



Tourism and Gastronomy: An Evaluation on the Promotion of Local Delicacies and Their Relationships With Tourism

Muhammet Nimet ÇAVUŞ¹

¹ Öğr. Gör. Dr., Aydın Adnan Menderes Üniversitesi, Didim Meslek Yüksekokulu, ORCID ID: 0000-0003-0860-7643, mncavus@adu.edu.tr

Abstract

In this study, it is aimed to compile and examine the postgraduate thesis studies on the promotion of local delicacies in Turkey and their relationship with tourism and to evaluate the current situation in Turkey regarding the subject in recent years. In the research, an evaluation study was tried to be presented by examining the methods and findings of the postgraduate thesis studies on the promotion of local tastes and their relationship with tourism in Turkey. In the research, 30 postgraduate theses, 22 of which were at the master's degree and 8 at the doctoral level, were prepared between 2014-2023 by using the document analysis method, one of the qualitative research methods. As a result of the research, it has been determined that the events organized for gastronomy tourism are important in the promotion of local tastes. Additionally, it has been determined that local flavors can be used as a tourism attraction tool. It can be understood from the studies that giving importance to the promotion of local tastes, organizing events such as festivals and tasting days can be effective in the destination choices of tourists by increasing the interest in the destination. So, increasing academic research on local tastes and tourism, encouraging food and beverage businesses to include local delicacies in their menus, using the power of social media to reach large masses in the promotion of local delicacies, and cooperating with the public and private sectors at events such as festivals and tastings can be provided.

Key Words: Gastronomy, Local Delicacies, Tourism.

INTRODUCTION

With the increase in participation in tourism activities, people's expectations from tourism have also increased. Therefore, alternative tourism types and preferred destination types have also diversified. In order to increase the number of tourists, a destination needs to create tourism demand by marketing its own characteristics. Culinary culture also plays an important role in tourism mobility. Depending on the climatic characteristics of each region and the differences in the products grown, each region has a unique culinary culture. Local flavours are an important feature that distinguishes destinations from others by carrying the culture of the region and belonging to a region. The promotion of geographical indications as belonging to a region contributes to destination marketing and tourism demand. Local flavors refer to dishes and tastes that are unique to a region. Local flavors are formed depending on the agricultural products, climate and cultural structure of a region (Önal, 2018). For instance, while local flavors in the Mediterranean Region consist of olives, olive oil, fish, seafood, herbs and fresh vegetables, local flavors in the Black Sea Region are based on corn, butter, tea and cabbage.

Local flavors are important for tourism. Local flavors that reflect the culinary culture of a country or region are also of interest to tourists. Tourists want to experience local cuisines and tastings in the regions they visit and have the opportunity to get to know the cultural texture of that region more closely (Şener, 2022). In addition, restaurants and sales points where local delicacies are made are among the attractive stops for tourists. When tourists experience local food, it creates demand for local producers and restaurants, which in turn contributes positively to the local economy. Local flavors are an indispensable part of the tourism sector in terms of tourists experiencing local cuisines, stimulating the local economy and promoting the cultural richness of the region (Birdir & Akgöl, 2015).

When the literature is examined, it is seen that there are studies on tourism and local flavors. It is thought that compiling the findings of these studies and creating a framework on the subject by making a general evaluation will contribute to the literature and researchers. For this reason, in this study, it is aimed to examine the promotion of local flavors within the framework of gastronomy and tourism and the relationship between local flavors and tourism within the scope of postgraduate thesis studies in the

literature, to present a general evaluation on the subject and to address the problems in the relationship between tourism and gastronomy sector. In line with this purpose, the study first explains the concepts of gastronomy, tourism and local flavor and evaluates the promotion of local flavors and their relationship with tourism within the scope of postgraduate thesis studies prepared in Turkey.

CONCEPTUAL FRAMEWORK

Tourism, Gastronomy and Local Flavor Concepts

Tourism is a sector that encompasses all travel that people undertake for recreation, entertainment, exploration and cultural experiences. In other words, tourism is a human activity that is necessary for life, offers new experiences to those who practice it, can reduce stress and increase happiness in life (Gheorghe, Tudorache, & Nistoreanu, 2014). The tourism sector, which plays an important economic role in many countries of the world, is an effective factor in the economic, social and cultural development of a country or region.

Gastronomy is a field that deals with cooking, food presentation and food and beverage culture. The concept of local flavor, on the other hand, refers to all beverages and foods that are unique to a particular region and are the result of the integration of the products of that region with the traditions and customs of the local people (Şengül & Türkay, 2016). Gastronomy and local flavors are an important part of the cultural heritage of a country or region and have a big place in the tourism sector. Tourists travel to try the food of different cultures, discover local flavors and have different culinary experiences. Gastronomy is one such experience. The concept of gastronomy tourism covers the activities of tourists and visitors who plan a trip partly or wholly to taste local flavors or take part in gastronomy-related activities.

The World Tourism Organization defines gastronomy tourism as "a type of tourism activity characterized by the visitor's experience linked to food and related products and activities while traveling" (UNWTO, 2019). Gastronomy tourism includes not only authentic, traditional, innovative gastronomy experiences, but also other related activities such as visiting local producers, participating in food festivals and courses. Gastronomy has always been part of tourism. In recent years, the increasing interest in food has led to the evolution of the relationship between gastronomy and tourism towards

new models and has been instrumental in the emergence and development of gastronomy tourism as a new tourism segment (Küçükkömürlü, Şirvan, & Sezgin, 2018).

Promotion of Local Flavors and Tourism

Promoting local flavors is an important step in protecting a region's cultural heritage and increasing its tourism potential. Local flavors are cultural symbols that reflect the geographical, social and historical characteristics of a region. These flavors are foods and beverages traditionally produced or prepared by local people.

What distinguishes a country, region or destination from others and gives it a competitive advantage is the presence of local flavors. Local flavors can be promoted in many different ways. First, local producers and restaurants need to be supported. These producers should create opportunities to market and sell the products they produce with traditional methods. Local restaurants should also reflect cultural diversity by adding region-specific flavors to their menus. Local flavors can also be promoted through events and festivals. Activities such as events, festivals and gastronomy tours offer opportunities to promote and increase the consumption of local flavors. In these events, it is possible to attract the attention of visitors by exhibiting the flavors of the region. Through these events, tourists can learn how local flavors are made, buy local products and visit places where local agricultural products are grown (Erciyas and Yılmaz, 2021).

Gastronomy tourism is another effective method for promoting local flavors. Gastronomy tourism allows visitors to experience the gastronomic culture of a region. This type of tourism includes tasting local dishes in local restaurants, visiting local producers and exploring local markets. The use of local flavors as a touristic product preserves the local cultural heritage of each country and makes it universal. Local flavors are being discovered and offered to consumers more and more with the impact of tourism. With the growth of the tourism sector, food businesses such as restaurants, cafes and street vendors are increasing and different local flavors are offered. This situation helps local flavors reach a wider audience (Aylan, İş, & Yeşilçimen, 2017).

Digital marketing is also an important tool in promoting local flavors. By sharing photos and information about local flavors on social media, websites and other digital platforms, these flavors can reach a wider audience. Before traveling to a region, tourists can discover the local flavors of that region on digital platforms. The fact that foreign

tourists want to try local dishes in the places they visit and witness the local culture and traditions more closely also enables the promotion of local cuisine (Torusdağ, Özkan-Önem, Sami, & Kızıldemir, 2022). Local flavors that attract tourists also contribute positively to the economy of the region. The tasting and purchasing of local dishes by tourists support food producers and businesses in the region and ensure economic growth. With the promotion of local flavors, local production and service sectors also grow and create employment depending on the tourism sector (Demircan, Kurt, Çeken, & Özer, 2022).

Finally, it can be said that local flavors are an element that both affects tourism and is affected by tourism. While local flavors can reach wider audiences through tourism, it is thought that local flavors can also be effective in the development of tourism with their increasing effect on the attractiveness of the region (Esen & Seçim, 2020; Çavuş & Yalçın, 2018).

Research Problem

Local flavors are very important elements in the field of gastronomy and tourism. From this point of view, there are postgraduate thesis studies conducted in our country on the promotion of Turkey's local flavors and their impact on tourism. It is important to compile and analyze these studies and to evaluate the current situation in Turkey on the subject. In this direction, the main problem of the research is "What is the impact of the promotion of local flavors on tourism in Turkey?". The sub-problems determined within the scope of the main problem are as follows:

1. What are the activities carried out to promote local flavors?
2. What are the problems related to gastronomy tourism in Turkey?
3. What is the impact of local flavors on destination choice?
4. What are the recommendations for the development of gastronomy tourism in Turkey?

Purpose and Importance of the Research

Local flavors can be an important tool in discovering the local culture of a region. Local flavors are an element that both affects tourism and is affected by tourism. In this respect, while local flavors play an important role in the promotion of the destination,

events organized in the destination are also effective in promoting local flavors (Yılmaz, 2017; Bessiere & Tibere, 2013; Frochot, 2003). In this context, the aim of the study is to examine the postgraduate theses on the promotion of local flavors and their relationship with tourism in Turkey between 2014-2023 within the scope of the problem and sub-problems of the research. Within this scope, the literature was reviewed and no study in which postgraduate thesis studies were compiled was found. It is thought that this study will contribute to the related field in terms of filling this gap in the literature and providing a general framework for future studies.

METHOD

In this study, it was attempted to present a compilation study by examining the methods and findings of postgraduate thesis studies on the promotion of local flavors and their relationship with tourism in Turkey. A review is a comprehensive synthesis of many studies conducted by experts in the field to determine the best research results (Karaçam, 2013; Durmaz, 2022). Document analysis technique was used to evaluate the thesis studies identified in the study. Document analysis is one of the qualitative research methods that involves the examination and interpretation of data obtained from printed and/or electronic materials to reveal meaning and develop empirical knowledge (Corbin & Strauss, 2008). For this purpose, postgraduate thesis studies on the subject, especially recent ones covering the period between 2014-June 2023, were scanned and the data were evaluated by document analysis method.

The postgraduate thesis studies examined in the research consist of master's (MA) and doctoral (DR) theses conducted in Turkey, which are accessible in the database of the National Thesis Center of the Council of Higher Education (YÖKTEZ). The following criteria were taken into consideration when determining the thesis studies in question:

- Published in YÖK Thesis in an accessible way
- Made between 2014 and June 2023
- Made in Turkey
- Should contain specified keywords
- Prepared in the field of tourism

In order to examine the profile of the postgraduate thesis studies on the promotion of local flavors and their relationship with tourism in Turkey in the last 10 years, a detailed search was made on the YökThesis web page and a search was made for the period between 2014-2023 as the year range. The key concepts used in the advanced search tab were "local flavor", "local food", "local cuisine", "local food", "tourism", "gastronomy" and "destination", "gastronomy tourism". As a result of the search, 30 postgraduate thesis studies were found. Of these thesis studies, 22 were master's level studies and 8 were doctoral level studies.

Objectives and Contents of the Graduate Thesis Studies Examined in the Study

Details about the aims and contents of the postgraduate thesis studies examined in the research are presented in Table 1.

Table 1: Objectives and contents of the postgraduate thesis studies examined in the study

Author	Name of the Study	Objective	Content
Zağralı, 2014	"Culinary tourism as a factor of destination attraction (The case of İzmir peninsula)"	In the research, it is aimed to determine the applicability of culinary tourism as an attraction factor in destinations.	In the research, the data were collected and analysed with the help of a structured questionnaire form about the local cuisine of domestic and foreign tourists who prefer the districts on the Izmir Peninsula. As a result of the research, it was determined that local and foreign tourists like the local cuisine of Izmir Peninsula, but local cuisine is not in the first place as an attraction factor in destination preferences. In addition, it was determined in the research that culinary tourism can be developed in Izmir Peninsula.
Benli, 2014	"The Effect of Local Taste Experience on Destination Image and Destination Loyalty: A Study on Domestic Tourists Visiting Mersin"	To examine the effect of local visitors' experiences of local flavors on destination image perception and destination loyalty behaviors.	In the study, questionnaire survey method was adopted as a data collection tool within the scope of quantitative research. The findings show that tourists' local flavor experience has a positive impact on destination image and destination loyalty. In addition, the study also found that the impact of tourists' local flavor experience on destination loyalty is significantly enhanced by perceived destination image.

Ateş, 2014	"The Contribution of Gastronomic Tourism to Çanakkale Tourism"	To examine the contribution of Çanakkale's local cuisine as a touristic product to Çanakkale tourism	In the research, which was designed with a qualitative research design, data were collected through face-to-face interviews. The study group of the research consists of public, NGOs, private sector, relevant people from universities, accommodation and food and beverage establishments that have a direct or indirect impact on the development of tourism activities in Çanakkale. As a result of the research, it was determined that independent studies are carried out in the promotion of local cuisine in Çanakkale and that these studies do not constitute a unity. It was determined that the participants stated that in order to develop gastronomy tourism in Çanakkale, there should be inter-institutional cooperation, local flavours specific to Çanakkale should be offered in museums and archaeological sites, and local flavours should be included in restaurant menus.
Keskin, 2016	"The Use of Local Dishes as Touristic Products in Restaurants: Datça Case"	To determine the touristic utilisation of local dishes of Datça restaurants.	In the research, which was designed with qualitative research design, data were collected by face-to-face interview technique. The study group of the research consists of Datça people and local businesses in Datça. In the interviews with the people of Datça, the local dishes of Datça were determined, and in the interviews with the local business owner / manager, the presence of these dishes in the restaurants was determined. As a result of the research, it was determined that some of the seasonal local dishes in the restaurant menus are used as touristic products. These are generally appetisers and salads, olive oil dishes and seafood dishes. In addition, it was determined that local dishes are primarily preferred by local tourists and the main reasons for preference are the curiosity and unusualness of local dishes. Another finding of the research is that restaurants frequently use social media promotions while promoting local dishes.
Kılıçhan, 2016	"The evaluation of food consumption tendencies of visitors coming to Turkey considering the gastronomic trends"	Evaluation of food consumption tendencies of visitors to Turkey towards gastronomic trends (molecular cuisine, fusion cuisine and local cuisine)	In the study, "food consumption scale within the framework of gastronomic trends" was developed as a data collection tool and this scale was applied to 646 visitors who were about to depart from Istanbul Atatürk Airport between 11-25 July 2016. As a result of the research, it was determined that visitors attach importance to going to local entertainment venues, consuming local beverages, visiting local markets, buying local cookbooks and kitchen utensils. In addition, it was determined that visitors to Turkey have a low tendency to eat molecular cuisine, a medium tendency to eat fusion cuisine and a high tendency to eat local cuisine products.

Nebioğlu, 2016	"The Factors Affecting of Local Gastronomic Products in Tourism"	Determination of factors affecting the use of local gastronomic products in tourism.	In order to determine whether the local dishes of Alanya cuisine are included in the restaurants, the menu cards of the restaurants were subjected to content analysis and data were collected by conducting face-to-face interviews with 26 restaurant managers operating in Alanya. As a result of the research, it was determined that the factors that facilitate the presentation of local dishes specific to Alanya in restaurants are global interest, touristic interest, tourism strategy and belief in tourist behaviour.
Şengül, 2016	"The Effect of Motivational Factors in Local Cuisine Preference on Rechoosing and Recommending a Destination"	To examine the effects of motivational factors in tourists' local cuisine preferences on their preference to visit the destination again and recommend it to others.	Relational survey model, one of the quantitative research methods, was used in the study. A questionnaire was applied to 662 people who visited Sakarya and experienced local cuisine. As a result of the research, it was determined that local cuisine satisfaction has significant effects on revisiting the destination for local cuisines and recommending it to others.
Karaman, 2017	"A Research Towards Determining The Viewpoints of Local Tourists to Gaziantep Cuisine"	To determine the opinions of domestic tourists visiting Gaziantep about Gaziantep cuisine and their perspectives towards Gaziantep cuisine	In the study, a questionnaire was applied to 384 domestic tourists who visited Gaziantep between May-June 2015 by using quantitative research method. As a result of the research, it was determined that domestic tourists visiting Gaziantep think that the calories of Gaziantep cuisine are high, the food variety is rich and the food is delicious. In addition, it was determined that the level of perception towards Gaziantep cuisine is "very high".
Seder, 2017	"The effect of Turkish food on Chinese tourists' satisfaction and intention to revisit Turkey"	Determining the impact of Turkish Cuisine on Chinese tourists' intention to visit Turkey again and whether Chinese tourists are willing to try new dishes	In the research, 400 Chinese tourists were surveyed face-to-face at international fairs in Istanbul, Antalya and Ankara between February and October 2016. The results of the research show that the majority of Chinese tourists are willing to try new foods that are foreign to their own culture, but during their visit to Turkey, they prefer to eat more Chinese food, especially at lunchtime, and they consume Turkish food mostly at dinner. It was found that the Chinese tourists from the central and eastern regions of China, followed by the northern and southern regions of China, preferred Turkish food the most, while all of the tourists from the West consumed only Chinese food. Among the results of the study, it was also found that most of the Chinese tourists found Turkish food too oily and too spicy. In addition, it was also determined in the study that Turkish food does not affect the decision of Chinese tourists to visit Turkey again.

Yayla, 2017	"The Effect of Local Food Festival Participation Motivation and Festivals on Destination Image and Behavioural Intentions"	To determine the image of the destination where local food festivals are organised and the effect of tourists' intention to visit the destination again. In addition, to determine the motivation levels of tourists participating in the "Alaçatı Herb Festival".	In the research in which quantitative research method was used, questionnaire technique was used as a data collection tool. The sample of the research consists of 482 participants who attended the Alaçatı Herb Festival. The findings showed that destination image has a significant effect on tourists' intention to revisit the destination. Considering the motivations of the tourists who participated in the festival, it was concluded that the realisation of such festivals increased the satisfaction levels of tourists.
Yüce, 2018	"Importance of local cuisine on destination image: Example of Kastamonu province"	To reveal the importance of local cuisine in the image of Kastamonu province destination by evaluating Kastamonu Cuisine of local tourists coming to Kastamonu	In the research, a questionnaire was applied to 400 people who visited Kastamonu in 2017-2018. According to the results of the research, the place of regional cuisine in destination selection comes after factors such as historical places, natural environment, culture/art, family ties, and recreation. In addition, it was determined that the visitors who participated in the survey liked Kastamonu cuisine and would prefer it again.
Akmeşe 2018,	"The Effects of Local Culinary Festivals in the Scope of Event Tourism: The Case of International Mengen Culinary and Tourism Festival"	To reveal the perspectives of local people on the socio-cultural, economic and environmental impacts of food festivals.	In this study, a structured questionnaire was used as a data collection tool and quantitative research method was adopted. As a result of the survey conducted with the local people in order to determine the social, economic and environmental impacts of the International Mengen Culinary and Tourism Festival; it was determined that the local people felt the positive and negative social impacts and the positive economic impact more.
Çolakoğlu, 2018	"The Effect of Local Cuisine on the Formation of Behavioral Intentions towards Destination: The Case of Cunda Island"	To determine the impact on local food tastes and satisfaction of local tourists in Cunda and the impact of satisfaction or dissatisfaction they may obtain after purchase on their behavioral intentions.	In the research in which quantitative research method was used, data were obtained by questionnaire method. In the study, 406 local tourists visiting Cunda Island were surveyed. The findings show that the taste of local herbs and seafood affects tourists' customer satisfaction, which in turn affects behavioral intentions. It was determined that tasting the local flavors of Cunda was the number one visit motivation for local visitors to Cunda.
Önal, 2018	"Utilisation of Local Foods as Touristic Products within the Scope of Gastronomy Tourism in Kastamonu"	To examine the use of local flavours as a tourist product for gastronomy tourism.	In the research, which was designed with qualitative research design, data were obtained by interview technique. The study group consists of 25 tourism professionals in Kastamonu. The findings obtained determined that local dishes can be used as a touristic product in Kastamonu province. In addition, it is explained how to create products that can be used as tourist products.

Yavuz, 2019	"The Effects of Local Food and Beverages on Gastronomy Tourism: The Case of Gökçeada"	To determine the impact of local drinks and foods of Gökçeada on gastronomy tourism and to record these products in order to transfer them to the future.	In the research, which was designed with qualitative research model, data were collected by face-to-face interview technique. In the study group of this study, there are 35 local people and 24 people working in food businesses. The findings obtained showed that there are 52 recipes belonging to the region. It was concluded that the most popular and frequently preferred product in restaurant menus was "Octopus with Wine". Since other local recipes are given less space in the menu, it is revealed that there is not enough knowledge about local cuisine, it is difficult to access the products according to the season, time and costs are limited.
Temiztürk, 2020	"Effects of tourists' local food consumption value on attitude, food destination image, and behavioral intention: A research in Gaziantep"	Determining the dimensions of local food consumption value and investigating the effect of these values on attitudes, gastronomic destination image and behavioural intentions of tourists	Data were collected from domestic tourists who visited Gaziantep and benefited from local cuisines with the survey technique from quantitative research methods. The sample of the research was selected by convenience sampling method and 400 questionnaires were evaluated. According to the results of the analysis, it was found that there were significant relationships between the perception of local food consumption values, attitude, gastronomic destination image and behavioural intentions.
Uyar, 2020	"The role of tourism in the transformation of local cuisine"	To reveal the role of tourism in the transformation of local cuisine	Alanya was selected as the study area and interviews were conducted with chefs, academicians, local people and tourism operators who have a good command of Alanya's local cuisine. As a result of the research, it was seen that there is a local cuisine specific to Alanya destination. It has been determined that this cuisine is important for Alanya destination in the context of local tourism, local agriculture and local economy with its unique structure, deep-rooted history, diversity and contributions to local sustainability.
Yalın, 2020	"The Tourism of the Local Culinary Culture that is disappearing: The Case of Edremit Gulf of Balıkesir Province"	In the context of the concept of "Local Culinary Culture and Elements", to examine the disappearing food culture and elements, to ensure that they can be used in their original flavours and to ensure that the local flavours are evaluated and transferred to the future and brought into tourism.	In the study, which was designed with qualitative research model, data were collected by face-to-face interview technique. The study group consists of family elders residing in the districts of Edremit Bay in Balıkesir province. The findings show that there is an increase in tourism awareness in Ayvalık, Edremit and Burhaniye regions. The results of cultural interactions in the Edremit Gulf region and villages revealed that traditions such as birth, death, wedding and feast are valued. It has been observed that herb dishes and seafood are dominant in the gastronomy culture of the region. It has been determined that the Edremit Gulf region can serve as a supportive element of tourism and become a touristic attraction centre with its ethnic diversity and local cuisine.

Büyükmehmetoğlu, 2020	"Marketing of Local Cuisine and Foods as Touristic Products: The Case of Kastamonu"	The aim of this study is to develop suggestions for marketing Kastamonu local cuisine and local foods used in this cuisine as a touristic product and providing economic gain.	In the study, the questionnaire survey method was adopted as a data collection tool within the scope of quantitative research. The findings show that local flavors and dishes will contribute positively to the promotion and marketing of Kastamonu and that these flavors can be effective in directing tourism. In addition, the identified participants stated that there is not enough cooperation in the promotion of Kastamonu's local cuisine and food products, that the public and private sectors do not show the necessary interest in this issue and that they do not find the programs effective.
Ölmez, 2021	"The Effects of Local Food and Beverages on Gastronomy Tourism: The Case of Niğde Province"	To determine the effects of local food products on gastronomy tourism of Niğde	In the research, which was designed with qualitative research design, data were obtained by interview technique. The study group consists of the owners of restaurants, restaurants and Group A hotels in the centre of Niğde and the staff of these businesses. The findings obtained in the research showed that Niğde has 35 local food recipes. In addition, it was determined in the research that Niğde province has a high potential in terms of gastronomy tourism, but this potential is not well promoted.
Çetin, 2021	"The Effect of Local Cuisine Attractiveness and Antecedents on The Gastronomy Experience of Domestic Tourists."	To determine the gastronomy experience of domestic tourists and to test the impact of local culinary attractiveness and antecedents on this experience.	In the research in which quantitative research method was used, questionnaire technique was used as a data collection tool. The sample of the research was obtained from 727 domestic tourists visiting Gaziantep, Hatay and Afyonkarahisar cities. As a result of the research, it was determined that local cuisine interest, local cuisine knowledge and local cuisine experience have a positive effect on local cuisine attractiveness. In addition, it was determined that local cuisine attractiveness has a mediating effect on the relationship between local cuisine interest, knowledge and perception of authenticity and gastronomy experience. Effective promotion of local cuisine information will increase interest in local cuisine experience.
Duman, 2021	"The Mediating Role of Destination Image in the Relationship between Local Cuisine Elements and Destination Choice: The Case of Hatay Province"	To examine whether destination image plays a mediating role in the relationship between local gastronomic elements and destination choice.	In the research in which quantitative research method was used, data were obtained by questionnaire method. The sample in the study consists of 382 tourists visiting Hatay province. The findings show that local gastronomic elements have a positive and significant effect on destination image and destination choice. In addition, it was determined that local gastronomy elements indirectly affect destination choice through destination image.

Şener, 2022	"Evaluation of Local Food as a Touristic Product: The Case of Cappadocia Region"	<p>The first objective is to examine which local dishes are included in the menus of hospitality businesses in a tourism destination and whether the contents of these dishes are specified in Turkish and English in the menus. The second objective is to determine the relationship between the perceived benefits of local dishes and attitudes towards local dishes and the dimensions of intention to serve local dishes of the owners, cooks and managers who are authorised for menu planning and whether these dimensions differ according to demographics and professional qualifications.</p>	<p>The study was designed as a mixed research method. In the first application study, 30 menus of independent restaurants and hotel restaurants operating in Nevşehir province were subjected to document analysis to be analysed according to certain parameters. The findings of the research indicate that there are very few types of local dishes offered in the menus of the establishments and the contents are translated into Turkish and at least one foreign language. In the second application study, in order to determine the relationship between the perceived benefits of local dishes and attitudes towards local dishes and the intention to serve local dishes, a questionnaire was applied to 304 employees selected by convenience sampling method, including owners, cooks and managers who are authorised for menu planning in hospitality businesses. As a result of the research, it was concluded that issues such as ensuring the protection of the regional culture, providing cultural experience to guests, increasing the attractiveness of menus, meeting guest expectations, easy access to the materials to be used in production and providing competitive advantage are important in the formation of benefit perceptions for the presentation of local dishes. It has been revealed that carrying out promotional activities for local dishes in the region may increase the interest in local food and encourage them to be offered in menus.</p>
Ak, 2022	"The importance of the local cuisine in the context of sustainable gastronomy tourism: Case of Mustafapaşa"	<p>Within the scope of sustainable gastronomy tourism, The creation of recipes for local dishes made in Mustafapaşa village of Urgup district of Nevşehir, an old Greek village in Cappadocia, to contribute to the presentation of these dishes as a tourist product to be evaluated as a touristic product in hotels and restaurants in the region</p>	<p>Within the scope of the study, data were obtained from a sample group of 16 people consisting of academicians, tourism operators, food and beverage operators, local people from Mustafapasa and local administrators who have conducted studies on Mustafapasa local dishes in the fields of Tourism Management and Gastronomy at Nevşehir Hacı Bektaş Veli University between March and August 2021 with the semi-structured interview technique, one of the qualitative research methods. As a result of the research, it was determined that tourism establishments, which are seen as the main factors in the development of gastronomy tourism, have the idea of offering local dishes in their menus and are willing to do so. In addition, it was determined that the participants emphasised the need for more promotion of local dishes by tourism enterprises for the development of gastronomy tourism.</p>

Aksade, 2022	"Evaluation of Local Cuisines in Gastronomy Tourism with The Slow Food Movement: The Case of Köyceğiz"	To examine the importance of Koycegiz local cuisine in gastronomy tourism, application conditions and improvement possibilities depending on the Slow Food Movement	In the research, which was designed with qualitative research design, data were collected by face-to-face interview technique. The study group of the research consists of the owners, managers and chefs of accommodation and food and beverage businesses in Köyceğiz. The data were collected by semi-structured interview technique. As a result of the interviews, it was determined that tourists visiting Koycegiz do not have an awareness of local cuisine and that local cuisine is not sufficiently promoted.
Belli, 2022	"The Effect of Geographical Indication and Registered Local Cuisine Products on Tourists' Destination Selection: The Case of Southeastern Anatolia Region"	To determine whether tourists visiting the Southeastern Anatolia Region are aware of registered local gastronomic products with geographical indications and to determine whether these products are effective in destination choice within the framework of destination attractiveness.	In the study in which quantitative research method was used, data were collected with a questionnaire form. A survey was applied to 830 domestic tourists who visited the Southeastern Anatolia Region in 2019. As a result of the research, it was determined that the awareness of geographically marked local flavors of the destinations in the region is low. It was determined that the destinations in the region stand out with a few geographically marked local flavors. In addition, it was determined that the attitudes of the domestic tourists participating in the research towards geographically marked local flavors are highly influential in the choice of destination.
Dizdar, 2022	"The Effects of Local Businesses and Local Cuisines on Gastronomy Tourism: The Case of Giresun"	To examine the local dishes used in Giresun cuisine and the effect of Giresun local businesses on Giresun gastronomy tourism.	In the research in which quantitative research method was used, data were obtained by questionnaire method. In the research, 54 people, including business owners and employees in the food and beverage sector in Giresun, were surveyed. As a result of the research, it was determined that the enterprises include approximately 14 kinds of local flavours in their menus on average out of 45 kinds of local flavours of Giresun cuisine included in the questionnaire. It has been determined that the average of the answers given to the research questions is above 3.5 and this is an indication that local businesses have a positive approach to developing gastronomy tourism.
Yavuz, 2022	"The Role of Local Food Presentation in Destination Marketing within the Scope of Sustainable Tourism: The Case of Safranbolu Mansions"	In the context of sustainable tourism, to examine the current situation of local gastronomy presentation in historical mansions in the promotion and marketing of Safranbolu.	Qualitative research method was used in the study and data were collected by face-to-face interview technique. The study group consists of business owners and managers who serve local dishes in the menus of mansions with historical value in Safranbolu. The findings revealed that the presentation of local dishes in historical mansions is intriguing and interesting for tourists. However, this situation is not sufficient for the promotion and marketing of Safranbolu.

Bütün, 2023	"Gastronomy experience, gastronomy image, satisfaction and behavioral intentions relationship: A research in Gaziantep and Hatay"	to reveal the causal relationships among the behavioural intentions gastronomy experience, gastronomy image and satisfaction	In the study, 363 domestic tourists visiting Gaziantep and Hatay were surveyed. In the study, the Structural Equation Model and gastronomy experience were found to directly affect gastronomy image and satisfaction and indirectly affect the behavioural intentions of domestic tourists through satisfaction. While gastronomy image has no direct effect on behavioural intentions, satisfaction has a positive effect.
Akgöz, 2023	"The Effect of Local Food on Gastronomy Tourism: The Case of Sinop Province"	To investigate Sinop local dishes on site, to record them together with their recipes, to examine Sinop tourism, to investigate the awareness of gastronomy tourism, to examine the impact of Sinop local dishes on gastronomy tourism.	In the research, which was designed with a qualitative research design, 9 participants living in Sinop and having different occupational groups constituted the study group of the research. A semi-structured interview form was used as a data collection tool. The data obtained with this form consisting of 9 questions were evaluated by content analysis technique. According to the findings of the research; it was determined that most of the participants stated that gastronomy tourism is not sufficiently developed in Sinop. The participants stated that the reason for this situation is the deficiencies in the promotion of local flavors. Another important result of the research is that local flavors are partially included in the menus of restaurants in Sinop.

When Table 1 is examined, it is seen that the name, purpose, method and findings of the postgraduate thesis studies examined in the study are given. Mixed research method was used in 1 of the analysed studies, qualitative research method was used in 13 of them and quantitative research methods were used in 16 of them. The field studies of the postgraduate thesis studies examined in the research were carried out in Sinop, Bolu, Mersin, Kastamonu, Gaziantep, Hatay, Afyonkarahisar, Balıkesir, Giresun, Muğla, Niğde, Nevşehir, Çanakkale, Karabük, İzmir, Adıyaman, Batman, Diyarbakır, Kilis, Mardin, Siirt and Şanlıurfa provinces

FINDINGS AND INTERPRETATION

The findings obtained from the postgraduate thesis studies examined in the research are presented under four headings depending on the sub-problems within the scope of the main problem of the research.

Findings on the promotion of local flavours

In the study conducted by Akgöz (2023), in line with the responses of the individuals participating in the research, it was determined that activities such as geographical indication studies, taking part in TV programmes, printing promotional brochures, establishment of women's cooperatives by women producing local flavours, opening stands in fairs in different cities, informing tour guides about the local flavours of the region were carried out for the promotion of Sinop local flavours. However, it was determined that the participants stated that these promotional activities were insufficient, gastronomy tourism in Sinop did not develop at the level it should be and the reason for this was the deficiencies in the promotion of local flavours. It has been determined that local flavours are not included in the menus of restaurants in Sinop and menus can be used as a tool for the promotion of local flavours. In addition, it is stated that advertising and promotional activities to be carried out for local flavours will have significant contributions to Sinop's gastronomy tourism. In the study prepared by Şener (2022), it was concluded that promotional activities for local dishes in Cappadocia are effective in increasing the interest in local dishes and this situation may encourage restaurants and food businesses in the region to offer these dishes in their menus. In the study conducted by Belli (2022), it was determined that awareness of local gastronomic products with geographical indication is low in touristic destinations in Southeastern Anatolia and each destination stands out with a small number of local gastronomic products with geographical indication. In line with this result, it can be said that the advertisements and promotions regarding the local flavours of the destinations in the region considered in the study are insufficient. In the research conducted by Dizdar (2022), it was determined that the inclusion of local flavours in the menus of food and beverage establishments in Giresun has a positive effect on the promotion of local flavours to develop gastronomy tourism. In the study conducted by Aksade (2022), it was determined that tourists visiting Köyceğiz do not have an awareness of local cuisine and that the promotion of local cuisine is not sufficiently promoted. In the research conducted by Çetin (2021), it was determined that the effective promotion of local cuisine information of domestic tourists visiting Gaziantep, Hatay and Afyonkarahisar cities will increase their interest in local cuisine experience. In the research conducted by Ölmez (2021), it was determined that Niğde province has a high potential in terms of gastronomy tourism, but it was revealed that this

has not yet been sufficiently emphasised. This result obtained in the study can be considered as an indication that the advertisement and promotion of local flavours are not given enough importance. In the research conducted by Büyükmehmetoğlu (2020), it was determined that local flavours will contribute positively to the promotion and marketing of Kastamonu and will have a significant impact on the sector by using these products as tourist products. In the study conducted by Keskin (2016), it was determined that restaurants frequently use social media promotions while promoting local dishes. In the study conducted by Kılıçhan (2016), it was determined that visitors attach importance to going to local entertainment venues, consuming local beverages, visiting local markets, buying local cookbooks and kitchen utensils for the promotion of local cuisine. In the study conducted by Ateş (2014), it was determined that independent studies were carried out in the promotion of local cuisine in Çanakkale and that these studies did not present an integrity.

Considering all these results, it can be said that effective planning and execution of studies on the promotion and marketing of local flavours are important factors in attracting both gastronomic and touristic visitors to the relevant region or city.

Findings on the problems related to gastronomy tourism in Turkey

In the research conducted by Akgöz (2023), it was revealed that gastronomy tourism in Sinop has not developed sufficiently due to problems such as the lack of promotions related to Sinop gastronomy tourism, focusing only on certain products and the other local flavours of the city remaining in the background, and not offering products that will attract the attention of tourists. In the research conducted by Büyükmehmetoğlu (2020), it was determined that the participants stated that they did not believe that the cooperation was insufficient in the promotion of Kastamonu's local flavours, that the public and private sectors did not show the necessary interest in this issue, and that the studies and projects were not sufficient.

Yavuz (2019) found that in the restaurants in Gökçeada, local recipes other than "Octopus with Wine" are less common in the menus and the reason for this is that the operators do not have sufficient knowledge about local flavours, it is difficult to access the products in season, and time and cost are limited. In the study conducted by Akmeşe (2018), it was

determined that the promotions made for the Mengen Cookery and Tourism Festival were insufficient, there were few accommodation facilities in the region and therefore, visitors from outside the city may have accommodation problems and there were problems such as high food and beverage prices in the region. In addition, it was determined in the study that within the scope of the festivals organised for local flavours, it created problems such as environmental and noise pollution, albeit to a lesser extent, with the arrival of tourists to the region. In the study conducted by Benli (2014), problems such as inadequate promotion and advertisements for Mersin and Mersin's local flavours, and the difficulty of visitors in urban and intercity transportation were revealed.

Findings on the effect of local flavours on destination choice

As a result of the study conducted by Bütün (2023), which is one of the postgraduate thesis studies examined in the research, it was determined that the gastronomy experiences of domestic tourists visiting Gaziantep and Hatay were effective on their behavioural intentions and aroused the desire to visit the destinations again. As a result of the study conducted by Yavuz (2022), one of the postgraduate thesis studies examined in the research, the findings showed that the presentation of local dishes in the historical mansions of Safranbolu is intriguing and interesting for tourists, but not sufficient for the promotion and marketing of the city. In the study conducted by Belli (2022), it was determined that the attitudes of domestic tourists visiting Southeastern Anatolia towards local gastronomy registered with geographical indication of the region were 67.7% effective on destination preferences. This result shows that the local flavours of the region are effective in the destination choice of domestic tourists who choose the Southeastern Anatolia Region. In the study conducted by Temiztürk (2020), it was found that there were significant relationships among the perception of local food consumption values, attitude, gastronomic destination image and behavioural intentions of domestic tourists who visited Gaziantep and benefited from local cuisines. As a result of the study conducted by Yalın (2020), the findings showed that the local cuisine of the Edremit Gulf region, which shows ethnic diversity, is a factor supporting tourism as a touristic attraction centre. The research conducted by Çolakoğlu (2018) determined that the local herb and seafood tastes of domestic tourists coming to Cunda affect tourists' satisfaction as well as their behavioural intentions. In addition, it is another result of the research that

the first motivation source of domestic tourists in the intention to come to Cunda again is the taste of local food. In the research conducted by Yüce (2018), it was determined that the place of regional cuisine came after factors such as historical places, natural environment, culture / art, family ties, recreation in destination selection and that visitors liked Kastamonu cuisine and would prefer it again. The findings of the research conducted by Önal (2018) showed that local dishes can be used as a touristic product in Kastamonu province. In the study conducted by Seder (2017), it was also determined that Turkish food does not affect Chinese tourists' decision to revisit Turkey. The findings of the study conducted by Yayla (2017) showed that destination image has a significant effect on tourists' intention to visit the destination again. In the study conducted by Nebioğlu (2016), it was determined that serving local dishes specific to Alanya in restaurants has a positive effect on global interest, touristic interest, tourism strategy and tourist behaviour. In the study conducted by Şengül (2016), it was determined that local cuisine satisfaction has significant effects on revisiting the destination for local cuisines and recommending it to others. As a result of the study conducted by Keskin (2016), it was determined that salads and appetisers, olive oil dishes and seafood dishes are used as touristic products in the restaurants in Datça. Another result of the study is that these local dishes are preferred primarily and predominantly by domestic tourists because they are curious and find these dishes unusual. In the study conducted by Zağrablı (2014), it was determined that local and foreign tourists liked the local dishes of İzmir Peninsula, but local dishes did not rank first as an attraction factor in destination preferences. The findings of the study conducted by Benli (2014) showed that tourists' local flavour experience has a positive effect on destination image and destination loyalty. The findings of the study conducted by Duman (2021) showed that the local gastronomic elements of Hatay positively affect the choice and image of the destination. In addition, another result of the study is that local gastronomic items of Hatay are indirectly effective on tourists' choice of destination through the image of the destination.

Considering all these results, it can be said that even if local flavours do not directly trigger the choice of a particular destination, they can contribute positively to an overall holiday experience. Considering that food is an integral part of tourists' behaviour and is inherently part of their daily routines, it constitutes a significant portion of travel costs (Hjalager & Corigliano, 2000; Mckercher, Okumus, & Okumus, 2008). Therefore,

for tourists who are satisfied with the local flavours in the destination, local flavours will make them want to visit the destination again. It can be said that tourists who experience the local flavours of the destination will take local flavours into consideration in their decisions regarding destination choices.

Findings on suggestions for the development of gastronomy tourism in Turkey

In the study conducted by Akgöz (2023), in order to develop gastronomy tourism in Sinop, suggestions such as festivals should be organised to keep the interest in Sinop food alive, the number of resources such as books and brochures promoting local flavours in Sinop should be increased, local flavours should be included in the menus of food and beverage establishments in Sinop, tour agencies and local flavour producers should be actively supported to work together. In the study conducted by Ak (2022), it was emphasised that tourism enterprises should promote more about local dishes in order to develop gastronomy tourism. In the research conducted by Belli (2022), in order to ensure the promotion and continuity of local flavours for the development of gastronomy tourism, festivals, festivals and tasting days should be organised in destinations under the organisation of local governments, destination managers and touristic businesses should include information about the destination and local flavours in the destination on their websites and social media profiles, and products that tourists can buy as gifts from local flavours should be introduced and these products should be offered for sale in easily accessible areas. In the research conducted by Dizdar (2022), suggestions such as local businesses should promote their own businesses and local flavours by using social media accounts, relevant public and private sector organisations, municipalities, governorships and universities should cooperate in the promotion of local flavours, and local people should protect local flavours were presented for the development of gastronomy tourism. In the research conducted by Çetin (2021), in order to develop gastronomy tourism; suggestions such as local flavours should be presented in an attractive way, a standard should be set for gastronomic services, importance should be given to the promotion of local flavours, local flavours should be included in restaurant menus, and local flavours should be narrated to attract the attention of tourists. In the research conducted by Ölmez (2021), in order to develop Niğde gastronomy tourism; it was suggested to increase the promotion and advertisement of local cuisine in the region, to organise various

gastronomy festivals and events to promote local food and beverages, and to increase the geographically marked and registered products of Niğde cuisine. In the research conducted by Büyükmehmetoğlu (2020), it was determined that the participants suggested that studies on the promotion of local flavours in Kastamonu should be carried out more effectively. In the research conducted by Akmeşe (2018), in order to improve the Mengen Cookery and Tourism Festival, suggestions such as promotions related to the festival should be focused on in the surrounding provinces and districts, social media should be used effectively for promotion and advertising, the number and capacity of accommodation facilities in the region should be increased in terms of number and capacity, the festival should be organised professionally and more importance should be given to in-festival activities, and environmental arrangements should be given due importance in the area where the festival takes place. In the study conducted by Benli (2014), in order to develop gastronomy tourism in Mersin; food and beverage establishments in Mersin should include local flavours in their menus, urban and intercity transportation networks in the region should be improved, price policies for local flavours should be arranged in a way that will not negatively affect tourists' desire to come back to the region, promotions related to Mersin and local flavours should be increased, local flavours belonging to Mersin should be identified and geographical indication studies should be given importance. In the study conducted by Ateş (2014), it was suggested that for the development of gastronomy tourism in Çanakkale, there should be an inter-institutional cooperation, local flavours specific to Çanakkale should be offered in museums and archaeological sites, and local flavours should be included in restaurant menus.

CONCLUSION AND DISCUSSION

The idea of local food culture is well known, as each country is characterised by its national and regional iconic dishes. Local food as a tourism resource can be used by destinations, service providers, regions and countries in marketing activities for the branding of restaurants, hotels, destinations and the development of the destination or region in general. The promotion of local flavours is one of the key components of the relationship between gastronomy tourism and regional development (Hall and Gössling, 2016).

When the findings of the studies compiled in the research are evaluated, it is concluded that in terms of gastronomy tourism, local flavours have many contributions in terms of making the destination a centre of attraction and being an important component of the destination image. In some studies, the level and type of the effect of gastronomy tourism on local flavours were determined. Depending on the results of these studies, it can be said that the activities organised for gastronomy tourism are important in the promotion of local flavours. In the markets where local flavours are presented, they stand out with their food specialities and food preferences. The uniqueness of local flavours is linked to the local area and is therefore part of the local culture and history. It is also a natural feature of socioeconomic and environmental systems. Two food trends are of interest in relation to uniqueness. First, as gastronomy tourism and tourists' search for food experiences have become important, food has emerged as a means of tourism attraction (Birdir & Akgöl, 2015; Cohen & Avieli, 2004; Gyimóthy & Mykletun, 2009; Hillel, Belhassen, & Shani, 2013; Smith & Costello, 2009). This food tourism is referred to as culinary tourism, gastronomy tourism and gourmet tourism (Boniface, 2003; Hjalager & Richards, 2002; López-Guzmán, Sánchez-Cañizares, & Pavón, 2011; López-Guzmán & Sánchez-Canizares, 2012; Qiu, Yuan, Ye, & Hung, 2013). This trend suggests that contemporary travellers seek unique dining experiences. Second, there is an ongoing movement in food-related behaviours, encompassing consumers' growing interest in local food in particular (Miroso and Lawson, 2012). Local flavours can attract "foodies", who describe themselves as tourists seeking local food experiences (Robinson and Getz, 2014).

In line with the results compiled in the research; it has been revealed that local flavours have positive effects on destination choice. When the literature is examined, it was determined in the research conducted by Çetin (2021) that local flavours of the destination are used as a means of tourism attraction. In the study conducted by Royo-Vela (2009), it was determined that local flavours are among the main factors in the emergence of destination image. In the study conducted by Rand et al. (2003), it was concluded that local flavours positively affect destination image. Baloglu and McCleary (1999) concluded that local flavours play an effective role in the destination choice of tourists who spend their holidays in Italy, Egypt, Turkey or Greece. Within the scope of the postgraduate thesis studies and related literature examined in the research, it can be

said that local flavours are effective in the destination choice of tourists and that tourists who experience local flavours in the relevant destination may visit that destination again.

In line with the results compiled in the research; it has been determined that some problems have emerged regarding gastronomy tourism. Deficiencies in the promotion of local flavours and insufficient cooperation, public and private sectors not showing the necessary interest in the promotion of local flavours, focusing on certain local products in promotions and other local flavours of the destination remaining in the background, not offering local flavours that will attract the attention of tourists, It has been determined that problems such as not including local flavours in restaurant menus or including them less, insufficient knowledge of business owners about local flavours, inaccessibility and inaccessibility of seasonal products, limited time and costs, environmental and noise pollution during festivals or tasting days organized for local flavours. When the literature is examined, similar findings were found in the studies on the subject (Bulut, 2019; Çirişoğlu & Olum, 2019; Panova & Zhuravchak, 2021; Lin, Marine-Roing, & Llonch-Molina, 2022).

In the postgraduate thesis studies examined for the development of gastronomy tourism, it was determined that suggestions such as giving importance to the promotion of local flavours, focusing on local flavours in the menus of food and beverage establishments in the destination, organising events such as festivals and tasting days to promote the destination and local flavours, using social media to reach wider audiences in promotions, improving the accommodation facilities in the destination in terms of both quality and quantity, and opening sales points in destinations where local flavours can be purchased for gifts. When the literature was examined, it was seen that similar suggestions were presented in most of the studies on the subject (Sarioğlu, 2015; Sormaz, Akmese, Gunes, & Aras, 2016; Yılmaz, 2017; Özdemir & Dülger Altınır, 2019; Lopez, Hernandez, Sanchez, & Pastaz, 2019; Carpio, Napod, & Do, 2021).

As a result of the research, it has been revealed within the framework of postgraduate thesis studies and literature that local flavours have a high potential to contribute to destinations economically, socially and culturally. It can be understood from the researches that giving importance to the promotion of local flavours, organising events such as festivals and tasting days can increase the interest in the destination and can be effective in tourists' destination preferences. In this context, academic research on

local flavours and tourism should be increased, food and beverage establishments should be encouraged to include local flavours in their menus, the power of social media should be used to reach large masses in the promotion of local flavours, and public and private sectors should cooperate in activities such as festivals and tasting days. In this study, only the postgraduate thesis studies on the effect of local flavours on tourism in Turkey in the last 10 years, which are open to access in YökTez database, were examined. In future researches, this study group can be expanded and the studies reached by searching DergiPark, Scopus, Web of Science databases can be evaluated within the scope of research questions.

REFERENCES

Ak, S. (2022). The importance of the local cuisine in the context of sustainable gastronomy tourism: Case of Mustafapaşa. (Master's Thesis). Accessed from YÖK Thesis Centre database.

(<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Akgöz, Ş. S. (2023). The effect of local dishes on gastronomy tourism: Sinop province example. (Master's Thesis). Accessed from YÖK Thesis Centre database.

(<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Akmeşe, S. (2018). The effects of local cuisine festivals within the scope of event tourism: International Mengen Cookery and Tourism Festival example. (Master's Thesis).

Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Aksade, M. (2022). Evaluation of local cuisines in gastronomy tourism with the slow food movement: The case of Köyceğiz. (Master's Thesis). Accessed from YÖK Thesis

Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

(<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Ateş, U. (2014). The contribution of gastronomic tourism to Çanakkale tourism. (Master's Thesis). Accessed from YÖK Thesis Centre database.

(<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Aylan, S., İş, M. and Yeşilçimen, P. (2017). Using local food as a marketing tool in terms of tourism: The case of Karaman province. *Kesit Academy Journal*, 3(10), 446-462.

Baloğlu, S. and McCleary, K. W. (1999). A model of destination image formation. *Annals of Tourism Research*, 26, 868-897.

Belli, S. (2022). The effect of local cuisine products registered with geographical indication on tourists' choice of destination: The case of Southeastern Anatolia Region. (Doctoral thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Benli, S. (2014). The effect of local flavour experience on destination image and destination loyalty: A research on domestic tourists visiting Mersin. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Bessiere, J. and Tibere, L. (2013). Traditional food and tourism: The French tourist experience and food heritage in rural areas. *Journal of The Science Food and Agriculture*, 93(14), 3420-3425.

Birdir, K. and Akgöl, Y. (2015). Gastronomy tourism and the evaluation of gastronomy experiences of foreign tourists visiting Turkey. *Journal of Business and Economics Studies*, 3(2), 57-68.

Boniface, P. (2003). *Tasting tourism: Travelling for food and drink*. Farnham: Ashgate Publishing Limited.

Bulut, S. H. (2019). Problems encountered in the development of national gastronomy identity and touristic promotion. *İnönü University Journal of Culture and Art*, 5(1), 60-65.

Bütün, S. (2023). Gastronomy experience, gastronomy image, satisfaction and behavioral intentions relationship: A research in Gaziantep and Hatay. (Doctoral thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Büyükmehmetoğlu, N. (2020). Marketing of local cuisine and foods as touristic products: Kastamonu example. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Carpio, N. M., Napod, W. and Do, H. W. (2021). Gastronomy as a factor of tourists' overall experience: A study on Jeonju, South Korea. *International Hospitality Review*, 35(1), 70-99.

Cohen, E. and Avieli, N. (2004). Food in tourism: Attraction and disincentive. *Annals of Tourism Research*, 755-778.

Corbin, J. and Strauss, A. (2008). *Foundations of qualitative research: techniques and procedures for developing grounded theory*. Thousand Oaks: Sage.

Cetin, K. (2021). The effect of local cuisine attractiveness and antecedents on the gastronomy experience of domestic tourists. (Doctoral Thesis). Retrieved from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Çirişoğlu, E. and Olum, E. (2019). The importance of functional foods in Turkish cuisine in terms of gastronomy tourism. *Journal of Turkish Tourism Research*, 3(4), 1659-1680.

Çolakoğlu, F. (2018). The effect of local cuisine on the formation of behavioural intentions towards the destination: Cunda Island example. (Master's Thesis). Retrieved from YÖK Thesis Centre database.

(<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Demircan, Ş., Kurt, G., Çeken, H. and Özer, Ç. (2022). The role of local products in the development of cultural tourism: The case of Mardin province. *Journal of Tourism and Business Sciences*, 2(2), 143-155.

Dizdar, A. (2022). The effects of local businesses and local cuisines on gastronomy tourism: Giresun example. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Duman, D. (2021). The mediating role of destination image in the relationship between local cuisine elements and destination choice: Hatay province example. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Durmaz, B. (2022). Mathematics education and drama: A systematic review. *Journal of Creative Drama*, 17(2), 163-190.

Erciyas, N. and Yılmaz, İ. (2021). Gastronomy festivals in the development of gastronomy tourism and the current situation in Turkey. *Journal of Art and Design*, 1(1), 91-108.

Frochot, I. (2003). Analysing regional positioning and associated food images in French tourism regional brochures. *Journal of Travel & Tourism Marketing*, 14(3-4), 77-96.

Gheorghe, G., Tudorache, P. and Nistoreanu, P. (2014). Gastronomy tourism, a new trend for contemporary tourism. *Cactus Tourism Journal*, 9(1), 12-21.

Gyimóthy, S. ve Mykletun, R. J. (2009). Scary food: Commodifying culinary heritage as meal adventures in tourism. *Journal of Vacation Marketing*, 15(3), 259-273.

Hall, C. M. ve Gössling, S. (2016). *Food tourism and regional development: Networks, products and trajectories*. Routledge.

Hillel, D., Belhassen, Y. ve Shani, A. (2013). What makes a gastronomic destination attractive? Evidence from the Israeli Negev. *Tourism Management*, 36, 200-209.

Hjalager, A. ve Richards, G. (2002). *Tourism and Gastronomic*. London: Routledge.

Karaçam, Z. (2014). Systematic review methodology: a guide for preparing systematic reviews. *Dokuz Eylül University School of Nursing Electronic Journal*, 6(1), 26-33.

Karaman, M. (2017). A Research Towards Determining The Viewpoints of Local Tourists to Gaziantep Cuisine. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Keskin, H. (2016). The use of local dishes as touristic products in restaurants: Datça example. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Kılıçhan, R. (2016). The evaluation of food consumption tendencies of visitors coming to Turkey considering the gastronomic trends. (Doctoral Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Küçükkömürler, S., Şirvan, N. B. and Sezgin, A. C. (2018). Gastronomy tourism in the world and Turkey. *International Journal of Tourism, Business, Economics*, 2(2), 78-85.

Lin, M.-P., Marine-Roing, E. ve Llonch-Molina, N. (2022). Gastronomy tourism and well-being: evidence from Taiwan and Catalonia Michelin-Starred Restaurants. *International Journal of Environmental Research and Public Health*, 19(2278), 1-24.

Lopez, E. H., Hernandez, Y. C., Sanchez, L. M. ve Pastaz, M. M. (2019). Gastronomic Tourism: attitudes, motivations and satisfaction of the Visitor in Cantons of Tungurahua, Ecuador. *American Journal of Industrial and Business Management*, 9(3), 699-719.

López-Guzmán, T. ve Sánchez-Cañizares, S. (2012). Culinary tourism in Córdoba (Spain). *British Food Journal*, 114, 168-179.

López-Guzmán, T., Sánchez-Cañizares, S. ve Pavón, V. (2011). Community-based tourism in developing countries: A case study. *Tourismos: An International Multidisciplinary Journal Of Tourism*, 6(1), 69-84.

Mckercher, B., Okumus, F. ve 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.

Mirosa, M. ve Lawson, R. (2012). Revealing the lifestyles of local food consumers. *British Food Journal*, 114(6), 816-825.

Nebioğlu, O. (2016). The factors affecting of usage local gastronomic products in tourism. (Doctoral Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Ölmez, M. (2021). The effects of local food and beverages on gastronomy tourism: Niğde province example. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Önal, N. (2018). Utilisation of local dishes as a touristic product within the scope of gastronomy tourism in Kastamonu. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Özdemir, G. and Dülger Altınar, D. (2019). A review on gastronomy concepts and gastronomy tourism. *Erzincan University Journal of Institute of Social Sciences*, 12(1), 1-14.

Panova, I. ve Zhuravchak, Y. (2021). Problems and prospects of gastronomic tourism development in Ukraine (on the example of Zakarpattia oblast). *The Journal of V. N. Karazin Kharkiv National University*, 13.

Qiu, H. Z., Yuan, J. J., Ye, B. H. ve Hung, K. (2013). Wine tourism phenomena in China: an emerging market. *International Journal of Contemporary Hospitality Management*, 25(7), 1115-1134.

Rand, G. E., Heath, E. ve Alberts, N. (2003). The role of local and regional food in destination marketing. *Journal of Travel & Tourism Marketing*, 14(3-4), 97-112.

Robinson, R. ve Getz, D. (2014). Profiling potential food tourists: An Australian study. *British Food Journal*, 116, 690-706.

Royo-Vela, M. (2009). Rural-cultural excursion conceptualization: a local tourism marketing management model based on tourist destination image measurement. *Tourism Management*, 30(3), 419-442.

Sariođlan, M. (2015). Prospects for the Turkish Gastronomy Tourism. Athens Journal of Tourism, 2(2), 117-126.

Seder, M. (2017). The effect of Turkish food on Chinese tourists' satisfaction and intention to revisit Turkey. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Smith, S. ve Costello, C. (2009). Culinary tourism: Satisfaction with a culinary event utilizing importance-performance grid analysis. Journal of Vacation Marketing, 15(2).

Sormaz, U., Akmese, H., Gunes, E. ve Aras, S. (2016). Gastronomy in tourism. Procedia Economics and Finance, 39, 725-730.

Şener, B. (2022). Evaluation of local dishes as a touristic product: Cappadocia region example. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Şengül, S. (2016). The effect of motivational factors in local cuisine preference on rechoosing and recommending a destination.(Doctoral Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Şengül, S. and Türkay, O. (2016). Evaluation of Mediterranean culinary culture in the context of gastronomy tourism. Journal of Tourism and Gastronomy Studies, 4 (1), 86-99

Temiztürk, S. (2020). Effects of tourists' local food consumption value on attitude, food destination image, and behavioral intention: A research in Gaziantep. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Torusdađ, G. B., Özkan-Önem, E., Sami, F. and Kızıldemir, Ö. (2022). Evaluation of local cuisines within the framework of gastronomy tourism. Journal of Gastronomy, Hospitality and Travel, 5(1), 66-82.

UNWTO (2019). Guidelines for the development of gastronomy tourism. UNWTO & Basque Culinary Center.

Uyar, M. (2020). The role of tourism in the transformation of local cuisine. (Doctoral Thesis). Retrieved from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Yalın, G. (2020). Bringing the disappearing local cuisine culture to tourism: Balıkesir province Edremit Bay example. (Doctoral Thesis). Retrieved from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Yavuz, E. (2022). The role of local food presentation in destination marketing within the scope of sustainable tourism: Safranbolu Mansions example. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Yavuz, M. (2019). The effects of local food and beverages on gastronomy tourism: Gökçeada example. (Master's Thesis). Retrieved from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Yayla, Ş. (2017). Motivation to participate in local food festivals and the effect of festivals on destination image and behavioural intentions. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Yılmaz, G. (2017). An evaluation on the relationship between gastronomy and tourism. *Journal of Travel and Hotel Management*, 14(2), 171-191.

Yüce, N. (2018). Importance of local cuisine on destination image: Example of Kastamonu province. (Master's Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)

Zağralı, E. (2014). Culinary tourism as a factor of destination attraction (The case of İzmir peninsula). (Doctoral Thesis). Accessed from YÖK Thesis Centre database. (<https://tez.yok.gov.tr/UlusalTezMerkezi/tezSorguSonucYeni.jsp>)