

Food Culture and Destination Management



SCHOOL

Faculty of Culture, Tourism
and Hospitality (Esth a)



CAMPUS

Saint-Serge



LEVEL

3rd year Bachelor's degree



OPEN TO EXCHANGE STUDENTS

Yes



SEMESTER

Spring (S2)

> **Degree course:** Tourism and Leisure

> **Teaching unit:** UE4 Heritage Studies

> **Course language:** English

> **Duration (hours):** 0

> **ECTS:** 6

> **Teacher(s):** -

> **Assessment:**

Continuous assessment

Final exam

> **Teaching methods:**

Lecture course 0 hours

Tutorial course hours

Practical work hours

Case study

Project

COURSE DESCRIPTION

This course explains food culture evolution in the contemporary world and underlines the impacts on destination management especially culinary tourist destinations (in the world).

Outline:

1. Commensality and solo eating as new trends
2. Time for food in today's society; the impact of tourism
3. Food and personal identity and links with tourism
4. Food and place identity: a path toward tourism
5. Food and Strategic Destination Management: tools at hand
6. Culinary tourist destination management: the cluster model

OBJECTIVES

Students will understand food culture evolution in today's society, how food culture interplays with destination management in global tourism, and acquire theoretical and practical tools for tourist culinary destination management.

Students will be able to analyse dimensions of culinary tourism: as far as society, practices and management are concerned They will also be able to build up a cluster model based on local food culture and local industry visiting.

PREREQUISITES

Each course is included in a Unit (called UE). Students must attend all courses of a unit. ECTS are delivered when the entire unit is validated.

SELECTIVE BIBLIOGRAPHY

- Ellis, A., Park, E., Kim, S., and Yeoman, I. (2018). What is food tourism? *Tourism Management*, 68, 250-263.
- Hall, C. M., and G ossling, S. (Eds.). (2016). *Food tourism and regional development: Networks, products and trajectories*. Routledge.
- Hess J.L and Hess K. (1977). *The taste of America*. New York. Penguin Books.
- Long, L. M. (2013). *Culinary tourism* (pp. 1-8). Springer Netherlands.
- Rozin, P. and Fallon, A.E. (1981) "The Acquisition of Likes and Dislikes for Foods", in J. Solms and R.L. Hall (eds) *Criteria of Food Acceptance*, pp. 35-44. Zurich : Forster Verlag.
- Wojcieszak, M., and Gazdecki, M. (2018). Culinary trails as an example of innovative tourist products. *European Journal of Service Management*, 27, 357