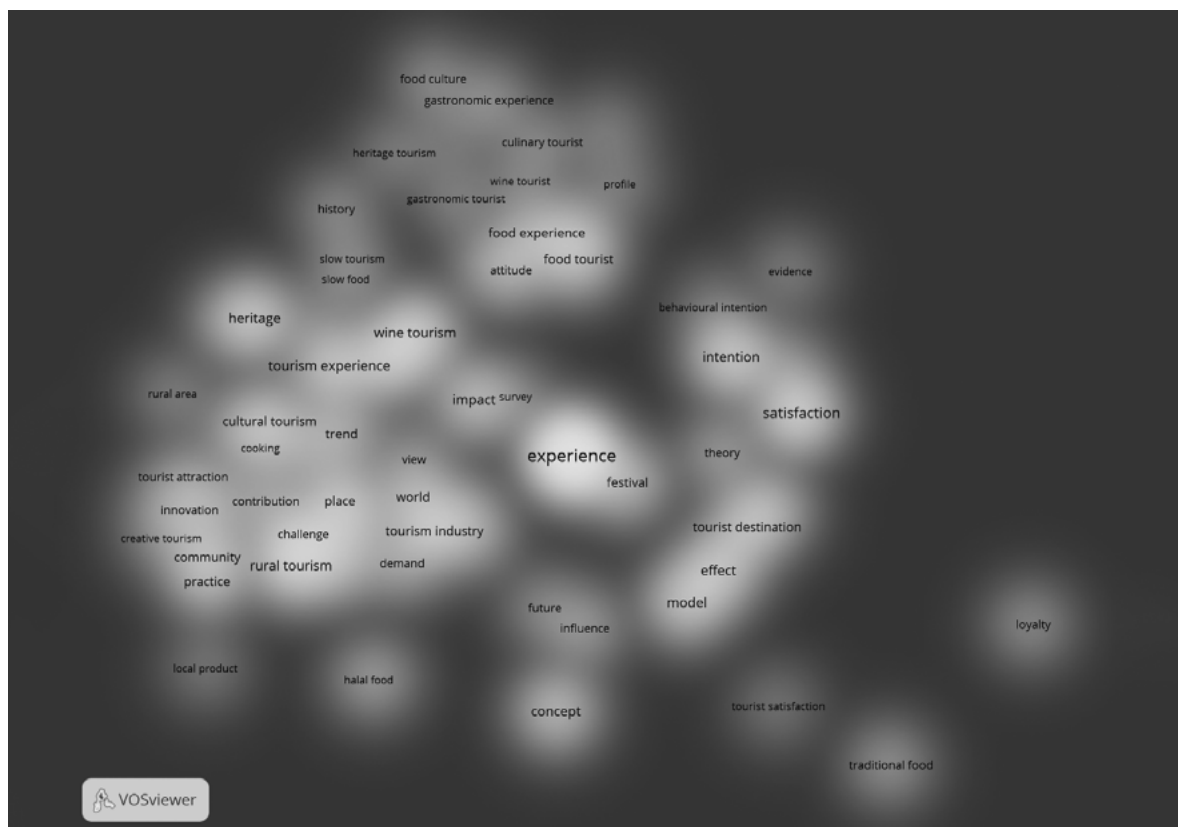


Figure 4 Density Visualization

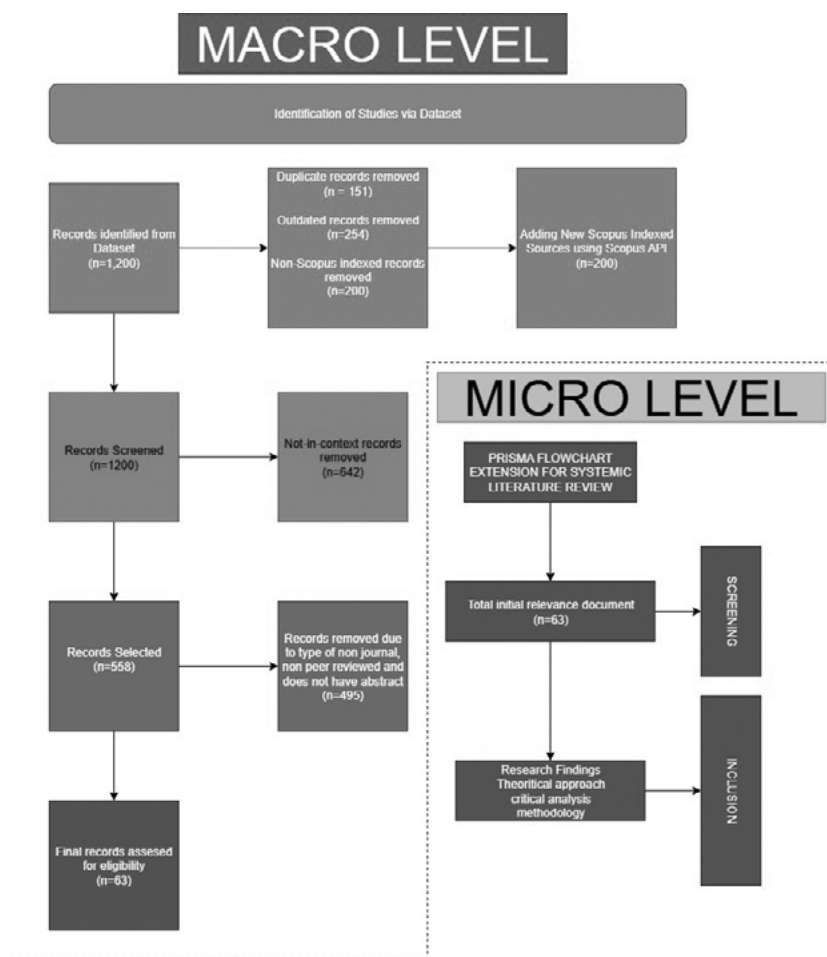


Figure 5 PRISMA Flow Diagram of Literature Search

atic investigations of tourist behaviour, destination branding, and satisfaction-driven outcomes (Khoshkam et al., 2023).

The density visualization highlights the most influential and frequently occurring themes in gastronomy tourism research. The yellow and green zones indicate areas of high research intensity, while the blue zones represent less explored topics. The term ‘experience’ appears as the central and most dominant theme, surrounded closely by satisfaction, intention, tourist destination, model, and effect, underscoring the central role of experiential value in gastronomy tourism. Peripheral but significant areas include heritage, wine tourism, rural tourism, halal food, local product, and traditional food, which remain important but are less intensively studied compared to experience-driven

topics. This visualization confirms that gastronomy tourism research is anchored in the experiential economy, while cultural, heritage, and sustainability dimensions form complementary but secondary research streams (Khoshkam et al., 2023).

The PRISMA-based selection process was conducted in two stages:

1. Macro-level (Identification and Screening): The macro process ensured dataset breadth and quality. First, duplicates ($n = 151$), outdated studies ($n = 254$), and non-Scopus indexed records ($n = 200$) were removed. At the same time, 200 additional Scopus-indexed records were retrieved using Scopus API, resulting in 1,200 records for screening. After content screening, 642 not-in-

context records were excluded, leaving 558 studies. Of these, 495 records were removed because they were non-journal, non-peer-reviewed, or lacked abstracts. This process resulted in 63 eligible articles for further review.

2. Micro-level (Eligibility and Inclusion): At this stage, the 63 studies were assessed in detail following PRISMA guidelines (Page et al., 2021). Each was screened for theoretical contribution, methodological rigour, and relevance to gastronomy tourism. Only those meeting the inclusion criteria were synthesized. This micro-level screening ensured that the final dataset reflected high academic reliability and thematic alignment. The final 63 studies formed the foundation for meta-synthesis and bibliometric mapping. vosviewer software was applied to conduct keyword co-occurrence, author co-citation, and bibliographic coupling analysis, while Mendeley facilitated reference management. This dual approach, combining systematic review and bibliometric analysis, provided both qualitative insights and quantitative mapping of the intellectual structure of gastronomy tourism.

Results and Discussion

Results

Intellectual Structure of Gastronomy Tourism Research

The temporal distribution of the 63 selected articles in Table 1 reveals distinct phases in gastronomy tourism research development from 1998 to 2025:

As displayed in Table 1, the intellectual structure of gastronomy tourism research has developed along interrelated thematic clusters that together shape the field as a distinct area of inquiry. The analysis of the 63 selected articles (1998–2025) reveals six dominant clusters, each anchored by key contributors whose works continue to influence the direction of gastronomy typology:

Cultural-Heritage Cluster

This cluster establishes gastronomy as an expression of cultural identity and heritage. Early foundational work by Bessière (1998) framed rural gastronomy as cultural capital, while Alonso (2013) linked wine her-

itage to regional identity and authenticity. More recent studies, such as Galarraga and Martinez de Albeniz (2025) on Basque cuisine and Murta et al. (2010) on seafood rituals, deepen the cultural heritage perspective. Collectively, these works form the intellectual foundation that situates gastronomy as a medium for preserving and communicating intangible heritage.

Event and Experiential Cluster

A second cluster emphasizes gastronomy as an experiential and performative practice, often tied to festivals, events, and immersive dining experiences. De Jong et al., (2024) conceptualized experimental dining as transformative, while Castillo-Manzano et al. (2021) analysed attributes of memorable dining. Castro-Palafox et al. (2024) examined Mexican food festivals as tools for place branding, and Cheng (2023) assessed Slow Food events as cultural-political practices. This cluster advances the understanding of gastronomy tourism as both leisure consumption and cultural performance.

Entrepreneurship and Economic Cluster

Another strong line of research situates gastronomy within entrepreneurship, market competitiveness, and destination branding. Recuero-Virto and Valilla Arróspide (2024) highlighted culinary entrepreneurs as catalysts of regional development, while Sio et al. (2024) and Suna and Alvarez (2021) analysed gastronomy as a branding mechanism. Baldwin (2018) and Yilmaz et al. (2020) focused on how food shapes urban and national identities in global branding strategies. Together, these works define gastronomy as an economic engine within tourism systems.

Sustainability and Food System Cluster

This cluster integrates sustainability principles into gastronomy. Bessière (1998) was among the first to link gastronomy to agritourism and local development, but the agenda became stronger with Skryl et al. (2018) on sustainable food trends, Pramezwary et al. (2022) on sustainable gastronomy in Indonesia, and Giampiccoli and Mnguni (2022) on models of responsible food tourism. Aguilera and Rozzi (2024) introduced circular food practices in fragile ecosystems, while Moura

Table 1 List of Selected Articles

No	No. of Citations to Date	Author (s)	No	No. of Citations to Date	Author (s)
1	3	Galarraga and Martinez de Albeniz (2025)	32	5	Pilis et al. (2022)
2	0	Oğan (2025)	33	5	Huerta et al. (2022)
3	0	Castillo-Manzano et al. (2025)	34	4	Giampiccoli and Mnguni (2022)
4	0	Moura et al. (2025)	35	3	Aliyev (2022)
5	0	Carvache-Franco et al. (2025)	36	98	Batat (2021)
6	5	Zoran (2025)	37	95	Fusté-Forné (2021)
7	0	Baydeniz (2025)	38	28	Suna and Alvarez (2021)
8	0	Soonsan et al. (2025)	39	20	Pérez-Gálvez et al. (2021)
9	0	Ningsih et al. (2025)	40	15	Topole et al. (2021)
10	28	Kuhn (2024)	41	76	Pavlidis and Markantonatou (2020)
11	15	Recuero-Virto and Valilla Arróspide (2024)	42	33	Onorati and Giardullo (2020)
12	10	Kaur and Kaur (2024)	43	32	Rodríguez-Gutiérrez et al. (2020)
13	9	Gündüz et al. (2024)	44	23	Yılmaz et al. (2020)
14	6	Pai et al. (2024)	45	9	Mercer and Song (2020)
15	5	Castro-Palafox et al. (2024)	46	4	Nair (2020)
16	5	González-Moreno et al. (2024)	47	3	Pena et al. (2020)
17	4	Onat and Guneren (2024)	48	47	Balderas-Cejudo et al. (2019)
18	4	Yayla et al. (2024)	49	29	Nicoletti et al. (2019)
19	2	Jiménez-Arévalo and Barrera-Fernández (2024)	50	4	Jiménez-Beltrán et al. (2019)
20	2	Ginés-Ariza et al. (2024)	51	3	Oktay (2019)
21	1	Enríquez (2024)	52	36	Akdag et al. (2018)
22	1	Aguilera and Rozzi (2024)	53	34	Martínez de Albeniz (2018)
23	26	Putra et al. (2023)	54	21	Baldwin (2018)
24	9	Pérez-Priego et al. (2023)	55	8	Skryl et al. (2018)
25	7	Cheng (2023)	56	1	Eldarov et al. (2017)
26	6	Giampiccoli et al. (2023)	56	54	Jiménez-Beltrán et al. (2016)
27	2	Tendani et al. (2023)	57	20	Fusté Forné (2015)
28	26	Moral-Cuadra et al. (2022)	58	25	Alonso (2013)
29	19	Lee (2022)	59	288	Horng and Tsai (2010)
30	9	Pramezwary et al. (2022)	60	2	Murta et al. (2010)
31	7	Corrado (2022)	61	2,512	Kivela and Crotts (2006)
			62	33	Segers (2005)
			63	768	Bessière (1998)

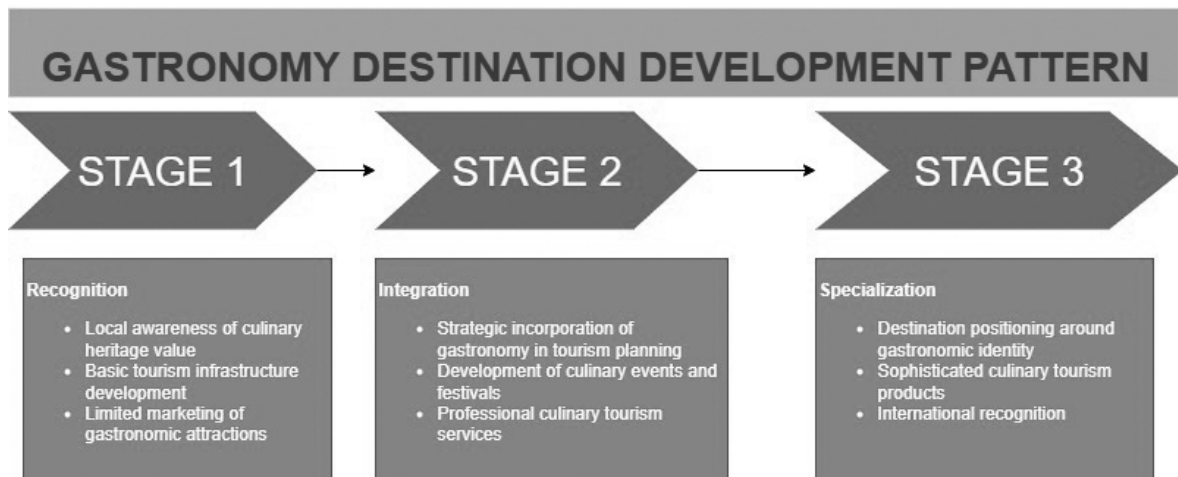


Figure 6 Gastronomy Destination Development Flow

et al. (2025) emphasized gastronomy's role in community sustainability. This stream positions gastronomy within the broader sustainability discourse.

Social and Community Cluster

The social dimension of gastronomy tourism is represented by studies on identity, family traditions, and community empowerment. Eldarov et al. (2017) examined governance and participation in gastronomy, while Fusté Forné (2015) emphasized intergenerational food authenticity. Carvache-Franco and Carvache-Franco (2024) investigated senior travellers' engagement with food, showing how gastronomy fosters memory and belonging. Castro-Palafox et al. (2024) demonstrated how festivals strengthen community ties. Segers (2005) on historical analysis of *Ons Kookboek* (1927–2000) further illustrates how culinary practices evolve alongside broader socio-economic transitions: from reinforcing rural identity and promoting simple, healthy, locally sourced dishes to embracing globalized tastes and more flexible food choices, yet still retaining cultural ties to farming communities. Taken together, these works highlight gastronomy's power to construct social meaning and belonging.

Technological and Digital Cluster

The most recent intellectual development emerges within the domains of digital and smart tourism. Onorati and Giardullo (2020) mapped online food

discourses, Soonsan et al. (2025) studied social media food-sharing, and Yayla et al. (2024) examined digital nomads' virtual gastronomy practices. Enríquez (2024) proposed smart gastronomy platforms for policy innovation, while Yilmaz et al. (2020) associates food branding with smart city strategies. This cluster reflects how digitalization is reshaping gastronomy tourism's promotion, consumption, and governance.

The Evolution of Gastronomy Tourism

The evolution of gastronomy tourism demonstrates recognizable patterns that validate it as a distinct field within tourism studies. The three-stage development flow (Figure 6) provides a structural pathway for understanding this trajectory.

First, the recognition stage emphasizes gastronomy as a cultural and heritage marker. Destinations begin by raising awareness of local food traditions and embedding them in early tourism infrastructure. Studies such as Bessière (1998) and Alonso (2013) confirm that local cuisines act as cultural assets and foundations for destination identity. At this stage, gastronomy is primarily positioned as a component of heritage tourism.

Second, the integration stage reflects the typological diversification of gastronomy practices. Destinations incorporate food strategically into tourism planning through culinary festivals, cooking workshops, and beverage trails. Research by Cheng (2023),

Carvache-Franco and Carvache-Franco (2024), and Baydeniz (2025) illustrates how experiential dining and food-based events extend tourist engagement. This integration expands gastronomy beyond cultural memory, making it a functional and economic driver of tourism competitiveness.

Third, the specialization stage validates gastronomy as a discipline with distinct market orientation and global reach. Destinations consolidate branding around gastronomic identity, supported by professional services and sophisticated culinary products. Authors such as Yilmaz et al. (2020), Baldwin (2018), and Enríquez (2024) highlight how gastronomy-centred branding achieves international recognition, positioning food as a strategic pillar of destination competitiveness.

The typologies underpinning this process reinforce gastronomy's disciplinary standing. Cultural, experiential, economic, sustainability, social, and technological dimensions (Table 2) collectively frame gastronomy not as a sub-theme of tourism, but as a holistic system with theoretical and practical foundations. Gastronomy integrates heritage and innovation, combines local authenticity with global branding, and balances commercial viability with cultural preservation.

A recurring characteristic across stages is the tension between commodification and authenticity. As noted by Murta et al. (2010), Castro-Palafox et al. (2024), and Aguilera and Rozzi (2024), gastronomy must maintain its cultural integrity while adapting to market demands. This duality underlines why gastronomy requires distinct governance, policy, and research approaches, validating it as an autonomous tourism discipline.

The typology of gastronomy tourism can be explained across six dimensions, each reflecting how food has become a distinct field of study and practice within tourism, as explained below:

1. The cultural dimension emphasizes how gastronomy operates as heritage, festival practice, and ritual. Research demonstrates that cuisine is not only a consumable product but also a carrier of cultural memory. For example, Bessière (1998) and Alon-

so (2013) linked food heritage and wine to local identity, while Galarraga and Martinez de Albeniz (2025) showed how Basque gastronomy represents intangible heritage. Food events and festivals, as discussed by Topole et al. (2021), Castro-Palafox et al. (2024), and Cheng (2023), serve both as tools of cultural preservation and as mechanisms for branding destinations. Similarly, studies by Murta et al. (2010), Fusté Forné (2015), and Aguilera and Rozzi (2024) confirm that ritual food practices reflect belonging and reinforce authenticity within communities.

2. The experimental dimension reflects the experiential turn in tourism where food becomes a central element of memorable encounters. De Jong et al. (2024), Castillo-Manzano et al. (2021), and Carvache-Franco et al. (2023) show how dining experiences contribute to tourist satisfaction and loyalty. Beyond dining, interactive practices such as cooking classes and workshops, examined by Carvache-Franco and Carvache-Franco (2024) and Kuhn (2020), highlight learning as a tourism motivator. Trails focused on beverages, including wine, craft beer, and coffee, further enrich the experiential appeal as demonstrated by Alonso (2013), Baydeniz (2025), and Yayla et al. (2024).
3. The economic dimension positions gastronomy as a driver of entrepreneurship, markets, and destination branding. Recuero-Virto and Valilla Ar-róspide (2024), Suna and Alvarez (2021), and Sio et al. (2024) show how gastronomy entrepreneurs act as catalysts of economic development and competitive advantage. Gündüz and Topaloğlu (2019), Kaur and Kaur (2024), and Onat and Guneren (2024) emphasize the role of food markets and street gastronomy in shaping urban tourism. Branding studies by Yilmaz et al. (2020), Baldwin (2018), and Enríquez (2024) underline how gastronomy builds destination images and strengthens tourism strategies.
4. The sustainability dimension highlights the increasing attention to green, slow, and circular gastronomy practices. Scholars such as Pramezwarly et al. (2022), Moura et al. (2025), and Giampiccoli

Table 2 Gastronomy Dimension

First-order categories	Second-order categories	Findings
Cultural Dimension	Gastronomy Heritage Tourism	Gastronomy heritage tourism studies highlight how cuisine preserves cultural memory. Bessière (1998) showed rural gastronomy as cultural capital. Alonso (2013) linked wine heritage to identity. Galarraga and Martinez de Albeniz (2025) explored Basque culinary identity as intangible heritage.
	Festival and Event-Based Gastronomy	Food events strengthen local identity and attract tourism. Topole et al. (2021) found Slovenian festivals integrate sustainability. Castro-Palafox et al. (2024) showed Mexican food festivals reinforce branding. Cheng (2023) analysed Taiwan's Slow Food festivals as cultural-political tools.
	Foodways and Ritual Practices	Food rituals embody community belonging. Murta et al. (2010) emphasized seafood rituals in coastal heritage. Fusté Forné (2015) linked ritualized foodways with authenticity. Aguilera and Rozzi (2024) discussed ritual aspects of gastronomy at the sub-Antarctic margins.
Experimental Dimension	Experimental Dining	De Jong et al. (2024) analysed how gastronomy reframes tourist experiences. Castillo-Manzano et al. (2021) identified experiential attributes shaping satisfaction. Carvache-Franco et al. (2023) highlighted memorable dining experiences driving loyalty.
	Cooking Class and Skill-Based	Carvache-Franco and Carvache-Franco (2024) noted cooking workshops as tools for niche markets like senior tourists. Kuhn (2020) found hands-on activities strengthen food tourist profiles.
	Wine, Coffee and Beverage Trails	Alonso (2013) studied wine routes as heritage. Baydeniz (2025) examined craft beer's destination appeal. Yayla et al. (2024) connected coffee consumption with digital nomad gastronomy journeys.
Economic Dimension	Gastronomy Entrepreneurship	Recuero-Virto and Valilla Arróspide (2024) framed food entrepreneurs as catalysts of culinary development. Suna and Alvarez (2021) highlighted gastronomy-led brand creation. Sio et al. (2024) segmented markets where entrepreneurship builds competitiveness.
	Food Market and Street Gastronomy	Gündüz and Topaloğlu (2019) showed street markets shape urban gastronomy experiences. Kaur and Kaur (2024) validated how local food images influence markets. Onat and Guneren (2024) analysed satisfaction in gastronomy-driven consumption.
	Gastronomy-Driven Destination Branding	Yilmaz et al. (2020) positioned food image in smart city branding. Baldwin (2018) analysed how East Asian governments use food in branding. Enríquez (2024) proposed gastronomy-centred strategic branding models.
Sustainability Dimension	Green Gastronomy Tourism	Pramezwar et al. (2022) promoted sustainable gastronomy in Medan. Moura et al. (2025) highlighted gastronomy as a driver of sustainable local development. Giampiccoli and Mnguni (2022) proposed a sustainability-based gastronomic model.
	Slow Food and Farm Tourism	Cheng (2023) studied Slow Food as a political and cultural movement. Fusté Forné (2015) described authenticity through farm-based experiences. Bessière (1998) discussed gastronomy in agritourism as local development.

Continued on the next page

Table 4 Continued from the previous page

First-order categories	Second-order categories	Findings
	Circular Gastronomy Practices	Skryl et al. (2018) identified sustainable trends in Croatian gastronomy. Aguilera and Rozzi (2024) stressed food system circularity at the sub-Antarctic. Carvache-Franco et al. (2023) noted how circular food practices shape memorable experiences.
Social Dimension	Community-Based Gastronomy Tourism	Eldarov et al. (2017) linked food governance with community participation. Moura et al. (2025) showed food experiences as community empowerment. Castro-Palafox et al. (2024) proved festivals build community identity.
	Family and Generational Food Tourism	Carvache-Franco and Carvache-Franco (2024) examined senior travellers and food as generational memory. Kuhn (2020) showed families as food tourist clusters. Fusté Forné (2015) emphasized intergenerational authenticity.
	Culinary Identity and Belonging	Galarraga and Martinez de Albeniz (2025) emphasized food as a marker of belonging. Alonso (2013) positioned wine identity within regional belonging. Onorati and Giardullo (2020) showed social media talk as a new food identity platform.
Technological Dimension	Digital Gastronomy Tourism	Soonsan et al. (2025) explored Instagram and food-sharing. Onorati and Giardullo (2020) mapped TripAdvisor conversations. Baldwin (2018) analysed digital promotion of gastronomy.
	Virtual Gastronomy Experience	Yayla et al. (2024) found digital nomads engage virtually in gastronomy. Castillo-Manzano et al. (2021) suggested virtual previews enhance real dining. Oktay and Bahceleri (2020) highlighted bibliometric evidence of digital expansion.
	Smart Gastronomy Platforms	Yilmaz et al. (2020) tied smart cities with food image. Enríquez (2024) proposed smart gastronomy models for policy. Suna and Alvarez (2021) showed digital branding platforms shape food image.

and Mnguni (2022) argue that gastronomy fosters sustainable development pathways. The Slow Food and farm-to-table movements, discussed by Cheng (2023), Fusté Forné (2015), and Bessière (1998), underline authenticity and localism. Circular practices, as noted by Skryl et al. (2018), Aguilera and Rozzi (2024), and Carvache-Franco et al. (2023), show the role of gastronomy in resource efficiency and ecological responsibility.

- The social dimension positions food as a tool for community empowerment, family connection, and identity formation. Eldarov et al. (2017), Moura et al. (2025), and Castro-Palafox et al. (2024) show how gastronomy enhances community participation and social cohesion. Studies by Carvache-Franco and Carvache-Franco (2024), Kuhn (2020), and Fusté Forné (2015) highlight

family and generational aspects of food tourism, where food becomes both memory and practice across generations. At the same time, Galarraga and Martinez de Albeniz (2025), Alonso (2013), and Onorati and Giardullo (2020) illustrate how food marks identity and belonging, both in physical communities and through digital interactions.

- The technological dimension reflects the digital turn in gastronomy tourism. Soonsan et al. (2025), Onorati and Giardullo (2020), and Baldwin (2018) explored how platforms like Instagram and TripAdvisor transform food into digital cultural capital. Virtual experiences are increasingly relevant, with Yayla et al. (2024), Castillo-Manzano et al. (2021), and Oktay and Bahceleri (2020) demonstrating the role of online gastronomy in extending tourist engagement. Smart gastronomy platforms,

studied by Yılmaz et al. (2020), Enríquez (2024), and Suna and Alvarez (2021), show how technology integrates gastronomy into broader smart city and policy frameworks.

Taken together, these six dimensions demonstrate that gastronomy tourism has evolved from a niche interest into a multifaceted discipline that integrates cultural, experiential, economic, sustainable, society, and technological dimensions.

Quality Control

In conducting this systematic literature review, critical appraisal of the selected studies was essential to ensure rigorous evaluation and interpretation of findings. The Critical Appraisal Skills Programme (CASP) instrument (Long et al., 2020) was applied to assess the methodological quality of the 63 articles included in the review. CASP evaluates nine categories: (1) clarity of research objectives, (2) appropriateness of study design, (3) robustness of research methods, (4) adequacy of sampling strategy, (5) consideration of ethical issues, (6) transparency in results reporting, (7) alignment of results with research questions, (8) acknowledgement of study limitations, and (9) articulation of implications for theory and practice. Each category was rated as *yes*, *no*, or *not reported* to systematically assess both qualitative and quantitative methodologies (Spencer et al., 2003).

Applying the CASP criteria strengthened the credibility of the synthesis by ensuring only studies demonstrating sufficient methodological rigour were included. All 63 articles demonstrated clear research objectives, sound methodological design, and robust reporting practices. While a small subset showed limited discussion of ethical considerations and study limitations, the overall dataset was judged to be of high quality. This confirms that the synthesized findings rest on reliable and trustworthy evidence, thereby reinforcing the validity of this review's conclusions and recommendations.

Discussion

The findings from this study confirm that gastronomy has evolved into a distinct typology of tourism, characterized by unique patterns, typologies, and

intellectual foundations. Unlike generic cultural or experiential tourism, gastronomy tourism integrates heritage, experience, economy, sustainability, society, and technology into a consolidated framework. This integration validates gastronomy as an independent and mature tourism discipline.

Gastronomy as Cultural Heritage Tourism

The cultural dimension demonstrates that gastronomy preserves and communicates intangible heritage. Studies ranging from Bessière (1998) on rural gastronomy as cultural capital to Galarraga and Martinez de Albeniz (2025) on Basque culinary identity illustrate how food functions as a repository of memory and authenticity. Unlike broader heritage tourism, gastronomy mobilizes edible traditions, rituals, and festivals as both cultural symbols and tourism products. This makes gastronomy distinct in its embodiment of heritage through sensory and participatory practices.

Gastronomy as Experiential Tourism

The experiential cluster underscores gastronomy's ability to deliver transformative and memorable encounters. De Jong et al. (2024) and Castillo-Manzano et al. (2021) highlight the centrality of experimental dining, while Carvache-Franco and Carvache-Franco (2024) shows the appeal of skill-based workshops. These findings suggest that gastronomy operates as a laboratory of experience, where visitors actively construct meaning through cooking, tasting, and ritual participation. This differs from traditional experience tourism by emphasizing embodied, multisensory, and co-creative processes.

Gastronomy as Economic Engine

The economic dimension validates gastronomy as a driver of entrepreneurship, competitiveness, and branding. Research by Recuero-Virto and Valilla Arróspide (2024), Sio et al. (2024), and Baldwin (2018) demonstrates how gastronomy entrepreneurs and policymakers leverage food for market differentiation. Gastronomy not only sustains small enterprises such as street food markets (Gündüz & Topaloğlu, 2019) but also scales up to national branding strategies (Yılmaz et al., 2020). These findings indicate that gas-

tronomy is not a peripheral economic activity but a central mechanism for destination competitiveness.

Gastronomy and Sustainability Imperatives

Another defining feature is its strong alignment with sustainability. From Bessi re's (1998) early link between gastronomy and agritourism to Aguilera and Rozzi's (2024) circular food practices, the literature illustrates gastronomy's capacity to bridge cultural integrity with ecological responsibility. Unlike other tourism sectors, gastronomy integrates food production, consumption, and waste management into a coherent sustainability agenda. This dual focus on preserving authenticity and promoting ecological responsibility reinforces its disciplinary uniqueness.

Gastronomy as Social Identity and Belonging

The social dimension highlights how gastronomy strengthens community ties and intergenerational belonging. Eldarov et al. (2017) and Castro-Palafox et al. (2024) show the role of festivals in community empowerment, while Carvache-Franco and Carvache-Franco (2024) emphasizes food as generational memory. This confirms that gastronomy is more than consumption; it is a mechanism of social cohesion and identity construction. Compared to other forms of social tourism, gastronomy uniquely ties social participation to food practices that are deeply embedded in local culture.

Gastronomy in the Digital and Technological Era

Finally, the technological cluster positions gastronomy at the frontier of digital transformation. Onorati and Giardullo (2020), Soonsan et al. (2025), and En rriquez (2024) demonstrate how gastronomy tourism adapts to smart platforms, digital storytelling, and virtual experiences. This shift expands gastronomy beyond physical travel, allowing for hybrid consumption models that blend digital and embodied practices. Technological evolution signals a distinct future trajectory, where gastronomy will continue to innovate as both tangible and virtual tourism.

Consolidation as Distinct Typology

Taken together, the cultural, experiential, economic, sustainability, social, and technological dimensions

reveal that gastronomy tourism is not a subcategory of other forms of tourism but a typology. Its intellectual structure spans multiple disciplines, such as heritage studies, economics, sustainability science, sociology, and digital tourism, yet converges on food as the central medium of tourism value creation. The three-stage development model (recognition, integration, specialization) further shows that destinations institutionalize gastronomy in systematic ways, moving it from cultural recognition to global specialization.

Conclusion

This study demonstrates that gastronomy has matured into a distinct typology of tourism, validated through its cultural, experiential, economic, sustainability, social, and technological dimensions. By drawing upon the intellectual structure of 63 scholarly contributions from 1998 to 2025, the findings confirm that gastronomy is not simply an extension of cultural or heritage tourism, but an autonomous field where food functions as heritage, experience, identity, and economic capital. The three-stage development model further illustrates that destinations systematically evolve from recognition of culinary value to integration in planning, and ultimately specialization, thereby solidifying gastronomy's role in shaping tourism trajectories.

The implications of this study are twofold. Theoretically, it advances the positioning of gastronomy as a standalone tourism discipline, bridging multiple fields such as heritage studies, sustainability science, and digital tourism. It emphasizes that gastronomy must be studied through interdisciplinary approaches, given its overlap with food systems, cultural politics, and technological innovation. Practically, the results provide clear direction for policymakers, entrepreneurs, and destination managers. The integration of gastronomy into tourism planning can increase competitiveness, sustain community identity, and enhance visitor loyalty, while digital and sustainable practices open pathways for long-term resilience.

Nonetheless, certain limitations are acknowledged. The dataset, while comprehensive, relies on selected published works, which may underrepresent emerging or non-English scholarship. The analysis also emphasizes academic findings rather than direct

empirical data from destinations, which may limit the immediate generalizability of results. Future studies should expand by integrating empirical fieldwork, cross-regional comparisons, and longitudinal assessments to capture how gastronomy continues to evolve across diverse cultural contexts.

In conclusion, gastronomy tourism has established itself as a distinct tourism typology that embodies authenticity, innovation, and sustainability. By linking cultural heritage with contemporary consumer demands and technological advances, gastronomy has the capacity to redefine destination identity and competitiveness in the global tourism landscape. The recognition of gastronomy as a disciplinary field not only enriches tourism scholarship but also equips practitioners with tools to design strategies that balance commercial growth with cultural integrity.

References

- Aguilera, J. M. & Rozzi, R. (2024). Development of food and gastronomy in the sub-Antarctic end of the world. *International Journal of Gastronomy and Food Science*, 37, 101000.
- Akdag, G., Guler, O., Dalgic, A., Benli, S., Cakici, A. C. (2018). Do tourists' gastronomic experiences differ within the same geographical region? A comparative study of two Mediterranean destinations: Turkey and Spain. *British Food Journal*, 120(1), 158–171.
- Aliyev, V. (2022). Assessment of gastronomic tourism potential in the Ganja-Gazakh economic region of Azerbaijan. *Journal of Environmental Management and Tourism*, 13(4), 1142–1150.
- Alonso, A. D. (2013). Tannat: The positioning of a wine grape as symbol and 'referent' of a nation's gastronomic heritage. *Journal of Heritage Tourism*, 8(2), 105–119.
- Bae, T. J., Qian, S., Miao, C., & Fiet, J. O. (2014). The relationship between entrepreneurship education and entrepreneurial intentions: A meta-analytic review. *Entrepreneurship: Theory and Practice*, 38(2), 217–254.
- Bakhshi Movahed, A., Aliahmadi, A., Parsanejad, M., & Nozari, H. (2023). A systematic review of collaboration in supply chain 4.0 with meta-synthesis method. *Supply Chain Analytics*, 4, 100052.
- Balderas-Cejudo, A., Patterson, I., & Leeson, G. W. (2019). Senior foodies: A developing niche market in gastronomic tourism. *International Journal of Gastronomy and Food Science*, 16, 100152.
- Baldwin, W. (2018). Chef's sabbatical: An analysis of chef's gastronomic research through culinary tourism. *International Journal of Gastronomy and Food Science*, 13, 65–72.
- Batat, W. (2021). The role of luxury gastronomy in culinary tourism: An ethnographic study of Michelin-Starred restaurants in France. *International Journal of Tourism Research*, 23(2), 150–163.
- Baydeniz, E. (2025). Cretan-Turkish culinary heritage in Kuşadası: An ethnographic study of cultural preservation and adaptation. *International Journal of Gastronomy and Food Science*, 41, 101262.
- Bessière, J. (1998). Local development and heritage: Traditional food and cuisine as tourist attractions in rural areas. *Sociologia Ruralis*, 38(1), 21–34.
- Björk, P., & Kauppinen-Räsänen, H. (2016). Local food: A source for destination attraction. *International Journal of Contemporary Hospitality Management*, 28(1), 177–194.
- Carvache-Franco, O., & Carvache-Franco, W. (2024). Knowledge sources and innovation in accommodation, restaurant, and food service companies. A study from Colombia. In A. Abreu, J. V. Carvalho, D. Liberato, R. A. Castanho (Eds.) *Advances in tourism, technology and systems: Selected papers from ICOTTS 2024* (Vol. 2, pp. 305–313). Springer.
- Carvache-Franco, M., Carvache-Franco, O., Carvache-Franco, W., Villagómez-Buele, C., & Artega-Peñafiel, M. (2023). Motivation and segmentation of gastronomic events: Festival of the Red Crab in Ecuador. *Annals of Leisure Research*, 26(1), 27–43.
- Carvache-Franco, M., Villagómez-Buele, C., Orden-Mejía, M., Carvache-Franco, W., Ricaurte-Párraga, R., Carvache-Franco, O., Poveda-Anchundia, T., & Baquerizo-Anastacio, M. (2025). Motivation, satisfaction, and loyalty to local gastronomy for tourism: A study in Montañita, Ecuador. *International Journal of Gastronomy and Food Science*, 41, 101245.
- Castillo-Manzano, J. I., Castro-Nuño, M., & Pozo-Barajas, R. (2025). Foodies on board! Exploring cruiser satisfaction with the culinary experience. *International Journal of Gastronomy and Food Science*, 41, 101238.
- Castillo-Manzano, J. I., Castro-Nuno, M., Lopez-Valpuesta, & L., & Zarzoso, Á. (2021). Quality versus quantity: An assessment of the impact of Michelin-starred restaurants on tourism in Spain. *Tourism Economics*, 27(5), 1166–1174.
- Castro-Palafox, J., Macías-Gallardo, F., & Ozuna, C. (2024). The culture of wine in Mexican gastronomy: Historical

- background, current context, and perspectives for the future. *International Journal of Gastronomy and Food Science*, 35, 100848.
- Cheng, E. S. K. (2023). From slow food festival to fine dining table: Politicized foodscape, gastronomy, and social sustainability in eastern Taiwan. *Food Culture and Society*, 28(4), 816–835.
- Cohen, E. (1979). A phenomenology of tourist experiences. *Sociology*, 13(2), 179–201.
- Cohen, E. (1988). Authenticity and commoditization in tourism. *Annals of Tourism Research*, 15(3), 371–386.
- Cohen, E. & Avieli, N. (2004). Food in tourism: Attraction and impendent. *Annals of Tourism Research*, 31(4), 755–778.
- Corrado, G. (2022). Food history and gastronomic traditions of beans in Italy. *Journal of Ethnic Foods*, 9, 6.
- de Jong, A., Varley, P., Steadman, C., Medway, D., & Longvanes, L. (2024). More-than-food tourism. *Tourist Studies*, 24(2), 107–132.
- Eldarov, E. M., Gadzhiev, M. D., & Vagabov, M. M. (2017). Methods of study and practical analysis of culinary tourism in Dagestan. *Ponte Academic Journal*, 73(4), 65–76.
- Ellis, A., Park, E., Kim, S., & Yeoman, I. (2018). What is food tourism? *Tourism Management*, 68, 250–263.
- Enríquez, C. C. L. (2024). Gastronomic tourism scenario of an international destination bases on netnography model. *New Trends in Qualitative Research*, 20(3), e0162.
- Everett, S., & Aitchison, C. (2008). The role of food tourism in sustaining regional identity: A case study of Cornwall, South West England. *Journal of Sustainable Tourism*, 16(2), 150–167.
- Fusté Forné, F. (2015). Food tourism: Authenticity and local development in rural areas. *Documents d'Anàlisi Geogràfica*, 61(2), 289–304.
- Fusté-Forné, F. (2021). Robot chefs in gastronomy tourism: What's on the menu? *Tourism Management Perspectives*, 37, 100774.
- Galarra, A., & Martinez de Albeniz, I. (2025). Innovation and creativity in gastronomy beyond Haute Cuisine restaurants: Towards an innovation ecosystem in Gastronomytech in the Basque Country. *Creativity and Innovation Management*, 34(1), 3–29.
- Garcia, M. (2019). Enhancing visitor experience in gastronomic tourism: Addressing internal weaknesses. *Journal of Tourism Management*, 25(3), 50–65.
- Giampiccoli, A., & Mnguni, E. M. (2022). Conceptualizing a general model of gastronomic tourism in relation to development and tourism development. *Annales Universitatis Mariae Curie Skłodowska, sectio B*, 77, 73–89.
- Giampiccoli, A., Mnguni, E. M., Dłużewska, A., & Mtapuri, O. (2023). Potatoes: Food tourism and beyond. *Cogent Social Sciences*, 9(1), 2172789.
- Ginés-Ariza, P., Noguer-Junca, E., & Fuste-Forne, F. (2024). Local perspectives of the relationships between food and tourism in the city of Girona (Catalonia, Spain). *International Journal of Hospitality and Tourism Systems*, 17(3), 100–112.
- González-Moreno, Á., Triguero, A., Díaz-García, C., & Sáez-Martínez, F. J. (2024). Circular economy and entrepreneurship in Europe: An analysis of the impact of cultural factors, regulatory framework and rate of entrepreneurship. *Environmental Technology and Innovation*, 35, 103656.
- Gündüz, C. & Topaloğlu, C. (2019). A developing plateau tourism center in Central Black Sea Region: Niksar Çamiçi Plateau. *The Journal of Turk-Islam World Social Studies*, 8(8), 61–73.
- Gündüz, C., Rezaei, M., Quaglia, R., & Pironti, M. (2024). Culinary tourism: Exploring cultural diplomacy through gastronomy festivals in Turkey and Italy. *British Food Journal*, 126(7), 2621–2645.
- Hall, C. M., & Mitchell, R. (2003). Tourism as a force for gastronomic globalization and localization. In A.-M. Hjalager & G. Richards (Eds.), *Tourism and Gastronomy* (pp. 85–102). Routledge.
- Hall, C. M., & Mitchell, R. (2006). Gastronomy, food and wine tourism. In D. Buhalis, Ca. Costa, & F. Ford (Eds.), *Tourism business frontiers* (pp. 137–147). Routledge.
- Hall, C. M., & Mitchell, R. (2007). Gastronomic tourism: Comparing food and wine tourism experiences. In M. Novelli (Ed.), *Niche tourism* (pp. 73–188). Routledge.
- Hall, C. M., Sharples, L., Mitchell, R., Macionis, N., & Cambourne, M. (Eds.) (2003). *Food tourism around the world: Development, management and markets*. Elsevier.
- Hjalager, A.-M. (2002). Repairing innovation defectiveness in tourism. *Tourism Management*, 23(5), 465–474.
- Hjalager, A.-M. (2003). A typology of gastronomy tourism. In A.-M. Hjalager & G. Richards (Eds.), *Tourism and gastronomy* (pp. 21–35). Routledge.
- Hjalager, A.-M. (2010). A review of innovation research in tourism. *Tourism Management*, 31(1), 1–12.
- Hjalager, A.-M., & Richards, G. (2003). Still undigested: Research issues in tourism and gastronomy. In A.-M.

- Hjalager & G. Richards (Eds.), *Tourism and gastronomy* (pp. 400–422). Routledge.
- Horng, J. S., & Tsai, C.-T. (Simon) (2010). Government websites for promoting East Asian culinary tourism: A cross-national analysis. *Tourism Management*, 31(1), 74–85.
- Huerta, L. M. R., Rodríguez Corredor, M. A., Cote Daza, S. P., & Barón, J. A. (2022). Markets as territorial spaces of gastronomic tourism, assessment of Bogota's typical gastronomy. *Cuadernos De Geografia: Revista Colombiana De Geografia*, 31(1), 128–145.
- Jiménez-Arévalo, J. R., & Barrera-Fernández, D. (2024). Foodificación en Madrid: transformaciones urbanísticas, turísticas y patrimoniales. *European Public and Social Innovation Review*, 9, 1–21.
- Jiménez-Beltrán, F. J., López-Guzmán, T., & González Santa Cruz, F. (2016). Analysis of the relationship between tourism and food culture. *Sustainability*, 8(5), 418.
- Jiménez-Beltrán, J., Jara-Alba, C., Roldán Nogueras, J., & Gomez-Casero, G. (2019). Motivational segmentation of the gastronomic tourist in the city of Córdoba (Spain). *Geojournal of Tourism and Geosites*, 26(3), 874–886.
- Kaur, S., & Kaur, M. (2024). Image of local cuisine in emerging gastronomic destinations: Scale review, development, and validation. *International Journal of Hospitality and Tourism Administration*, 25(1), 153–201.
- Khoshkam, M., Marzuki, A., Nunkoo, R., Pirmohammadzadeh, A., & Kiumarsi, S. (2023). The impact of food culture on patronage intention of visitors: The mediating role of satisfaction. *British Food Journal*, 125(2), 469–499.
- Kivela, J., & Crotts, J. C. (2006). Tourism and gastronomy: Gastronomy's influence on how tourists experience a destination. *Journal of Hospitality & Tourism Research*, 30(3), 354–377.
- Kuhn, G., Pailhès, A., & Lan, Y. (2020). Forcing you to experience wonder: Unconsciously biasing people's choice through strategic physical positioning. *Consciousness and Cognition*, 80, 102902.
- Kuhn, V. R., Gadotti dos Anjos, S. J., & Krause, R. W. (2024). Innovation and creativity in gastronomic tourism: A bibliometric analysis. *International Journal of Gastronomy and Food Science*, 35, 100813.
- Lacy, J. A., & Douglass, W. A. (2002). Beyond authenticity: The meanings and uses of cultural tourism. *Tourist Studies*, 2(1), 5–21.
- Lee, Y. Y. (2022). Gastronomy tourism promotion: Opportunities and challenges of street food in Phuket. *Journal of International Studies*, Prince of Songkla University, 12(1), 35–58.
- Long, H. A., French, D. P., & Brooks, J. M. (2020). Optimising the value of the critical appraisal skills programme (CASP) tool for quality appraisal in qualitative evidence synthesis. *Research Methods in Medicine & Health Sciences*, 1(1), 31–42.
- Long, P., & Robinson, M. (2017). Culinary tourism In A.-M. Hjalager & G. Richards (Eds.), *Tourism and gastronomy* (pp. 15–26). Routledge.
- Mardiani, E., & Iswahyudi, M. S. (2023). Mapping the landscape of artificial intelligence research: A bibliometric approach. *West Science Interdisciplinary Studies*, 1(08), 587–599.
- Martínez de Albeniz, I. (2018). Foundations for an analysis of the gastronomic experience: From product to process. *International Journal of Gastronomy and Food Science*, 13, 108–116.
- McKercher, B., Okumus, F., & Okumus, B. (2008). Food tourism as a viable market segment: It's all how you cook the numbers! *Journal of Travel & Tourism Marketing*, 25(2), 137–148.
- Mercer, L. K., & Song, H. R. (2020). Catalanidad in the kitchen: Tourism, gastronomy and identity in modern and contemporary Barcelona. *Bulletin of Spanish Studies*, 97(4), 659–680.
- Murta, I. B. D., de Souza, M. M. P., & de Pádua Carrieri, A. (2010). Discursive practices in the construction of a polyphonic gastronomy. *Revista de Administração Mackenzie*, 11(1), 38–64.
- Moral-Cuadra, S., Solano-Sánchez, M. Á., Menor-Campos, A., & López-Guzmán, T. (2022). Discovering gastronomic tourists' profiles through artificial neural networks: Analysis, opinions and attitudes. *Tourism Recreation Research*, 47(3), 347–358.
- Moura, A. A., Mira, M. d. R., & Teixeira, A. R. (2025). The tourist gastronomic experience: Ties between young foodies' motivation and destination development in Portugal. *Tourism and Hospitality*, 6(1), 7.
- Nair, B. B. (2020). Durban Indian cuisine as an instrument of gastrodiploacy leverage in tourism. *African Journal of Hospitality Tourism and Leisure*, 9(3), 363–371.
- Nicoletti, S., Medina-Viruel, M. J., Di-Clemente, E., & Fruet-Cardozo, J. V. (2019). Motivations of the culinary tourist in the city of Trapani, Italy. *Sustainability*, 11(9), 2686.
- Ningsih, O., Utami, T., Rahayu, E. S., & Fibri, D. L. N. (2025). Exploring *kadoru* fish, the traditional smoked sneakhead fish ethnic identity from central Sumba:

- Processing method, and its physicochemical and sensory profile. *International Journal of Gastronomy and Food Science*, 41, 101251.
- Oğan, Y. (2025). An ethnographic insight into the Laz cuisine culture in Artvin (Turkey). *International Journal of Gastronomy and Food Science*, 39, 101132
- Oktay, S. (2019). Study on gastronomic cultures of post-Neolithic civilizations in Anatolia. *Journal of Culinary Science and Technology*, 17(5), 465–480.
- Oktay, S., & Bahceleri, N. M. (2020). The reasons for guest's preferring a diet buffet in five star hotels. *Journal of Culinary Science & Technology*, 19(6), 522–534.
- Okumus, B. (2021). Food tourism research: A perspective article. *Tourism Review*, 76(1), 38–42.
- Okumus, B., Koseoglu, M. A., & Ma, F. (2018). Food and gastronomy research in tourism and hospitality: A bibliometric analysis. *International Journal of Hospitality*, 73, 64–74.
- Onat, G. & Guneren, E. (2024). The mediator role of customer satisfaction in the effect of gastronomic image on behavioral intention. *Tourism and Management Studies*, 20(2), 39–54.
- Onorati, M. G., & Giardullo, P. (2020). Social media as taste re-mediators: Emerging patterns of food taste on TripAdvisor. *Food Culture and Society*, 23(3), 347–365.
- Page, M. J., McKenzie, J. E., Bossuyt, P. M., Boutron, I., Hoffmann, T. C., Mulrow, C. D., Shamseer, L., Tetzlaff, J. M., Akl, E. A., Brennan, S. E., Chou, R., Glanville, J., Grimshaw, J. M., Hróbjartsson, A., Lalu, M. M., Li, T., Loder, E. W., Mayo-Wilson, E., McDonald, S., ... Moher, D. (2021). The PRISMA 2020 statement: An updated guideline for reporting systematic reviews. *The BMJ*, 372, n71
- Pai, A., Hassan, S., Shetty, D. K., Shenoy, S. S., Ranga Bhatta B., S., Panwar, N., Shetty, A. (2024). An exploratory analysis of gastronomy tourism: The impact of dining attributes on satisfaction among young adult Indian travelers. *Environment and Social Psychology*, 9(4). <https://doi.org/10.54517/esp.v9i4.2226>
- Pavlidis, G., & Markantonatou, S. (2020). Gastronomic tourism in Greece and beyond: A thorough review. *International Journal of Gastronomy and Food Science*, 21, 100229.
- Pena, L., Soledade, J. A. B., Menezes, A. C. R., Viola, D. N., & Cardoso, R. C. V. (2020). Cassava Flour in the Hospitality Industry of Salvador, Brazil: Uses, Tradition and Innovation. *Journal of Culinary Science and Technology*, 18(6), 469–490.
- Pérez-Gálvez, J. C., Medina-Viruel, M. J., Jara-Alba, C., & López-Guzmán, T. (2021). Segmentation of food market visitors in World Heritage Sites. Case study of the city of Córdoba (Spain). *Current Issues in Tourism*, 24(8), 1139–1153.
- Pérez-Priego, M. A., de los Baños García-Moreno García, M., Jara-Alba, C., Caro-Barrera, J. R. (2023). Local gastronomy as a destination tourist attraction: The case of the 'Chiringuitos' on the Costa del Sol (Spain). *International Journal of Gastronomy and Food Science*, 34, 100822.
- Pilis, W., Kabus, D., & Miciuła, I. (2022). Food services in the tourism industry in terms of customer service management: The case of Poland. *Sustainability*, 14(11), 6510.
- Pramezwary, A., Lemy, D. M., Juliana, Sitorus, N. B., Masatip, A., Dalimunthe, F.I., Liyushiana, & Yanti, D. (2022). Sustainability gastronomy tourism in Medan City. *International Journal of Sustainable Development and Planning*, 17(3), 875–883.
- Putra, A. N. (2021). Literature review of food tourism, culinary tourism and gastronomy tourism. *Journal of Innovation Research and Knowledge*, 1(4), 517–526.
- Putra, F. K. K., Putra, M. K., & Novianti, S. (2023). Taste of ASEAN: traditional food images from Southeast Asian countries. *Journal of Ethnic Foods*, 10(1), 20.
- Rand, G. E. Du, & Heath, E. (2006). Towards a framework for food tourism as an element of destination marketing. *Current Issues in Tourism*, 9(3), 206–234.
- Recuero-Virto, N., & Valilla Arróspide, C. (2024). Culinary destination enchantment: The strategic interplay of local gastronomy in regional tourism development. *International Journal of Gastronomy and Food Science*, 36, 100931.
- Richards, G. (2012). Food and the tourism experience: Major findings and policy orientations. In D. Dodd (Ed.) *Food and the Tourism Experience The OECD-Korea Workshop* (pp. 13–46). OECD Studies on Tourism, OECD Publishing
- Richards, G. (2015). Evolving gastronomic experiences: From food to foodies to foodscapes. *Journal of Gastronomy and Tourism*, 1(1), 5–17.
- Rodríguez-Gutiérrez, P., González Santa Cruz F., Pemberthy Gallo, L. S. & López-Guzmán, T. (2020). Gastronomic satisfaction of the tourist: Empirical study in the creative city of Popayán, Colombia. *Journal of Ethnic Foods*, 7, 8.

- Scherer, R., Siddiq, F., & Tondeur, J. (2019). The technology acceptance model (TAM): A meta-analytic structural equation modeling. *Computers & Education*, 128, 13–35.
- Segers, Y. (2005). Food recommendations, tradition and change in a Flemish cookbook: Ons Kookboek, 1920–2000. *Appetite*, 45(1), 4–14.
- Sims, R. (2009). Food, place and authenticity: Local food and the sustainable tourism experience. *Journal of Sustainable Tourism*, 17(3), 321–336
- Sio, K. P., Fraser, B., & Fredline, L. (2024). A Contemporary systematic literature review of gastronomy tourism and destination image. *Tourism Recreation Research*, 49(2), 312–328.
- Skryl, T., Gregoric, M., & Dugi, V. (2018). Culinary trends in the Republic of Croatia as part of gastro tourism development. *European Research Studies Journal*, 21(3), 465–475.
- Smith, J. (2002). Tourism destination analysis: Understanding environmental confluence. *Journal of Tourism Research*, 10(3), 40–55.
- Smith, S., & Costello, C. (2009). Segmenting visitors to a culinary event: Motivations, travel behavior, and expenditures. *Journal of Hospitality Marketing & Management*, 18(1), 44–67.
- Snyder, H. (2019). Literature review as a research methodology: An overview and guidelines. *Journal of Business Research*, 104, 333–339.
- Soeroso, A., & Turgarini, D. (2020). Culinary versus Gastronomy: *Argumentum Ad Populum* Elimination. *E-Journal of Tourism*, 7(2), 193–204.
- Soonsan, N., Phakdee-Auksorn, P., & Shi, D. (2025). From plate to post: The role of local food and social media sharing in travel experience in Phuket. *Journal of Hospitality and Tourism Insights*, 8(9), 3221–3239.
- Spencer, L., Ritchie, J., Lewis, J., & Dillon, L. (2003). *Quality in qualitative evaluation: A Framework for assessing research evidence*. Government Chief Social Researcher's Office.
- Suna, B., & Alvarez, M. D. (2021). The role of gastronomy in shaping the destination's brand identity: An empirical analysis based on stakeholders' opinions. *Journal of Hospitality Marketing and Management*, 30(6), 738–758.
- Tendani, E., Petronella Swart, M., & Van Zyl, C. (2023). Changing ethnic culinary tourists' behaviour through motivation. *Journal of Tourism and Development*, 42, 173–190.
- Topole, M., Pipan, P., Gašperič, P., Geršič, M., & Kumer, P. (2021). Culinary events in the Slovenian countryside: Visitors' motives, satisfaction, and views on sustainability. *Acta geographica Slovenica*, 61(1), 107–125.
- UN Tourism. (N.d.). *Global code of ethics for tourism*. <https://www.unwto.org/global-code-of-ethics-for-tourism>
- van Eck, N. J., & Waltman, L. (2010). Software survey: vosviewer, a computer program for bibliometric mapping. *Scientometrics*, 84(2), 523–538.
- Wickens, E. (2002). The sacred and the profane: A tourist typology. *Annals of Tourism Research*, 29(3), 834–851.
- Wolf, E. (2006). *Culinary tourism: The hidden harvest*. Kendall Hunt Publishing.
- Yılmaz, G., Kılıçarslan, D., & Caber, M. (2020). How does a destination's food image serve the common targets of the UNESCO creative cities network? *International Journal of Tourism Cities*, 6(4), 785–812.
- Yayla, Ö., Özgür Göde, M., & Ekincek, S. (2024). Global palates: Unraveling digital nomads' culinary journeys and gastro-tourist profiles. *Worldwide Hospitality and Tourism Themes*, 16(3), 329–344.
- Zoran, A. R. (2025). Digital gastronomy 2.0: A 15-year transformative journey in culinary-tech evolution and interaction. *International Journal of Gastronomy and Food Science*, 39, 101135.