

Versatility in Hospitality Industry around the Globe A Case Study on Cuisines and Culture of Turkey

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Abstract: Turkey is a transcontinental country located in South Eastern Europe and South Western Asia bordering the Black Sea. Neighbouring countries include Armenia, Azerbaijan, Bulgaria, Georgia, Greece, Iran, Iraq, and Syria. Turkey has a strategic location controlling the Turkish Straits that link the Black and Aegean Seas. The geography of Turkey consists of narrow coastal plains in the west that become increasingly rugged as they progress eastward. The government system is a republican parliamentary democracy; the chief of state is the president, and the head of government is the prime minister. Turkey has a mixed economy in which there is a growing private sector combined with centralized economic planning and)

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I. INTRODUCTION

Turkish history extends back thousands of years before the founding of the Turkish Republic in 1923. Turks, originally a nomadic people from Central Asia, established several empires, including the Seljuk Empire and later the Ottoman Empire, which was founded in Anatolia by Turkish ruler Osman in 1299.

The Ottomans took Constantinople in 1453 and became a dominant world power encompassing Anatolia, the Maghreb in North Africa, southeastern Europe, parts of the Arabian Peninsula and Persian Gulf, modern day Iraq, and portions of the Caucasus. Consequently, the Ottoman Empire had a religiously and ethnically diverse population. Ottoman loss of territory starting in the 17th century prompted constitutional, educational, and military reforms to begin in the late 18th century.

However, due to fragmentation of national groups within the empire, slow economic and technological progress, and the Ottomans' ill-fated alliance with Germany, the empire collapsed at the end of World War I.



CULTURE

The culture of Turkey combines a heavily diverse and heterogeneous set of elements that have been derived from the various cultures of the Eastern Mediterranean, Eastern Europe, Caucasia, Middle East and Central Asia traditions. Many of these traditions were initially brought together by the Ottoman Empire, a multi-ethnic and multi-religious state, a detail of which is described in depth by [1] Michael J. Arlen in the book of *Passage to Ararat*. MacMillan. During the early years of the Republic of Turkey, the government invested a large amount of resources into fine arts such as paintings, sculpture and architecture. This was done as both a process of modernization and of creating a cultural identity.



Culturally, as in so many other respects, Turkey sits between East and West, drawing elements from both to produce its own unique blend. The territory that now constitutes the republic has been subject to a striking range of cultural influences; these have left a rich archaeological legacy, still visible in the landscape, from the civilizations of Classical Europe and the Islamic Middle East, as per [3] Mehmet Fuat Köprülü & Gary Leiser. *The origins of the Ottoman Empire*.



TRADITION

AdaklıkKurban (Devotional Sacrifice) At the end of Ramadan it's traditional to sacrifice an animal and donate the meat to the poor. The AdaklıkKurban has become very popular in Turkey, and sacrifices can be made at other times as well, if for example, you want your daughter to get married or get a good job



One of Turkey's most popular souvenirs, these blue eyes made of glass are actually meant to ward off the negative energy from someone's eyes who feels envious of you. The evil eye is blue because according to superstition, blue eyes give off the most negative energy, and the glass eye is supposed to cancel it out. Traditionally, Evil eyes are pinned onto new born babies' clothes as well as hung above doors in houses and businesses for protection against bad luck, described in the book of [2]"TürkiyeCumhuriyetiAnayasası" (in Turkish). Grand National Assembly of Turkey.



ATTIRE

Turkey is a large and diverse country, with a multitude of different dress traditions, from ancient Ottoman up through the modern shopping mall styles, and many in between with reference of [4] Zürcher, Erik Jan (2004). Turkey: A Modern History. Turkey also has its own home-grown fashion industry which is based on modernist Islam.

Turkish şalvar (pronounced shalvar, Turkish, Turkish trousers or dimiye are traditional baggy trousers gathered in tightly at the ankle. Men may wear the traditional loose coat, called jubba, over the şalvar. Mustafa Kemal Atatürk changed the dress code in Turkey in the 1920s as part of his reforms. However, men and women still wear the şalvar in many areas of Turkey, indifferent to social status.



TASTE

Turkish taste is largely the heritage of Ottoman cuisine, which can be described as a fusion and refinement of Mediterranean, Balkan, Middle Eastern, Central Asian, Eastern European, Armenian, and Georgian cuisines. Turkish cuisine has in turn influenced those and other neighbouring cuisines, including those of Southeast Europe, Central Europe, and Western Europe.

The Ottomans fused various culinary traditions of their realm taking influences from and influencing Mesopotamian cuisine, Greek cuisine, Levantine cuisine, Egyptian cuisine, Balkan cuisine, along with traditional Turkic elements from Central Asia, creating a vast array of specialities.

Turkish cuisine also includes dishes invented in the Ottoman palace kitchen. Turkish cuisine varies across the country. The cooking of Istanbul, Bursa, Izmir, and rest of the Anatolia region inherits many elements of Ottoman court cuisine, including moderate use of spices, a preference for rice over bulgur, koftes, and a wider availability of vegetable stews

(türlü), eggplant, stuffed dolmas and fish. The cuisine of the Black Sea Region uses fish extensively, especially the Black Sea anchovy (hamsi) and includes maize dishes.



The cuisine of the southeast (e.g. Urfa, Gaziantep, Adıyaman and Adana) is famous for its variety of kebabs, mezes and dough-based desserts such as baklava, şöbiyet, kadayıf, and künefe.

Especially in the western parts of Turkey, where olive trees grow abundantly, olive oil is the major type of oil used for cooking. The cuisines of the Aegean, Marmara and Mediterranean regions are rich in vegetables, herbs, and fish. Central Anatolia has many famous specialties, such as keşkek, mantı (especially from Kayseri) and gözleme. Food names directly cognate with mantı are also found in Chinese (mantou or steamed bun) and Korean cuisine (mandu) and it is generally considered to have originated in Mongolia during the 13th century.

Specialties are often named for places, and may refer to different styles of preparation. For example, Urfa kebab is less spicy and thicker than Adana kebab. Although meat-based foods such as kebabs are common in Turkish cuisine abroad, meals in Turkey largely center around rice, vegetables, and bread.



II. SUMMARY

The Republic of Turkey is located on the Anatolian peninsula in western Asia and a small enclave in Thrace in the Balkan region of Southeast Europe.

Turkey has a coastline on the Mediterranean Sea in the south and east and on the Black Sea in the north. It borders Armenia, Iran, and Azerbaijan (at the exclave of Nakhchivan) in the east, Georgia in the northeast, Bulgaria and Greece in the northwest, and Iraq and Syria in the southeast.

Turkey covers an area of 783,562 km²; the country is more than twice the size of Germany or slightly smaller than the U.S. states of Texas and Louisiana combined.

Turkey has a population of 83.2 million people (in 2020), the largest city is Istanbul, the national capital is Ankara.

Spoken languages are Turkish (official), Kurdish by Kurdish people, and Arabic by Turkish Arabs.

III. CONCLUSION

When we come to evaluate Turkey's record in the 1990s and the country's prospects for the 2000s there are several No's and If that we will mention and elaborate on.

In addition, the trend by which Turkey is described in numerous publications during the 1990s necessitates clarification. Since the end of the 1980s new opportunities have indeed been opened for Turkey, new crossroads have emerged, new encounters and contacts created. Seemingly, they project a Turkey that is an emerging multiregional power for the foreseeable future. Definitions of Turkey as the rising "Middle Eastern power", "The Central Asian pivot," the "multi-regional power" or even as the emerging "regional super power" as Time magazine had used, are to be found in many publications.

We, too, have used this terminology when we came to describe the country's status, performances and prospects. However, a clear warning should be attached to these definitions. Turkey will not be the said power if it means clashes and confrontations and wars, be it with Russia, Iran, Muslim radicalism, excessive Arab nationalism, ethnic forces, etc. It is hard to recall a power that occasionally does not need to resort to forceful means and weapons.

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