

Development of Food Tourism: The Role of Food as a Cultural Heritage of Malwan (Maharashtra)

Scholar Girish Sankpal¹, Dr. Parul Mathur²
 Research Scholar¹, Research Guide²
 Pacific Academy, and Research University, Udaipur

Abstract:- Food is an essential part of everyone's lives. It gives us the energy and nutrients to grow and develop, be healthy and active, move, work, play, think and learn. . An important element of the food-tourism relationship is the promotion of traditional food. The world, explored in all parts of India, has a wide variety of dishes. Tourists come to Malwan primarily for pilgrimage and beach tourism attractions, but that alone is not a viable option in the long view. Therefore, the tourism sector needs to expand its products and inculcate more mechanisms based on the Artistic Journey, where food and drink play an important role. At Malwan, food promotion is recognized as an element of destination attraction, both internationally and domestically. The context of this paper is so because creating a backlink between tourism and the food production sector can add value to the region's economy in order to maintain and strengthen the region's economic and social vitality. It is to support the development. Utilizing a contextual analysis approach and specialist experience, this paper endeavors to show the qualities and chances of food publicizing in India, albeit explicit references are made to different nations. What's more, this paper portrays the novel attributes of Malwan's social legacy and how they can be utilized to advance social mindfulness past the renowned Large Five peculiarity. The job of the local area in advancing foodie the travel industry as a component of the advancement of social legacy is additionally dissected.

I. INTRODUCTION

Millennia prior, brokers ventured to every part of the seven oceans, searching for staples to exchange. Flavors, wine, organic products, and olive oil were the monetary forms from past times. Today, we accidentally do a lot of something very similar. In any case, current explorers will generally incline toward eateries and wineries instead of privateer pervaded shipping lanes. Culture is a representation of a singular's customs and lifestyles and is displayed in the food, ceremonies, moves, celebrations, models, building plans, religion, dressing, and different practices (UNESCO, 2001). As indicated by Nasaaart, culture depends on the mosaic of spots, food varieties, customs, workmanship, ceremonies, and encounters of a group. (Nasaaart, 2004; Wadawi, Bresler and Okech, 2008; 2009). Inside this system, Kenya, being a multiethnic country with 42 unique networks holds an exceptionally

different blend of societies. The transaction between culture and improvement is both perplexing and dynamic.

Legacy of the travel industry, which is equivalent to social the travel industry, has frequently been reprimanded for changing over nearby societies and ways of life into —commodities available to be purchased by unfamiliar crowds (Nana and Mensah, 2006). Here derivations, social commercialization adds to the disdain of social traditions, the distance of inhabitants, and the production of homogeneity between places. Whether rustic or metropolitan, the local area can be utilized as a specialist for the turn of events, protection, and maintainability of Malwan's social travel industry. Foodie The travel industry is a variation of Agritourism that centers explicitly around finding and appreciating cooked food sources and beverages. Food in the travel industry is characterized as the craving to encounter a specific kind of food or produce in a specific area (Lobby and Sharples, 2003) and furthermore incorporates an assortment of dietary choices for sightseers since it contains numerous financial advancement programs.

Food the travel industry is invited for the purpose of provincial advancement to upgrade territorial creation through the regressive connection of organizations in the travel industry store network (Renko, Renko, and Polonijo, 2010; Telfer and Divider, 1996) and to give supportability. The travel industry is viewed as a significant device for the travel industry (Everett and Aitchison, 2008; Simms, 2009; Everett and Slocum, 2013). Culinary the travel industry advances generally particular and amazing gastronomic encounters, in addition to those that have procured 4 stars or better. Recently disregarded, culinary the travel industry is a significant new specialty that cultivates financial and local area advancement and new intercultural experiences. Culinary the travel industry can be found in country or metropolitan regions and sightseers ought to be accessible to visit throughout the entire year. As such its true capacity for the improvement of sanitation and security all over Maharashtra ought to be thought of. Applicable writing traverses the domain of food-based associations through an assortment of subsectors, for example, specialty the travel industry, agritourism, culinary the travel industry, food-based attractions, and food bought inspirations. For instance, Agro The travel industry (Homestead The travel industry) has some expertise in visiting ranches for nearby retail buys, diversion, and training (Busby and Rendle, 2000; Veeck, Chee and Veeck, 2006).

Facilities	Events	Activities	Organizations
Building structures	Building structures	Building structures	Building structures
Food processing facilities	Food processing facilities	Dining at restaurants	classifications and certification of Hotel systems (e.g. Michelin, Taste of Scotland)
Farm-markets	Farmers markets	Picnic utilizing locally Grown products	Food classification system(organic)
Food Shops	Food stores	Purchasing food/beverages	Associations (Slow Food)
Food-related Museums	Food related Museums	Pick your own operations/u-pick	
Restaurants	Restaurants	Touring	
Landuses	Landuses	Wineregions	
Farms	Farms	Pastoralregions	
Urban restaurant	Orchards	Districts famous for Food	
Routes		Educational remark	
Food routes		Hotel management Institutes	
Gourmet trails		Perceiving chef struggles	
		Understanding of food, beverage Journal and books	

Food Tourism also works on exploratory diets and the habit of participating in perhaps unfamiliar eating habits as a way to learn and consume other places and cultures (Long, 2004). Food attractions include special events such as food festivals and culinary holidays (Di Domenico & Miller, 2012; Hall & Sharples, 2008), or promotion of local food through the farmer's market, enhanced local food, locally grown. Food inclusion may be included in the hospitality industry supply chain (Telfer & Wall, 1996; Torres, 2002). Table 1

It features the huge capability of food in the travel industry and amazing open doors and organizations that question the meaning of "food in the travel industry". This table additionally features its expansive nature, from occasions to offices, associations, and exercises. These frequently offer a huge arrangement of choices to locales and organizations thinking about the advancement of food and the travel industry items. In this manner, information and systems administration is the reason for picking the right vehicle (Corridor and Sharples, 2008) and keeping up with and developing the business (Everett and Slocum, 2013). Wine and food courses are exceptionally well known in created nations, however, notwithstanding the extremely restricted creation of wine, they are not sold really in Maharashtra

Malwan isn't a wine-developing objective and subsequently creating nearby culinary the travel industry is a perspective that should be created to energize social legacy advancement in the neighborhood networks.

II. LITERATURE REVIEW

• Why Culinary Tourism?

As per Renko et al., (2010) food, alongside different peculiarities like religion, occasions, celebrations, and engineering are viewed as —gray zones of social and legacy of the travel industry. It generally fills in as an impetus in upgrading the sightseers' involvement with specific spots. In any case, the significance of staples has been perceived by an ever-increasing number of scientists. They center around the job of food in culture and think about food as a fundamental need for traveler utilization as well as a fundamental component of provincial culture that enhances the picture of an objective. Neighborhood cooking styles address a center appearance of an objective's elusive legacy, and through its utilization, sightseers can acquire a genuinely true social experience (Okumus, Okumus, and McKercher, 2007; Renko et al., 2010). Table 1: Cultural Attributes Unique to Malwan.

Social Ascribes

- Nearby Individuals
- Nearby Language
- Dabs
- Gems
- Stories and Legends
- Winding around
- Dressing
- Music and Dance
- Social Design
- Food and Beverages
- Religion

Table 1 recognizes a few social ascribes that are special to Malwan of which food is an urgent part of advancing Malwan legacy. The following are a few justifications for why culinary the travel industry ought to be viewed as a significant part of the social legacy: Mid 100 percent of vacationers feast out while voyaging Eating is reliably one of the main 3 most loved traveler exercises High connection between's sightseers who are keen on cooking and historical centers, shows, shopping, music and film celebrations Culinary travelers are almost certain to take part in open-air sporting exercises Revenue in culinary the travel industry ranges to all progress in years bunches Food is the main work of art that addresses every one of the five detects.

Culinary sightseers are wayfarers, Culinary attractions can be accessible throughout the entire year Nearby cooking is the main spurring factor in picking an objective Other than prior friendly and monetary ties, areas with specific arrangements of normal and social capital that consider the improvement of topographical signs have an upper hand in the advancement of neighborhood food the travel industry. This is on the grounds that one vital inspiration for the travel industry is the amazing chance to encounter novel societies and spots, and both food and horticulture are aspects of culture that are effectively bundled and sold (Kim, Eves, and Scarles 2009; Long 2001). This connection between cooking and spot frequently accepts the type of topographical signs (Bowen 2010). Closeness to metropolitan regions is additionally significant in creating neighborhood food for the travel industry. Subsequently, the local area will observe that creating nearby foodies in the travel industry is more straightforward and less expensive assuming the travel industry foundation as of now exists (Dougherty, Brown and Green 2013).

III. THE POTENTIAL ROLE OF FOOD TOURISM

The commitment of nourishment has been to a great extent overlooked, notwithstanding its clear significance and potential as a significant driver of different societies and as a key to the turn of events and support of the travel industry. With Malwan's environment weakening, which is the fundamental fascination that has been promoted as a vacationer location for a long time, it is fundamental to advance elective wellsprings of the travel industry advertising. While guaranteeing that the advantages of the travel industry culinary contribute altogether to the economy of the objective, it very well may be additionally improved to add to the food security and wellbeing of the objective by the job of the travel industry in culinary and how to use it.

Taking into account weather is significant. The contention is that nearby food varieties have a ton of possibilities to further develop the travel industry's maintainability. The travel industry organizers and business visionaries cooperate to fulfill customers, add to the believability of their objections, reinforce their economies and give harmless to the ecosystem framework. It likewise centers around the likelihood that the culinary subject will hone the picture of the objective and explain its uniqueness contrasted with different nations. Where the food can be

introduced as a symbol that they can distinguish as a typical social bringing together attribute, it can furnish Malwan with a brand. This wouldn't just act as a showcasing instrument however would assist with annihilating the thought that nearby food sources are substandardly prompting a net product of culinary abilities instead of a net import of something very similar, which has been the situation throughout the long term. All the more critically, advancement drives expressly look to convey benefits for both the travel industry and food-related industry areas by making and reinforcing back linkages. Along these lines, top-notch food and refreshment items can improve the general travel industry item and the travel industry encounters, while simultaneously the travel industry related spending would give a monetary upgrade, which by implication will prompt food security.

Moreover, food administration as a generator of occupations and pay gives social and monetary circumstances, which engage people to get close enough to food, either delivering food themselves or acquiring pay to purchase food, subsequently approaching nutritious, safe, by and by adequate, and socially suitable food varieties, created in manners that are naturally solid and socially. As indicated by Gaztelumendi (2012), food the travel industry can address social and natural worries in a manner that is viable with absolutely financial discussion. The new history of worldwide the travel industry improvement is covered with ostensibly economical models and obviously impractical arrangements. It's not necessary to focus on coming down on the culinary legacy unpredictably, yet utilizing it shrewdly in the feeling of maintainability. Considering this discussion, the vitally worldwide patterns and keys to progress saw in the improvement of food the travel industry are: It's a growing market

- How about food tourists?
- Territory as the backbone of gastronomic offerings
- Products that are the basis of food tourism
- Cultural heritage
- Tradition

IV. MALWAN CUISINE

Kombdi Vade or Murgh Malwani is a non-vegetarian dish, which is quite popular in Maharashtra. The dish consists of the traditional Malvani chicken curry (including chicken pieces with bones), vade (like a puri, which is a fluffy, fried bread of wheat and nachni flour), onion, lemon and solkadhi.

Mori Masala or Shark curry is a highly popular dish along the Konkan coast. Solkadhi is an energizing curry drink, highly popular in Konkan. It is made from coconut milk and kokam. It is usually served with Kombdi Vade, various fish delicacies, and Mutton Malvani. Bangda Fry is a popular dish, especially in Mumbai. The head of the Bangda (mackerel) fish is removed and discarded and the other part is fried as a whole.

Malvani Mutton Curry is a highly popular dish throughout the Konkan region. It is similar to Murgh Malvani except that the spices are slightly different. Kavda

Curry is an extremely delicious dish made from a local Konkani bird called "Khavda". Bombil Fry or Bombay Duck Fry is an immensely popular dish, especially in north Konkani regions such as Mumbai and Raigad. Paplet Saar is a dish consisting of Pomfret cooked in traditional Malvani fish curry. This dish is especially popular in Mumbai. Phanasachi Bhaji is an exotic vegetarian dish, made from Jackfruit, chillies, and spices. Kaju Chi Aamti is a spicy curry of cashews. It is a spicy preparation and is savored by the Malvani populace.

• Study Area



Map 1

Malvan is a town in Sindhudurg District, the southernmost district Maharashtra. This culturally and historically important town is a taluka place in Sindhudurg District. Malvan taluka consists of villages like Aangnechi wadi, Achra, Khalchi Devli, Jamdul, Juva, Pankhol and Sarjekot. Malvan is well-known for its historical monument, the Sindhudurg fort, which is beautiful and vast in area. Several invented and more plausible stories related to the name Malvan exist. Salt was produced in large quantities in the Malvan region. Salt producers use the term Mahalavan to describe a region rich in salt, a compound word from "Maha" meaning great, and "lavan" meaning plantation (or salt). Another possibility is a phonetic derivative of the compound of "Mad" and "Ban", Malvani for coconut trees and garden respectively, relating to a large number of coconut trees in the region.

V. METHODOLOGY

This paper uses a contextual analysis approach featuring applicable writing connected with culinary the travel industry as well as private encounters in Malwan. The point is to talk about the job of customary food in the Malwan economy.

• Research Questions

- What is the role of food tourism as part of cultural heritage and on the economy?
- Why is culinary tourism important?
- What are the potential roles of food tourism in Malwani cuisine?

VI. RESULTS AND DISCUSSION

A. The role of food tourism as part of cultural heritage and in the economy

Food tourism is a part of the Experience Industry, which says that if the experience is good then the growth is directly associated with it. The fastest growth in tourism is in the culinary sector. Farmers' markets, taste tours, agri-entertainment, restaurants, farm shops, wineries, and boutique food retailers food tourism has become an important part of holiday and business travel as well as a purpose in itself. Food tourism helps in creating entrepreneurship as well as employment opportunities. Growths in Food tourism will also help open more job or employment opportunities to the citizens. When the employment opportunities are getting increased this directly gives a boost to the revenue generation in the associated sector.

When the tourism of any region increases then the ancillary and supporting businesses would also grow like Transportation, Business of souvenir shops at the tourist's shops, and tourists guides. The Lodging and boarding industry and much more food tourism are all about new culinary experiences. The awareness about the food tour will help to get more and more business to specialty restaurants also to the exhibition stalls and agro-tourism as the locals would travel more and more to explore new delicacies of the regional cuisines. When these ancillary businesses will start getting more business through the growth of agro and culinary tourism the services will establish more and contribute to the economic growth of the city. The different television shows focusing on the different cuisines and the cultures also try to educate the viewers more about the cuisines of their interest and they would give an experience of the authentic food of particular cuisine to its viewer without actually visiting the destinations because food tourism is an experienced industry these cookery shows are definitely playing a bigger role in the growth of the food tourism. This opens a new window of employment and a section in the food industry for chefs to explore their talent if they are successful then this will generate enough revenue for the media as well as the food industry and can be established as another resource of revenue generation. The linkages between food and tourism also provide a platform for local economic development.

Each Indian state offers its own set of delectable cuisines and Maharashtra is no exception. The state offers several mouth-watering cuisines that are in demand across the country and in various parts of the world. The people of Maharashtra regard their food as 'Anna he poornabrahma' which means 'anna', or food is equal to 'Brahma', the creator of the universe. In other words, it means food is God, thus it should be worshiped. Maharashtrians also believe in offering their food first to the lord as a thanksgiving ritual for all that he has given. Every districts of Maharashtra has various types of food styles and different cooking methods. All spicy, as well as sweet food, is different in taste.

B. Food Tourism

Food tourism is a type of tourism that focuses on food like a magnet for exploration and a tourist destination. Although food has always been an aspect of tourist hospitality, the tourism industry did not place a premium on it until the late 1990s. Culinary trails, cooking schools, restaurants, farm weekends, cookbooks, food guides, and new or adapted recipes, dishes, and even ingredients are now part of the mix. While most culinary tourism focuses on the commercial experience of dining and tasting new foods, it is also an educational initiative that uses food to teach about the culture of a particular cuisine, the people who produce and prepare it, the food system that allows access to those foods, and the potential contribution of tourists to securing access to those foods. Long, L. M. (Ed.). University Press of Kentucky, Lexington, 2004.

C. Potential roles of food tourism in Malwani cuisine

Food Tourism may be one of the most important factors in popularising a previously unknown region noted for its cuisine. As a result, the growth of regional and public economies is sparked. It leads to a diversification of lifestyles, the creation of job opportunities, an increase in the standard of living due to greater incomes, and, to some extent, the urbanization of remote areas. Once visitors have been drawn to a location, the public begins to employ a variety of methods to keep them engaged. It could be through local sports or games, traditional dances, jewelry popularisation, clothing, and so on. Other effects include the preservation of food and local cultural history, a higher level of living, and the attainment of dignity and respect for the rich cultural heritage. Food tourism as an industrial aspect encourages innovation and customer participation in co-creation, as well as bridging global and local cultures in diverse ways. There have been changes in the shape of Fusion cuisines, which are accompanied by elaborate narratives in the Menu cards that relate it to cultural and local values. This also sensitizes the importance of values attached to food culture.

Malwan is a town in the Sindhudurg District, the southernmost district of Maharashtra. This culturally and historically important town is a Taluka place in Sindhudurg District. Malvan Taluka consists of villages like Aangnechi wadi, Achra, Khalchi Devli, Jamdul, Juva, Pankhol and Sarjekot.

Malwan cuisine has unique recipes which are based on local availability of ingredients. Coconut, Rice, and fish assume prime significance in the Malwani cuisine.

D. Culture and Food Heritage

As a food culture, it provides a medium for the expression of local culture. Food culture is presented through food-related events, these events provide the opportunity for regional people to express the regional food and that is increasing in recent years (Getz, 1997). As such food is the base to build the image of the destination and also stimulates the local economy through local food purchased by tourists (Richards, 2002). Local food also contributes to increasing the sustainability of tourism, local economy, and authenticity of the destination and provides a healthy environment to the tourist (G. Du Rand, Heath, & Alberts, 2003). If regional people encourage the tourist to participate in regional food it also enhances the destination experience (Renko, Renko, & Polonijo, 2010).

Eagan, (2013) analyse the 'Native American' knowledge of food heritage and examined the effect of food access on 'Native American' identity and health. He used participant observation and interviews for data collection and his analysis also focuses on the role of food heritage and explores the influencing factors (economic, social, environmental, and political) on diet. He found the change of concept in food-related identity between all racial communities. Through this research, he also shares the food heritage recipe as a way to perceive heritage identity and knowledge.

This may mean that while food heritage, from a narrow perspective where taste and variety are concerned, other aspects both tangible, i.e. built environment, and intangible, i.e. senses of community and place may be lost. Therefore, reflects the essentially contested nature of much heritage, whether it be industrial heritage or a tomato, and how it can be used by different sets of stakeholders for their own means. The reification of food as a form of cultural capital nevertheless creates a range of issues for the conservation of food heritage. Farmers' markets do provide great opportunities for enlivening heritage spaces and may in themselves be heritage attractions and integral to their community's sense of place. The challenge for markets, though, is to be able to retain such linkages so that they remain lived heritage rather than a stage show for the tourists to come to look at the locals and what they think they eat.

VII. CONCLUSIONS AND RECOMMENDATIONS

This paper endeavors to consider the significance of eating and drinking in advancing social legacy and, as a matter of fact, its commitment to the travel industry overall. Social variety ought to be viewed as a strength in advertising food the travel industry in Malwan. Food the travel industry can assume a focal part in the turn of events and the executives of legacy the travel industry. The effect of food on the travel industry is tremendous and can possibly work on the economy of any country all in all. Travelers will quite often keep on requesting more customary food sources as they can get to the social and verifiable legacy of various societies to make them more bona fide. Objections take the idea of manageability to an unheard-of level, with wellbeing-centered food varieties and beverages, the present instructed, rich, travel-arranged, extensive, well-being, and ecological. We began to offer it with interest to buyers. Accordingly, eating and drinking have become more significant and more vital to specific gatherings. Anyway, food should be a top-notch item in view of well-being concerns. The paper further demonstrates the way that food can be extended and used inside the structure of the legacy of the travel industry advancement, as plainly food is a significant variable in building a reasonable provincial character. I'm. Malwan's different social networks ought to be pleased to flaunt their food and travelers ought to be prepared to taste their food. Inability to advance nearby food, offices offer genuinely uncommon circumstances to fulfill Western travelers, consequently giving a fundamental and significant part of expanding request and utilization of certifiable social legacy. Have lost. Most dishes are state brands like Punjabi, Gujarati, Hyderabad, Chettinad actually have the amazing chance to assemble positive and prosperous connections between food, culture, and objections.

A few ideas would seem to be this: Asset food and refreshment exercises from every local area to advance the turn of events and advancement of nearby cooking Inns and eateries can offer more neighborhood menus involving Malwani cooking in the tongue We will send off food and drink shows and challenges cross country so youthful ages can see the value in their social legacy. Make tea/espresso

passes, stories and taste courses in various districts Future exploration will incorporate an overview of the in general monetary power that food brings to the country.

The effect of social evenings and food celebrations that fulfill global guidelines ought to likewise be contemplated. Well-being and cleanliness issues in food preparing and the executives are additionally significant. You can fundamentally dissect unfamiliar sightseers' advantages.

REFERENCES

- [1.] Barr, 1995, Drink. Bantam Press, London.
- [2.] Bowen, S 2010, 'Embedding local places in global spaces: Geographical indications as a territorial development strategy, Rural Sociology, vol. 75, no. 2, pp. 209–43.
- [3.] Busby, G & Rendle, S 2000, 'The transition from tourism on farms to farm tourism', Tourism Management, vol. 21, no. 6, pp. 635–642.
- [4.] Di Domenico, M & Miller, G 2012, 'Farming and tourism enterprise: Experiential authenticity in the diversification of independent small-scale family farming', Tourism Management, vol. 33, no. 2, pp. 285–294.
- [5.] Dougherty, ML, Brown, LE & Green, GP 2013, 'The social architecture of local food tourism: Challenges and opportunities for community economic development', Journal of Rural Social Sciences, vol. 28, no. 2, pp. 1-27.
- [6.] Douglas, M 1987, 'A distinctive anthropological perspective' in Constructive Drinking: Perspectives on Drink from Anthropology, ed M Douglas. The Press Syndicate of the University of Cambridge, Cambridge, pp. 3-15.
- [7.] Everett, S & Aitchison, C 2008, 'The role of food tourism in sustaining regional identity: A case study of Cornwall, South West England', Journal of Sustainable Tourism, vol. 16, no. 2, pp. 150–167.
- [8.] Everett, S & Slocum, S 2013, 'Food and tourism: An effective partnership? A UK –based review', Journal of Sustainable Tourism, vol. 21, no. 6, pp. 789-809.
- [9.] Everett, S & Slocum, S 2013, 'Food tourism: Developing cross industry partnerships' in Sustainable culinary systems: Local foods, innovation, and tourism & hospitality. eds CM Hall & S Gössling Routledge, London.
- [10.] Fiske, J Hodge, B & Turner, G 1987, Myths of Oz, Allen & Unwin, Sydney.
- [11.] Gaztelumendi, I 2012, 'Global Trends on Food Tourism'. Flavours of the Silk Road International Conference on Food, Culture and Tourism, Baku, Azerbaijan, 6-7 September.
- [12.] Ahlawat, M., Sharma P. & Gautam, P., Slow Food and Tourism Development: A Case Study of Slow Food Tourism in Uttarakhand, India, GeoJournal of Tourism and Geosites, Vol.26 (3),751-760, 2019.
- [13.] Alonso, A.D.; Fraser, R.A.; Cohen, D.A. Investigating differences between domestic and international wineryvisitors in New Zealand. Int. J. Wine Bus. Res. 2007,19, 114–126.

- [14.] Amer Rajput and Raja Zohaib Gahfoor (2020). Satisfaction and revisit intentions at fast food restaurants. *Future Business Journal*, 6(1):13.
- [15.] Andersson, T. D. & Mossberg, L. 2004. The dining experience: do restaurants satisfy customer needs? *Food Service Technology*, 4, 171-177.
- [16.] Appadurai A. (1988) "How to Make a National Cuisine: Cookbooks in Contemporary India," *Comparative Studies in Society and History*, 31(1): 3-24
- [17.] Belisle, F.J. (1983) 'Tourism and Food Production in the Caribbean', *Annals of Tourism Research*, 10 (4): 497-513.
- [18.] Berry Karan, Progress and emerging issues in Culinary Tourism: A study with special reference to Punjab, *Journal of Hospitality Application & Research*, Vol. 9 (1), 2014.
- [19.] Bessiere, J. (1998). Local development and heritage: Traditional food and cuisine as tourist attractions. *The European Society for Rural Sociology*, 38(1), 21- 34.
- [20.] Bisogni CA, Jastran M, Shen L, Devine CM (2005) A Biographical Study of Food Choice Capacity: Standards, Circumstances, and Food Management Skills. *J Nutr Educ Behav.*, 37, 284-291.
- [21.] Björk, P. & Kauppinen-Räsänen, H. 2014. Exploring the multi-dimensionality of travellers' culinary gastronomic experiences. *Current Issues in Tourism*, 1-21
- [22.] Brownlie, D., Hower, P. & Horne, S. (2005). Culinary tourism: An exploratory reading of contemporary representations of cooking. *Consumption Markets & Culture*, Vol. 8, No.1, pp.7-26.
- [23.] Bruegel M. (2009) Pénurie et profusion : de la crise alimentaire à l'alimentation en crise in Bruegel M (Dir.) Profusion et Pénurie: les hommes face à leurs besoins alimentaires, Rennes, Presses universitaires François Rabelais et Presses Universitaires de Rennes : 4-24. Hall, CM & Sharples, E 2003, 'The consumption of experiences or the experience of consumption? An introduction to the tourism of taste' in *Food tourism around the world. Development, management and markets*, eds CM Hall, E Sharples, R Mitchell, N Macionis & B Cambourne, Oxford: Butterworth Heinemann, pp. 1-24. Development of food tourism: The Role of food as a Cultural Heritage of Malwan (Maharashtra).