

**JYOTI NIVAS COLLEGE AUTONOMOUS**  
**SYLLABUS FOR 2024 BATCH AND THEREAFTER**  
**Programme: B. Com TTM (24IVBT06) Semester: IV**  
**TOURISM AND TRAVEL MANAGEMENT**

**SKILL ENHANCEMENT COURSE (SEC)**

**GASTRONOMY TOURISM & CULINARY SKILLS**

**No. of Hours: 30**

**Course Objectives**

- To understand the concept, scope, and significance of gastronomy tourism in the global and local tourism industry.
- To develop practical culinary skills and knowledge related to food preparation, presentation, and service.
- To analyze the relationship between gastronomy, sustainability, and responsible tourism practices.

**Learning Outcomes**

- Students are explained about the key concepts and trends in gastronomy tourism and its economic and cultural impacts.
- Students get chance to identify the diverse regional and international culinary traditions and their tourism appeal.
- Evaluate sustainable and ethical practices in gastronomy tourism and suggest improvements for local food tourism initiatives.

**Unit 1: Introduction to Gastronomy Tourism**

**05 HOURS**

Definition and scope of gastronomy tourism - Evolution and growth of food tourism worldwide - Types of gastronomy tourism (e.g., wine tourism, street food tourism, farm-to-table tourism) - Role of gastronomy in destination branding and marketing - Economic and socio-cultural impacts of gastronomy tourism

**Unit 2: Culinary Traditions and Regional Cuisines**

**10 HOURS**

Understanding culinary heritage and cultural identity - Regional food practices and specialties: case studies on regional cuisines - Role of indigenous and local ingredients in cuisine - Influence of history, geography, and climate on culinary styles - Fusion cuisine and modern innovations in traditional dishes

**Unit 3: Fundamentals of Culinary Skills**

**05 HOURS**

Basic kitchen safety and hygiene practices - Understanding kitchen equipment and tools - Food preparation techniques: chopping, marinating, seasoning - cooking methods: boiling, frying, baking, grilling, steaming, sous vide - Plating and food presentation principles - Basics of menu planning and food pairing

**Unit 4: Innovation and Sustainability in Gastronomy Tourism**

**10 HOURS**

Sustainable Food Practices and Responsible Tourism - Organic, Local, and Seasonal Food Movements - Food Waste Management and Eco-friendly Culinary Practices - Innovations in Culinary Techniques and Food Service - Health and wellness trends in gastronomy tourism - Future outlook and career opportunities in gastronomy tourism

**Skill Development**

- Activities to document local food traditions and family recipes.
- Learning narrative techniques to present culinary heritage to tourists.
- Creation of digital content (blogs, videos) on local food journeys.

## References

- Long, L. M. (Ed.). (2004). *Culinary Tourism*. University Press of Kentucky.
- Hall, C. M., & Sharples, L. (Eds.). (2003). *Food Tourism Around the World: Development, Management and Markets*. Butterworth-Heinemann.
- Ellis, A., Park, E., Kim, S., & Yeoman, I. (2018). What is food tourism? *Tourism Management*, 68, 250–263.
- Okumus, B., Koseoglu, M. A., & Okumus, F. (2020). *Food Tourism and Culinary Tourism: A Research Overview*. Wiley.
- Hjalager, A. M., & Richards, G. (Eds.). (2002). *Tourism and Gastronomy*. Routledge.
- Kivela, J., & Crotts, J. C. (2006). Tourism and Gastronomy: Gastronomy's Influence on How Tourists Experience a Destination. *Journal of Hospitality & Tourism Research*, 30(3), 354–377.
- Hughes, G. (2002). Gastronomy: From Market to Table – The Development of Gastronomy as a Tourism Product. *Tourism Recreation Research*, 27(3), 3–10.
- Sims, R. (2009). Food, place and authenticity: local food and the sustainable tourism experience. *Journal of Sustainable Tourism*, 17(3), 321–336..