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Hospitality Versatility Around the Globe A Case Study on Cuisine and Culture in the Hospitality Industry in Poland

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Abstract: The purpose of this research is to understand and to explore Cuisines and varieties of culture in the hospitality industry. People love to experiment with different cuisine when they visit different cities be it for business or for leisure.

What do we mean by cuisine and culture?

A cuisine is a style of cooking characterized by distinctive ingredients, techniques and dishes, and usually associated with a specific culture or geographic region. Regional food preparation techniques, customs and ingredients often combine to create dishes unique to a region. Culture includes how employees communicate with each other, their leaders, and the customers; the perks and benefits offered to employees; and even the physical look and feel of the workplace. Culture may be easy to influence, yet it is difficult to change.

Traditional cuisine is passed down from one generation to the next. It also operates as an expression of cultural identity. Immigrants bring the food of their countries with them wherever they go and cooking traditional food is a way of preserving their culture when they move to new places.

Keywords: Cuisine, Culture, Food, Traditional Cuisine

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