

Versatility in Hospitality Industry around the Globe

Case study on Cuisine and Culture of Turkey

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Abstract: *This study has focused on Turkish culinary culture from ancient times until today. Horse meat and mutton were prominent foods of ancient Turks. The journey of Turkish food culture has been in continuous development from the past beginning from Central Asia, Seljuk, Ottoman Empire to Republican eras and has excelled. Today, Turkish cuisine has an important place in the world. During the Ottoman Empire, the cuisine survived and developed because of three factors: palace, mansion, and chefs in Istanbul. The culinary culture of the Ottoman Empire was divided into palace kitchens and public kitchens. Beginning with reform in the Republican period, the impact of foreign cuisine has been observed in Turkish cuisine. The food culture differs from region to region; Eastern Anatolia, Southeastern Anatolia, the Black Sea, Marmara, Aegean, and Mediterranean have their own particular food culture. In recent years, the culinary culture has been influenced by globalisation. Cubans will wholeheartedly testify to the central importance of food in their life; when asked to speak of their cuisine, they tend to say that food brings a deep sense of being Cuban. In this paper, I will examine the ways in which food practices can shape, represent, and reproduce a particular collective identity (Terio, 2000). This will be achieved by situating the socio-cultural dimension of Cuban cuisine within complex fields of power and identity struggles that have profoundly shaped this Caribbean island over the last five hundred years. Ethnographic sources for this work come from data gathered during the many visits to Cuba I have taken over the last seven years. [4].*

Keywords: Food, Culture, Industry, Drinks

REFERENCES

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- [2]. Cuban culture has undergone a major transformation since the revolution.
- [3]. Studying abroad in Cuba is more than learning about Havana, where the program is located.
- [4]. Cuba, country of the West Indies, the largest single island of the archipelago.
- [5]. Surely you have tried a good Cuban sandwich, or a creamy and delicious Cuban-style flan.
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