

# 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

## I. INTRODUCTION

Why is it important to know the culture of hospitality?

What is culture in the hospitality industry? Organizational culture reflects the mission and priorities of the company, which ultimately affect the experience of employees and clients. That is why it is important to be deliberate about cultivating a specific culture that celebrates diversity.



Why is cuisine important in culture?

People also connect to their cultural or ethnic group through food patterns. Food is often used as a means of retaining their cultural identity. People from different cultural backgrounds eat different foods. The areas in which families live and where their ancestors originated influence food like and dislikes.

The hospitality industry has undergone a complete transformation since the pandemic. For today's guests, cleanliness and healthful food and drink options are more important than ever because they are health conscious. "A glance at how the different cultures of India become the vessel, food and drink become the seasonings, and the various festivities and celebrations are the ingredients.



Food and culture around the world:

There are various food cultures around the world. Prominent amongst them are French, Italian, Spanish, German, Greek, American, British, Thai, Chinese, Japanese, and Indian.

Italy:



Italy is one country where enjoying the cuisine is simpler than talking about it. The authentic tinges of the cuisine i.e. green, red and yellow never fail to deliver a magnificent blend of taste and flavor. The accurate cipher of the cuisine is the quality

Of the products. Italian cheese, olive oil, coffee, pizza and several other ingredients and dishes incorporate and embody the Italian Cuisine, making it one of the best in terms of [1] as well as the unconventional appetite.





Mexican cuisine is indeed a fusion of a variety of European countries, specifically Spanish food. Mexican food includes beans, corn, chilies, and meat which is yet another exceptionally distinguished element of the cuisine. The meat in the Mexican cuisine usually consists of chicken, beef, goat, pork, etc. which is likewise inculcated by Spanish food. The Mexican Cuisine has also influenced African and Asian people enabling them to indoctrinate the marvels of Mexican food.

Indian



Indian pasturage has the best variety based foods and imprints on the cultures and taste. Indians are immeasurably apprehensive and cognizant of generating and manufacturing meal choices. Since most meals rely on religious groups due to the diversity and non-secular attitude of the citizens, some are vegans, and the others are non-vegetarians. Indian

Meals are divided into two major components i.e. The Europeans and the Mughals who have enormously influenced the assortment of Indian cuisine recipes. The spices, zest and the extravagant seasoning of the food are what makes the Indian cuisine authentically breathtaking.

Singaporean:

Bak kut the' may have come from Southern China, and fish head curry from Southern India, but today they're just Singaporean. A disparate country that can offer you a head spin, but the food is something worth travelling for. The ever odoriferous coconut jam on toast in the adumbration of superstructures, and hearing the crisp fissure or crack of the distinguished crab shells in the narrow passageways of the red light districts is spine thrilling and captivating when the amazing cuisine is thoroughly enjoyed.

Greek:

Greek cuisine is Mediterranean cuisine. The cuisine mainly utilizes varied vegetables, grains, wine (white and red), olive oil, fish, and meat (including rabbit, lamb, veal, beef, poultry, and pork). Some Other additional and supplementary ingredients also comprise of cheese, bread, olives, herbs, lemon juice, and yogurt. The desserts are strongly influenced by the glorious [2] and are a delight to ingest.



Japanese:

Japanese cuisine offers a plethora of delectably appetizing dishes that are regional as well as international. Restaurants in Japan are assorted from portable food stands to age-old ryotei, atmospheric pubs, and lounges methodically elevated and hoisted terraces over rivers, cheap chain shops, and unique theme restaurants. [3] are also specifically designed to serve a distinctive and lone type of dish, while others usually offer a diversity.



Ukrainian:

Ukrainian foods might be insignificant or inconspicuous, but it sure is one of the best food cultures in the World. Although Ukrainian dishes might be unauthentic in ways since they originate from different countries, they are yet legitimate and unconventionally innovative in their preparation. The cuisine is principally about fat and enormously tasty foods. A variety of soups, pastries and meat dishes comprise the cuisine. However, Ukrainian borsch is more contrasting than the Russian one, it is insignificantly considered.

Spanish:

Traditional Spanish cuisine includes earthy and uncomplicated flavors. The ingredients are locally and regionally grown which boosts the palatable entrees. The mountains that run through Spain in infinite directions tend to act as characteristic barriers to the elucidation and enhancing the difficulty of transport facilities until the 20th century. Due to this, cooking differs massively based on the different regions.



American:

The American Culinary Traditions are one of the best in the world solely because New York City congregates several cuisines mentioned above in the list. Food has a special place in the hearts of the American population. Although it is at the center of many holiday traditions, it also reflects the past and present demographics along with the varied cultural influences. This is however brought about through the different flavors of the country.

Australian:

The Australian cuisine will surprise you with its unexpected features in their food habits. Although there is no specific origin with regards to Australian culture and Cuisine, it's authenticity is still significant with the preparation and construction of various meals. Some of the local specialties, such as kangaroo, possum, ostrich and crocodile meat are favored by most of the citizens and tourists. This is something definitely worth trying.





## **II. IMPORTANCE OF CUISINE AND CULTURE IN HOSPITALITY INDUSTRY**

Why is cuisine important in culture?

People also connect to their cultural or ethnic group through food patterns. Food is often used as a means of retaining their cultural identity. People from different cultural backgrounds eat different foods. The areas in which families live and where their ancestors originated influence food like and dislikes.

How does culture affect cuisine?

One of the benefits of dealing with different cultures is the opportunity to explore the tastes of foreign lands and other people. Food and drink are as much representations of culture as are the arts, architecture, attire, or human behavior. Most of us experience this for the first time when we travel: what people abroad eat can be quite different from the home menu. Often our culinary preferences have an effect on the vacation destinations we choose. And when professionals ponder whether to accept an overseas job assignment, the local fare can have an impact on their decision. It probably happened to you, too: You had this amazing wine in Spain, you ate this incredible dessert in Turkey, you tried this fantastic dish in India, and you bought this item that pampered your palate to bring it back home with you — just to feel the disappointment upon your return that your culinary souvenir simply didn't pass the taste test at home. While part of this experience may be owed to the fact that you tasted and felt your surroundings differently while on your trip, it is also very likely that the flavor gap is related to the food production standards in your country.

### **The Importance of Culture for Hospitality industries:**

Hospitality is all about the experience we offer our guests and, ultimately, how we make them feel. When team members are feeling inspired, respected, and cared for, they are much more willing to go above and beyond to create a special and memorable moment of hospitality for our guests, and they leave our businesses feeling enriched and uplifted. To be able to create the very best experience for our guests, we need to create the very best experiences for our people.

Values matter most to your company and align your hiring and promoting practices with individuals who consistently demonstrate those values. Exit the people who are unable or unwilling to embody those values, because a culture is only as strong as the worst behaviors you are willing to permit.

## **III. CONCLUSION**

A good culture fit between employee and employer is crucial to ensuring performance, satisfaction, and engagement. Therefore, communicating company culture should always be a key element in a hotel's talent acquisition strategy.

Hiring people from different backgrounds and cultures brings fresh perspectives to the business. Research shows diversity can lead to enhanced problem-solving, better decision-making, and new, innovative ideas.

Hospitality is serving others because you want to treat guests warmly. Obligation is providing a gesture because you feel you need to. Hospitality in the States. In some cultures, hospitality is a demonstrated high value. You see examples of this in the southern United States (also called the Pineapple States).

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-

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