

GASTRONOMIC TOURISM, A NEW TREND FOR CONTEMPORARY TOURISM??

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ABSTRACT

The purpose of this article is to give insight into gastronomic tourism in Europe. The second idea that we develop in this article refer to the values of the gastronomy, precisely: ethical and sustainable values, which are established on local products, culture, lifestyle and landscape. Gastronomy has appeared like an indispensable element in order to get to know the culture and lifestyle of a destination and so embodies all the traditional values associated with the new trends in tourism: respect for culture and tradition, a healthy lifestyle, authenticity, sustainability, experience... etc.. This leading role of gastronomy when choosing a travel destination has resulted in the growth of gastronomic offer based on high quality local products and the consolidation of a separate market for food tourism.

Provided that everything mentioned above constitutes the main reason or motivation to travel for visitors to a particular destination or at least on significant motivation.

Tourists are more experienced and informed, have more disposable revenue and more leisure time to travel, and thus tourism permit them to escape from the daily routine of their usual working and living environment. Tourists are looking after the origin of the gastronomic food, legends and stories about the food, history, making it an expression of cultural tourism.

Keywords: *gastronomic tourism, trends, tourism, tourist, tourism products*

Jel Classification: *M2, I31, R5*

Introduction

Tourism is a human activity necessary for life, which provides new experiences to those who practice it, one that is able to reduce tension and increase happiness in life. If in the past mass tourism was the main way of its manifestation today tourism is practiced in small groups who look to live new experiences but keep in mind the environment.

Tourism activities have a real impact on economic and social development as they contribute to the GDP and because of its role that it plays on the labor market. Tourism is that branch of the economy that still plays an important role in many countries around the world. This role has increased or decreased over the years but it proved to be an important factor in economic growth.

The tourism sector has a close relationship with other sectors of the economy; along with they mutually support each other's activities. It has an important role in terms of employment through succeeding in lower the unemployment, thereby drawing the surplus labor from other sectors (Nica, 2011).

Nowadays, tourists are more experienced, have sufficient funds allocated to travel, have more free time. Through tourism they can escape the daily routine of their lives and they sink into a whole new world full of freedom and new things. More and more tourists in the world are seeking to learn new experiences. Gastronomy is such an experience.

The notion of gastronomic tourism is applicable to tourists and visitors who plan the trip entirely or partially in order to taste the local products or to take part in activities that are related to gastronomy.

Gourmet Tourism

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Tourism has been, in recent years, an engine for EU domestic demand, and this trend will continue in 2014. In 2013, 38% of Europeans made their holiday in another EU state, an increase of 5% compared to 2012 (Eurostat, 2014).

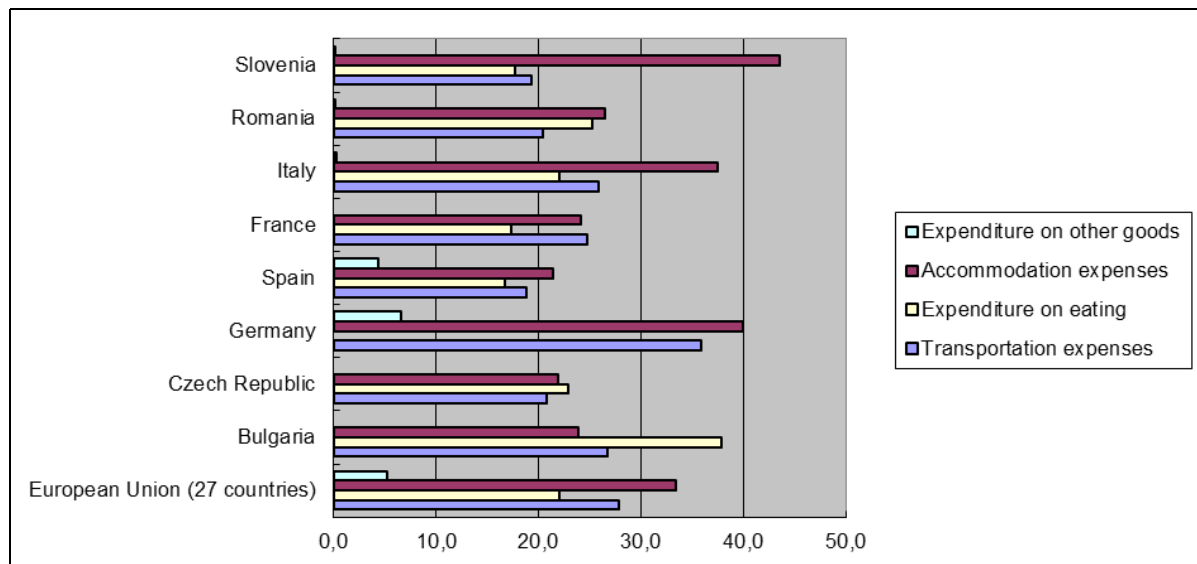
European tourism success is based on its ability to innovate, on diversifying offerings, on opening new markets and attract new customers.

Even if the cuisine is not the main motivation for choosing a destination, being a second or third option in terms of place selection criteria. Gastronomy is an important point for current researches and according to a recent study conducted in USA foreign tourists who visited USA ranked second preoccupations for cooking, while american tourists who visit countries other than their home country have placed first preoccupations for gastronomy.

Researches upon tourism generated by gastronomical attractions are rare and are generally focused on wine attractions and activities related to wine. People fond of "wine" do not involve themselves in other gastronomic activities unrelated to wine.

Gastronomic tourism is a growing phenomenon, because over a third of tourist expenditure is allocated to food, according to a report from the World Tourism Organization. 22% of Europeans, according to Eurostat, said that the main reason for going on holiday is for cultural experience, which includes culinary arts (Bârleanu, 2013) (Figure 1) According to figure 1 the bulgarians are spending almost 40% of their trip budget on gastronomic products.

Figure 1. Tourist spending in 2012



Source: made by authors

Gastronomic tourism is an emerging phenomenon that is developing like a new tourist product due to the fact that one third of the trip budget is spent on food consumption. Because of this, local cuisine is an important factor in terms of holiday quality. One of the most used definitions of Gastronomic tourism is one proposed by (Lee et al., 2015): gastronomic tourism "is a journey, in regions rich in gastronomic resources, ho generate recreational experiences or have entertainment purposes, which include: visits to primary or secondary producers of gastronomic products, gastronomical festivals, fairs, events, cooking demonstrations, food tastings or any activity related to food."

This journey of experiences is on a close connection with a lifestyle that includes experimenting, learning from different cultures, accumulation of knowledge and lessons learned, by eating, about the qualities or attributes related to culinary tourism, and culinary specialties produced in the regions visited. The gourmet tourism experience is considered as such, if everything mentioned above is the main reason or motivation to travel, for visitors, to a specific destination.

To define the gastronomy we highlighted three approaches namely the (Taar, 2014):

- Gastronomy is a fine cuisine, it is a patrimony established by generations of cooks and is the result of a delicate processes
- Gastronomy is studying the physical characteristics of foods (such as quality) and seeks to better understand the processes that occur when food is consumed
- Food is the source of inspiration and pleasure (Archestratus, 4th century BC)

Gastronomic tourism is a niche travel who tries to achieve a perfect balance between useful and pleasant, between the daily needs of food and culinary experiences that can positively mark tourists. Consumption is an integral part of the tourist experience, which are represented by (Diaconescu & Nistoreanu, 2013):

- Visiting places;
- Attendance to different traditions and customs;
- Eat local cuisine.

Gastronomic tourism includes several subtypes if we look from the perspective of food or dishes, so we have offers for: **food** such as bacon, cheese, meat, fish, fruit, truffles and **drinks** such as wine, beer, brandy, tea or sake.

Within the gastronomic tourism the gastronomic routes are very popular tourism products. This being a genuine system, and consist a complex thematic tourist offer. Along the route tourists can find information about other attractions (Marinescu, 2014). According to a survey from World Tourism Organization, over 88% of its members believe that gastronomy is a strategic element in defining the destination brand and image, and over 67% say that their country has its own gourmet brand. In terms of tourism products, the study conducted has shown that the most important are: gastronomic events (79%), gastronomic routes (62%), cooking courses and workshops (62%), visits to local markets and producers (53%) (WTO, 2012).

Gastronomic routes become some of the most advanced products in the field. Gastronomy routes is a system that represents a complete and a thematic tourist offer defined by one or more routes from a particular geographic area (although, in reality, cuisine has no borders) with a number of products or tourism sites such as factories and restaurants, which are listed in tourist guides and revolve around a specific food, product or type of food generally with differentiated quality, and events or gastronomic activities. The route also informs about other sites and attractions, thereby promoting economic development throughout the area. Therefore, the idea is to bring together different types of tourist attractions and offer them in a convenient package so that tourists stay longer in the area in contrast to the places where only one type of attractions were presented.

Gastronomic routes will be successful if they will manage to activate gastronomic heritage and to turn it into gastronomic tourism as a point of attraction for tourists, while making a difference compare to the competition.

Trends in gastronomic tourism

The development of tourism nowadays it is paradoxical, it generates simultaneous processes of globalization and appreciation for local resources. Tourist destinations are indebted to maintain competitiveness in an increasing competitive environment and engaged in a constant struggle to maintain a part of the market (Dozier, 2012). The world is becoming more open; however, tourists seek experiences based on identity and local culture.

Recently, the cuisine has become an indispensable element in knowing the culture and lifestyle of a territory. Cuisine embodies all the traditional values associated with the new trends in tourism: respect for culture and tradition, a healthy lifestyle, authenticity, sustainability and feelings associated with it.

Also, the gastronomy is an opportunity to revive and diversify tourism, promote the local economic development, involving different professional sectors (manufacturers / suppliers, chefs, markets, etc.), and bringing new uses to primary sectors.

This primary role of gastronomy in destination choice and tourist consumption resulted in increased for gastronomical offers based on high quality local products and strengthening a separated market for gastronomic tourism.

Major global trends and keys to success that can be observed in the development of gastronomic tourism:

It is a growing market

Increasing worldwide of gastronomic tourism is obvious. It is one of the most dynamic segments of the tourism market.

The product is the basis for gastronomic tourism.

The natural resources that we turn into tourist products make it possible to identify the territory from where they came.

The cultural heritage

Culture is a set of behaviors, knowledge and habits that shape a society that is based on the feeling of belonging. The form of any gastronomic tourism offer will not be viable if it does not take into account the cultural characteristics of the territory (Gaztelumendi, 2012). Gastronomy allows tourists to access cultural and historical heritage of a destination through testing, gastronomic experimentation and buying of products. This cultural approach making it possible to a more participative and experiential way that is not purely contemplative. You must also take into account the emergence of new cultural values which enhance the richness and cultural diversity of the country.

In this regard, tradition and innovation coexist in a natural manner. Gastronomic tradition is a constantly evolving process, and the challenges for professionals is to incorporate the innovation to renew and adapt their own offers to the needs of the new consumer culture.

Sustainability

Gastronomic tourism is capable for formulating findings of environmental and culture in a way that is compatible with purely economic arguments. Recent events in the development of global tourism are sprinkled with nominal sustainable designs and actions clearly unsustainable. The idea is not to create new pressure in an indiscriminate manner on the culinary patrimony, but to create a leverage mechanism to ratio taking into consideration the sustainability. It does not discuss so much the innovation to attract tourists, rather the attracting of visitor to participate in the cultural life of destination, well explained and interpreted through cuisine, local products and all services and activities that surround them.

Quality

Destinations who want to promote gastronomic tourism must work on different levels on quality plan: protection and recognition of local products, the development of a competitive offer and professional human resources throughout the hall chain of gastronomic tourism, by training and retraining, to increase visitor satisfaction.

Communication

Destinations should formulate a credible and authentic message about the products they offer to their own food tourism. Experience the journey has changed and no longer limited to the days of the trip itself, rather we can say that starts much earlier (tourist gets inspired, gather information, compare, buy), and ends when the tourist evaluate the experience and share it through social networks (WTO, 2012).

Play key roles in this process the following elements: the amazing cooks who ignited a revolution in the segment of luxury kitchen as a revitalizing element for tourism, media (especially television), guides, food blogs and social networks. All this helps to create a favorable image for destinations.

Cooperation

It is necessary that all actors operating in a destinations (manufacturers / suppliers, farmers, fishermen, chefs, restaurateurs, public administration, hoteliers, etc.) to be involved in the the definition and the management of products offered by gastronomic tourism.

Motivations

Tourist motivations constitute the key concept for the design and creation of products and services that add value for tourists. Motivations are associated with consumer satisfaction and are considered a key element in understanding the decision-making process of the visitor (Gaztelumendi, 2012). Thus, some authors argue that the motivation may be influenced by: physical and physiological needs (sensory perception and hedonism), safety, cultural and social needs, the need of belonging or interpersonal needs and the need for prestige (local delicacies), status or self-realization. In addition,

the literature indicates two dimensions for motivation: hedonistic, with considerations for esthetic products; and utilitarian or rational.

There is a broad consensus in the literature that classifies tourist motivation as internal stimulus or "push" or external stimulus or "pull". First stimulus is analyzed in terms of demand and determines the tourist to travel to destinations which often includes: gastronomic, social and egocentric, like the monotony escapades desires, relaxing with family, recreation, exploration, social interaction and emotional connections. Resources considered factors "pull" ("attraction") are: cultural and natural attractions, special events and festivals, food experiences in destination and other opportunities for recreation and entertainment. Friendly attitude of the residents, gastronomic variety and diversity attributes and characteristics of the destination such as proximity are other pull factors.

(Ispas, 2011) specifies that tourist motivation is a set of internal reasons, determined by education, needs, demands, interests and tastes of an intimate nature that guides and gives value to tourism demand. In addition, the author has classified the main factors that determine the visitor motivation, as follows:

- Personality
- Lifestyle
- Past Experiences
- Perception
- Image

Gourmet traveler profile

One of the main factors that contributed to the tourist experience is a lifestyle. Researchers have revealed that culinary tourism is an authentic experience of a sophisticated lifestyle in a pleasant environment, related to the good life and the economic wellbeing of exclusive consuming, high-quality locally grown products.

Other factors that have influence over tourism are the socioeconomic variables. These variables help to build tourist profile, namely: age, gender, income and education (Gallowaya et al., 2008). Suggestion is that there exist three segments of wine tourists that can be distinguished: wine lover, wine interested, curious tourist.

Referring to the value of gastronomic tourists recognize it as a means of socializing, as a space for sharing life with others, for exchanging experiences. Such tourists have higher-than average expenditure, they are demanding and appreciative, and they eschew uniformity.

Gastronomic tourism is organized in small groups, through this type of tourism are aimed the following objectives: life experiences of local people to attend cultural activities enjoy or cry with locals. Through the travel, tourists leave their problems and concerns at home and integrate in a crowd of people imitating the experiences with the same zeal and vigor as the local people are living (Chemnasiri & Kaewmoung, 2008)

In conclusion, gastronomic tourism can't become an anonymous product and uninteresting, it must have personality, because otherwise it will become vulnerable, and subject to falsification delocalized / alteration.

Supply for gastronomic tourism

The destination is the backbone of the gastronomic offer; this being is what makes the difference, which creates the identity of the tourism product. Tourism product contains environmental values, landscape, culture, traditions, local cuisine. Identification of the culinary landscape with tourist destination represents one of the challenges of creating tourism products.

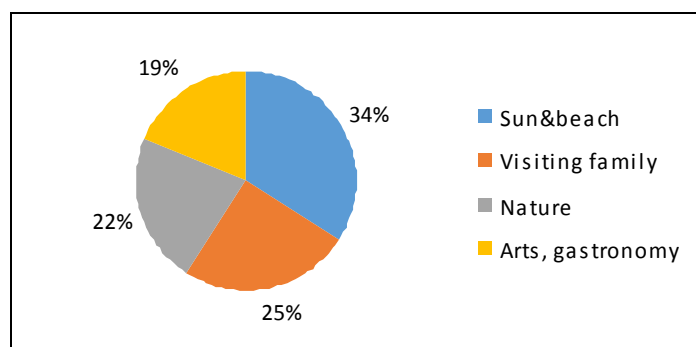
Gastronomic tourism is part of cultural tourism; gourmet products could become emblematic for a country or a city, for example the croissant and champagne is specific to France.

Authentic experience that practitioners seeking gastronomic tourism, as Ottenbacher and Harrington stated, this can contain many elements of the culture of the country or area where they are located, including traditional clothing, local food and the rituals associated with gastronomic

experience - the way the food is served and presented, the ingredients, the methods of preparation and storage (Ottenbacher & Harrington, 2013).

The latest findings of the Euro - barometer study (European Commission, 2014) prove that the main reasons for tourists going on holiday in 2013 were the sun and the beach (46%), visiting family (34%), nature (30%) and following culture, including gastronomy, arts etc. (25%) (Figure 2)

Figure 2. Main reason for going on holiday for Europeans



Source: made by authors

Among the important factors of supply could be mentioned that region's local foods become a motivating factor among tourists seeking unique and authentic experiences and during these events tourists are exposed to their host's culture (Sirse, 2014)

To analyze the gastronomic tourism we must pay attention on the following countries, at the share of gastronomic tourism and the importance of tourism and tourism benefits of tourists and residents of those countries.

Spain is the world's leading tourism country and classifies first as a holiday destination, second in tourism expenditure and fourth in the number of tourists. Tourism accounts for over 10% of Spain's GDP, creates 11% of the country's jobs and helps to offset its trade deficit. Tourism is an important asset in the creation of wealth and employment, it represents a driving force, especially in times of downturn, and it likewise has a huge knock-on effect in other productive sectors in Spain.

Italy: The level of tourism amounts to 3.5% of Italian GDP, it has maintained almost unchanged since 2004. In Italy are nearly 1,3 million people employed in the hotel and restaurant sector. Of course it was among the world's largest tourism destinations, receiving 73,2 million visitors in 2010. (OECD, 2012) approve of the results of the Tourism Satellite Account Italians spend 83 milliard EURO in 2012 for tourism services (60,7% in Italy and 22% abroad and 17,3% for second houses). Italians abroad spend 23,2% in restaurants, more than 4 billion EUR.

The demand for gastronomic tourism

The demand for traditional products is increasingly high, this reason determine many companies to realize studies to better understand consumer requirements for these products. According to the results of this study the main criteria that must meet a food to be considered a traditional Romanian are no conservatory and E (29%), traditional recipe (27%) to be naturally obtained natural ingredients (23%), to be mentioned the area where the product was produced (17%) (Gheorghie et al., 2013).

Traditionally, tourists wished to sightsee, remark architecture, countryside and works of art. Subsequently, tourists did not use their other senses enough. Tourists now reserve trips where they can use their other senses (Tomás & Sandra, 2012). They want to appreciate the atmosphere of a location, enjoy the local food or take part in a particular event.

This branch of tourism can be easily developed because we assume that a tourist located in a destination, tourist consumes at least 3 meals / day, and therefore, the demand exists on the market. This demand of the tourist consumer will be accomplished by giving tourist local preparations, typical of the area where it is located.

Tourism products:

The last decade marked a turning point characterized by the consumer trends in an increasingly higher manner towards the ecological and traditional products. Although they are not accessible to most of the population, due to high prices, they are able to ensure (comply/satisfy) the consumer demands related to the genuineness, authenticity and safety.

Tradition is a cultural heritage that is passed from generation to generation and concerns the knowledge, crafts, rituals, moral codes and customs. The term „traditional food” is defined as a way of preparing food and nutrition in the rural families in the past, until the middle of the twentieth century (Alibabic et al., 2012).

In Europe the traditional products have a very good image, fact that led to increasingly higher demand for these products. Higher demand is also explained by the fact that the products are contain fewer additives and not containing genetically modified ingredients. The traditional products resist the taste globalization as well as the fast food diet (Alibabic et al., 2012).

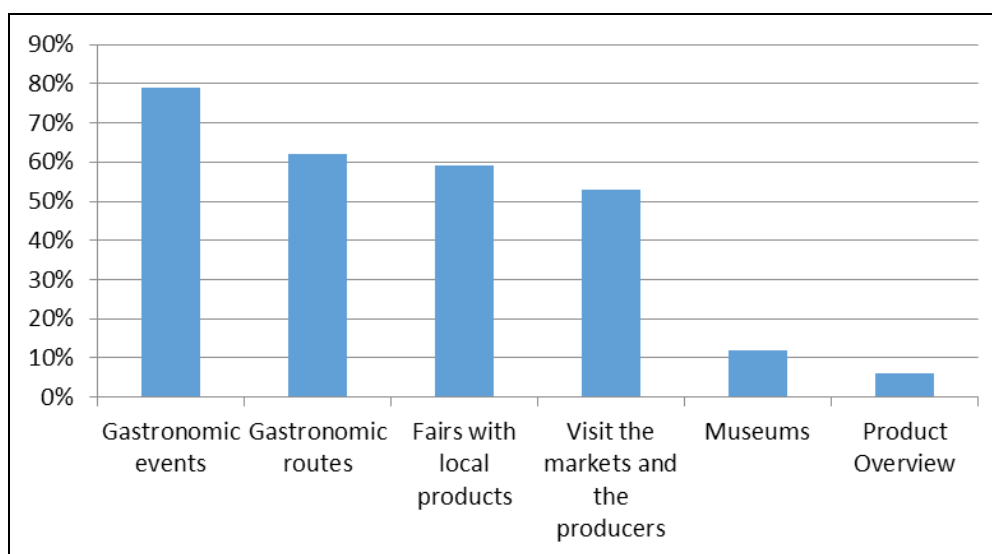
Traditional food is a group of food that includes a wide range of products (spices, cooked food, beverages) specifically for certain countries or tourist areas. The commencement of this is due to Italians, which in the 50s opened the first pizza restaurant. The peculiarities of different geographical areas that people came into contact through travel, advertising, commercials, as well as our own experiences contributed to the accumulation of knowledge and appreciation led to the recreational activities of those experiences. Now there isn't something new that no one heard or learned about it at some point (Chiru, 2008).

Food Innovation has an impact on food quality, including gastronomic value (Geyzena et al., 2012). Again, this is not new, but it can be argued that the changes are now occurring at a much faster rate than before. The impact divides this field in two branches: the people who believe in that and people who are not of the same opinion, who do not believe. People who believe this theory includes some prominent personalities from the world of molecular gastronomy and science-based cooking, embracing the food innovation as a great opportunity.

As far as it goes for the gastronomic tourism products that exist in their own destinations, the organization conducted a study about the importance of food events (expressed by 79% of the respondents). This is followed by gastronomic routes and cooking classes and workshops with a response rate of 62%.

Within this study it can be observed that the food fairs are promoting the local products (59%) and the visits to the markets and to the manufacturers/producers (53%). Bearing less importance among the products offered by the gastronomic tourism are the museums (mentioned only by 12% of the respondents) and presentations with 6% positive responses (Figure 3).

Figure 3. Gastronomic activities for Europeans



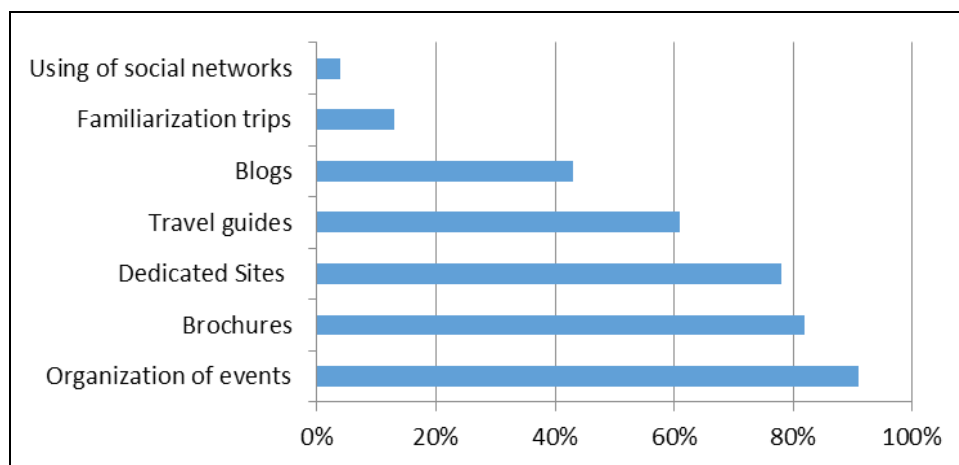
Source: made by authors

Marketing and Promoting

In the gastronomic tourism 68% of the organizations consulted carry out marketing activities or promotion based on.

Firstly, we have found in a research study (WTO, 2012) that most of the companies used the following promotional instruments: organizing events (91%), producing brochures and advertising (82%) and dedicated websites on gastronomic tourism (78 %) (Figure 4).

Figure 4. Instruments use for promoting gastronomic tourism



Source: adapted from (WTO, 2012)

Secondly, we have a lower budget, which contains promotional tools such as tourism guides (61%), blogs (43%), and familiarization trips for journalists and tour operators (13%).

And lastly, only 4% of the organizations surveyed said that they used social networks to promote the gastronomic tourism.

Conclusion

According to (Dozier, 2012), it is obvious that gastronomy plays an indispensable role in the promotion of tourism. In the development of gastronomic tourism, traditional strategies can offer the possibility to use the strategic tools to articulate the quality, variety and uniqueness of local products and gastronomy of a territory. Consequently, the creation of plans to form development guidelines and create gastronomic tourism products is perceived as a priority for tourist destinations.

Fundamentally, in the field of marketing and promotion the importance presented by gastronomy is based on a strategy to build the image and the brand of the destinations. Key factors in this matter are: development of high-quality and credible promotional tools-such as gastronomic guides-the organization of events, the media and use of the Internet and social networks.

In conclusion, both in the conceptualization as well as in the development of product offerings and promotion, members of the company make arrangements on the importance of establishing cooperation instruments between all actors in the value chain of gastronomic tourism at the local level (producers, fisherman, markets, fish markets, restaurants, hotels, tour operators, public administrations etc.).

Acknowledgement

This work was cofinanced from the European Social Fund through Sectoral Operational Programme Human Resources Development 2007-2013, project number POSDRU/159/1.5/S/134197 „Performance and excellence in doctoral and postdoctoral research in Romanian economics science domain”.

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