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Preservation of Turkish Culinary Culture: The Role of Turkish Chefs in the United States Türk Mutfak Kültürünün Korunması: Türk Şeflerin Amerika Birleşik Devletleri'ndeki Rolü

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Abstract

Aim: The aim of this study is to examine the dynamics of restaurants serving Turkish cuisine in the United States, with particular focus on Turkish restaurants in Florida. It explores chefs' efforts to integrate and preserve the unique Turkish culinary heritage within the US restaurant industry, as well as the cultural interactions within multinational structures.

Method: A semantic and interpretive qualitative research approach was adopted to examine the transnational representation of Turkish culinary culture through these restaurants. In qualitative research, purposive sampling methods, particularly criterion and snowball (chain) sampling, were used in sample selection, and semi-structured interviews were conducted with Turkish chefs residing in Florida and working in Turkish restaurants. A total of eight participants were reached within the scope of the study. Content analysis conducted with MAXQDA yielded three categories from the interviews: Recipe Standardization and Quality, Social, Environmental, and Economic Impacts, and Cultural and Gastronomic Context.

Results: The findings reveal that the lack of standardization and recording of recipes creates significant concerns and challenges in terms of the preservation of Turkish culinary culture, its international representation, and quality. Aiming to appeal to the tastes of customers with different religious and ethnic backgrounds and to profit from this, as well as seeking solutions to the difficulties experienced in sourcing ingredients, chefs have begun offering modern and global interpretations of traditional Turkish cuisine through fusion cuisine. However, they also incorporated authentic elements into the restaurant's atmosphere and presentation, reflecting the spirit of Turkish cuisine.

Conclusion: Despite all the challenges, the chefs continue to work with sensitivity and responsibility to preserve Turkish culinary heritage and preserve it in its most valid form, miles away in Florida.

Keywords

Culinary Heritage, Turkish Cuisine, Food Culture, Recipe Standardization, Cultural Interactions.

Öz

Amaç: Bu çalışmanın amacı, ABD’de Türk mutfağını temsil eden restoranlar arasındaki dinamik ilişkiyi, şeflerin eşsiz Türk lezzet mirasını ABD restoran endüstrisine entegre etme çabalarını ve ABD’nin çokuluslu yapısının Türk restoranları üzerindeki karşılıklı etkisini, Florida’daki Türk restoranları örneği üzerinden incelemektir.

Yöntem: Bu restoranlar aracılığıyla Türk mutfak kültürünün ulusötesi temsiliyi incelemek için anlamsal ve yorumlayıcı nitel bir araştırma yaklaşımı benimsenmiştir. Niteliksel araştırmada, örneklem seçiminde amaçlı örnekleme türleri, özellikle kriter ve kartopu (zincirleme) örnekleme kullanılmış ve Florida’da ikamet eden ve Türk restoranlarında çalışan Türk şeflerle yarı yapılandırılmış görüşmeler yapılmıştır. Çalışma kapsamında toplam 12 katılımcıya ulaşılmış ancak iş yoğunluğu nedeniyle mülakata yazılı olarak katılan dört katılımcının verileri analiz dışı bırakılmıştır. MAXQDA ile gerçekleştirilen içerik analizi sonucu mülakatlardan üç kategori elde edilmiştir: Reçete Standardizasyonu ve Kalitesi, Sosyal, Çevresel ve Ekonomik Etkiler ve Kültürel ve Gastronomik Bağlam.

Bulgular: Bulgular, reçetelerin standartlaştırılmaması ve kaydedilmemesinin, Türk mutfak kültürünün korunması, uluslararası temsili ve kalite açısından önemli endişeler ve zorluklar yarattığını ortaya koymaktadır. Farklı din ve etnik kökene sahip müşterilerin damak tadına hitap etmeyi ve bundan öngörülebilir kâr sağlamayı hedefleyen, ayrıca malzeme temininde yaşanan sıkıntılara ikame ürünlerle çözüm arayan şefler, füzyon mutfak uygulamalarıyla geleneksel Türk mutfağının modern ve küresel yorumlarını sunmaya başlamıştır. Ancak restoranın atmosferine ve yemeklerin sunumuna, Türk mutfağının ruhunu yansıtan otantik unsurlar da katmışlardır.

Sonuç: Sonuç olarak şefler, tüm zorluklara rağmen, Türk mutfak mirasını korumak ve onu kilometrelerce ötedeki Florida’da en hakiki haliyle yaşatmak için hassasiyet ve sorumlulukla çalışmaya devam etmektedir.

Anahtar Kelimeler

Mutfak Mirası, Türk Mutfağı, Yemek Kültürü, Reçete Standardizasyonu, Kültürel Etkileşimler.

Introduction

All societies in the world have different cultural and social structures. The lifestyles, cultural, social and religious structures of societies affect their eating and drinking habits. Therefore, there are certain characteristics that distinguish each cuisine in the world from each other. Culinary cultures are shaped by many factors such as geography, climate, vegetation, religious beliefs and historical process (Şahin and Yalın-Kaya, 2023). Cultural norms, values and beliefs regarding food selection and consumption play a decisive role in shaping food preferences (Brodowicz, 2024). In addition, when people migrate or travel to foreign countries, they are exposed to other cultures, interact with culturally different people, visit places with foreign elements and share food preferences with the other group; this leads to “acculturation” (Berry, 1980). While culinary practices, use of ingredients and cultural tastes are mutually affected during the acculturation process, both parties try to preserve their unique identities (Hu et al., 2025). Turkish cuisine, among the world’s richest cuisines, has also gained a place in the USA, which hosts different cultures and nations due to migrations. The number of Turkish restaurants in the USA has increased, especially recently. These restaurants promote Turkish culinary culture (Canoğlu and Ballı, 2017). The increase in the international recognition of a local cuisine contributes to the representation and recognition of that nation’s cultural identity on a global scale (Seçilmiş and Soydan, 2020). However, the success of global recognition is directly linked to the standardization of culinary culture. While preserving the originality of local flavors, standardized recipes, and cooking techniques provide consistency and reliability in global markets, contributing to gastronomy tourism and economic returns.

The aim of this research is to reveal the dynamic relationship between the culinary concepts of restaurants representing Turkish culinary culture at a transnational level, the chefs’ efforts to integrate the unique flavor heritage offered by Turkish cuisine into the US food and beverage sector and to reflect it in a way that is true to the original, its adaptation to the American dietary style, fusion cuisine practices and the mutual influence of the multinational US on these Turkish restaurants, with the example of Turkish restaurants in Florida. In doing so, interview records of Turkish chefs presenting Turkish culinary culture in restaurants in the state of Florida, where tourism is the state’s main economic engine and is an important import and export state in terms of food products due to its cultural dynamics, lifestyle and strategic location (Harris, 2014; Macdonald et al., 2023), were used. In recent years, with the increase in the number of individuals taking risks to improve their quality of life and maximize their earnings within the framework of neoclassical human capital theory, there has also been an increase in the number of Turkish-origin immigrant restaurant owners and chefs in many different countries (Kulalı, 2020). According to this theory, the scale of external migration is very large due to the existence of some significant economic inequalities at the global level. Current

events also confirm this phenomenon (Anghel and Horvath, 2009: 29; Ari, 2020: 34). Due to increasing trade volumes and capital flows, intense labor mobility is experienced in regions that cross both national and international borders. The migration wave has been concentrated in countries where there are many job opportunities, especially the USA (Özdil, 2019: 265). Today, global regions witnessing the changes brought about by human mobility offer a multifaceted field regarding the relationship between migration and food, and multifaceted discussions are being conducted in the relevant literature. Finally, the emerging literature is beginning to explore the role of food in multicultural and multi-racial settings. It is being shown that gastronomy can function as a space for intercultural dialogue and social harmony, especially in regions with a history of conflict or marginalization (Bajrami et al., 2025). In this context, when the relationship between migration and food is evaluated, a framework is encountered that addresses various issues such as (1) the contribution of food to the social adaptation/integration process in the destination country, (2) its key role in acquiring economic and social capital, (3) its role in the transmission of tradition and the preservation of ties with the homeland, (4) its creation of spaces for intercultural encounters and dialogue, and (5) the colonization of migrant restaurants as an acceptable face of multiculturalism for the mainstream and discussions on culinary imperialism (Çağlar, 1999; Heldke, 2003; Highmore, 2008; Bailey, 2017; Gasparetti, 2012; Aral Uluk, 2023: 136). This spectrum of relationships necessitates examining the potentials and limitations offered by food in the context of migration, the transmission of culture and identity through food and food rituals, solidarity and economic autonomy, global interactions and relationships, and the evolution of Turkish cuisine as a result of the balance between socio-cultural and structural transformation and conservation efforts.

Conceptual Framework

Development and General Characteristics of Turkish Culinary Culture

Culture is defined as the knowledge, beliefs, traditions and habits shared by a group of people. Culture is passed down from generation to generation (Kulkarni, 2004). Culture, which includes all material and spiritual elements that societies pass on to future generations, is shaped according to the conditions of the geography in which it is located. Culinary culture, an important component of culture, emerges as an element directly related to the history of societies (Atik and Atik, 2020). Culinary culture, one of the indispensable forms of local culture and one of the main elements of intangible cultural heritage, is seen as an important way of getting to know, experiencing and perceiving the attractiveness of local culture as a basic cultural resource that gives clues about the identity, lifestyle, eating habits and originality of societies and increases the cultural symbol and competitiveness of a destination (Hu et al., 2015; Ceylan and Özçelik, 2018).

The driving factor behind Turkish culinary culture, one of the most important cuisines in the world and which has successfully survived for centuries, stems from the geopolitical advantages of Anatolia, such as its location between the Far East and the Mediterranean, its complete dominance of the leading trade routes, and its ideal ecology for the development of plants and animals (Tekiner, 2021). It is known that the interaction with many different civilizations, along with the nomadic lifestyle, has had a significant cultural impact on this historical journey of Turkish cuisine, which started in Central Asia, extended to the Arabian Peninsula, Maghreb, and Balkan countries, and embodied in the borders of today's Republic of Turkey (Atik and Atik, 2020; Ülker, 2020).

Turkish cuisine, which has been shaped in historical periods extending from Central Asia to the present, reflects the influences of various geographies, migrations, and interactions with other civilizations (Aracı, 2016). It has developed through three main stages: Pre-Islamic Central Asian nomadic culture, marked by the consumption of animal products; the influence of Islamic, Arab, and Persian cultures in the Karakhanid and Seljuk periods, which increased the consumption of plant foods (İyiyol, 2010; Kızıldemir et al., 2014); and the Ottoman period, when it became an imperial cuisine enriched by various cultural interactions (Diker et al., 2016). Modern Turkish cuisine blends traditional and modern practices influenced by both the East and the West (Işın, 2020; Kılıç, 2009). Turkish cuisine stands out with its diversity of animal and agricultural products, regional cooking methods, and traditional tools (Batu, 2018; Ceylan and Özçelik, 2018). Turkey's seven geographical regions add richness to its culinary culture due to their different climates and geographical features (Albayrak, 2013; Solmaz and Altınar, 2018). However, with the influence of globalization, traditional culinary practices are in danger of being forgotten, and efforts should be made to preserve and revive these values (Kasar, 2021).

Preservation of Turkish Culinary Culture

Culinary heritage emerges as a dynamic force that not only connects individuals with their roots but also contributes to the preservation of cultural identities, traditions, and rituals (Vishwakarma et al., 2025: 1). Culinary values and

practices validate cultural identity and facilitate connection among individuals who share common cultural ties (Kwik, 2008). Culinary heritage encompasses all attempts to organize and semantically represent the various tangible and intangible aspects of food and recipes, including the ingredients used in preparation, the methods of preparation and cooking, presentation style, nutritional value, and kitchen utensils (Partarakis et al., 2021; Nyarota et al., 2022; Bajrami et al., 2025). Culinary heritage, encompassing elements of culture and identity, can evoke images, memories, and honor, or inspire consumption habits. It can also become a lifestyle and even a source of income. For a multi-ethnic or culturally diverse country, identity formation is not only about national identity but also about developing a positive image through cultural interaction (Alonso and Krajsic, 2013; Eren, 2023: 153).

Turkish cuisine is one of the richest in the world, and food is a very special cultural concept for Turks. Turk's love setting the table, preparing food, and eating together in almost every aspect of their social lives (Zağralı Çakır and Bekar, 2024: 832). In many regions of Turkey, regional dishes, ingredients, and cooking methods have been preserved for years. These regional dishes are considered part of the cultural heritage that must be passed down from generation to generation (Eren, 2023: 152). However, cultural values are never static; they are always dynamic. Culinary culture is considered a tangible reflection of intangible cultural heritage and renews itself over time (Özkök et al., 2017). While this change is inevitable, the systematic collection, recording, preservation, and transmission of local, regional, and national culinary heritage from generation to generation is essential (Aydoğdu and Mızrak, 2017). The sustainability of a society's food and beverage culture can be ensured by protecting existing resources and values and passing them on to future generations (Eren and Sezgin, 2017; Küçükkömürler vd., 2018; Can ve Ağcakaya, 2019). Especially in the face of the standardization brought about by globalization and urbanization, preserving and promoting local culinary culture has become an important agenda item. Therefore, documenting and transmitting culinary culture contributes to the preservation of cultural diversity on the one hand, and reinforces respect for cultural richness on a global scale on the other (Rajan, 2023: 63; Ünüvar et al., 2025: 464). Standard recipes will ensure the standardization of food, preventing recipes from being lost over time and ensuring their preservation for future generations. Another function of standard recipes is to pave the way for foods to receive geographical indications (Çekal and Doğan, 2022: 45).

Culinary culture, which has evolved by adapting to different conditions and environments, represents our connection with the past (Parveen, 2016; Deniz and Öksüz, 2017; Baydeniz, 2025). The environment in which societies live has a very significant influence on their dietary culture. Trade, wars, migrations, and technological advancements have been very effective in the spread and recognition of new food varieties. This interaction has also led to changes in the food cultures of societies (Kızıldemir et al., 2014). Migration movements have increased interaction between societies, contributing to the diversification of culinary cultures and causing changes, developments, and fusion in culinary habits among peoples with different cultures (Karakaş and Semint, 2025: 141). Migrants' sensitivity towards preserving their culinary heritage is a strategy for maintaining cultural identity, collective memory, and survival (Niezen, 2008; Baydeniz, 2025). However, the complete integration of individuals into a new culture through migration means the loss of knowledge that could be passed on to future generations. At this point, it is of great importance for Turkish chefs who have immigrated from Turkey and opened or worked in restaurants here to keep their culinary culture alive and reflect it. This is because restaurants are defined as places where ideas about identity and culture are produced, symbolized, transmitted, and all of this is done in global ways (Karaosmanoğlu, 2013; Sağdıç and Cömert, 2025). In this context, the main objective of the research is to examine how Turkish chefs who have immigrated to the USA preserve and reflect their own culinary culture in the restaurants they open and/or work in, and also to investigate the changes and interactions in culinary cultures through restaurants, taking into account the reciprocal influence of eating habits in the USA and the role of Turkish restaurants within these habits.

Method

In this study, a semantic and interpretive qualitative research approach was adopted to reveal the transnational representation of Turkish culinary culture through restaurants serving Turkish cuisine in Florida (Creswell and Poth, 2018). A semi-structured interview form was used as a qualitative research data collection tool in the study. The interview form, which was created by examining the relevant studies in the literature by the researchers (Aydoğdu and Mızrak, 2017; Arıkan et al., 2020; Atabey, 2021), was presented to expert opinions, and then the interview form was finalized by making adjustments in line with the suggestions.

With its warm climate and diverse terrain, Florida has a large agricultural and livestock sector; it provides abundant plantations and farming resources for fresh produce, livestock, and other farm products such as honey, and it is also a wine-producing state. As the world's top travel destination with hundreds of millions of visitors each year, Florida's world-class restaurant scene is thriving with many award-winning and renowned chefs opening new restaurants

across the state (Back et al., 2020). In addition, due to its increasing cultural diversity (Kochan, 2009), Florida was considered a suitable example to examine the processes of preserving the authenticity and adaptation of chefs who are trying to introduce and present Turkish cuisine in the region. In this context, the population of the study consists of Turkish chefs working in Turkish restaurants in the US state of Florida. However, due to the limitations of the study, the difficulties experienced in reaching the participants caused the participants to be mostly from the state's two major urban destinations, Tampa and Miami, and the attractive Orlando (Deptula and Fyall, 2019). Although Florida is known for its landscapes and entertainment industry, its potential in terms of culinary tourism provides a good environment to gain insight into how Turkish cuisine elements are presented, received and consumed in the international market (Back et al., 2020). Home to a large number of ethnic restaurants, Florida is among the top five states in terms of the number of Turkish restaurants (Canoğlu and Ballı, 2017; Şahin and Yalın-Kaya, 2023). Data were obtained from the participants in the sample created by using criterion and snowball (chain) sampling (Patton, 1987; Yıldırım and Şimşek, 2016), which are types of purposeful sampling methods, from the research universe determined in line with these factors. First, five Turkish chefs who met these criteria and were known to the researchers, residing in Florida and working in a Turkish restaurant were interviewed, and then the other participants were reached using the snowball sampling method (Patton, 2015). When the researchers agreed that data saturation was reached due to the repetition of information obtained during the interviews (Guest et al., 2013), the interviews were terminated. A total of 12 participants were reached within the scope of the research, but 4 participants wanted to participate in writing due to workload. However, face-to-face interviews, where both the interviewee and the interviewer are present simultaneously, remain the generally accepted and preferred practice, and are considered by most researchers to be the "gold standard" of interviews in qualitative research (Anthony et al., 2025). Therefore, these 4 participants were removed during the data extraction phase. Data from 8 participants were used in the analysis. The interviews conducted via online interview platforms between January 2023 and October 2023 lasted an average of 45-60 minutes and were recorded for analysis with the permission of the participants.

Content analysis is used to *"provide an objective, measurable, and verifiable description of the explicit content of messages"* (Fiske, 1996; Metin and Ünal, 2022). Within the scope of this analysis, through the transcribed data, themes and their relationships were discussed within the framework of the coding paradigm proposed by Corbin and Strauss (1990), with the aim of exploring, understanding, and interpreting the steps taken by chefs to protect and promote Turkish cuisine on a global scale. Accordingly, open, axial, and selective coding methods were applied. In explicit coding, the data was broken down into parts and semantic concepts were revealed. Then, axial coding was used to create sub-themes by grouping commonly related codes. In the final stage, selective coding was used to group the sub-themes under the main theme. In the coding process, both a priori and derived (data-based) themes were used together (Miles, 2014). Data analysis was conducted using an inductive approach through the MAXQDA 2022 Qualitative Data Analysis Program. The topics discovered as a result of the analysis are systematically presented as codes and sub-codes.

Creswell's (2009) strategies were used to ensure the reliability and validity of the research data. The data were listened to and read and checked many times by the coders of the research. Repeated readings were performed until semantic consistency in participant responses was achieved. During coding, negative case analysis was performed to support validity, and statements outside the general pattern were also included. The themes, categories, and codes in the code maps were checked by an independent field expert. In addition, the research process was presented in detail, and the data was archived digitally.

The questions the study attempts to answer are:

- What soups, main courses, appetizers and salads, desserts, breads and beverages do Turkish restaurants in the USA offer?
- How interested are American customers in Turkish cuisine and do they prefer these restaurants?
- How familiar are the menu planners of these restaurants with Turkish cuisine?
- To what extent are chefs in America able to reflect the original recipes? To what extent are they faithful to the cult recipes, cooking techniques, and serving style of Turkish cuisine?
- What influences recipe loyalty and are the recipes adapted to American eating habits?
- Are there problems in sourcing the foods in Turkish cuisine recipes? If so, how do these problems lead to changes in the recipes and what substitutes are used?
- What is the impact of these restaurants and chefs on the transnational promotion of Turkish cuisine?

Results

Demographic and descriptive information of participants

Table 1 presents demographic information of the participants, including age, education level, general kitchen experience, years of experience in current Turkish restaurants, and their position in the kitchen. Turkish restaurant chefs were categorized as P1, P2, ..., P8.

Table 1. Descriptive statistical information regarding the demographic characteristics of the participants

	n	%
Age	3	37,5
25-34	4	50
35-44	1	12,5
45+		
Education	2	25
High School	5	62,5
Bachelors	1	12,5
Postgraduate		
Experience	1	12,5
1-5 years	2	25
6-10 years	3	37,5
11-15 years	2	25
15+ years		
Experience (Current Restaurant)	2	25
Less than 1 year	6	75
1-5 years		
Kitchen Positions	2	25
Executive chef	4	50
Chef de cuisine	2	25
Sous chef		
Total	8	100

Table 1 shows that more than half of the participants (62.5%) were between the ages of 35 and 45 and above, and most (62.5%) had a university degree. The majority had more than 10 years of professional experience, and 75% had worked in the same restaurant for more than a year. Chefs held positions such as executive chef (25%), chef de cuisine (50%), and sous chef (25%).

Distribution information about themes and codes

Depending on the line followed by the research methodology, different types of coding (open, axial and selective coding) may differ in naming and procedures. Strauss and Corbin (1990) mention three types of coding: coding derived directly from the data, coding created from predetermined concepts and coding within a general framework (Vollstedt and Rezat, 2019). In this study, codes and themes that emerged as a result of the data obtained from the field were determined. The statements of Turkish chefs in restaurants serving Turkish cuisine in Florida were divided into three main themes that serve the research purpose: *Recipe Standardization and Quality*, *Social, Environmental and Economic Impacts*, and *Cultural and Gastronomic Context* (Figure 1).

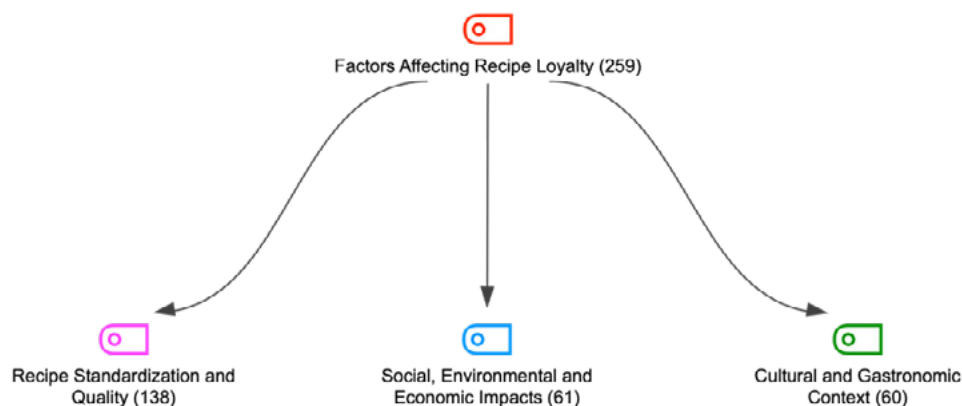


Figure 1. Representation of the main themes from the interviews

Recipe Standardization and Quality

Interview findings regarding the extent to which standardization has been achieved in Turkish cuisine are explained in detail in the *Recipe Standardization and Quality* theme (Figure 2).

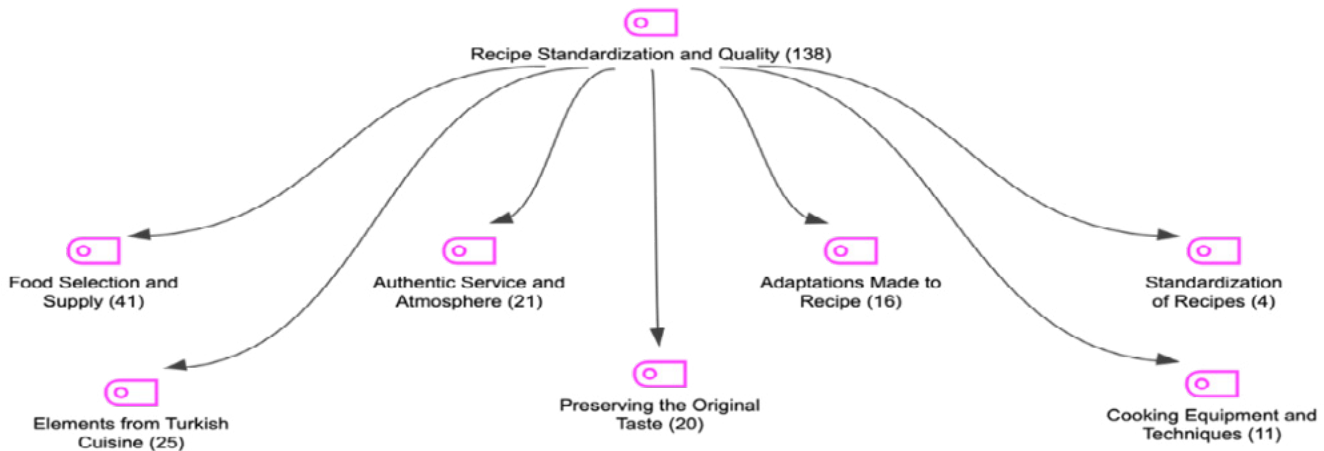


Figure 2. Display of codes obtained in the recipe standardization and quality theme

Food selection and supply

In food supply chain management, cooperation with suppliers, supply of accessible materials is essential to meet production quality demands and ensure cost control (Curtis and Cowee, 2009; Ülker et al., 2024). The study discussed the effect of sourcing ingredients from Turkish restaurants operating thousands of kilometers away from Turkey in presenting elements of Turkish cuisine as if they were tasted in Turkey, in order to reflect Turkish culinary culture. With these statements, participants reported the current supply problems in their restaurants and the alternatives they implemented to overcome them.

“There is usually no difficulty in supply. We can obtain the products we need here from the Turkish market or Turkish wholesalers. Although some products are not as easily accessible as in Turkey, the ordered products arrive within a few weeks. For example, sometimes a different type of oil may be delivered instead of the requested oil, but after all, this oil also comes from Turkey. This reflects our commitment to the traditional flavors of Turkish cuisine and our determination to keep these flavors alive.” (P2)

“The shortage of materials is a big problem here. Although the products coming from Turkey are very good at first, their quality deteriorates later on, we cannot talk about quality standards. We cannot talk about stability in prices either. For this reason, we have to constantly change suppliers. The quality of the product decreases as the supply distance increases. Factors such as the product spending days on the road and the long time it takes to consume after it arrives reduce the quality of the product. For this reason, we have to prefer nearby suppliers or use equivalent products. We try to use foods of Turkish origin. We supply Turkish food products from Vintage Food Company, which is the largest distributor in America and one of the largest sources of Mediterranean specialty food products.” (P6)

Participants emphasized the difficulty of accessibility in sourcing local ingredients in these recipes due to distance, price instability and inability to provide fresh produce. For this reason, they state that they obtain basic ingredients from Turkey or the USA market where similar products are sold for the most authentic flavors. Supporting these statements, He et al. (2018) stated that quality problems in food supply reduce operational efficiency. It was also emphasized that despite increasing commercialization with globalization, difficulties in food supply continue. However, similar to Turkish food supply in the USA, Bucak (2014) stated that Turkish restaurants in the UK import their ingredients from Turkey.

Elements from Turkish cuisine

Turkish cuisine, with the values it has accumulated throughout its history and the variety of products provided by its geographical features, contains many dishes suitable for a healthy and balanced diet (Önçel, 2015). Within the specified variety, the products and applications that chefs have determined in their menus to reflect Turkish cuisine in the USA are given with this coding.

“Traditional snacks such as köpoğlu, baba ghanoush, stuffed grape leaves, stuffed cabbage leaves, hummus, cacık, carrot or pepper borani, kısır, lentil meatballs, pilaki, beans with olive oil, imam bayıldı are always included. Turkish cheeses are on our breakfast menu... Quince dessert, mastic pudding and bülbul yuvası with sherbet are among the desserts... Baklava is one of our most popular desserts.” (P1)

“Especially during Ramadan, brewed Turkish tea, Turkish coffee, ayran and boza that we make ourselves... Traditional sherbets like basil, cranberry and tamarind every saturday... Another drink that we serve with the same care is Turkish rakı.” (P3)

“...döner kebab, shashlik, testi kebab, lamb back, mantı, Alinazik kebab, pide varieties, karnıyarık, hünkâr beğendi, İzmir meatballs are the most preferred main dishes. On wednesdays and fridays, special dishes such as orman kebab, tas kebab are served with legume dishes such as pastrami and beans, chickpeas. On special days, Edirne liver and offal are served in line with customer requests. From seafood, only Bodrum style butter shrimp.” (P5)

“Chicken shish kebab, chicken chop, lamb shish kebab, lamb shank, lamb chop, beef ribs, çöktürme kebab, beyti kebab, Anatolian kebab... We also make oven-baked lahmacun, pita with cubed meat, minced meat, pastrami and soudjouk. Minced meat pita is made in a way that is close to the Southeastern Turkish cuisine.” (P8)

Chefs generally stated that they offer famous dishes that best represent Turkish cuisine. These examples are kebabs, dolmas (stuffed vegetables), fish, appetizers, vegetable dishes, various desserts and Turkish delight, rakı, Turkish coffee and tea, ayran, sherbets, local wine and beer, which Okumus et al. (2007) stated are internationally recognized.

Authentic Service and Atmosphere

When presenting Turkish culinary culture, not only presenting the dishes but also presenting these dishes in their own unique form ensures the full transmission and keeping alive of this culture (Seyitoğlu and Çalışkan, 2014). For this purpose, the chefs emphasized that they used authentic elements in the atmosphere and service equipment of the restaurant where the meals were served, in a way that would fully reflect Turkish culinary culture.

“We serve künefe in copper künefe plates, soudjouk in copper pans and some meat dishes in earthenware pots.” (P6)

“Our restaurant tries to present the Turkish restaurant atmosphere in a unique way with details such as ceramics, porcelain and special lighting.” (P7)

Chefs are careful to serve the food in its authentic form. In this context, the expression of authentic food reported by Robinson and Clifford (2012), Assiouras et al. (2015) and Almansouri et al. (2021, 2022) is revealed by the preparation methods, ingredients used and presentation style.

Preserving the Original Taste

The culture of culinary culture, which is left from the past to the present, made up of time and will be left to future generations, has formed the culinary heritage from the past civilizations to the present day (Kaya and Yaman, 2021). In the statements of chefs who promote Turkish culinary heritage in the USA, which has a multinational consumer potential, there are efforts to convey this heritage in a realistic way.

“I have followed our family traditions strictly throughout my life. I have put into practice everything my father taught me. Following the standards is very much appreciated. For example, the döner I make here is known and talked about even in a big city like New York. I am someone who takes a tradition-based approach and I must think very carefully before making any changes because even a very small change can significantly affect the taste.” (P1)

“We used to buy ready-made künefe from Turkish markets when we were in Miami. But we make desserts like sütlaç and kazandibi. I found Turkish yufka in the restaurant here by chance, it was brought by a Jewish person. He packages the yufka in Turkey and sells it to markets here. We make baklava with these ready-made yufka.” (P7)

“Yes, we try to stick to traditional recipes as much as possible. Fusion cuisine may be tempting, but I think it is more important to preserve the authenticity of Turkish cuisine. For example, it may be easier to make mantı bigger and put local seafood in it, but Kayseri mantı requires more skill and dedication.” (P8)

Similarly, many participants refer to adhering to local ingredients and traditional cooking techniques in culinary preparations to bring out the authentic flavor, as highlighted by Sims (2009) and Kim et al. (2020).

Adaptations Made to Recipe

Recipe standardization is necessary to monitor the supply of food appropriate for the menu and the scope of operations in the restaurant (Güldemir, 2022). However, reasons such as limited supply of some ingredients, financial concerns, infrastructure or various health problems may require recipe revisions (Vieira Tiecher et al., 2023). Participant statements about these revisions are presented with examples.

“Since our American customers prefer beef more, Adana kebabs are prepared by mixing lamb and beef, but tail fat is not available in America. Therefore, alternatives such as kidney or shirt fat are used. In this way, we try to capture the taste in Turkey and reflect it in the best way and achieve delicious results.” (P2)

“For example, tavukgöğsü dessert, its original recipe includes chicken breast. But here, you cannot put chicken in a dessert that people, especially vegetarians, eat as a milk dessert. So, we make changes to the recipe according to the guests’ preferences.” (P6)

As the explanations show, the participating chefs stated that adaptations were necessary in the recipes due to supply and resource difficulties. In their research, Kudrowitz et al. (2014) emphasized that authenticity significantly influenced purchasing decisions and stated that chefs had to make adaptations, such as using seasonal ingredients to adapt to the local environment.

Cooking Equipment and Techniques

Modernized cooking equipment and methods and/or limited availability of original equipment and tools can be a risk factor to produce heritage foods. The use of these tools can even cause a change in the flavor of the food, making it no longer authentic (Hashimoto and Telfer, 2015; Almansouri et al., 2021). Within the scope of this relationship, statements were made regarding the chefs’ access to the necessary kitchen tools and equipment for the authentic flavors of Turkish cuisine.

“Sautéing, baking, grilling and kebab cooking technique are frequently used. We do not have the infrastructure for many traditional techniques such as tandoor or sheet cooking.” (P5)

“Our restaurant is equipped with tools and equipment commonly used in traditional Turkish cooking methods, such as charcoal grills, stone ovens, and open-fired stoves. To preserve the flavor, our cooking methods meet the necessary standards of Turkish cuisine.” (P8)

Chefs mentioned that they were unable to perform some of the common cooking techniques in Turkish cuisine. Changing kitchen equipment with developing technology expands the boundaries of traditional kitchens (Almos and Ladyanna, 2019).

Standardization of Recipes

In food and beverage operations, standard recipes need to be created to produce products with the usual taste, quality and measured quantities (Naumov, 2024). In this context, some of the practices carried out by the chefs to standardize the Turkish flavors they mentioned are given with an example expression.

“To preserve flavor, standards must be maintained. To preserve the recipes that have been passed down to us from our ancestors for centuries, we must put these recipes in writing. We tried to put these recipes in writing in a study we conducted with the Mengen Chefs Association to promote Turkish cuisine.” (P7)

“But even if the same recipes are made by the same people, there are many details that affect the taste of the food, such as when the ingredients are added, the quality of the ingredients, cooking times and heat settings. In addition to our written recipes, we have record keeping systems. This is essential for tracking our products and for accurate cost calculations.” (P8)

Similarly, many studies in the literature (Patil and Pol, 2014; Zocchi et al., 2021; Ishino et al., 2022) state that local cuisines should be recorded to be protected.

Social, Environmental, and Economic Impacts

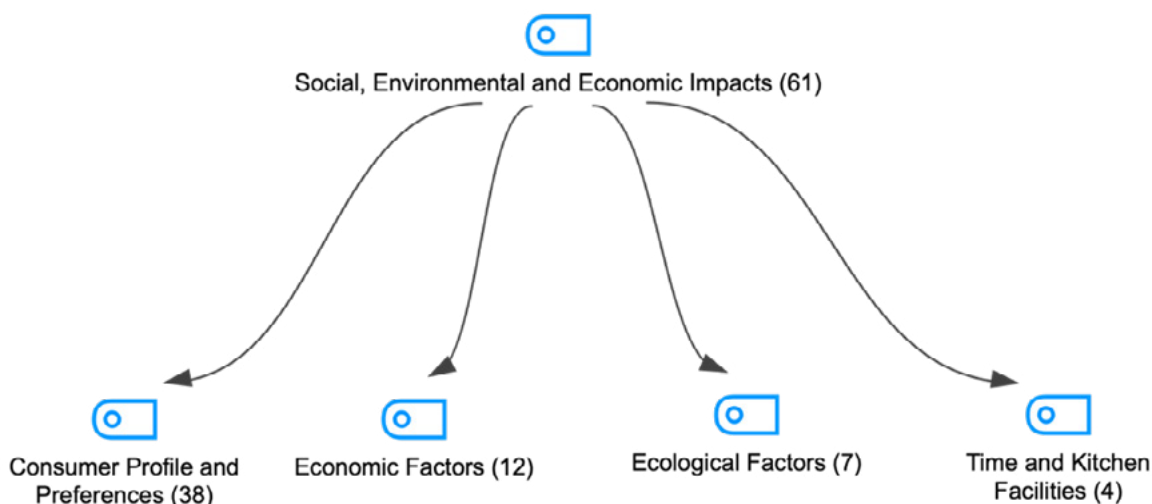


Figure 3. Display of codes obtained in the social, environmental and economic impacts theme

According to the findings obtained from the interviews, the chefs' explanations about the external factors that effectively reflect the unique flavors of Turkish cuisine are included in detail in the theme of *Social, Environmental and Economic Impacts* (Figure 3).

Consumer Profile and Food Preferences

There are many factors that affect consumers' decision-making processes regarding food (Zhang and Jakku, 2020). Consumer profile, which differs according to activities, behaviors and experiences related to products or services, is one of them (Mayuri-Ramos et al., 2023). In this context, the customer groups that restaurants address and the factors affecting their eating and drinking behaviors are reported.

"For example, generally Turks, Balkan immigrants and sometimes Israelis and Lebanese prefer kelle paça soup. Kelle paça soup is less preferred by Americans. Also, interest in Turkish cuisine is quite widespread among Uzbeks in this region. The cultural diversity and food preferences of the region affect the variety of dishes offered in such restaurants. However, the degree and variety of this interest varies within the region." (P1)

"We serve the common dish, moussaka, with béchamel sauce. We also add plenty of kashar cheese and tomato sauce and serve it by cutting it into squares. This presentation style creates an appearance like cake or Italian lasagna. This visuality is adapted to the local people's habit of preferring dishes with sauce." (P3)

Chefs stated that consumers from different cultures and nations are interested in elements in Turkish cuisine and that these elements sometimes show some changes due to consumer preferences. Similarly, Şahin and Yalın-Kaya (2023) emphasized that despite the differences in international consumer profiles and changing eating habits, the rich Turkish cuisine appeals to a wide audience.

Economic Factors

With economic growth, income level and food consumption per capita are increasing (Fukase and Martin, 2020). On the contrary, financial concerns constitute an obstacle to food supply (Mohseni et al., 2022). In this context, chefs mentioned the effects of the economic factor on the quality and stability of the products offered.

"Because of economic concerns, we serve examples from different kitchens such as traditional Greek horiatiki salad and Italian burrata salad." (P3)

"However, since we do not have such a cost concern about meat in America, we do not need to apply too much preprocess by procuring the quality part of the meat." (P8)

Chefs often reported offering products outside the restaurant's concept to appeal to a wider range of customers, and fewer economic concerns in the USA led to easier access to higher quality products. Supporting this, Emon (2023) reported that standardized quality and pricing in restaurants were associated with economic stability.

Ecological Factors

Climate variability and/or change that shape individuals' consumption behaviors need to be examined further (Saronga et al., 2016). Various food products grown in Turkey's strategic location and geography constitute its rich culinary culture and consumption habits (Saygılı et al., 2019). Chefs often mentioned the effects of climatic factors they encounter when producing elements of Turkish cuisine outside the geographical borders of Turkey.

"When breads made with flour here are prepared according to the same recipe, they are scorched. Therefore, we need to use milk and oil to soften the bread. The weather conditions here, namely high humidity and temperature, affect the composition of the flour and create this difference. This place has a hot and humid climate, especially between June and September. Therefore, even if we use flour from Turkey here, the dough is not the same." (P1)

"Since the meat raised in Turkey is obtained from animals fed with various aromatic plants originating from Turkey's rich endemic plant potential, there is no need for extra spices such as thyme for these delicious meats. However, the taste of the meat here may differ due to local conditions, and it may not be easy to achieve the desired aroma level. Therefore, spices such as thyme may need to be used intensively to achieve the desired flavor. However, since animals consume the plant, the meat obtained will offer a different flavor profile than the one flavored externally with spices." (P2)

Supporting the chefs' statements about the difficulties encountered in the production of Turkish food products in the USA, González-García et al. (2020) reported that food origin, the region's food production systems and methods, area, yield and climate conditions differ between countries.

Time and Kitchen Facilities

In qualified kitchens with sufficient operating capacity, the chef can save time and achieve higher efficiency (Jung, 2007). Explanations were made regarding the temporal and spatial conditions of the business within the scope of the chefs presenting the elements of Turkish cuisine with the desired competence.

“There is no initiative or opportunity to make bread from scratch here. It requires a lot of labor and time. Actually, more than that, it requires enough space and equipment to make bread.” (P2)

“Baklava is not our own production. Due to current planning restrictions, we have not yet been able to include it in our own operation. We bring it ready-made from Turkey and offer it to our customers.” (P5)

The statements of the chefs show that they cannot produce every item in the Turkish cuisine themselves due to lack of time and infrastructure. Dareker and Peshave (2016) and Arman and Nizamlioğlu (2020) stated that the performance of chefs in industrial kitchens is related to ergonomic conditions and that kitchen design should be made accordingly.

Cultural and Gastronomic Context

The prominent international cultural interactions that the chefs drew attention to while reflecting Turkish culinary culture, their mission to protect the Turkish culinary heritage, the innovative recipes they offered, and their discourses touching on the social dimension of cuisine were presented under the theme of *Cultural and Gastronomic Context* (Figure 4).

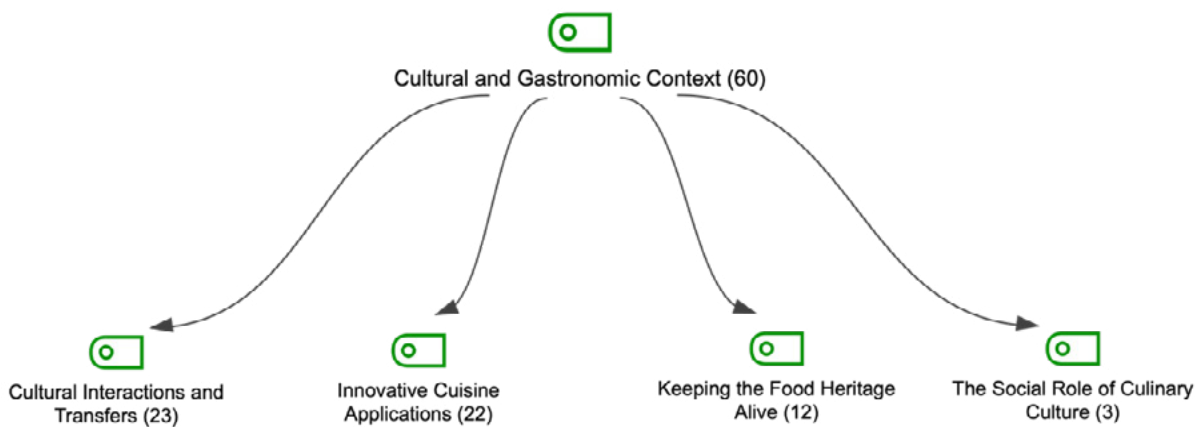


Figure 4. Display of codes obtained in the cultural and gastronomic context

Cultural Interactions and Transfers

As a tool of interaction and identity, food plays a role in the transmission of cultural heritage and the creation of social fabric and a sense of belonging (Ayadi and Bree, 2010; Charzyński et al., 2015; Güzel and Apaydın, 2016). Chefs mentioned expressions that emphasized the modern and dynamic structure of Turkish cuisine, enriched by intercultural exchange.

“We aim to keep special days alive here by preparing meat dishes on religious holidays.” (P1)

“Since this region is influenced by South American, Italian and Spanish cultures, similar influences are seen from South American cuisine in terms of spices and Italian cuisine in terms of pastries. Products such as noodles and pita bread in our cuisine carry the influence of many different cultures because the Turkish geography has historically hosted many different cuisines. These cultural affinities synthesize tastes.” (P4)

“We serve cold appetizers, especially in plates we call ‘chef’s welcome plate.’ We use products inspired by Lebanese and Syrian cuisine in these plates.” (P7)

When other studies that address the results of multiple interactions in culinary culture are examined, Ozhan and Tugrul (2024) emphasized that the culinary culture of a nation is largely formed by the influence of neighboring cuisines. Abdullahi (2024) stated that although cultural hybridization poses a threat to preserving the current structure, it also paves the way for innovations.

Innovative Cuisine Applications

Various innovations are being implemented in the food sector in order to offer new value propositions to the audience (Phichonsatcha et al., 2021). Fusion cuisine offers innovative taste experiences by blending different world cuisine traditions (Doğdubay et al., 2017). Turkish cuisine has incorporated different culinary traditions throughout history, and the influence of cultural interactions continues today (Girgin vd., 2017). Thereupon, chefs emphasized the innovations and syntheses they made in the recipes.

“In our restaurant, we served the traditional Albanian dish tavë kosi, which is also served in Turkish cuisine, with bechamel sauce, one of the main sauces of French cuisine.” (P1)

"We make hummus not only from chickpeas but also beans. We serve appetizers with various dips and nachos and tortilla-style chips. The quince dessert on our menu is served with a special Japanese Bao bread." (P2)

"Turkish cuisine is compatible with fusion cuisine. For example, the dish called Crab Cake with piyaz combines America's famous fish cake with crab meat, harmonious spices and our piyaz. With such examples, Turkish cuisine recipes continue to be shaped according to cultural demands and tastes here." (P8)

In line with the demands and cultural interactions arising from the dietary habits of customers with different ethnic origins in the region, chefs add common food sources of their geography, such as beans used in Middle Eastern appetizer hummus which is also served in Turkish cuisine, cooking techniques and products of different cuisines, and American-style sauce culture to their recipes. In support of these statements, Ötleş et al. (2016) report that traditional cuisine elements enter innovation processes based on consumers' needs, behaviors and attitudes, and changes in the social, economic and cultural environment. Erdem et al. (2012) reported that developing the synthesis aspect between other cuisines while preserving the main characteristics and existing local assets of Turkish cuisine appeals to the international palate. Because the fusion technique is a tool for presenting the traditions and gastronomic heritage of the West and the East together (Ilieva, 2020). Contrary to these, Karaosmanoğlu (2007) stated that, in the words of the famous food writer Ahmet Örs, Turkey's very old, rich and deep-rooted culinary culture cannot be changed by personal interpretations.

Keeping the Food Heritage Alive

Increasing attention is being paid to extrinsic food quality attributes related to how foods are produced, for example their traditionality, unique origins, cultural characteristics or heritage aspects (Almansouri et al., 2021). The chefs expressed their efforts to protect, preserve and promote Turkish culinary heritage in the international arena with the following statements.

"We play a role in the promotion of Turkish cuisine because many Turkish restaurants around us offer Turkish dishes under the label of Mediterranean cuisine. However, our business directly represents Turkish culture, even the name of our restaurant emphasizes this. Most of our dishes consist of traditional Turkish flavors and we received the Michelin Bib Gourmand-awarded with these dishes." (P1)

"When you stick to originality in food, you directly promote your culture authentically." (P4)

"We need to go beyond the perception of kebab and döner. During COVID-19, we made and added free revani to the takeaway service, just for promotional purposes. People were surprised and appreciated that there was such a dessert in Turkish cuisine." (P6)

Similar to the efforts of participating chefs to further promote Turkish cuisine globally, Mathew (2024) found that many communities, chefs, and food activists around the world are making efforts to revive traditional culinary heritage and pass it on from generation to generation.

The Social Role of Culinary Culture

People eat together to create meaning and civility in the relationships in their lives. Food tradition is a culturally invested window into the minds behind people's practices. This biological need expresses the relationship between people from the local to the global environment, from the family to the larger society (Souisa, 2019). As Mary Douglas suggests, food consumption is full of social codes that express relationships and events (Beardsworth and Keil, 2011; Iflazoglu et al., 2025). When considered within this framework, some sample statements are given about these restaurants, which the chefs consider as a social meeting point and where dishes reflecting Turkish tradition are served.

"A Brazilian woman in Orlando makes Turkish baklava with carrot slices. When people here see something, they like, they tend to try it. Cooking foods from our culture helps create deep bonds." (P7)

"Beyond serving delicious food, our restaurant tries to reflect the traditional meaning of sharing, hospitality and coming together at the table, which is part of the Turkish tradition. We use Turkish cuisine as a tool to strengthen social ties and encourage cultural exchange here. Therefore, our restaurant aims to offer an unforgettable social experience with its atmosphere and food." (P8)

Examining Turkish culinary culture within the scope of human-human relations, Özkök et al. (2017) emphasized that the variety of food that emerged as a result of the interactions of Turks with each other and other cultures, as well as geography, religion and table manners, constitute the social structure, values and beliefs in the descriptive dimension of food.

Conclusion and Suggestions

Considering all the findings of the research, it is clear that, unlike Turkish restaurants that only offer the classic kebab and döner duo, the most well-known elements of Turkish cuisine on the international stage, chefs are offering a wide variety of Turkish dishes in addition to kebab and döner, ranging from Turkish breakfast to various soups, dolmas (stuffed vegetables) and appetizers, main courses such as karniyarik, hünkâr beğendi, imam bayıldı and İzmir meatballs, desserts such as bülbül yuvası and revani, and even Turkish coffee, tea, ayran, raki and local wines and beers. This diversity positively influences the image of Turkish gastronomy in the US, emphasizing that it is not a shallow culinary culture focused on a few products. Furthermore, elements of Turkish culinary culture are met with interest by consumers from different ethnic groups. Furthermore, they keep every detail of Turkish culinary heritage alive through the preparation and production stages they mention, the traditional cooking techniques used, the restaurant atmosphere reflecting Turkish culture, and the service offered with authentic equipment and style. They also understand that by remaining faithful to the teachings, rituals, and recipes inherited from their ancestors, they can preserve the unique authenticity of Turkish cuisine.

Undoubtedly, many factors need to be in place to preserve and promote the uniqueness of Turkish culinary heritage beyond national borders. These include: firstly, assembling an experienced team dedicated to this goal; secondly, sourcing local ingredients; ensuring the physical conditions and other material resources of the restaurant and kitchen are suitable; and thirdly, having sufficient time and motivation. However, the chefs emphasized that they resorted to synthesis in their recipes due to supply issues, catering to consumers of different ethnic backgrounds, and climatic factors. On the one hand, there is the desire to present elements of Turkish cuisine while remaining faithful to its original form, and on the other hand, the synthesis they are forced to resort to due to globalization and mutual interactions; this is a real dilemma.

The ever-evolving gastronomic identity is formed by a combination of ingredients and techniques, product availability, and accumulated knowledge, all influenced by culture, etiquette, geography, climate, trends, ethnic diversity, and historical interactions (Harrington, 2005; Almerico, 2014). This continuous development reflects the examples of fusion cuisine alongside tradition and cultural transfer. While cultural transfer enriches culinary culture, it can also bring with it the possibility of distorting originality. It has been reported that the innovations in fusion cuisine introduced by Turkish immigrants to Germany have damaged the essence of the culinary tradition (Sağdıç and Cömert, 2025). Bayrakçı (2025: 222-223) states that preserving tradition and culture while reinterpreting existing ones is not harmful in innovative culinary practices. The results of this research also show that Turkish chefs in the USA strive to preserve the original elements of Turkish culinary culture and the delicate balance between innovation and tradition.

Throughout history, food has held a significant place as a social symbol of life, representing social status, beliefs, worldview, communication, and power within the framework of national culinary culture (Abdurrezzak, 2014: 4; Macit and Kıran, 2024: 101). In this context, in addition to their role of introducing and presenting dishes in their original form, chefs reflect all aspects of Turkish cuisine, which is intertwined with social and historical codes. These include Turkish table manners, hospitality, traditions and customs, holidays and celebrations. If we explain this with examples from the chefs' statements, we can talk about a Brazilian woman who lives in Orlando and learned how to make baklava from them, or we can highlight the various Ottoman sherbets they offer to their customers during Ramadan. These cultural transmissions arise directly from interpersonal interaction through food.

Although the findings of the research are limited to a limited sample, they are sufficient to serve as an example for the efforts of transnational chefs to introduce, transfer and keep Turkish culinary culture alive. However, future studies can be conducted on other states, countries, and communities. Future studies on migration and Turkish culinary heritage can be carried out in more depth. In order to ensure the lossless transfer of the original Turkish culinary heritage to future generations and the international arena, traditional and modern recipes should be digitally recorded in written form.

Ethical Permission Statement

In order to evaluate the research's ethical suitability, ethics committee permission was obtained with the decision numbered E-60263016-050.06.04-224156, dated 26.10.2022, of the Sivas Cumhuriyet University Social and Human Sciences Ethics Committee.

Notes

The authors declare that they have no competing interests to declare. In addition, explanations regarding the elements in the text and in Turkish cuisine are presented in the form of notes.

Alinazik: A main dish with a Gaziantep geographical indication, made with eggplant puree with yoghurt and meat.

Baklava: Dessert with walnuts, pistachios, almonds or hazelnuts in syrup between thin and multi-layered phyllo pastries.

Beyti kebab: Minced meat or lamb is skewered, wrapped in lavash and served with tomato sauce and yoghurt.

Boza: A winter drink made from millet semolina, water and sugar; an old Turkish drink.

Bülbül Yuvası: Hazelnut, thick syrup and bird's nest shaped pastry dessert.

Çökertme kebab: Tenderloin steak, garlic yoghurt and tomato sauce on fried matchstick thin potatoes.

Döner: A dish consisting of pieces of meat seasoned with suet and local spices and skewered, hung vertically over a wood fire.

Hünkâr Beğendi: An Ottoman dish made with cubed meat with tomato paste on a creamy base of roasted eggplant, prepared with butter, flour and milk.

İmam Bayıldı: Eggplant cooked in olive oil with onions, garlic and tomatoes; stuffed eggplant.

Karniyarik: Eggplants with minced meat.

Kazandibi: Pudding that is lightly fried with the bottom attached.

Kelle paça: Sheep's head and foot soup.

Kısır: A salad made with the main ingredients of fine bulgur, parsley and tomato paste.

Köpoğlu: A relish and salad made principally from roasted eggplants and garlic.

Künefe: A dessert native to Turkey's Eastern Mediterranean region, made with thinly sliced phyllo dough, fresh künefe cheese, pistachios, butter, and syrup.

Manti: A dish made by putting minced meat seasoned with various spices into small pieces of dough and boiling it in water.

Piyaz: A side dish made with boiled beans, onion, sumac and parsley, lemon, vinegar and oil.

Rakı: Turkish strong spirit flavoured with anise.

Revani: Semolina cake soaked in light syrup.

Sütlaç: Milk pudding with rice.

Tavukgöğsü: Chicken breast with white pudding.

Yufka: Phyllo pastry, flaked pastry thin layered with roller pin.

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Özet

Kültürel etkileşimlerin arttığı günümüz dünyasında Türk mutfağının uluslararası alanda doğru temsili büyük önem taşımaktadır. Göç ve benzeri dinamikler nedeniyle aktarıldığı bölgelerde yerel mutfakların korunması, uygulanması ve adaptasyon süreçlerini inceleyen bu çalışma, ABD'nin Florida eyaletindeki Türk şeflerin Türk mutfağının geleneksel reçetelerine olan bağlılığını değerlendirmektedir. Çalışma, Türk şeflerin Türk mutfak mirasını ABD yiyecek ve içecek endüstrisine nasıl entegre ettiklerini, restoran mutfağının Amerikan zevklerine ne ölçüde uyum sağladığını, özgünlüğün korunup korunmadığını, füzyon mutfağı uygulamalarını ve Türk restoranlarındaki Amerikan etkilerini karşılaştırmayı amaçlamaktadır. Araştırmada nitel yöntem kullanılmış ve ABD'nin Florida eyaletinde çalışan Türk şeflerle yarı yapılandırılmış görüşmeler gerçekleştirilmiştir. Bulgular, Reçete Standardizasyonu ve Kalitesi, Sosyal, Çevresel ve Ekonomik Etkiler ve Kültürel ve Gastronomik Bağlam olmak üzere üç ana kategori altında toplanmıştır. İçerik analizi bulguları, Türk şeflerin özellikle ABD'de Türk mutfağının uluslararası tanıtımında kaliteye ve orijinal reçetelerin korunmasına odaklandıklarını, ancak restoranların faaliyet gösterdiği çevredeki bazı tedarik sorunları ve çeşitli sosyal, çevresel ve ekonomik faktörlerin Türk mutfağına olan mevcut kaliteyi, standardizasyonu ve sadakati olumsuz etkilediğini göstermektedir. Şefler, restoranlarda kar elde etme kaygısı ve müşteri zevklerini dengeleme zorunluluğu nedeniyle Türk mutfağında füzyon mutfağı uygulamalarına yer verdiklerini, buna paralel olarak Türk mutfağının kültürel mirasını ve toplumsal değerlerini restoran atmosferi ve yemek sunumlarıyla konuklara etkili bir şekilde aktarmaya çalıştıklarını belirtmişlerdir. Şeflerin Türkiye'den binlerce kilometre uzakta dahi sahip oldukları aidiyet duygusu ve Türk mutfak kültürünü yaşatma ve doğru aktarma çabaları, kültürün taşınması, farkındalığı ve tanınırlığı, Türkiye'yi ziyaret etme motivasyonu, sürdürülebilir turizm ve ulusal imajın güçlendirilmesi açısından çok katmanlı bir öneme sahiptir.