

A Study of Resilience and Eco-Friendliness of Fusion Cuisine

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Abstract: *This study investigates the resilience and eco-friendliness of fusion cuisine in the contemporary culinary landscape. Fusion cuisine, characterized by the amalgamation of diverse culinary traditions and ingredients, has gained popularity in global gastronomy. The research employs a multi-faceted approach, combining qualitative and quantitative methods to assess the ecological impact and adaptive capacities of fusion culinary practices. Through a comprehensive literature review and case studies of diverse fusion culinary establishments, this study examines the sourcing, utilization, and ecological footprint of ingredients in fusion cuisine. Additionally, it evaluates the resilience of fusion culinary practices in the face of environmental and socio-economic challenges. Initial findings suggest that fusion cuisine often embraces locally sourced, sustainable ingredients, emphasizing eco-friendliness and reducing the carbon footprint in culinary practices. Moreover, the adaptive nature of fusion cuisine, capable of incorporating diverse ingredients and cultural influences, indicates a level of resilience in responding to fluctuating market demands and environmental changes. This study contributes valuable insights into the sustainable and adaptable aspects of fusion cuisine, shedding light on its potential role in promoting eco-friendly culinary practices and fostering resilience within the culinary industry.*

Keywords: Sustainability, Adaptability, Fusion food, Culinary Innovation, Food waste reduction, Dietary preferences, Cross culture fusion, Food trend, Food evolution, Contemporary Culinary Practices

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