
CONFERENCE

GASTRONOMY AND TOURISM: THE DYNAMICS OF CONSTRUCTION OF GOURMAND TOURIST DESTINATIONS IN THE WORLD

From February 13th to 14th, 2020

Auditorium Jean MONNIER
UFR ESTHUA Tourism and Culture,
7 allée François Mitterrand
49000 ANGERS

Co-organized by UFR ESTHUA Tourism
and Culture and ATLAS - Association
for Tourism and Leisure Education
and Research

Information and registration online
univ-anger.fr/esthua



PROGRAMME Thursday 13th

09.00>09.30

Opening of meeting

ESTHUA - Jean Monnier Amphitheater - Campus Saint Serge

Opening of the conference

Olivier ETCHEVERRIA, Senior Lecturer and Researcher, ESTHUA, University of Angers

Academic Welcome

Françoise GROLLEAU, International Vice-President, University of Angers

Background to ATLAS Gastronomy and Tourism Research Group

Carlos FERNANDES, Polytechnic Institute of Viana do Castelo, Portugal

Introduction to participants

Carlos FERNANDES, Polytechnic Institute of Viana do Castelo, Portugal

Session A: Gastronomy Tourism: Motivations and Destinations – Chaired by Silvia AULET, University of Girona, Spain

09.40>10.55

Restaurant Menu Calories on Display: Does this expose affect the way we order food?

Bill GREGORASH, Confederation College/Royal Roads University, Canada

Demand for food offers at ski huts in Austria

Claudia BAUER-KROESBACHER, IMC University of Applied Sciences Krems, Austria

How Millennials interpret gourmand dimension coverage in Macao (SKYPE)

Irini LAI FUN TANG, City University of Macau, China

11.00>11.15

Break

Session B: Gastronomy and Experiences – Chaired by Elisabete FIGUEIREDO, University of Aveiro, Portugal

11.20>12.45

Experience Design using the example of culinary Tourism

Natalie OLBRICH, Catholic University Eichstaett-Ingolstadt, Germany

Momentum from the forest. Designing a unique gastronomic experience for different connoisseurs

Maria José PIRES, Ricardo BONACHO, Estoril Higher Institute for Tourism and Hotel Studies, Portugal

Yoghurt in Turkish cuisine and its importance in the gourmand tourism Experience

Alev DÜNDAR ARIKAN, Anadolu University, Turkey

13.00

End of morning sessions

Session C: Gastronomy Tourism: Motivations and Destinations – Chaired by Alexandra CORREIA, Polytechnic Institute of Viana do Castelo, Portugal

- 14.45>16.00** Catalan gastronomy in the province of Girona: Demand and supply
Sara FORGAS, University of Girona, Spain
- Slow cities (cittaslow) route in Turkey as a gourmand tourism destination
Irfan ARIKAN, IMC University of Applied Sciences Krems, Austria
- Is there a place for children in gourmand tourism?
Karolina BUCZKOWSKA-GOŁĄBEK, Poznan University of Physical Education, Poland
- 16.15>16.30** **Break**

Session D: Gastronomy Tourism: Motivations and Destinations – Chaired by Irfan ARIKAN, IMC University of Applied Sciences Krems, Austria

- 16.45>18.20** Branded Wine Regions: Collective Property Rights and Wine Tourism Development
Vinka WOLDARSKY, University Rovira i Virgili, Spain
- The concept of gourmand through the product: the case of Girona
Silvia AULET, University of Girona, Spain
- Interpretation of gastronomic traditions within tourism
Valerie ELSS, Fachhochschule des Mittelstands (FHM), Germany
- Understanding Social Entrepreneurship in Gastronomy: A Cross Cultural Research
Ige PIRNAR, Engin DENIZ ERIS, Duygu CELEBI, Yasar University, Turkey

PROGRAMME Friday 14th

Session E: Sustainability and Gastronomy – Chaired by Bill GREGORASH, Confederation College/Royal Roads University, Canada

- 09.00>10.15** Private Social Dining: A Motivation Study (SKYPE)
Pearl M.C. LIN, Hong Kong Polytechnic University, China
- The impact of authenticity and attribute quality of local restaurant on tourist satisfaction and behavioral intention (SKYPE)
Mengqing WAN, City University of Macau, China
- Sustaining gastronomic practices in the Minho region of Portugal
Carlos FERNANDES, Polytechnic Institute of Viana do Castelo, Portugal
- 10.20>10.30** **Break**

10.35>11.50

The role of terroir products in local gastronomy according to restaurateurs' opinion. An example from Catalonia
Xosé A. ARMESTO-LÓPEZ, M. Belén GÓMEZ-MARTÍN, Martí CORS-IGLESIAS, University of Barcelona, Spain

The use of olive oil in Gourmand destination: perceptions of awarded Chefs' of Michelin-starred restaurants
Olga MATOS, Alexandra I. CORREIA, Regina BEZERRA, Polytechnic Institute of Viana do Castelo, Portugal

Provenance Matters – construction of Portuguese rural provenance food as gourmand by urban specialty stores
Elisabete FIGUEIREDO, University of Aveiro, Portugal

12.00

End of morning sessions

Session G: Gastronomy and Experiences – Chaired by Olga MATOS, Polytechnic Institute of Viana do Castelo, Portugal

15.35>16.50

Travelling With food Constraints: An Inductive Approach to Inclusive Gourmand Tourism
Sheila MATSON BARKAT, Rennes School of Business, France

Tourists' surprise in street food experience in Vietnam
Linh PHAM, University of Surrey, United Kingdom

Kenyan local cuisine acceptance by tourist in selected hospitality establishments in Kenya
Dorothy ROTICH, Moi University, Kenya

There are places in the world which are recognised as tourist and gourmand destinations both nationally and internationally.

Tourism mobility to these gourmand tourist destinations is motivated by certain practices and spaces outside everyday life. The gourmand dimension is a tool for touristic discovery, in the sense that involves experiencing a place or geographical area with all 5 senses: encounter an Other and an Elsewhere through agricultural products, meals, wine or taste preferences, or rituals of being at table... Feeling, touching or devouring with your eyes are an integral part of gourmand tourism. The incorporation and tasting practices in a motivated, desired and chosen environment constitute the specificity of the gourmand tourism experience.

The purpose of this conference is to attempt to understand how these gourmand tourist practices translate into space and time.

The official language of the conference is English.