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GLOBAL CONCEPTS IN GASTRONOMY

Editors: Dr. İbrahim ÇEKİÇ, Dr. Yener OĞAN

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This book aims to open the doors to this multidimensional world by focusing on the conceptual framework of gastronomy and providing readers with new intellectual frameworks and perspectives. The content of the book has been designed considering the current gastronomy trends worldwide. In this context, initially, neglected concepts in gastronomy literature were identified, and their shape and content characteristics were explained by drawing on existing literature. For instance, concepts such as gastronomy museology, gastronomy literacy, and gastronomic value typology were addressed independently for the first time in this book, and the overall framework of these concepts was established. Additionally, some commonly used concepts in gastronomy literature were reinterpreted and defined. The book consists of sixteen interconnected chapters. These chapters, focusing on the specific features of global gastronomy concepts, are structured to appeal to academics, students, professionals in the industry, employees of local governments, and individuals interested in gastronomy. We are grateful to the authors and publishing staff who contributed to the preparation and publication of this book, as we believe it would contribute to the gastronomy literature and provide opportunities for a better understanding of the conceptual framework of gastronomy.



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GLOBAL CONCEPTS IN GASTRONOMY

Dr. İbrahim ÇEKİÇ
Dr. Yener OĞAN

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Preface

Gastronomy and culinary arts are fields of study examining the scientific, cultural, and sociological aspects of food and beverages. They guide research in this field and interpret gastronomic knowledge into practice. Topics of interest in gastronomy include the optimal preparation of food, proper ingredient usage, cooking techniques, flavor combinations, presentation techniques, and the social and cultural value of food. Gastronomy not only encompasses the study of food culture but also focuses on various aspects such as the examination of culinary arts, the development of creative dishes, and the analysis of dining experiences. This indicates that gastronomy operates with a multidisciplinary approach and has a broad conceptual framework. Understanding the conceptual framework of gastronomy, in a sense, means grasping the idea that food holds meaning beyond being a mere source of physical nourishment.

This book aims to open the doors to this multidimensional world by focusing on the conceptual framework of gastronomy and providing readers with new intellectual frameworks and perspectives. The content of the book has been designed considering the current gastronomy trends worldwide. In this context, initially, neglected concepts in gastronomy literature were identified, and their shape and content characteristics were explained by drawing on existing literature. For instance, concepts such as gastronomy museology, gastronomy literacy, and gastronomic value typology were addressed independently for the first time in this book, and the overall framework of these concepts was established. Additionally, some commonly used concepts in gastronomy literature were reinterpreted and defined. The book consists of sixteen interconnected chapters. These chapters, focusing on the specific features of global gastronomy concepts, are structured to appeal to academics, students, professionals in the industry, employees of local governments, and individuals interested in gastronomy. We are grateful to the authors and publishing staff who contributed to the preparation and publication of this book, as we believe it would contribute to the gastronomy literature and provide opportunities for a better understanding of the conceptual framework of gastronomy.

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Foreword

The field of gastronomy and culinary arts, which has a multidisciplinary structure, is undergoing significant development through the interaction of different disciplines on a global scale. Various factors, such as sectoral growth, increasing interest in culinary arts, the tendency for professional development to be complemented by education, highlighting the relationships between different disciplines and gastronomy, revealing the cultural structures of societies, and serving as a means to promote and popularize this culture, can be considered as indicators of this development, which requires a qualified workforce.

Classification of related concepts in the field of gastronomy becomes a necessity. In this context, I believe that presenting globally recognized and accepted concepts through this work will contribute significantly to the literature on gastronomy and culinary arts. I congratulate Dr. İbrahim Çekiç and Dr. Yener Oğan, who edited the book entitled “Global Concepts in Gastronomy”, as well as all the authors who contributed to the preparation of the chapters.

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