

What does Ottoman Palace Cuisine Mean in Terms of the Development of Gastronomy Tourism in Türkiye? Delving into the Turkish Chefs' Perspectives*

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*This study has produced from the master thesis titled “Otel işletmelerindeki mutfak şeflerinin Osmanlı saray mutfağı uygulamalarının gastronomi turizmi bağlamında değerlendirilmesi”.

ABSTRACT

The food and beverages served in the palaces of the Ottoman Empire are still practised today and are in demand by gastronomy tourists. The main aim of this study is to examine the practises of the kitchen chefs in 5-star hotel establishments in Antalya regarding the Ottoman palace cuisine, service methods, the sources from which they learned the recipes, the level of appreciation of the guests and the differences in practises between the chefs. Semi-structured interviews were conducted with hotel chefs, and the data obtained were analysed by descriptive analysis and content analysis methods. It was determined that due to financial constraints, some hotels do not produce meals in accordance with their original form. In addition, it was concluded that serving palace cuisine dishes in containers belonging to the period and in an area designated for palace cuisine dishes would contribute positively to the recognition of the Ottoman palace cuisine. While the chefs stated that lamb dishes and baklava are the most popular foods for tourists, Mutancana and Ballı (Honey) Mahmudiye dishes prepared with dried fruits are another important issue that is understood from the interviews that the rich variety of Ottoman palace cuisine is not sufficiently applied in today's hotel kitchens and some recipes do not reflect the original. There is no other study in the literature investigating the Ottoman Palace Cuisine practises of hotel kitchen chefs in Antalya. From this perspective, this study is original enough to shed light on future research.

Keywords: Gastronomy, Gastronomy tourism, Culinary culture, Ottoman palace cuisine, Hotel kitchen chef

Introduction

In line with the developments in the economic, social and cultural fields, the demand for traditional products from domestic and foreign tourists is increasing. This situation forces service producers to update their food and beverage range (Kuşat, 2012). Because an increasing number of tourists are travelling with the desire to experience the local food of the destination (WFTA, 2023). In this study, in which the hotels in Türkiye's largest tourism destination were examined, the practises of five-star hotel chefs regarding Ottoman cuisine were investigated. The place of Ottoman cuisine under the umbrella of Turkish cuisine is very important, and many researchers have mentioned Ottoman cuisine, which has an impact on the formation of Turkish cuisine, by opening a separate title (Düzgün & Durlu Özkaya, 2015; Güler, 2010; Kasar, 2021; Kızıldemir et al., 2014; Özbey & Köşker, 2021; Solmaz & Altınar, 2018). In the literature review on Ottoman palace cuisine, although there are various studies conducted in food and beverage establishments (Alparslan, 2021; Şahin & Ünver, 2015), there is no study conducted specifically on hotel chefs in Antalya, one of the important tourism destinations of Türkiye. In this context, the main purpose of this study is to investigate the Ottoman palace cuisine practises of 5-star hotel chefs in Antalya, one of the biggest representatives of Turkish tourism. In addition, this study aims to compare the food and beverages of the Ottoman Palace cuisine with their original forms in the past, to observe the changes in recipes, if any, and to identify the food and beverages that are about to be forgotten. Within the scope of the research: (1) the level of knowledge of hotel kitchen chefs about the food and beverages of Ottoman palace cuisine, (2) whether the

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Submitted: 28.06.2024 • **Revision Requested:** 26.08.2024 • **Last Revision Received:** 11.09.2024 • **Accepted:** 12.09.2024



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food and beverages prepared are different from their original form in the past, (3) whether the production of food and beverages of Ottoman palace cuisine differs among chefs.

Most of the studies trying to explain tourists' interest in local gastronomy focus on attractiveness, sensory satisfaction, and revisiting (Enright & Newton, 2005; Kim & Choe, 2019; Kim et al., 2021). However, this study focuses on the food and beverage varieties of the Ottoman palace by concentrating on the most senior of the service producers of the accommodation establishments, the kitchen chefs. Therefore, it can be emphasised that the originality of this research is strong.

Literature Review

A period that undoubtedly had the greatest influence on the formation of today's Turkish cuisine is the Ottoman Empire period. The multinational, multicultural structure of the empire reflected positively on the culinary culture (Baysal, 1993; Ünver Alçay et al., 2015). Turks, who interacted with many civilisations during the great migration, had a deep-rooted and rich culinary accumulation. During the Ottoman period, this accumulation was further enriched with the product diversity of Anatolia and the Greek culinary culture and formed the Ottoman culinary culture (Durlu Özkaya & Cömert, 2017: 30). Although this culture was further enriched with the foreign brides who married Ottoman men (Efendi, 2005), these dishes were reshaped through the synthesis of Turkish cuisine and became different from the geography they belonged to (Şavkay, 2000). The developing borders of the empire and the cultural diversity that developed with the migration to the empire are other factors affecting the formation of rich Ottoman gastronomy (Aracı, 2016; Közleme, 2012). Güler (2010) refers to Ottoman cuisine, which was influenced by Balkan, European, Aegean, African, Arabic and Anatolian cuisines, as "Fusion Cuisine".

Fully systematic, professional palace gastronomy was mentioned after the Matbah-ı Amire was established. This structure is located in the courtyard of Topkapı Palace and consists of different kitchens (Yerasimos, 2019). The most important of these kitchens is the "kuşhane" where the sultan's meals were cooked (Aracı, 2016; Bilgin Samancı, 2008).

The most important dishes produced in the Ottoman palace kitchens were undoubtedly meat dishes. Lamb, sheep, chicken and dairy calf meats were used, respectively (Acta Turcica, 2023). Lamb meat was the most popular among these varieties (Işın, 2014; Kut, 2018). Dishes were prepared by applying cooking methods such as grill (kül bastı), kebab, oven, and stew to all types of meat (Bilgin Samancı, 2008; Işın, 2010; Şavkay, 2000; Yerasimos, 2019). There are meat varieties that are cooked wrapped in shirt oil (Işın, 2010) or marinated before cooking (Şavkay, 2000). The meat cut into small pieces was kept in a mixture of onion juice and spices prepared for marinating. Then they were stuck on skewers and left to be cooked on fire. Fish were also used to make kebabs. While lemon and salt are commonly used in the preparation of the skewers, bay leaf is a must for all varieties. It is known that varieties such as mackerel fish kebab, swordfish kebab and eel kebab belong to the period. The stew method was applied to most meat and fish dishes. Onion, vinegar, cinnamon (Yerasimos, 2019), honey, mustard (Işın, 2010; Yerasimos, 2019) were often added to the meat cooked with this method. Before the meat is cooked, it is kept in hot water for a while to clean the unwanted substances inside, and then the stew is made (Şavkay, 2000). In addition to the casserole method, meats were frequently cooked using the bastı method (Halıcı, 2007).

Vegetables, which were widely consumed in Ottoman period folk and palace cuisine, have been grown in Anatolia for many years. Examples of vegetables grown in Anatolia include leeks, cucumbers, zucchini, asparagus, onions, garlic, cabbage, lettuce, chard, beets, radishes, carrots, celery, cowpeas, broad beans, turnips and onions (Güler, 2010; Yerasimos, 2019). Vegetable dishes were prepared with meat or olive oil in Ottoman kitchens. In addition to the abundant use of beans and eggplant, various dishes were prepared with vegetables such as pepper, cabbage, potato, tomato, broad bean, yam, leek, carrot, and okra (Araz, 2009). The preparation of vegetable dishes was as careful and attentive as meat dishes, and vegetables were valued (Işın, 2018).

Various desserts were prepared and consumed in Ottoman palace kitchens. While molasses and honey were preferred for sweetening the desserts, various desserts were prepared with starch, semolina, güllaç, and fresh and dried fruits. In addition to these, dumplings and dairy desserts, jams, confectionery, halva, pastes and Turkish delight were other varieties produced in the palace kitchen (Durlu Özkaya & Cömert, 2017; Şavkay, 2000). These desserts were produced in the halvahane section of the Matbah-ı Âmire (Cebeci, 2019), and honey and molasses were used in the production of the desserts due to the rarity of sugar cane (Tez, 2015). The most important dessert of the palace tables was baklava. Baklava, also referred to as "rikak" (Arlı, 1982; Durlu Özkaya & Cömert, 2017), was the favourite dessert of Ottoman palace kitchens as it is today.

The culinary habits inherited from Ottoman palaces can be used as a tool for transferring Ottoman culture to future generations and for destination attractiveness. This richness from the past can be evaluated in terms of providing tourists with new experiences (Hatipoğlu & Batman, 2014).

It is possible to come across some studies on the Ottoman palace cuisine in the literature. For example, Şahin and Ünver (2015) examined the gastronomy tourism potential of Istanbul and concluded that gastronomy is an important attraction factor of Istanbul. The most important gastronomic elements of Istanbul are listed as "Ottoman palace cuisine", "Turkish cuisine" and "fish dishes".

In addition, it was emphasised that gastronomic elements, especially the "Ottoman palace cuisine food and beverages" should be evaluated in increasing the brand value of the city. Because tourists are willing to experience the food of the country they visit (Sanchez-Canizares & Lopez-Guzman, 2012).

In her study on foreign tourists, Akgöl (2012) interviewed tourists visiting Türkiye and investigated their reasons for choosing Türkiye. According to the results of the study, Turkish cuisine, which also includes Ottoman cuisine, ranks third as the reason for tourists' visits. Similarly, while Turkish cuisine was ranked in the lower ranks in the studies conducted in previous years, as the process progresses, the influence of Turkish cuisine strengthens and rises to the upper ranks. Süren and Kızıleli (2021) examined traditional Turkish beverages and concluded that drinks such as boza, salep, and sherbet, which are believed to contribute to the recognition and awareness of Turkish cuisine and inherited from the Ottoman period to the present day, can contribute to the development of gastronomy tourism. Öğretmenoğlu et al. (2023), who investigated the Ottoman palace cuisine experiences of visitors to Istanbul, explored royal certificates related to palace cuisine. In addition, this study has made significant contributions to the content and literature of palace cuisine celebrations in Istanbul. According to the results of some other studies in the literature, gastronomic elements have a significant impact on tourists' satisfaction and intention to revisit (Kim et al., 2013; Şahin & Ünver, 2015).

Method

This study, which investigates the practises of five-star hotel chefs in Antalya, one of the biggest tourism destinations in Türkiye, regarding Ottoman palace cuisine, is qualitative research. Qualitative research aims to make sense of the current situation of the problem in its own environment by approaching the researched subject with an inquisitive attitude (Guba & Lincoln, 1994; Yıldırım & Şimşek, 2008). Due to their exploratory nature, qualitative research is useful in areas that have been little studied before. In essence, qualitative research can show different approaches according to the course of the research, and methodological changes. This provides the researcher with the flexibility necessary to carry out the research (Neuman, 2012). The ethics committee approval required for the research was obtained from Gümüşhane University Scientific Research and Publication Ethics Committee on 26.10.2022. Interviews with the participants were conducted between 10 December 2022-20 March 2023.

Population and Sample

While there are different sampling methods in qualitative research (Baltacı, 2018), snowball sampling technique was applied in this study. This technique is often preferred in cases where it is difficult to reach the elements that make up the universe or where the existing information about the universe is not detailed or incomplete (Patton, 2005). In this study, snowball sampling technique was applied by conducting interviews with other chefs who were referenced by the interviewed chefs. The research, which proceeded with this system, was continued until it reached the saturation point. The saturation point, which can also be expressed as "saturation", can be defined as the continuation of the researcher until no new information is reached, that is, until the data obtained is repeated (Gentles et al., 2015). In this article, when the data obtained from the participant chefs started to become repetitive, no new information could be obtained and the research was terminated with 28 participants.

Data Collection

In this study, the interview method was used to collect data through semi-structured interview forms (Sönmez & Alacapınar, 2011; Yıldırım & Şimşek, 2008). In essence, this technique aims to obtain data by asking questions to the participants verbally. This technique is applied by recording all the answers given during the interview, including the questions (Nazik & Arlı, 2003). In addition, since the interview technique is an effective technique for obtaining information about the attitudes, feelings, ideas, behaviours and experiences of the participants (Yıldırım & Şimşek, 2008), it was applied to the kitchen chefs, who are the most authorised and knowledgeable people in the five-star hotel kitchens where the study was conducted. The purpose of having only chefs as participants is due to the desire to obtain the most qualified information. The audio recordings collected were transcribed and converted into text for later analysis. While the interviews lasted for the shortest 17 min and the longest 49 minutes, 672 min of audio recordings were obtained and transcribed from 28 participants. In qualitative research, Krueger (2000) emphasises the adequacy of 6-9 people, Langford et al. (2002) and Morgan (1997) emphasise the adequacy of 6-10 people, and Morse (1994) points out that interviews with at least 6 participants should be 100-200 minutes.

In the creation of the questions in the interview forms, the studies of researchers who have previously conducted research on Ottoman palace cuisine (Akkuş & Güner, 2019: 468-475; Alparslan, 2021; Hatipoğlu & Batman 2014) and the opinions of academicians and sector representatives who are experts in their field were consulted. The academicians who were interviewed are actively working in the Gastronomy and Culinary Arts department (one PhD.) and the Cookery department (two PhD., two

Lecturer). The chefs who were interviewed as sector representatives were four retired chefs. The first 6 questions of the interview form, which consists of 20 questions in total, aim to identify the participants such as age, education level, professional experience, and position in the business, while the remaining 14 questions are about the Ottoman palace cuisine and the place of palace cuisine in the tourism sector.

Data Analysis

The data obtained from the interviews conducted with the participant chefs within the scope of the research were analysed by descriptive and content analysis methods. Thanks to the direct transfer of the data obtained from the participants, it is possible to evaluate the data multidimensional. In this way, the research is carried out on a logical ground and the data obtained are examined in detail and in multiple ways by the researcher with a questioning attitude (Ravindran, 2019) and readers feel themselves in the interviews thanks to the descriptions (Patton, 2014). In addition, the descriptive analysis of the data obtained through the interview technique was carried out by categorising the data, creating themes and reporting them. In this process, the researcher investigates the hidden information that is likely to be revealed by exhibiting an inductive approach (Özdemir, 2010).

In this study, themes were created by the researcher according to the research questions. Detailed information about the generated themes is given in the finding section of the study. These themes were occasionally evaluated together with direct quotations with similar or opposing views and the information obtained by the researcher from the literature to add depth to the subject. In addition, content analysis (word cloud, frequency analysis) methods were also used to support the interpretation of the themes created within the scope of descriptive analysis.

This technique, which can be used frequently in the analysis of data obtained through interview forms, involves a detailed investigation and interpretation of the data that can be evaluated in the creation of themes and concepts (Berg & Lune, 2015). In this study, after the voice recordings obtained from the participant chefs were transcribed, the data were transferred to the MAXQDA Analytics Pro' 22 Programme and interpreted by obtaining frequency analysis and word clouds through the programme. In addition, each participant was coded as P1,P2,P3,,P28.

Findings

Within the scope of the research, some demographic findings were obtained regarding the gender, age, education level, vocational education level, position in enterprises and working hours of the participants. All of the participant chefs were male and their ages range between 31 and 59. The average age is 45. All of the interviewed chefs were in the position of chef de cuisine or assistant chef de cuisine, which are the most authorized people in the kitchen. Fifteen of the chefs learned their profession from their masters, while the others received training in the culinary profession. In addition, the hotels where the chefs work are located in the tourism-intensive regions of Antalya.

In order to analyse the data obtained from the interviews with the participants in detail, some themes were created by the researchers and these themes are given in Table 1.

Table 1. *The themes used in the evaluation of the findings*

Themes
· Chefs' interests in Ottoman Palace Cuisine
· Soups
· Meat dishes
· Auxiliary Dishes (Appetisers, Salads, Stuffings Z.Y. Appetisers, Pastries, Pilafs).
· Desserts
· Sherbets
· Current Situation of Ottoman Palace Cuisine, Deficiencies and Suggestions.
· The Place and Importance of Ottoman Palace Cuisine in Gastronomy Tourism

Source: Elaborated by the Authors

Chefs' Interests in Ottoman Palace Cuisine

Some of the findings obtained from the participants in the interview conducted to determine how the food and beverage varieties of the Ottoman palace cuisine were learned are as follows:

“When we first started our profession, the masters would talk a little bit about its history or formation, especially when they showed a product. For example, when we made mutancana, they would tell us that it came from the palace. We did not do academic research, but since we were active in the sector, when we made hünkârbeğendi, for example, our masters would also tell us about the history of the dish. Sometimes we were also interested in dishes from the internet (P19).”

“We are interested in Ottoman cuisine, and we follow it closely. We follow both the current and the old ones. There are usually old recipe books. We also try to use the internet. Nowadays, we cannot rely on the internet much, but when we make comparisons, we try to buy the right things (P9).”

“We conduct our research on the internet, in books, from people aged 80-90 living in villages. Our research on food in the villages is still ongoing (P3).”

Although the chefs stated that they were interested in the gastronomic elements of the Ottoman palace cuisine, it is understood from the interviews that they did not do much research on the cuisine. Chefs generally learn Ottoman dishes from the internet, cookbooks, and mostly from their old masters.

Soups

In the Ottomans, soups, which could be consumed at all meals (Gürsoy, 2013), including breakfast, were of great importance (Akkor, 2013). It was also widely believed that starting a meal with soup would quench thirst (Pedani, 2018).

During the frequency analysis of the data obtained from the participants, the minimum frequency was determined as 3 and 11 factors emerged. The word cloud model was used to transfer the soup names obtained as a result of word frequency analysis. The related word cloud findings is given in Figure 1.



Source: Elaborated by the Authors

Figure 1. Word cloud of soup varieties of the Ottoman Palace cuisine

All of the capitalised words in the word cloud are directly proportional to the frequency size, and the word frequency was determined as minimum 1 while creating the cloud. When the word cloud is analysed, it is seen that the most repeated words are düğün (18), işkembe (13), mercimek (12), tarhana (8), and kelle paça (7). Although the soup types in the chefs' expressions show a great deal of similarity when compared with the food sources of the Ottoman palace cuisine (Vatandost, 2021; Yalçın, 2021; Yerasimos, 2019), they do not fully reflect the richness of the Ottoman period in terms of diversity.

Meat Dishes

Meat dishes, the most important (Talas, 2005) and most reliable (Ögel, 1991) foodstuffs of Turks since Central Asia, were prepared by adding flavourings such as vinegar, honey, cinnamon and mustard (Işın, 2010; Yerasimos, 2019). In addition, cooking methods such as stew, külbastı, kebab and frying were applied to meat (Samancı, 2006). Although lamb was generally preferred in the palace kitchen, beef was preferred for making pastrami and sausage (Bilgin, 2000).

The statements of some participant chefs about the meat dishes in the Ottoman palace cuisine are as follows:

“In the palace cuisine, you know, lamb and dried fruits were used a lot (P1).”

“The food in our palace cuisine is based on meat and fruit. The dishes using lamb meat are heavy compared to today, but they can be integrated (P5).”

“The meat dishes of the palace cuisine are produced by many hotel chefs today. Mutancana, Mahmudiye with honey, stew varieties, kebabs with sauce, and meat dishes are produced. We produce kuzu tandır, külbastı, fish dishes, trout, mullet, their stews, meat dishes with vegetables, hünkârbeğendi, stuffed eggplant, kabak kalye. What I know about the cuisine is that we pay attention to the acid balance; we often use sweet and salty or sweet and sour together. We can serve many of these dishes in their original form in the menus of our a la carte style kitchens (P8).”

Many chefs frequently mentioned dishes prepared with fruits, such as Mutancana and Ballı Mahmudiye. Oven kebab and shish kebab dishes were also popular. Although all of the dishes mentioned reflect the Ottoman palace cuisine, the number of stews was found to be lower than in the palace-era sources. Fish and offal dishes are other varieties that have survived since the Ottoman period.

A word cloud model was used to visualise the descriptive findings regarding meat dishes obtained as a result of word frequency analysis, and the relevant word cloud result is shown in Figure 2.



Source: Elaborated by the Authors

Figure 2. Word cloud of meat dishes of the Ottoman Palace cuisine

All capitalised words in the word cloud are directly proportional to the frequency size, and the word frequency was determined as minimum 1 while creating the cloud. When the word cloud is analysed, it is seen that the most repeated words are kuzu tandır (19), hünkârbeğendi (18), mutancana (14), döner (10) and mahmudiye (10).



Source: www.sofra.com.tr, 2023.

Figure 3. Mutancana

Auxiliary Meals (Appetisers, Salads, Stuffed with Olive Oil, Pastries, Pilafs)

The culture of appetisers with olive oil cannot be mentioned much in Ottoman cuisine. The reason for this is that while butter and clarified butter of animal origin were generally used in meals, olive oil was used for lighting the palace (Işın, 2010). In addition, while there is no title such as cold appetisers in the cookbooks of the period, some olive oil dishes are included under the title of "vegetable dishes" (Bilgin & Samancı, 2008).

Frequency analysis of the data obtained from the participants revealed 24 factors. The word cloud model was used to convey the appetiser names obtained as a result of the word frequency analysis and to display the descriptive findings, and the word cloud is given in Figure 4.



Source: Elaborated by the Authors

Figure 4. Word cloud of appetisers, salads, and olive oil dishes of the Ottoman Palace cuisine

All of the capitalised words in the word cloud are directly proportional to the frequency size, and the word frequency was determined as minimum 1 while creating the cloud. When the word cloud is examined, it is noticed that the most repeated words are humus (9), köz patlıcan salatası (8), acılı ezme (7), biber dolması (7), haydari (7), and yaprak sarma (7).

While the application of meatless dolma varieties, which were referred to in the Ottoman Empire as false dolma (Yerasimos, 2019), to fruits such as melon, apple and quince is a popular practise among today's chefs, these varieties can be prepared with both dried and fresh fruits, both with and without meat. The most popular dough dish prepared as a side dish is manti.



Source: Twitter, 2023.

Figure 5. Ballı Mahmudiye

Current Situation, Deficiencies, and Suggestions for the Ottoman Palace Cuisine

It is important to assess the current situation of the palace gastronomy to determine the food and beverages of the Ottoman palace cuisine that foreign tourists staying in 5-star hotels in Antalya like the most. In this context, the data obtained from the participants were analysed with a minimum frequency of 3.

Table 2. Food and Drinks of the Ottoman Palace that Tourists Like

Word	Word length	Frequency	%
Baklava	7	14	9.27
Kuzu Tandır	10	11	7.28
Döner	5	9	5.96
Hünkârbeğendi	13	8	5.30
Kebab	5	6	3.97
Adana Kebab	10	4	2.65
Kuzu Külbastı	12	4	2.65
Sütlaç	6	4	2.65
Zerde	5	4	2.65
Kadayıf	7	3	1.99
Urfa Kebab	9	3	1.99

Source: Elaborated by the Authors

In addition, the evaluations of some chefs regarding the determination of the current situation of the food and beverages served in the Ottoman palace cuisine are as follows:

"Our classic hünkârbeğendi dish should be standardised no matter where you make it! Unfortunately, there are different practises, so we need to establish our standards. The most important factor is that if we can raise a new generation of cooks who know these standards, the recognition of Ottoman cuisine will increase day by day (P5)."

"The new generation of hünkârbeğendi is made with cheddar cheese and parmesan, but the original version did not have cream. Now there is even cheddar in it. The originality has been spoiled. There is a search for innovation in everything. I think it should remain in its original form (P1)."

"We have no standard. Everyone makes Ottoman dishes differently. It would be excellent if an authority created an archive of this. They mixed everything together under the name of fusion cuisine. Ottoman palace food should never be modernised, it should be whatever its standard is (P21)."



Source: Elaborated by the Authors

Figure 7. Word cloud for tourists' favourite Ottoman palace cuisine dishes.

While the Ottoman palace cuisine foods that tourists like the most are baklava, kuzu tandır (lamb tandoori), döner, hünkârbeğendi, chefs state that there is no standard among the dishes produced today. While the lack of a standard in production is a complaint of the chefs, some of the participant chefs stated that modern trends such as fusion or molecular cuisine should not be applied to Ottoman palace dishes and that they are in favour of serving the dishes in their original form. Participants also stated that during the service of Ottoman palace food, the customer should be informed that the food belongs to Ottoman Empire. In open buffets, it is served in a separate area decorated with the palace concept in period-specific containers.

The Place and Importance of Ottoman Palace Cuisine in Gastronomy Tourism

Some of the participating chefs' views on the place and importance of the Ottoman palace cuisine, one of the indispensable gastronomic elements of the tourism sector, are as follows:

"The food and beverages of the Ottoman palace cuisine are served both in our establishment and in many other establishments, and customers like them. Ottoman cuisine is important to increase customer satisfaction. There is a lot of demand for these dishes (P7)."

"Ottoman palace cuisine is important for tourism. Just as we go abroad and want to eat certain things, foreign tourists also want to eat Turkish food. There should be Ottoman cuisine to meet the expectations of tourists. Ottoman palace cuisine should be included in our kitchens not in a limited way, but in a much larger amount and should be presented in its original form (P15)."

As can be understood from the chefs' statements, Ottoman palace cuisine has a significant impact on tourist satisfaction. As mentioned in the literature section, local gastronomic elements attract the attention of foreign tourists. Ottoman palace cuisine foods are also capable of satisfying tourists' curiosity and pleasure with their quality and authenticity. Güzel Şahin and Ünver (2015) state in their study that the Ottoman palace cuisine is one of the most important tools to be used in the marketing of Istanbul.

Other opinions of the participants regarding the importance of the Ottoman palace cuisine in terms of gastronomy tourism are as follows:

"Turkish food has a significant impact on foreign guests. Especially when tourists come to the hotel, they state that they want to eat Turkish cuisine. Ottoman cuisine also has a very important place in influencing them. Almost all of the tourists who find Ottoman food interesting express that they liked the food very much after eating it (P22)."

"We have some guests who have been choosing our hotel for years. They say that they miss the lamb tandoori and baklava every time they come. That is why we started serving Turkish cuisine every evening. Every evening, 4 or 5 types of Ottoman or Turkish cuisine are served in our buffets. Thanks to this, our customer satisfaction surveys have increased significantly (P8)."

Foods of local cultures affect tourists' travel preferences and their intention to revisit. Tourists who are satisfied with local gastronomic elements can make their choices again on the same destination, and they can also influence potential new tourists around them through verbal advertising. It should not be forgotten that local gastronomic elements have an impact on customer satisfaction, and customer satisfaction has an impact on revisit intention (Güzel Şahin & Ünver, 2015; Genç & Aldemir, 2023).

Discussion

In this discussion based on the data obtained from the participating chefs, first of all, it is necessary to emphasize the place of gastronomic elements of cultures in the phenomenon of tourism (Richards, 2002). Undoubtedly, chefs who transform the eating habits of cultures into art on the plate are the most important people for gastronomic success (Mandal, 2018). The Ottoman palace cuisine practises of hotel chefs in Antalya, which has the highest number of 5-star accommodation facilities in Türkiye, which has an important place in Turkish cuisine, do not fully reflect the past periods. It has also been observed that there is no standardised practise among chefs. These two situations undoubtedly negatively affect tourists who desire to enjoy local food during their vacations (Sanchez-Canizares & Lopez-Guzman, 2012). As it is understood from numerous studies (Badu-Baiden et al., 2022; Kim et al., 2013; Şahin & Ünver, 2015), gastronomic elements significantly affect satisfaction and the intention to visit again (Tikkanen, 2007).

When the chefs' Ottoman palace cuisine practises are examined, it is understood that they mainly prefer lamb meat (especially oven kebab) in meat dishes, which is in line with some studies on palace cuisine in the literature (Işın, 2014; Kut, 2008). Second, the chefs stated that they frequently use dried fruits in meat dishes. The recipes of "Mutancana" and "Mahmudiye with Honey", which are shown as examples of this situation, are very similar to recipes from the Ottoman period (Yerasimos, 2019). Although the basic ingredients are largely consistent with past recipes, some chefs have changed the recipes by adding interpretations. Another point about the dishes is that while the chefs mainly mention the varieties prepared with oven kebab and grill cooking methods, they do not mention the palace cuisine dishes prepared with methods such as stew and bastı (Halıcı, 2007).

Conclusion

As a result of the interviews with 28 participant chefs, the level of knowledge of the chefs about the food and beverages of the Ottoman palace cuisine was found to be insufficient. Many food and beverage items belonging to palace gastronomy are not practised in kitchens. In addition, it was determined that the chefs made different interpretations about the food and beverages of the palace cuisine, they did not apply a standard recipe, and the dishes were served out of their original form due to the cost

control system applied in the full board system. This situation negatively affects palace cuisine enthusiasts. Gastronomic elements are a great curiosity for foreign tourists, and satisfaction with the experience contributes positively to the destination image and affects travel motivation and intention to visit again. The chefs stated that the customers who return to the hotel again desire the gastronomic elements that they are satisfied with. As a result, it is understood that the gastronomic elements of Ottoman palace cuisine under the umbrella of Turkish cuisine have a positive impact on guest satisfaction and revisit intention.

Theoretical Implications

This study investigates the place of Ottoman palace gastronomy, which has an important place in Turkish history, within the tourism phenomenon. Although there are a few studies that examine the palace cuisine practically in the field (Akkaya et al., 2018; Hatipoğlu, 2014; Parmaksızoğlu, 2022), no study has been conducted on chefs in five-star hotel establishments in Antalya, Türkiye's largest tourism destination.

In addition, the scarcity of studies on Ottoman palace cuisine (Barkan, 1979; Bilgin, 2000, 2003; Bilgin & Samancı, 2008; Bozdağ, 2005; Can, 2020; Demirgöl, 2018; Işın, 2017, 2018, 2020; Yerasimos, 2019) in the literature review conducted during the research phase did not escape attention, and it was realised that more in-depth studies on different aspects of palace cuisine should be conducted. Another important shortcoming is the scarcity of studies on recipes from the Ottoman palace period (Efendi, 2005; Efendi, 2015; Fahriye, 2002; Kamil, 1844; Kut, 2020; Şavkay, 2000; Yerasimos, 2019). Studies on Ottoman gastronomy need to be enriched. Research developed both in literature and field practise will undoubtedly be transferred to students by schools providing theoretical and practical culinary education, and more knowledgeable chef candidates will be trained. Because number and importance of schools providing culinary art education is increasing worldwide (Düzgün et al., 2023).

Practical Implications

This study offers some warnings and useful suggestions for those interested in gastronomy. First, all societies should analyse and report the current status of their past cuisines. The foods of the local cultures found in our study are both negatively transformed and forgotten. Chefs are not as interested in traditional food as in modern trends. However, plates that reflect the past culture of the society attract the attention of today's tourists and are an effective tool for satisfaction. In particular, the royal phenomenon (Öğretmenoğlu et al., 2023) of the Ottoman palace cuisine should be considered by the kitchen chefs in terms of guest satisfaction.

The study also shows that despite the beneficial value of local culture-specific foods, they are not sufficiently practised, and that most of the food and beverages do not reflect their true quality. Therefore, producers and managers should pay more attention to local cultural products and improve food quality. The variety of menus should be expanded to include more foods and drinks from the Ottoman period. All of these can be achieved with expert and knowledgeable chefs. The findings show that chefs have incomplete/misinformation. More cookbooks should be produced to increase chefs' knowledge. The chefs' association should work with different disciplines to create an essential resource and train chefs. In this way, the difference between the chefs will be eliminated. In addition, efforts should be made to remain authentic, and local cuisine should be appropriately presented without modernisation to differentiate it from competing destinations. A culturally designed and impressive environment, culturally specific food and beverage presentation, and valuable information about the history of the food will be helpful to impress tourists.

Finally, chefs must focus on the hotel's whole board cost policies. In this context, more focus needs to be placed on providing delicious and visually appealing food and beverages, staff training, etc. Tourists' curiosity to experience food specific to the local culture should not be forgotten. Consumption value, satisfaction, and future intention are essential for the continuity of the tourism sector.

Limitations and Future Research

This study has some limitations. First, this study was applied only to five-star hotel chefs and only 20 questions were asked. The answers to these questions were analysed using only qualitative research methods. All of the hotels interviewed operate with an all-inclusive concept, and only five of the chefs were interviewed face to face, while the others were interviewed online.

The chefs need more detailed sources introducing Ottoman cuisine. Researchers should shed more light on past gastronomic values so that dishes are authentic and standardised. Gastronomic elements are important in determining future travel plans (Long, 2004). Therefore, it is recommended to conduct research on Ottoman and Turkish cuisine on tourists in the future. Tourists' opinions about Turkish cuisine, which consists of Ottoman and local cuisine dishes, should be investigated because tourists' sensory pleasure evaluations and satisfaction are important. The results can be further compared with other cuisines. Finally, the

second planned study will be conducted on tourists in Antalya and will be compared with the findings of this paper. In this way, the shortcomings and problems of Ottoman cuisine, which is a sub-component of Turkish cuisine, will be better understood.

Peer-review: Externally peer-reviewed.

Conflict of Interest: The authors have no conflict of interest to declare.

Grant Support: The authors declared that this study has received no financial support.

Author Contributions Conception/Design of study: M.N., M.Ö.; Data Acquisition: M.N.; Data Analysis/Interpretation: M.N., M.Ö.; Drafting Manuscript: M.N.; Critical Revision of Manuscript: M.Ö.; Final Approval and Accountability: M.N., M.Ö.

Ethical Approval The ethics committee approval required for the research was obtained by the Gümüşhane University Scientific Research and Publication Ethics Committee (Date: 26.10.2022; No: 2022/6).

Informed consent Informed consent form was obtained from the participants for the study.

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How to cite this article

Nazikgul, M., & Odemis, M. (2024). What does Ottoman palace cuisine mean in terms of the development of gastronomy tourism in Türkiye? Delving into the Turkish chefs' perspectives. *Journal of Tourismology*, 10(2), 158-172.
<https://doi.org/10.26650/jot.2024.10.2.1506356>