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## Versatile Hospitality Industry around the Globe A Case Study on Development and challenges in Hospitality Industry - Peru

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Abstract: Republic of Peru, is a country in western South America. It is bordered in the north by Ecuador and Colombia, in the east by Brazil, in the southeast by Bolivia, in the south by Chile, and in the south and west by the Pacific Ocean. Peru is a mega diverse country with habitats ranging from the arid plains of the Pacific coastal region in the west to the peaks of the Andes mountains. The country is rich Peru is the 19th largest country in the world, and the third largest in South America. The cultivation of beans, chili peppers, squash, and corn by Peru's original inhabitants around 3000 BC set the culinary scene. Next, the Inca empire, the dominant power during the 1300s, started to grow potatoes in terraces on the hillsides throughout their vast lands. Peru was the first area of the world to grow potatoes and the potato crop is still a staple throughout South America today. The Spanish and European influences came next in the 1500s with the Spanish conquest. They introduced chicken, pork and lamb and began to grow crops such as beans, carrots, barley and wheat. African immigrants were then imported to work in the fields, due to diminishing numbers of native Peruvians, The infusion of African culinary culture began at that time with the introduction of their indigenous products to Peru.

**Keywords:** Peruvian Cuisine & Culture, International Influences on Peruvian Cusine, Trends & Skills in the Hospitality Sector, Sustainable Tourism in Peru, Modernisation & Modification in the Hospitality Industry, Development & Challenges in the Hospitality Sector.

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