

**A STUDY TO DETERMINE THE
LEVEL OF PRESENTATION OF
LOCAL DISHES IN FINNE-DINING
RESTAURANTS**

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Preface

Nutrition is one of the most basic requirements of human life and has played an important role in shaping the cultural structure of every society throughout history. Since the early ages, the need for nutrition has led societies to develop various food rules and traditions according to their own lifestyles and beliefs. In this process, local cuisines have become cultural values reflecting the identities of societies and have created a rich gastronomic culture by blending their geography and history. However, changing eating habits and fast consumption culture with the development of technology pose new problems for the protection and sustainability of these ancient cuisines.

This research aims to reveal that local cuisines do not receive the value they deserve today and are underrepresented especially in food and beverage establishments. Considering that local dishes have a critical importance in terms of preserving and promoting the cultural heritage of a region, forgetting these dishes would be a great loss for the future of both local identity and gastronomy tourism. At this point, it is clear that food and beverage establishments should keep this cultural heritage alive and pass it on to future generations by giving more space to local dishes in their menus.

This research emphasizes the importance of preserving and promoting local cuisines for both locals and tourists, and examines how fine-dining restaurants can contribute to this process. In the light of the research in the literature, the inclusion of local dishes in restaurant menus and their demand by tourists stand out as important factors that increase the recognition of a region.

It is seen that there is little research conducted on the presentation of local dishes in fine-dining restaurants in Turkey. It is believed that the research is quite valuable in terms of revealing the current status of an important problem and producing solution suggestions. It is thought that it will contribute to the literature on how local dishes are produced and presented in restaurants. We hope that it will be useful for fine-dining restaurant owners, restaurant entrepreneurs, public institutions, local governments and sector employees, as well as our students and colleagues who are interested in this subject.

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