

# A Systematic Review of Studies on Gastronomic Experience in Web of Science Database

## Web of Science Veri Tabanında Gastronomik Deneyim Üzerine Yapılan Çalışmaların Sistematik Bir İncelemesi

Yener Ođan<sup>1</sup>, İbrahim eki<sup>2</sup>

### Abstract

One of the integral parts of tourism activities is food and beverage. Because the most basic need of the visitors, which is the food and beverage need, must be met in the destinations visited. Besides, the interest of individuals in gastronomic travel has been increasing recently and individuals are in pursuit of gastronomic experience in the visited destinations. It was aimed to evaluate the studies on the concept of gastronomic experience with a systematic compilation method. Studies on a specific subject can be examined with a systematic compilation method within the framework of a comprehensive plan. In the selection of the sample, the criterion sampling technique was preferred. In the research study, the Web of Science database was searched using the words "gastronomic" and "experience" on the studies pertinent to the field of tourism (Leisure, Hospitality, Sport & Tourism). A total of 32 studies were evaluated within the scope of the research. The most of the studies on gastronomic experience has been carried out in recent years. Gastronomic experience is among the main research topics of the tourism field. Also, this subject is included in journals pertinent to food and social sciences. It was found that the studies in question were, in general, constructed with two different approaches as quantitative (18) and qualitative (12). It was seen that the sample groups consisted of tourists, chefs, guides, chefs, online platforms. Survey questionnaire technique was employed the most in the collection of study data; it was detected that observation, interview, ethnography and web-based comment analysis techniques were also used. Moreover, it was determined that the gastronomic experience concentrated more on topics such as motivation, marketing, destination preference and satisfaction level. The limitations of the study included the use of certain keywords on the Web of Science database. Conducting studies on the subject of the study with different keywords in other databases would contribute to the literature for comparative studies.

**Keywords:** Web of Science, Database, Gastronomic experience, Systematic review.

### Öz

Turizm faaliyetlerinin ayrılmaz paralarından birini yeme-ime oluřturmaktadır. ünkü ziyaret edilen destinasyonlarda ziyaretilerin en temel gereksinimi olan yeme-ime ihtiyacının karřılanması gerekmektedir. Bunun yanı sıra son zamanlarda bireylerin gastronomik amalı seyahatlere olan ilgisi artmakta ve bireyler ziyaret edilen destinasyonlarda gastronomik deneyim arayıřı ierisine girmektedir. Bu arařtırmada gastronomik deneyim kavramına yönelik olarak yapılan alıřmaların sistematik derleme yöntemiyle deđerlendirilmesi amalanmaktadır. Belirli bir konuya iliřkin alıřmalar kapsamlı bir plan erevesinde sistematik derleme yöntemiyle incelenebilmektedir. Arařtırma örnekleminin seçiminde ölçüt örnekleme tekniđi seçilmiřtir. Arařtırmada Web of Science veri tabanındaki turizm (Leisure, Hospitality, Sport & Tourism) alanına iliřkin alıřmalar üzerinden "gastronomic" ve "experience" kelimeleri kullanılarak tarama yapılmıřtır. Arařtırma kapsamında toplam 32 alıřma deđerlendirilmiřtir. Gastronomik deneyime iliřkin alıřmaların büyük bir bölümü son yıllarda gerekleřmiřtir. Gastronomik deneyim, turizm alanının temel arařtırma konuları arasında yer almaktadır. Ayrıca bu konuya gıda ve sosyal bilimler ile ilgili dergilere yer verilmektedir. Yapılan deđerlendirmeler sonucunda söz konusu alıřmaların genel olarak nicel (18) ve nitel (12) olmak üzere iki farklı yaklařımla kurgulandıđı; örneklemler grupların ise turistler, řefler, rehberler, řefler, evrim ii platformlardan oluřtuđu görölmüřtür. alıřma verilerinin toplanmasında en fazla anket tekniđinin kullanıldıđı; gözlem, görüřme, etnografya ve web tabanlı yorum inceleme tekniklerinden de faydalandıldıđı tespit edilmiřtir. Bunların yanı sıra alıřmalarda gastronomik deneyimin daha ok motivasyon, pazarlama, destinasyon tercihi ve memnuniyet düzeyi gibi konulara odaklanıldıđı saptanmıřtır. alıřmanın Web of Science veri tabanı üzerinden belirli anahtar kelimeler kullanılarak yapılması arařtırmanın sınırlılıklarını oluřturmaktadır. Bu bağlamda alıřma konusu ile ilgili alıřmaların diđer veri tabanlarında farklı anahtar kelimelerle yapılması karřılařtırmalı arařtırmaların ortaya koyulabilmesi aısından literatüre katkı sađlayacaktır.

**Anahtar Kelimeler:** Web of Science, Veri tabanı, Gastronomik deneyim, Sistematik inceleme.

### Research Paper [Arařtırma Makalesi]

**JEL Codes:** L66, L83, L84

**Submitted:** 27 / 12 / 2022

**Accepted:** 12 / 03 / 2023

<sup>1</sup> Asst. Prof. Dr., Artvin oruh University, Artvin, Turkey, oganyener@gmail.com, Orcid No: <https://orcid.org/0000-0002-1523-8498>

<sup>2</sup> Asst. Prof. Dr., Gaziantep Islam Science and Technology University, Gaziantep, Turkey, ibrahimceki@hotmail.com, Orcid No: <https://orcid.org/0000-0001-7375-1866>

## Introduction

Gastronomy tourism is an alternative tourism type that concentrates on food and practices regarding the food. There are three main elements that steer people to travel in gastronomic tourism. It is possible to list these elements as the desire to taste different foods and beverages and witness the production process, to learn by observing the culinary traditions of different cultures, and to discover new meal systems and eating styles (Şalvarcı and Gök, 2020). The necessity of eating and drinking activities and the desire of tourists to enjoy each moment of their travels have made gastronomic values an inseparable part of tourism experiences (Küçükömürler et al., 2018).

The main reinforcer of expectations, which has a crucial role in forming the behavioral intention towards the destination visit, is the perception of satisfaction. The perception of satisfaction is constituted by the experience gained following the destination visit. In other words, the fact that the experience meets the expectations would enhance the feeling of satisfaction, thus revealing the intention of the tourists to return to the destination and recommend the destination to others (Kim, 2017; Akyürek and Kutukız, 2020). This situation has caused destinations that wish to acquire a share in the tourism market or increase their current share in the process, perceive gastronomic elements as arguments that promise a different and unique experience.

Upon examining the relevant literature, it is understood that various studies on Gastronomy experience exist. It is seen that these studies sometimes consider the gastronomic experience (GE) as a relational whole, and sometimes concentrate on specific aspects of the GE. This study aims to assess the studies on the concept of GE by conducting bibliometric analysis. In compliance with the objectives of the study, a search is made using the words “*gastronomic*” and “*experience*” on the studies pertinent to tourism field in the WoS -Web of Science- database. The study would be beneficial in terms of revealing the course of gastronomy experience in the literature and paving the way for comparative studies.

## 1. Conceptual Framework

Enterprises make special efforts to best fulfill the needs of consumers under intensely competitive conditions. One of these efforts involves enhancing customer loyalty by appealing to the emotions of consumers. Thus, enterprises may offer unforgettable experiences for their consumers, ensure customer loyalty, and provide competitive advantage. Therefore, in contemporary competitive environment, it is inevitable to adopt an experience-oriented approach that puts customers at the center for offering memorable experiences (Deligöz, 2016). Tourism is one of the sectors within which an experience-oriented approach would be most effective. Besides, due to the fact that the goods and services offered in tourism activities are suitable for tourist expectations, the satisfaction level of tourists can be achieved at a high level (Yüksel and Kılınc, 2003). As well-known, the tourism sector is shaped in terms of hedonic features and affects consumer behavior. Quan and Wang (2004) asserted that presenting the experiential aspect of the goods and services in the tourism sector to the guests leaves unforgettable and permanent traces, as well as providing significant advantages to the practitioners in the sector. Therefore, it is essential to enrich the experiential aspects of the functional features of touristic goods and services (Akyürek and Kutukız, 2020). Therefore, generating a memorable experience in tourism activities is a crucial phenomenon for both tourists and tourism practitioners.

İşkin (2021) stated that the association between tourism and gastronomy is quite strong and is formed in line with touristic experiences. Accommodation, travel and food and beverage are basic necessities in tourism activities and should be fulfilled. In particular, tourists wish to enjoy each moment of their travels within the framework of fulfilling the basic necessities of tourism. This situation creates the basis for the emergence of gastronomic tourism.

According to Nebioğlu (2016), the concept of gastronomy examines the food of a certain segment, the search for the best food and the consumption dimensions, as well as the culinary culture, the elements that reveal the meals, and the preparation and presentation of the meals. In this context, it is possible to claim that gastronomy is a versatile discipline. Kivela and Crofts (2006) emphasized that the gastronomic elements of tourism destinations were perceived as driving forces in the context of marketing for attracting tourists. Therefore, gastronomic factors can become effective in making a travel decision by providing tourist motivation. Oğan and Özkaya (2021) stated that tourists were curious about gastronomic elements in the destinations they visited, and that gastronomic-themed activities in their tour programs were demanded due to attractiveness they contained. Gaining a memorable GE in tourism destinations may also affect the level of satisfaction during travel (Monica Hu, Chen and Ou, 2009).

Kodaş (2018) concluded that food and beverage factors affected visitors as a part of destination attractiveness and enhanced the total tourist experience. The concept of GE, however, is a touristic experience enriched by the way of life, spatial perception, stories, landscape, activities related to food and beverages, as well as social, cultural, and other elements (Robinson and Clifford, 2012). Therefore, GEs assume effective roles in the development of destinations with

the functions such as destination attractiveness, discovering local culture, increasing the level of knowledge, shaping destination preference, providing economic input, reflecting local identities, and being a marketing tool (Kodaş, 2018).

## 2. Methodology

The study aims to evaluate the studies on GEs by employing systematic compilation review method. With the systematic compilation method employed in the research, studies on a specific subject can be examined within the framework of a comprehensive plan (Lasserson, Thomas and Higgins, 2019). Besides, the examinations made in systematic compilation reviews should be conducted in a transparent, inclusive, open, and synthesis manner (Torgerson, 2003). In compliance with the objective of the research study, responses to such questions as “In which years have been the studies on GEs carried out?”, “What are the objectives of the studies?”, “Which methods were employed in the studies?”, “What are the information about the studies?”, “To which sample groups were the analyses applied?”, “What are the prominent factors related to the issue of GE in the studies?” and “Which findings and conclusions were reached in the studies?” are sought.

In the study, the studies published in the WoS database over the years 2005-2022 are evaluated. Therefore, the population of research consists of the studies in the WoS database. In the selection of the research sample, criterion sampling technique, as one the purposive sampling methods, is preferred (Yıldırım and Şimşek, 2016). In the research study, the WoS database is reviewed using the words “gastronomic” and “experience” on the studies pertinent to the field of tourism (Hospitality, Leisure, Sport & Tourism). Apart from these, there are no inclusion and exclusion criteria, and a total of 32 studies are evaluated. The collection of research data is carried out on 01.11.2022, and the obtained data are subjected to content analysis (Miles and Huberman, 1994; Yıldırım and Şimşek, 2016).

## 3. Findings

In compliance with the aim of the research, the findings obtained from 32 studies in the WoS database are analyzed. Distribution of the number of studies on GEs by years, names, author information, places of publication, aims, methods, sample groups, prominent elements, and results are illustrated in Figure 1.

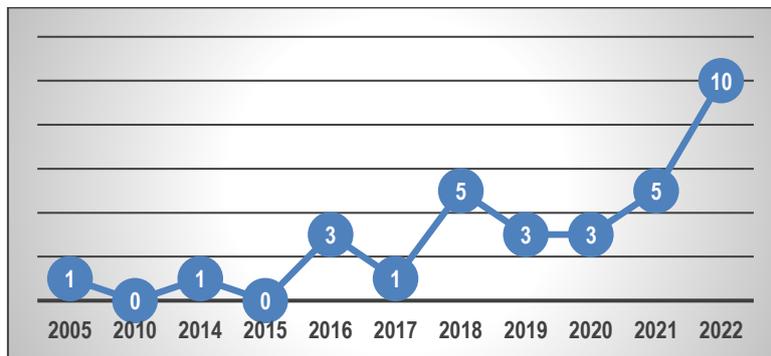


Figure 1. Distribution of the Number of Related Studies in WoS by Years

Figure 1 illustrates the distribution of the number of studies on GE in the WoS database by years. Upon examining the data; the studies on GE are seen to be clustered over the years 2005-2022, and a significant rise was present in the number of studies conducted in 2018 and the consecutive years. Moreover, it is understood that the number of studies on GE in 2015 and previous years were quite limited (2). In this context, it is possible to claim that researchers have been increasingly interested in GE throughout recent years.

Table 1 presents the author(s), title, publication place and year information of the studies pertinent to the GE in the WoS database. Studies are encoded as M1, M2, M3, M4, ..... M32 in the table.

Table 1. Author(s), Title, Place of Publication and Year Information of the Pertinent Studies in WoS

Codes	Author(s)	Titles	Publications	Years
M1	Pereiro, X; Conde, SP.	Tourism and gastronomic offer in the region of Ulloa (Galicia): Analysis of a local development experience	Pasos-revista de Turismo y Patrimonio Cultural	2005

M2	Bjork, P; Kauppinen-Raisanen, H.	Culinary-gastronomic tourism - a search for local food experiences	Nutrition & Food Science	2014
M3	Sulaiman, MZ.	Translating Australian Urban GEs for Malay Tourists	Pertanika Journal of Social Science and Humanities	2016
M4	Bjork, P; Kauppinen-Raisanen, H.	Exploring the multi-dimensionality of travellers' culinary- GEs	Current Issues in Tourism	2016
M5	Martins, UMO; Gurgel, LJ; Martins, JCD.	Experiences with local food: a case study about Slow Food movement and gastronomic tourism in Recife - Brazil	Pasos-revista de Turismo y Patrimonio Cultural	2016
M6	Folgado-Fernandez, et al.	Destination image and loyalty development: the impact of tourists' food experiences at gastronomic events	Scandinavian Journal of Hospitality and Tourism	2017
M7	Gregorash, BJ.	Understanding authenticity within GEs	Authenticity & Tourism: Materialities, Perceptions, Experiences	2018
M8	Gregorash, BJ.	Examining GEs using auto-driven photo-elicitation	Handbook of Research Methods for Tourism and Hospitality Management	2018
M9	Ramon et al.	Posturing or enjoying the GE? Effects of reputation and experience in the recommendation of upscale restaurants	Cuadernos de Turismo	2018
M10	Akdag et al.	Do tourists' GEs differ within the same geographical region? A comparative study of two Mediterranean destinations Turkey and Spain	British Food Journal	2018
M11	Daries et al.	Behaviour of culinary tourists: A segmentation study of diners at top-level restaurants	Intangible Capital	2018
M12	Sthapit, E.	Memories of GEs, savoured positive emotions and savouring processes	Scandinavian Journal of Hospitality and Tourism	2019
M13	Berbel-Pineda et al.	GE as a factor of motivation in the tourist movements	International Journal of Gastronomy and Food Science	2019
M14	Santa Cruz et al.	GEs of foreign tourists in developing countries. The case in the city of Oruro (Bolivia)	Heliyon	2019
M15	Moral-Cuadra et al.	Relationship between Consumer Motivation and the GE of Olive Oil Tourism in Spain	Sustainability	2020
M16	Seyitoglu, F.	Tourists' perceptions of the tour guides: the case of gastronomic tours in Istanbul	Anatolia-International Journal of Tourism And Hospitality Research	2020
M17	Cordova-Buiza et al.	The GE: Motivation and Satisfaction of the Gastronomic Tourist-The Case of Puno City (Peru)	Sustainability	2021
M18	Richards, G.	Evolving research perspectives on food and GEs in tourism	International Journal of Contemporary Hospitality Management	2021
M19	Mora et al.	GEs as a key element in the development of a tourist destination	International Journal of Gastronomy and Food Science	2021
M20	Sartori et al.	Food Affective Memory: A Concept for the Development of Experiences in Gastronomic Tourism	Rosa dos Ventos-turismo e Hospitalidade	2021
M21	Soonsan, N; Somkai, U.	Dimensions of GE affecting on sharing experience: place attachment as a mediator and length of stay as a moderator	Journal of Hospitality and Tourism Insights	2021
M22	Batat, W.	The role of luxury gastronomy in culinary tourism: An ethnographic study of Michelin-Starredrestaurants in France	International Journal of Tourism Research	2020
M23	Dixit, SK; Prayag, G.	Gastronomic tourism experiences and experiential marketing	Tourism Recreation Research	2022
M24	Lin, MP; Marine-Roig, E; Llonch-Molina, N.	GE (co)creation: evidence from Taiwan and Catalonia	Tourism Recreation Research	2022
M25	Osorio, SC; Frew, E; Lade, C; Williams, KM.	Blending tradition and modernity: GEs in High Peruvian cuisine	Tourism Recreation Research	2022
M26	Kattiyapompong et al.	Exploring gastronomic tourism experiences through online platforms: evidence from Thai local communities	Tourism Recreation Research	2022
M27	Seyitoglu, F; Afsiz, O.	Distant GEs through Online Cooking Classes in the COVID-19 Era	Journal of Culinary Science & Technology	2022
M28	Michael, N; Fuste-Fome, F.	Marketing of luxurious GEs on social media: The visual storytelling of luxury hotels	International Journal of Tourism Research	2022
M29	Valverde-Roda et al.	Interests, motivations and GEs in the world heritage site destination of Granada (Spain): satisfaction analysis	British Food Journal	2022
M30	Sahin, A; Kiliclar, A	The effect of tourists' GE on emotional and cognitive evaluation: an application of S-O-R paradigm	Journal of Hospitality and Tourism Insights	2022
M31	Menor-Campos et al.	Local gastronomy, culture, and tourism in World Heritage Cities: the foreign tourist behaviour	Investigaciones Turisticas	2022
M32	Ullah et al.	Gastronomic Tourism and Tourist Motivation: Exploring Northern Areas of Pakistan	International Journal of Environmental Research and Public Health	2022

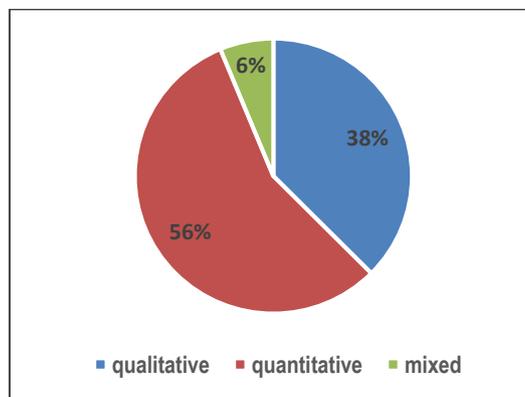
In Table 2, the journals in which the pertinent studies were published and their numbers are given. The data in the table indicate that the Journal of Tourism Recreation Research (4) is the periodical journal in which the majority of the studies on GE have been published. This journal is followed by Pasos-revista de Turismo y Patrimonio Cultural, Scandinavian Journal of Hospitality and Tourism, British Food Journal, International Journal of Gastronomy and Food Science, Sustainability, Journal of Hospitality and Tourism Insights, and International Journal of Tourism Research (2), respectively.

Studies on GE have been conducted once in each of the other fourteen journals. An important portion of the journals have been published in the field of tourism.

**Table 2. Journals in Which Pertinent Studies in WoS Have Been Published**

Journals	Number
Tourism Recreation Research	4
Pasos-revista de Turismo y Patrimonio Cultural Scandinavian Journal of Hospitality and Tourism British Food Journal International Journal of Gastronomy and Food Science Sustainability Journal of Hospitality and Tourism Insights International Journal of Tourism Research	2
Nutrition & Food Science Pertanika Journal of Social Science and Humanities Current Issues in Tourism Authenticity & Tourism: Materialities, Perceptions, Experiences Handbook of Research Methods for Tourism and Hospitality Management Cuadernos de Turismo Intangible Capital Heliyon Anatolia-International Journal of Tourism and Hospitality Research International Journal of Contemporary Hospitality Management Rosa dos Ventos-turismo e Hospitalidade Journal of Culinary Science & Technology Investigaciones Turísticas International Journal of Environmental Research and Public Health	1

The research methods employed in the studies are illustrated in Figure 2. Upon examining the studies on this subject, 18 studies are determined to be conducted with quantitative methods, 12 studies with qualitative methods, and 2 studies with mixed methods.



**Figure 2. Distribution of the Number of Pertinent Studies in WoS by the Employed Methods**

Upon examining the methodological infrastructure of the studies presented in Table 3, it is seen that the data were collected through questionnaires in the studies conducted with the quantitative method, and the data were investigated through sentiment analysis, descriptive analysis, factor analysis, correlation analysis, cluster analysis, empirical analysis, structural equation modeling, chi-square analysis, descriptive analysis, as well as various techniques including univariate and bivariate analyses, parametric, and non-parametric tests. In the qualitative studies, it is seen that the data were collected through compilations, literature reviews, interviews, and web page reviews. In the analysis of qualitative studies, it is understood that content, descriptive, secondary data, bibliography, inductive, exploratory, emotion, current situation analysis, narrative inquiry, and semiotic techniques are employed. In the studies conducted by employing the mixed method, it is determined that the data have been collected through interviews, observations, and survey questionnaires, and the methods of ranking, classification, bibliography, and ethnography have been employed in the data analyses.

**Table 3. Methodological Infrastructure Employed by the Pertinent Studies in WoS**

Method	Data Collection Technique	Approaches and Analyses	Number
Mixed Method	Observation Interview Survey questionnaire	Ethnographic approach Ranking Classification Bibliography	2
		Secondary data Bibliography Inductive Exploratory Content analysis Descriptive analysis Sentiment analysis Current situation review Narrative inquiry Semiotic analysis	
Qualitative Method	Compilation Literature review Expert opinion Interview Webpage review Online reviews	Sentiment analysis Descriptive analysis Factor analysis Correlation analysis Cluster analysis Empirical analysis Structural Equation Modeling Chi-square analysis Univariate and bivariate analyses Parametric and non-parametric tests	12
Quantitative Method	Survey questionnaire Online questionnaire		18
		<b>Total</b>	<b>32</b>

Table 4 contains information regarding the objectives, findings, and results of the studies on GE in the WoS database. Upon examining the data presented in the table, the objectives of the studies pertinent to the GE are seen to be mostly associated with motivation, marketing, satisfaction level, destination preference, promotion, image, memory, loyalty, luxury consumption, and local elements. The majority of the sample groups of the studies consist of tourists. Moreover; chef, gourmet tour guide, businesses online platforms also assume crucial roles in obtaining data. Upon considering the findings and results of the studies, it is emphasized that the GE has been used as a marketing tool and was a motivation factor. Again, within the scope of findings and results, aspects of GE such as branding, sustainability, importance of gastronomic memories, revisiting, contributing to sectoral development and providing competitive power assume great deal of importance.

**Table 4. Information on the Purpose, Findings and Results of Pertinent Studies in WoS**

Codes	Objective	Finding and Conclusion	Additional Information
M1	Introducing local products, identifying service problems, creating a food guide	The work done in Ulloa, in the center of Galiza, forms the basis for the creation of the tourist image.	Compilation
M2	Determining the factors that contribute to the GE of tourists regarding local food markets.	That their GEs are local, original and authentic products representing local food culture is an important tool in destination branding. Food preparation and atmosphere, local elements add to the GE.	Survey questionnaire, 758 tourists, t-test and ANOVA
M3	Exploring the challenges associated with translating GEs from English to Malay.	Where the Malay translation is functionally inadequate, potential strategies have been proposed to produce adequate translations. It has demonstrated the importance of promoting tourism across languages and cultures by using the appeal of gastronomy correctly.	compilation, review, translation
M4	Exploring the essence of GEs on destination preferences.	The GEs of tourists are multidimensional and effective at many levels. As a destination branding tool, it needs to be managed at a strategic level.	Content analysis, survey, convenience sampling, 158 individuals
M5	Prioritizing observation of the gastronomic routes and analyzing the implications of this situation.	The use of gastronomy as a touristic product for destinations contributes to tourism.	Content analysis, survey exploratory, descriptive review
M6	In gastronomy events, the effect of tourists' dining experiences on the destination image and the contribution of these events are discussed.	It shows that GEs have a positive impact on destination image and loyalty. Loyalty to gastronomic events is positively associated with event brand.	Questionnaire, 616, modeling technique, descriptive analysis
M7	Identifying how memories of gastronomy are formed.	Selling gastronomic tourism experiences can be a successful marketing instrument that generates positive gastronomic memories.	Interview with gourmets
M8	Revealing memories and introducing variations with consumers.	Including the author's personal experience, he revealed how memories are formed in gastronomic events.	Compilation

M9	It analyzes the motivations that affect gastronomic consumption in high-end restaurants.	The degree of perceived experience in participating in high-end restaurant consumption influences the intention to return and recommend.	Survey, 432 surveys Structural Equation Modeling
M10	By comparing the GEs of the tourists, discovering the common and differentiating food factors that influence the gastronomic satisfaction.	Food quality and traditional gastronomy are common important factors for tourist food consumption satisfaction, outweighing the impacts of price, facilities and atmosphere.	Convenience sampling, 396 questionnaire descriptive and multivariate analysis
M11	Detecting the customer profile, behavior and effects of tourists in high-end restaurants.	There are two different behaviors as the culinary experience of tourist visits and the main reason for tourism. Customers behave differently in terms of their intention to recommend and repeat, and the perception of status that restaurant visits provide them.	432 surveys, empirical, ANOVA
M12	Investigating the positive emotions of tourists taste regarding their past culinary-gastronomy experiences.	Participants show feelings of joy and interest in more memorable local food (gastronomy) experiences even after their vacation. It is the taste and physical pleasure that is more memorable in travel destinations.	16 interviews, thematic analysis
M13	Revealing the satisfaction a tourist destination by considering gastronomy as an element of motivation.	It confirms that tourists are motivated by gastronomy in their decision to choose a particular tourist destination. It affects the satisfaction and commitment of tourists to the destination and means that they intend to visit the destination again.	Structural Equation Modeling, 325 surveys descriptive analysis
M14	Concentrating on the GEs of tourists visiting Oruro.	It shows that tourists are categorized into 3 groups (survivors, enjoyers, and experimenters) in terms of their perceptions of GEs. It concludes that it is highly correlated with their motivation to explore a destination.	403 questionnaires, non-probability sampling technique non-parametric tests
M15	Explicating the association between motivation and GE in more depth through a structural equations model.	The development of a positive GE provides a greater added value resulting in a rise in the satisfaction level of the tourist.	Structural Equation Modeling, 414 questionnaires
M16	Comprehending the perceptions of tourists towards tour guides.	In order for gastronomic tours to offer a value-added experience, guides must have professional competence knowledge and qualifications, and must fulfill communication skills such as educators, including tour members and attracting the attention of the traveler.	382 tourist reviews
M17	Examining the GEs of tourists visiting Peru.	It indicated the presence of 3 groups of tourists (survivors, revelers, and experimenters) in terms of their perceptions of their GE. Depending on their attitudes towards gastronomy, tourist satisfaction levels differ.	Cluster analysis, 660 surveys Non-parametric tests
M18	Analyzing the improvement of studies on gastronomic tourism and drawing its relevance to hospitality, as well as the main management and marketing literature.	It outlines an evolution in GEs in tourism research from Experience 1.0 (producer-oriented) to Experience 2.0 (co-creation) to Experience 3.0 (food landscapes).	Mixed model, literature review, article review
M19	Examining the GEs of travelers.	It reveals the positive effect of culinary experiences on gastronomic satisfaction and destination loyalty, as well as the effect of gastronomic motivations on perceived value and culinary experiences.	445 questionnaires, structural, explanatory
M20	It aims to analyze the possibilities of applying the concept of emotional food memory in gastronomic tourist destinations.	Possibilities to value and preserve local cultures and memories through gastronomic tourism can be enhanced by restoration planning linked to experiences associated with emotional food memory.	Exploratory, content analysis, bibliography, 16 contributors
M21	Examining the impact of gastronomy experience on experience sharing, place attachment, and duration of visit.	The 4 dimensions of GE (entertainment, escapism, education, and aesthetics) influence experience sharing. Length of stay has an impact on experience sharing through attachment to place as a means of GE.	717 survey questionnaire
M22	Examining the role of Michelin-starred chefs as changemakers	For luxury restaurants to increase their destination attractiveness; it is stated that it is necessary to design unique luxury GE offers, to promote rural food tourism, to create rural gastronomic elements and to increase media capital.	An ethnographic approach, mixed model
M23	Studies highlighting the experiential value of food and their ability to connect people through food are reviewed.	In order to evaluate gastronomy experiences and their effects on experiential marketing, studies that go beyond the boundaries of gastronomy and culinary tourism experiences are focused.	Compilation, special edition
M24	Analyzing the GE perceptions and online interpretations.	There are differences in popularity and attractiveness by activity, category, region, and high satisfaction of the participants.	214 online travel reviews, content analysis
M25	Explaining the delivery and design of GEs in high-end restaurants.	GEs created and served by local chefs can have a significant effect on the development of the food industry	Narrative interrogation, interview with 15 chiefs
M26	Examining the experiences of gastronomic tourists regarding local food experiences from five different online platforms.	It is useful in filling the knowledge gap in using existing online tourism platforms to better understand, plan and design gastronomic tourism experiences in local communities.	461 people, density sampling, sentiment analysis, ethnographic reflection
M27	Exploring GE of participants in online cooking courses.	Gastronomy experience; nine dimensions of service providers' characteristics and skills, distance learning, entertainment, remote celebration, escape and relaxation, socializing-togetherness, memorability, value / advice, and repurchase intention were revealed.	Embedded theory approach, content and inductive data analysis
M28	Examining the role of luxury and the association between online marketing and gastronomy.	It shows that the most relevant drivers of luxury gastronomy are the exploration of cultures, experiences in the hotel environment, innovation and hedonism, and the promotion of a luxury place and lifestyle seen as authentic, prestigious and sophisticated.	4 Hotel's social media account, content analysis and semiotic analysis
M29	Analyzing the gastronomic motivations and interests of tourists.	According to the tourists' interest in gastronomy, their destination choices are grouped as surviving, enjoying and experiencing tourists. It is seen that gastronomy helps to increase destination competitiveness and increases motivation.	1,612 valid questionnaires, Non-parametric tests
M30	Detecting the impact of GEs of tourists on food consumption.	It was shown that the GEs of tourists positively and significantly affect their experiential values and food consumption feelings.	Convenience and purposive sampling, survey (502), correlation analysis
M31	Analyzing the GEs of foreign visitors.	The GE varies depending on the foreign tourist's attitude towards gastronomy.	753 questionnaires, ranking and classification approaches

M32	Measuring the level of satisfaction in the tourism destination.	Gastronomy motivation affects the choice of tourism location, and gastronomy experience affects satisfaction. Tourists show an intense interest in GEs and develop loyalty towards the destination.	307 surveys, empirical
-----	---	---	------------------------

## Conclusion and Evaluation

This research study aims to assess the studies on GEs by employing systematic compilation method. In the study, 32 studies in the WoS database over the years 2005-2022 are evaluated. In the evaluation of the relevant studies, the distribution by years, author information, the journals in which they have published, their aims, methods, data collection techniques, analysis, findings and results, sample groups and additional information are included.

The majority of the studies on GE has been published in recent years. Again, in recent years, it can be stated that the gastronomic travels of individuals render their GEs an important research domain. Therefore, the interest of researchers in GEs is directly proportional to the demand for gastronomic tourism. Upon examining the journals, the Journal of Tourism Recreation Research (4) is the journal with the majority of the studies on GE. Except for the Journal of Tourism Recreation Research, it is seen that other journals had merely one or two publications. Journals in which studies on GE have been published are evenly distributed. Most of these journals have published studies in the field of tourism. Therefore, GEs are among the main research subjects of the tourism field. Nonetheless, GEs are also included in journals pertinent to food and social sciences.

More than half of the studies on GEs have adopted a quantitative research approach. Again, the number of studies conducted by employing the qualitative (12) research approach is at a significant level. Nevertheless, it is thought that more place should be given to the research approach of mixed method (2). In this manner, it would be inclusive and contribute more by employing techniques such as survey questionnaire, observation, and interview. Since the data on GEs are mostly collected through survey questionnaires, those that are suitable for the quantitative research approach are preferred in the analyses. It is seen that techniques suitable for qualitative research are preferred in the analysis of data collected in the form of observation, interview, ethnography, and web-based commentary analysis. The sample groups consist of tourists, chefs, guides, chefs, and online platforms. In this context, the fact that the preferred analysis techniques differ and the diversity in the sample groups has provided in-depth findings and results for GEs.

Furthermore, the aims of the studies pertinent to the GE are mostly related to motivation, marketing, satisfaction level, destination preference, promotion, image, memory, loyalty, luxury consumption, and local elements. In addition to emphasizing the use of GE as a marketing instrument and being a motivation factor in pertinent studies, aspects of branding, sustainability, the importance of gastronomic memories, revisiting, contributing to sectoral development, and providing competitive power are brought forth. In this context, it is possible to state that GEs play crucial roles in various aspects. In this research study, systematic compilation method was preferred and searching the research data using certain keywords in the WoS database constitutes the limitations of the research. It is thought that similar studies using different keywords in different databases would contribute to the literature for comparative studies.

## References

- 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.
- Akyürek, S. & Kutukız, D. (2020). Gastro turistlerin deneyimleri: Gastronomi turları kapsamında nitel bir araştırma. *Journal of Tourism and Gastronomy Studies*, 8(4), 3319-3346.
- Batat, W. (2021). The role of luxury gastronomy in food tourism: An ethnographic study of michelin-starred restaurants in France. *International Journal of Tourism Research*, 23(2), 150-163.
- Berbel-Pineda, J.M., Palacios-Florencio, B., Ramírez-Hurtado, J.M. & Santos-Roldán, L. (2019). Gastronomic experience as a factor of motivation in the tourist movements. *International Journal of Gastronomy and Food Science*, 18, 100171.
- Björk, P. & Kauppinen-Räsänen, H. (2014). Culinary-gastronomic tourism - A search for local food experiences. *Nutrition & Food Science*, 44(4), 294-309.
- Björk, P. & Kauppinen-Räsänen, H. (2016). Exploring the multi-dimensionality of travellers' culinary-gastronomic experiences. *Current Issues in Tourism*, 19(12), 1260-1280.

- Cherro Osorio, S., Frew, E., Lade, C. & Williams, K.M. (2022). Blending tradition and modernity: gastronomic experiences in High Peruvian cuisine. *Tourism Recreation Research*, 47(3), 332-346.
- Cordova-Buiza, F., Gabriel-Campos, E., Castaño-Prieto, L. & García-García, L. (2021). The gastronomic experience: Motivation and satisfaction of the gastronomic tourist-The case of Puno City (Peru). *Sustainability*, 13(16), 9170.
- Daries Ramón, N., Cristóbal Fransi, E., Ferrer-Rosell, B. & Mariné Roig, E. (2018). Behaviour of culinary tourists: A segmentation study of diners at top-level restaurants. *Int. Ang. Cap.* 14, 32–355
- Daries Ramón, N., Ferrer Rosell, B., Cristóbal Fransi, E. & Mariné Roig, E. (2018). Postureo o disfrute de la experiencia gastronómica? Efectos de la reputación y la experiencia en la recomendación de los restaurantes de alto nivel. *Cuadernos de Turismo*, (42), 119–136.
- Deligöz K. (2016). *Deneyimsel pazarlama*. Ankara: Siyasal Kitabevi.
- Demir, M. & Dalgıç, A. (2022). Examining gastronomy festivals as the attractiveness factor for tourism destinations: The case of Turkey. *Journal of Convention & Event Tourism* 23(5), 412-434.
- Dixit, S. K. & Prayag, G. (2022). Gastronomic tourism experiences and experiential marketing. *Tourism Recreation Research*, 47(3), 217-220.
- Folgado-Fernández, J.A., Hernández-Mogollón, J.M. ve Duarte, P. (2017). Destination image and loyalty development: The impact of tourists' food experiences at gastronomic events. *Scandinavian Journal of Hospitality and Tourism*, 17(1), 92-110.
- Gregorash, B.J. (2018). Understanding authenticity within gastronomic experiences. *Authenticity & Tourism (Tourism Social Science Series, Vol. 24)*, Emerald Publishing Limited, Bingley, 145-163.
- Işkın, M. (2021). Turistlerin gastronomi deneyimlerinin demografik özelliklerine göre belirlenmesi. *Journal of Tourism Intelligence and Smartness*, 4(2), 256-269.
- Kattiyapornpong, U., Ditta-Apichai, M. & Chuntamara, C. (2022). Exploring gastronomic tourism experiences through online platforms: evidence from Thai local communities. *Tourism Recreation Research*, 47(3), 241-257.
- Kivela, J. & Crotts, J. C. (2005). Gastronomy tourism: A meaningful travel market segment. *Journal of Culinary Science & Technology*, 4(2-3), 39-55.
- Kodaş, D. (2018). *Gastronomi deneyimi, gastronomi motivasyonu, destinasyon tatmini ve destinasyon marka denkliği ilişkisi: Gaziantep örneği*, [doctoral thesis]. Anadolu Üniversitesi, Sosyal Bilimler Enstitüsü, Eskişehir.
- Küçükkömürler, S., Şırva, N. B. & Sezgin, A. C. (2018). Dünyada ve Türkiye'de gastronomi turizmi. *Uluslararası Turizm Ekonomi ve İşletme Bilimleri Dergisi*, 2(2), 78-85.
- Lasserson, T.J., Thomas, J. & Higgins, J.P.T. (2019). Starting a review. J.P.T. Higgins (Ed.), *Cochrane handbook for systematic reviews of interventions* (3-12). Hoboken: Wiley-Blackwell.
- Lin, M., Marine-Roig, E. & Llonch-Molina, N. (2022). Gastronomic experience (co)creation: evidence from Taiwan and Catalonia. *Tourism Recreation Research*, 47(3), 277-292.
- Martins, U.M.O., Gurgel, L.I., & Martins, J.C.O. (2016). Experiências com a gastronomia local: Um estudo de caso sobre movimento Slow Food e o turismo gastronômico na cidade de Recife-Brasil. *PASOS. Revista De Turismo Y Patrimonio Cultural*, 14(1), 229–241.
- Menor Campos, A., Hidalgo Fernández, A., López Felipe, T. & Jara Alba, C. (2022). Gastronomía local, cultura y turismo en Ciudades Patrimonio de la Humanidad: el comportamiento del turista extranjero. *Investigaciones Turísticas* (23), 140-161.
- Michael, N. & Fuste-Forne, F. (2022). Marketing of luxurious gastronomic experiences on social media: The visual storytelling of luxury hotels. *International Journal of Tourism Research*, 24(6), 827-838.
- Miles, M. B. & Huberman, A.M. (1994). *Qualitative data analysis: An expanded sourcebook*. New York: Sage Publications.
- Monica Hu, M.L., Chen, T.K., & Ou, T.L. (2009). An importance–performance model of restaurant dining experience. In *Advances in Hospitality and Leisure* (207- 222). Emerald Group Publishing Limited.
- Mora, D., Solano-Sánchez, M.Á., López-Guzmán, T. & Moral-Cuadra, S. (2021). Gastronomic experiences as a key element in the development of a tourist destination. *International Journal of Gastronomy and Food Science*, 25, 100405.

- Moral-Cuadra, S., Acero de la Cruz, R., Rueda López, R. & Salinas Cuadrado, E. (2020). Relationship between consumer motivation and the gastronomic experience of olive oil tourism in Spain. *Sustainability*, 12, 4178.
- Nebioğlu O. (2016). *Yerel gastronomik ürünlerin turizmde kullanılmasını etkileyen faktörler*. [doctoral thesis], Akdeniz Üniversitesi, Sosyal Bilimler Enstitüsü, Antalya.
- Oğan, Y. & Özkaya, F. (2021). Artvin'i ziyaret eden turistlerin gastronomi deneyimleri üzerine bir inceleme. *Güncel Turizm Araştırmaları Dergisi*, 5(2), 211-227.
- Quan, S. & Wang, N. (2004). Towards a structural model of the tourist experience: An illustration from food experiences in tourism. *Tourism Management*, 25, 297–305.
- Richards, G. (2021). Evolving research perspectives on food and gastronomic experiences in tourism. *International Journal of Contemporary Hospitality Management*, 33(3) 1037-1058.
- Robinson, R.N.S. & Clifford, C. (2012). Authenticity and festival foodservice experiences. *Annals of Tourism Research*, 39(2), 571–600.
- Santa Cruz, F.G., Choque Tito, J., Pérez-Gálvez, J.C., & Medina-Viruel, M.J. (2019). Gastronomic experiences of foreign tourists in developing countries. The case in the city of Oruro (Bolivia), *Heliyon*, 5(7), e02011.
- Seyitoğlu, F. (2020). Tourists' perceptions of the tour guides: the case of gastronomic tours in Istanbul. *Anatolia*, 31(3), 393-405.
- Seyitoğlu, F. & Atsız, O. (2022). Distant gastronomic experiences through online cooking classes in the Covid-19 Era. *Journal of Culinary Science & Technology*, DOI: 10.1080/15428052.2022.2040681.
- Soonsan, N. & Somkai, U. (2021). Dimensions of gastronomic experience affecting on sharing experience: place attachment as a mediator and length of stay as a moderator. *Journal of Hospitality and Tourism Insights*, <https://doi.org/10.1108/JHTI-07-2021-0171>.
- Sthapit, E. (2019). Memories of gastronomic experiences, savoured positive emotions and savouring processes. *Scandinavian Journal of Hospitality and Tourism*, 19(2), 115-139.
- Sulaiman, M.Z. (2016). Translating Australian urban gastronomic experiences for Malay tourists. *Pertanika Journal of Social Sciences & Humanities*, 24, 21-35.
- Şahin, A. & Kılıçlar, A. (2022). The effect of tourists' gastronomic experience on emotional and cognitive evaluation: An application of S-O-R paradigm. *Journal of Hospitality and Tourism Insights*, <https://doi.org/10.1108/JHTI-09-2021-0253>
- Şalvarcı, S. & Sarı G, H. (2020). Turizmde kırsal kalkınma aracı olarak gastronomi turizmi: Samandağ gastronomi köyü örneği. *Uluslararası Sosyal Araştırmalar Dergisi*, 13(73), 1003-1010.
- Torgerson, C. (2003). *Systematic reviews*. London: Continuum International Publishing Group.
- Kim, J.H. (2017). The impact of memorable tourism experiences on loyalty behaviors: The mediating effects of destination image and satisfaction. *Journal of Travel Research*, 57(7), 856–870.
- Ullah, Nadeem, U., Khan, J., Saeed, I., Zada, S., Xin, S., Kang, Z. & Hu, Y. (2022). Gastronomic tourism and tourist motivation: Exploring Northern Areas of Pakistan. *International Journal of Environmental Research and Public Health*, 19(13), 7734.
- Valverde-Roda, J., Medina Viruel, M.J., Castaño Prieto, L. & Solano Sánchez, M.Á. (2022). Interests, motivations and gastronomic experiences in the world heritage site destination of Granada (Spain): Satisfaction analysis. *British Food Journal*, <https://doi.org/10.1108/BFJ-07-2021-0830>
- Yıldırım, A. & Şimşek, H. (2016). *Sosyal bilimlerde nitel araştırma yöntemleri*. Ankara: Seçkin Yayıncılık.
- Yüksel, A. & Kılınc, K.U. (2003). Konaklama işletmelerinde yetkilendirme ve şikayet sonrası müşteri davranışları üzerine etkileri. *Anatolia: Turizm Araştırmaları Dergisi*. 14(2), 107-118.