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From Food to Memory: Tourists' Perceived Value of Gastronomy Tourism Contributing to Destination Development

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Abstract

This study explores the multifaceted role of gastronomy tourism in destination development, emphasizing the significance of tourists' perceived value in shaping experiential and strategic outcomes. Using a systematic literature review guided by the PRISMA (Preferred Reporting Items for Systematic Reviews and Meta-Analyses) framework, the research synthesizes high-quality scholarly sources to address three key questions: (1) To what extent does gastronomy tourism contribute to destination development? (2) How does gastronomy tourism influence the shaping and evolution of destination development strategies? (3) What is the impact of tourists' perceived value of gastronomy tourism on destination development? The findings reveal that gastronomy tourism is not merely a supplementary attraction but a dynamic and transformative force that contributes to economic vitality, cultural preservation, and community engagement. Tourists perceived value—shaped by culinary authenticity, emotional resonance, and participatory experiences—plays a pivotal role in enhancing satisfaction and influencing destination image and loyalty. Moreover, gastronomy has become a strategic asset in place branding and sustainable tourism planning. This study contributes to a deeper theoretical and practical understanding of how food-related experiences evolve into memorable elements of travel, leaving lasting impressions that support long-term destination competitiveness. Implications for policy, tourism marketing, and local stakeholder engagement are discussed, along with recommendations for future research to explore emerging trends and interdisciplinary approaches in gastronomy tourism.

Keywords : Gastronomy Tourism, Tourists Perceive Value, Destination Development

Introduction

In recent years, gastronomy tourism has emerged as a powerful driver in enhancing the appeal and competitiveness of tourism destinations (Go & Kang, 2023; Sio et al., 2024). More than just the act of eating, gastronomy tourism reflects the cultural, historical, and social identity of a place, offering travelers a unique and immersive experience rooted in local food traditions. As destinations increasingly recognize the potential of culinary experiences to attract

visitors, stimulate local economies, and foster sustainable development, the role of food in tourism planning and destination branding has gained significant academic and policy interest (Koufadakakis & Manola, 2020).

The body of literature on tourism destinations has been significantly enriched by theoretical contributions in the areas of destination management (Jiang & Phoong, 2023), destination governance (e.g. León-Gómez et al., 2021; Mandić et al., 2018), and destination leadership (Beritelli & Bieger, 2014; Pechlaner et al., 2014). These frameworks have not only advanced scholarly understanding but also informed practical approaches in destination development. The evolution of these theories reflects a shift in emphasis—from strategic objectives and competitiveness associated with destination management, to the examination of organizational processes and governance structures, and more recently, to the role of individual actors and shared values in shaping destination networks through leadership. Nonetheless, the trajectory of destination development varies according to contextual factors. In certain cases, destinations have strategically utilized tourism products as instruments to attract visitor interest and drive local development initiatives

Tourist knowledge, derived from the broader concept of consumer product knowledge, serves as a foundational element in understanding tourist behavior, particularly in relation to information seeking (Wijesinghe & Mallawarachchi, 2019) and information processing (Kärle et al., 2018; Kogo et al., 2021; Rezaei & Maihami, 2020). According to (Sio et al., 2024), knowledge encompasses the totality of facts and values accumulated by humanity within a specific domain. In cognitive psychology, knowledge is typically categorized into two types: declarative and procedural. Declarative knowledge consists of factual and theoretical content, as well as the relationships among concepts—information that can be explicitly communicated (Artuğer, 2015; Peng et al., 2019). In contrast, procedural knowledge pertains to the skills and competencies required to execute particular tasks (Polas et al., 2022). Within the context of tourism, Eid and El-Gohary (2015) conceptualize tourist knowledge as comprising both travel-related information and skills, reflecting tourists' cognitive representations of travel experiences. Specifically, declarative knowledge refers to tourists' understanding of a given destination, while procedural knowledge encompasses the application of this understanding throughout the travel process, from planning to post-trip activities.

This study explores the contribution of gastronomy tourism to destination development through the lens of tourists' perceived value. Specifically, it aims to synthesize existing research to understand how the experiential aspect of food tourism—what tourists value, expect, and emotionally connect with—can influence destination development outcomes (Saner et al., 2019; Sorcaru, 2019). By framing the review as *an experience* of tourists' perceived value, this study highlights how gastronomic encounters shape tourists' satisfaction, loyalty, and engagement with local communities, ultimately supporting broader developmental goals.

Through an analysis of diverse scholarly perspectives, this systematic review aims to develop a comprehensive understanding of the intersection between gastronomy tourism and destination development. It contributes to the ongoing discourse on how culturally rooted, food-based experiences can enhance a destination's competitiveness while delivering meaningful value to tourists. The main objective of this study is to analyze the contribution of gastronomy tourism through tourists' perceived value for destination development. Therefore, in alignment with this objective, the study is guided by the following research questions:

1. To what extent does gastronomy tourism contribute to destination development?

2. How does gastronomy tourism influence the shaping and evolution of destination development strategies?
3. What is the impact of tourists' perceived value of gastronomy tourism on destination development?

Methods and Resources

To conduct a structured and comprehensive review of literature on entrepreneurship within the tourism and hospitality sectors, this study employed the PRISMA (Preferred Reporting Items for Systematic Reviews and Meta-Analyses) framework. The adoption of the PRISMA approach enhances the transparency, replicability, and methodological rigor of the processes involved in literature identification, selection, data extraction, and synthesis (Page et al., 2021).

Search Strategy

A comprehensive literature search was carried out using the Scopus database, recognized as one of the most extensive academic repositories encompassing multidisciplinary research. The search was restricted to peer-reviewed journal articles published over the past ten years, specifically within the domains of gastronomy tourism, tourist perception, destination development, destination branding, perceived value, and broader social sciences. The keyword strategy employed in the search process included core terms such as “gastronomy tourism,” “food-focused tourism,” “travel,” “tourist perception,” “perceived value,” and “destination branding.” To ensure the inclusion of high-quality and relevant literature, clearly defined eligibility criteria were applied.

Inclusion criteria

encompassed empirical and conceptual studies focused on gastronomy tourism, destination branding, and destination development, particularly those examining tourist perception, perceived value within the past ten years were considered.

Exclusion criteria

included studies unrelated to tourism and hospitality, those focused on other forms of tourism (e.g., wellness or cultural tourism), and non-peer-reviewed sources such as conference papers, book chapters, dissertations, and grey literature.

Study Selection Process (PRISMA Flowchart) Following PRISMA guidelines, the selection process involved four stages:

Identification: An initial pool of 200 articles and 50 organizational reports was gathered, including 50 papers from Scopus using predefined keywords.

Screening: After removing 43 duplicates and applying peer-reviewed filters, 57 articles remained.

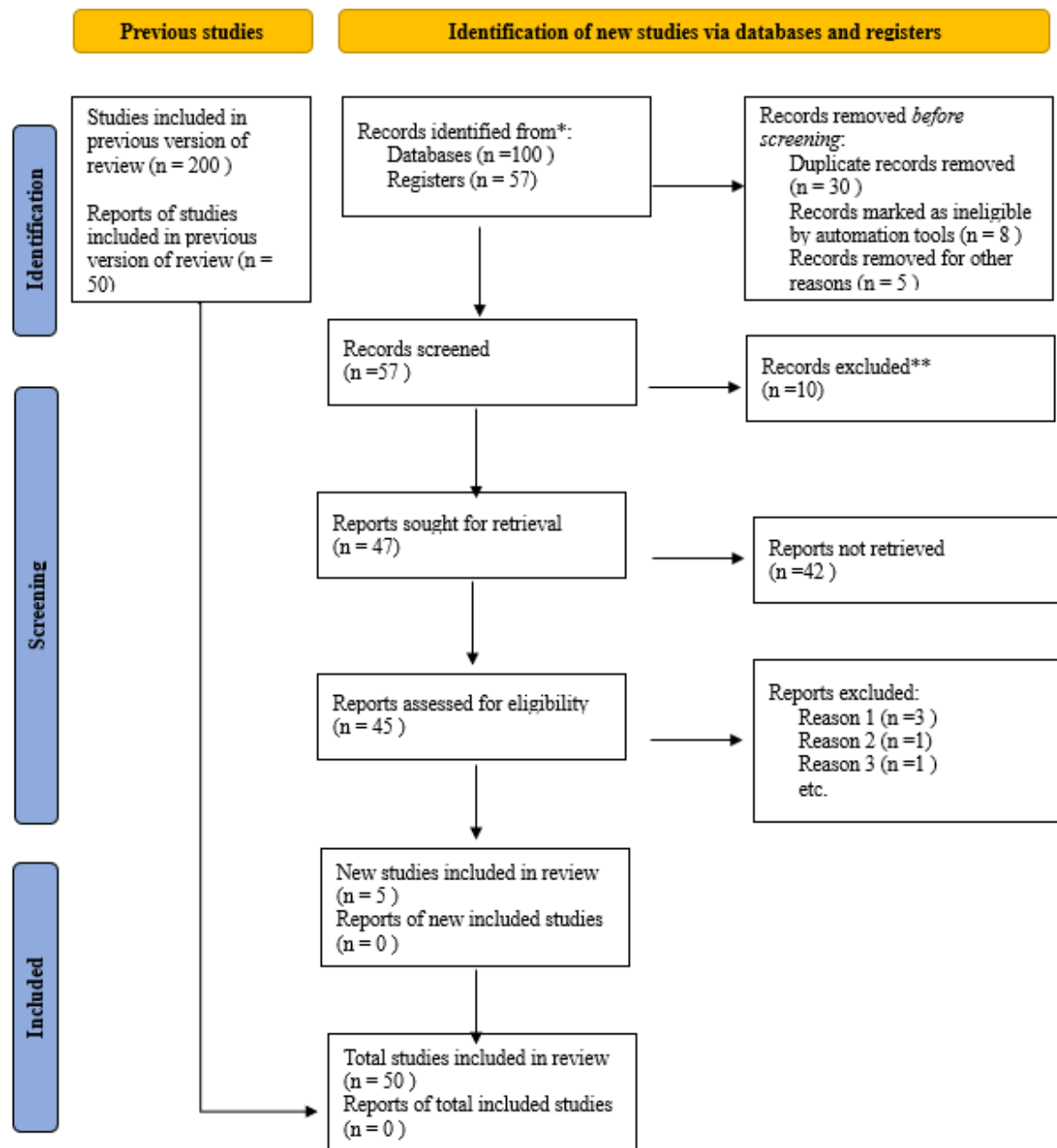
Eligibility: Titles, abstracts, and full texts were reviewed for relevance and methodological rigor; 10 were excluded.

Included: A final set of 50 studies met all criteria and were included in the systematic review.

Data extraction and synthesis were structured around four analytical dimensions. The review offers a comprehensive understanding of the theoretical and empirical landscape of gastronomy tourism's role in destination development, highlighting key patterns and future research directions.

Figure 1

PRISMA Flowchart



Gastronomy tourism in relation to tourism development

Gastronomy tourism has emerged as a significant contributor to destination development, offering a unique blend of cultural, economic, and social benefits. This form of tourism not only enhances the appeal of a destination but also fosters sustainable development by preserving local traditions and promoting community engagement. The following sections explore the various ways in which gastronomy tourism contributes to destination development, with a particular focus on the perceived value experienced by tourists.

Guzel and Apaydin (2016) pointed out that gastronomy plays a significant role in shaping a region's cultural identity, as local food often embodies a community's history, customs, and core values, making it an essential aspect of cultural heritage. Today's travelers are increasingly seeking destinations that provide genuine culinary experiences. In the case of Iloilo Province in the Philippines, traditional dishes like batchoy and pancit molo have emerged as cultural icons, drawing tourists and instilling pride in the local population.

The preservation of culinary traditions is another critical aspect of gastronomy tourism. By promoting local dishes and ingredients, gastronomy tourism helps to safeguard intangible cultural heritage. In Serbia, for example, the emphasis on authentic and high-quality local products has been instrumental in preserving traditional culinary practices, which in turn contributes to the region's unique identity and appeal to tourists (Pivarski et al., 2024).

Gastronomy tourism serves as a significant economic catalyst for many regions. By drawing visitors with a strong interest in local cuisine, it contributes to increased income for local enterprises, generates jobs, and bolsters regional economies. In Portugal, for example, the rise of food-focused tourism has been associated with heightened economic activity, especially in rural communities where local culinary traditions and products are prominently featured (Seyitoğlu & Ivanov, 2020). Beyond direct financial gains, gastronomy tourism also fosters entrepreneurial growth, particularly within the hospitality and food production industries. In Malaysia's East Coast, for instance, local food producers have capitalized on the rising interest in authentic dining experiences, supporting the emergence of sustainable gastro-tourism efforts (Gheorghe & Bulin, 2014).

Gastronomy tourism takes a multifaceted approach to destination development by integrating cultural preservation, economic advancement, sustainability, and community empowerment. Through the promotion of distinctive local cuisines, destinations can offer visitors memorable experiences while simultaneously supporting local progress. As global travelers increasingly seek authentic and immersive experiences, gastronomy tourism is set to become an even more vital component in the sustainable development of destinations around the world.

Table 1

Aspects of gastronomy tourism related to destination development

Author(s)/Year	Aspects	Contribution
Guzel and Apaydin (2016); Pivarski et al. (2024)	Cultural Identity	Preserves local traditions and cultural heritage through authentic cuisine.
Seyitoğlu and Ivanov (2020)	Economic Growth	Generates revenue, creates jobs, and stimulates local economies.
De Jong et al. (2018)	Local Community	Promotes eco-friendly practices and supports local communities.

Author(s)/Year	Aspects	Contribution
Serçek and Serçek (2015)	Destination Branding	Differentiates destinations through unique culinary offerings.
Sutiadiningsih et al. (2024); Onat and Güneren (2024)	Tourists Satisfaction	Enhances satisfaction and loyalty through high-quality culinary experiences
Seyitoğlu and Ivanov (2020)	Community Empowerment	Fosters pride and ownership among local communities.

Tourist perceived value on gastronomy tourism

Tourist satisfaction is a crucial factor influencing destination loyalty and the likelihood of repeat visits. Culinary experiences significantly contribute to overall satisfaction, often serving as a highlight of a traveler's journey. In Surabaya, Indonesia, research has demonstrated that the quality of local food offerings has a direct effect on tourist satisfaction and their intention to return (Sutiadiningsih et al., 2024). Moreover, customer satisfaction has been identified as a mediating factor in the relationship between gastronomic image and tourist behavior. A study exploring how gastronomic perception affects destination selection found that satisfaction partially mediates the impact of culinary image on behavioral intentions, emphasizing the need to provide exceptional gastronomic experiences (Onat & Güneren, 2024).

In gastronomy tourism, tourists' perceived value is a multidimensional concept that reflects the overall satisfaction and experiences gained from engaging with local food culture. This value is shaped by factors such as the quality of culinary experiences, the cultural relevance of the cuisine, and the emotional connections formed during these encounters. A high perceived value not only strengthens the image of the destination but also promotes tourist loyalty and the intention to return. One of the key elements of perceived value is the influence of gastronomy on destination image. Positive culinary experiences enhance perceived value, which in turn improves the destination's image and encourages repeat visitation. For example, in Macao, the overall tourism experience has a significant impact on tourists' perceived value and destination image, ultimately increasing loyalty and intentions to revisit (Lu & Hu, 2021; Tisherman, 2023). Similarly, in Serbia, food experiences play a crucial role in shaping tourist satisfaction and loyalty, underlining the importance of gastronomy as a driving factor in destination choice.

Gastronomy tourism contributes significantly to cultural appreciation and emotional engagement, both of which are essential in enhancing tourists' perceived value. Immersive cultural experiences in destinations such as Macao and Oruro deepen tourists' understanding and appreciation of local traditions, thereby elevating their perceived value (González Santa Cruz et al., 2020; Tisherman, 2023). Emotional bonds formed through positive culinary encounters strongly shape tourists' memories and influence future travel behaviors, as supported by findings from various regional studies (Kim & Kim, 2023). Gastronomy plays a pivotal role in shaping perceived value by offering authentic and distinctive experiences. In Oruro, Bolivia, motivations rooted in culinary exploration have been shown to positively affect perceived value, indicating that tourists actively seek meaningful gastronomic interactions (González Santa Cruz et al., 2020). Additionally, satisfaction gained from food experiences is a critical factor influencing perceived value—as demonstrated in Serbia, where culinary satisfaction is intricately linked to destination loyalty.

While the perceived value in gastronomy tourism is generally positive, it is essential to consider the challenges and limitations that may arise. For instance, the lack of targeted

promotion and awareness of gastronomy tourism in certain regions, such as Macao, can hinder the full realization of its potential benefits. Addressing these challenges through strategic marketing and policy support can further enhance the success of gastronomy tourism (Tisherman, 2023).

The Theory of Planned Behavior (TPB)—comprising attitudes, subjective norms, and perceived behavioral control—provides a comprehensive framework for understanding tourists' perceptions. These elements collectively shape how tourists evaluate their experiences and make travel-related decisions. Attitudes toward destinations or tourism offerings play a crucial role in shaping perceived value. When these attitudes are influenced by cultural appreciation or sustainability awareness, they tend to elevate perceived value and increase the likelihood of visiting (Fauzi et al., 2022; Rizky et al., 2024; Tamulienė et al., 2024). Subjective norms, or the social pressures and expectations surrounding behavior, also influence perceived value. Tourists are more inclined to view tourism options as valuable when societal norms support behaviors such as engaging in eco-friendly or culturally respectful experiences (Fauzi et al., 2022; Gao et al., 2023; Zheng et al., 2024). Perceived behavioral control—tourists' belief in their ability to participate in certain activities—further impacts value perception. Higher perceived control tends to enhance perceived value, particularly in experience-based tourism where ease of participation and autonomy are essential (Gao et al., 2023; Rizky et al., 2024). Together, these TPB constructs offer a strong foundation for understanding how perceived value influences tourist behavior, supporting the strategic development of gastronomy and destination tourism.

Contribution of gastronomy tourism to destination development through the lens of tourists perceive value

Gastronomy tourism significantly contributes to destination development by enhancing tourists' perceived value of their experiences. This form of tourism not only shows local culinary traditions but also fosters a deeper connection between visitors and the destination's culture. The interplay between gastronomy and destination image is crucial, as positive culinary experiences can elevate tourists' perceptions and encourage repeat visits. The following sections elaborate on key aspects of this relationship.

Table 2 presents a synthesis of previous research examining the contribution of gastronomy tourism to destination development, viewed through the lens of tourists perceived value. The table summarizes studies published in high-impact, peer-reviewed journals that explore how gastronomic experiences contribute to destination appeal and economic vitality. These studies consistently underscore the pivotal role of gastronomy tourism in fostering destination development by enhancing both the tangible and intangible dimensions of tourist experiences.

Key themes emerging from literature include the promotion of local culture and identity, the stimulation of regional economies through increased tourist expenditure, and the enrichment of travel experiences through authentic culinary encounters (Vithayaporn et al., 2023). Importantly, several studies emphasize that tourists perceived value is not solely derived from the quality of food, but also from immersive elements such as storytelling, the warmth of local hospitality, and participatory experiences like cooking classes, food trails, or gastronomic festivals. Such multidimensional value propositions position gastronomy as both a cultural ambassador and a strategic economic driver.

Numerous empirical studies demonstrate tourists' experiences in local culinary to

strengthen the positive memory to destinations, thereby contributing to repeat visitation and positive word-of-mouth promotion. Moreover, destinations that successfully integrate gastronomy into their branding and experiential offerings are often perceived as more distinctive, culturally rich, and authentic—traits highly valued by modern travelers seeking immersive and meaningful experiences.

This study is grounded in the interconnected relationship between gastronomy tourism, destination development, and tourists' perceived value. To ensure a comprehensive and rigorous review of the existing body of knowledge, a systematic literature review was conducted, drawing from high-quality academic sources. The findings are thematically organized to elucidate how these three constructs intersect, offering a nuanced understanding of the role gastronomy tourism plays in enhancing destination competitiveness and shaping memorable tourist experiences.

Noted that Table 2: Summary of related study from 2014 to 2025 is shown in appendix section.

Table 3

Frequency of Studies Related to the Contribution of Gastronomy Tourism to Destination Development

Year	2014	2015	2016	2017	2018	2019	2020	2021	2022	2023	2024	2025
No. of studies	6	5	5	5	5	5	8	8	8	6	7	1
Total	69 studies											

Table 3 presents the frequency and distribution of scholarly studies investigating the role of gastronomy tourism in destination development. The data highlight prevailing trends in research themes, methodological approaches, and publication periods. A growing body of literature—spanning diverse geographical contexts—emphasizes the significance of gastronomic experiences in enhancing tourists perceived value, reinforcing local identity, and stimulating sustainable economic growth. This increasing scholarly attention reflects a global recognition of gastronomy as a strategic driver in tourism planning and place branding.

From the review of relevant literature on the following themes—gastronomy tourism in relation to tourism development, tourists perceived value of gastronomy tourism, and the contribution of gastronomy tourism to destination development—a significant interconnection emerges among these perspectives. Tourists perceived value of gastronomy shapes their travel experiences and fosters memorable associations with the destination, which in turn can generate positive word-of-mouth, enhance appreciation, and strengthen the destination's memorability. These outcomes can contribute to destination development by increasing the perceived worth of the experience, attracting a higher number of tourist arrivals, stimulating tourist spending, and promoting both local culinary heritage and cultural identity.

The following section presents the analysis of the reviewed articles. Two thematic clusters were identified based on the focal topics of the studies.

Cluster 1: Gastronomy Tourism and Tourists' Perceived Value.

Research in this area has gained significant global attention within the tourism field. Local cuisine and culinary culture are widely recognized as key mechanisms for promoting the broader tourism industry across many countries. This topic has been extensively studied and

continues to attract considerable scholarly interest. The following section provides a summary of well-recognized journal articles related to this theme.

Table 4

Studies on Tourists' Perceived Value in Relation to Gastronomy Tourism

No.	Author/Year	Journal
1	Pavia et al. (2014)	Journal of Sustainable Tourism
2	Prat Forga and Cànoves Valiente (2014)	Tourism Analysis
3	Sukenti (2014)	Journal of Indonesian Tourism and Development Studies
4	Baldacchino (2015)	Scandinavian Journal of Hospitality and Tourism
5	Olivieri and Giraldi (2015)	Almatourism: Journal of Tourism, Culture and Territorial Development
6	Lemmi and Tangheroni (2015)	Almatourism: Journal of Tourism, Culture and Territorial Development
7	Pearson and Pearson (2016)	Journal of Food Products Marketing
8	Schultz (2017)	Annals of Leisure Research
9	Mandić et al. (2018)	Tourism and hospitality management
10	Nicoletti et al. (2019)	Sustainability
11	González Santa Cruz et al. (2020)	International Journal of Environmental Research and Public Health
12	Ramírez-Gutiérrez et al. (2021)	Tourism recreation research
13	Pappas et al. (2022)	International Journal of Contemporary Hospitality Management
14	Zvirbulė et al. (2023)	Worldwide Hospitality and Tourism Themes
15	Onat and Güneren (2024)	Tourism and Management Studies

Cluster 2: Gastronomy tourism and Destination Development.

This cluster encompasses studies on tourists' perceived value from various perspectives, with particular emphasis on gastronomy tourism, food and beverage, culinary traditions, cuisine, and local experiences. The reviewed literature highlights how tourists' perceived value plays a critical role in gastronomy tourism enhancing destination development. A summary of key studies contributing to this theme is presented in Table 5.

Table 5

Studies on Tourists' Perceived Value on Gastronomy Tourism Contributing to Destination Development

No.	Author/Year	Journal
1	Beritelli and Bieger (2014)	Tourism review
2	Viassone and Grimmer (2015)	Journal of Investment Management
3	Guzel and Apaydin (2016)	Global issues and trends in tourism
4	Lee et al. (2017),	Journal of Rural and Community Development
5	Mandić et al. (2018)	Tourism and hospitality management
6	Bukharov and Berezka (2018)	Worldwide Hospitality and Tourism Theme
7	Williams et al. (2019)	Journal of Hospitality & Tourism Research
8	Nicoletti et al. (2019)	Sustainability
9	Saner et al. (2019)	IGI Global Science Publishing
10	González Santa Cruz et al. (2020)	Journal of Environmental Research and Public Health
11	Ramírez-Gutiérrez et al. (2021)	Tourism recreation research

No.	Author/Year	Journal
12	Daries et al. (2021)	Tourism Analysis
13	Yong et al. (2022)	Journal of Travel & Tourism Marketing
14	Lopes et al. (2023)	Applied Tourism
15	Sutiadiningsih et al. (2024)	GeoJournal of Tourism and Geosites

Discussion and Conclusion

This study aims to examine the multifaceted relationship between gastronomy tourism and destination development, guided by three core research questions: (1) To what extent does gastronomy tourism contribute to destination development? (2) How does gastronomy tourism influence the shaping and evolution of destination development strategies? and (3) What is the impact of tourists perceived value of gastronomy tourism on destination development? The findings are drawn from a systematic review of approximately 50 scholarly articles published in top-ranked, internationally recognized academic journals indexed in Scopus Q1, authored by researchers from diverse geographical regions. This underscores the global prominence and increasing academic attention devoted to gastronomy tourism as a pivotal driver of destination development.

First, in addressing the extent of gastronomy tourism's contribution, the review confirms its vital role as an economic, cultural, and social catalyst. Gastronomy tourism sustains local culinary heritage, strengthens community identity, generates employment, and supports sustainable development. Across Europe, Asia, and Latin America, destinations leverage unique food traditions to foster authentic, place-based development, particularly in rural and emerging tourism areas.

Second, with regard to how gastronomy tourism shapes destination development strategies, the findings reveal a strategic evolution: gastronomy has transformed from a peripheral travel accessory into a core component of destination branding, planning, and competitiveness. Culinary experiences enable destinations to articulate unique identities and narratives, fostering meaningful visitor engagement and market differentiation.

Third, concerning the impact of tourists perceived value, the review highlights that tourists' perceptions—shaped by quality, authenticity, cultural richness, and emotional resonance—play a crucial role in driving satisfaction, loyalty, and revisit intentions. The application of the Theory of Planned Behavior (TPB) offers additional insight into attitudes, subjective norms, and perceived behavioral influence on tourists' gastronomic experiences and decision-making, with significant implications for destination development.

The worldwide authorship and geographic diversity of the studies further emphasize that gastronomy tourism is a widely embraced strategy globally. Countries across continents increasingly utilize culinary tourism to attract visitors and stimulate local economies. Simultaneously, evidence points to tourists' growing discernment and selective preferences, signaling the need for tourism stakeholders to remain alert and responsive to evolving demands for authentic, high-quality gastronomic experiences. For example, Thailand's tourism sector places particular emphasis on gastronomy tourism, with its diverse and globally renowned cuisine attracting tourists worldwide—from fine dining to street food. Similar to other countries, food-oriented tourism serves as a key driver to capture tourist interest by enhancing perceived value, which in turn can significantly contribute to national economic growth.

In conclusion, gastronomy tourism emerges as a dynamic and transformative element of destination development. The perceived value tourists attach to these experiences not only

enriches their journeys but also shapes the social, cultural, and economic trajectories of destinations. For policymakers, tourism developers, and scholars, this underscores the necessity of continued commitment to integrating gastronomy within destination strategies—not merely as food for consumption but as a powerful source of identity, connection, and sustainable growth.

Implications of the Study

From an academic perspective, the study advances theoretical understanding related to tourists perceived value and consumer behavior, with applications to the tourism context. It elucidates the theoretical relationship between tourists perceived value and destination development, while also highlighting the importance of a thematic and methodologically rigorous literature review, as demonstrated through the application of the PRISMA framework to ensure the quality of the review.

From a practical perspective, the study offers a substantial foundation for destination development policies aimed at promoting local cuisine and culture. It underscores the potential of leveraging local and community resources as mechanisms to attract tourists to the destination. Furthermore, tourism enterprises can utilize these insights to design targeted marketing campaigns that appeal to appropriate audiences, thereby enhancing tourism revenues and fostering sustainable development of the destination.

Recommendations for Future Research

This study enriches understanding of gastronomy tourism's role in destination development and highlights the importance of tourist perceived value. It encourages further research into regional variations, digital influences, and long-term impacts, advocating for interdisciplinary approaches to deepen insights into tourist behavior and destination sustainability. The findings emphasize gastronomy tourism as a key strategy for destination branding and economic growth. Tourism stakeholders should focus on preserving authentic culinary traditions, creating high-quality experiences, and responding to tourists' evolving preferences to enhance satisfaction and loyalty. Collaboration among local communities and businesses is vital to sustain authenticity and maximize benefits.

Future studies should explore deeper, multi-dimensional aspects of gastronomy tourism and its impact on destination development. Specifically, research could investigate regional and cultural differences in tourist perceived value to understand how local contexts shape gastronomic experiences. Explore longitudinal effects of gastronomy tourism on community sustainability, economic growth, and cultural preservation. Integrate psychological and behavioral theories beyond the theory of planned behavior. Analyze stakeholder collaboration models to identify best practices for sustainable gastronomy tourism development. Proposed Conceptual Model for Future Research Model flow: Gastronomy Tourism Attributes → influence → Tourist Perceived Value → mediated/moderated by → Knowledge, Motivations, Digital Influence → affecting → Tourist Behavioral Outcomes → which collectively impact → Destination Brand Development.

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Appendix

Table 5

Summary of related study from 2014 to 2025

Year	Author (s)	Journal	Indexing	Location	Gastronomy Tourism	Tourism Development	Tourists' Perceived Value
2014	Pavia et al.,	Journal of Sustainable Tourism	Scopus Q1	Croatia	✓	✓	
2014	Beritelli and Bieger	Tourism review	Scopus Q1	Switzerland, Austria and Italy		✓	
2014	Pechlaner et al.,	Tourism Review	Scopus Q1	Turkey Italy		✓	
2014	Prat Forga and Valiente	Tourism Analysis	Scopus Q3	Spain	✓	✓	
2014	Gheorghe and Bulin	Knowledge Horizons - Economics	EBSCO	Romanian		✓	
2014	Sukenti	Journal of Indonesian Tourism and Development Studies	EBSCO	Hongkong, Singapore, Thailand, and Malaysia	✓		
2015	Tresidder	Journal of Tourism and Cultural Change	Scopus Q1	Denmark		✓	
2015	Baldacchino	Scandinavian Journal of Hospitality and Tourism	Scopus Q1	Islands of the broad North Atlantic	✓	✓	
2015	Olivieri and Giraldi	Almatourism: Journal of Tourism, Culture and Territorial Development	Web of Science	Italy	✓		
2015	Lemmi and Tangheroni	Almatourism: Journal of Tourism, Culture and Territorial Development	Web of Science	Italy	✓		
2015	Viassone and Grimmer	Journal of Investment Management	Web of Science	Italy		✓	✓
2016	Holladay	Tourism Recreation Research	Scopus Q1	UK		✓	

Year	Author (s)	Journal	Indexing	Location	Gastronomy Tourism	Tourism Development	Tourists' Perceived Value
2016	Pearson and Pearson	Journal of Food Products Marketing	Scopus Q2	Columbia, China, Sweden, South Korea, Lebanon	✓		
2016	Diaconescu et al.,	Amfiteatru Economic	Scopus Q2	Romania	✓		
2016	Jiménez Beltrán et al.,	Journal of Culinary Science & Technology	Scopus Q3	Spain	✓		✓
2016	Guzel and Apaydin	Global issues and trends in tourism	EBSCO	Turkey	✓		✓
2017	Schultz	Annals of Leisure Research	Scopus Q1	Turkey	✓		
2017	Gyimóthy	European Planning Studies	Scopus Q1	Denmark	✓		
2017	Tricarico and Geissler	City, Territory and Architecture	Scopus Q1	France	✓		
2017	Lee et al.,	Journal of Rural and Community Development	Web of Science	Canada	✓	✓	
2017	Corinto	Almatourism: Journal of Tourism, Culture and Territorial Development	Web of Science	Italy	✓		
2018	Cunha	Millennium: Journal of International Studies	Scopus Q1	Portugal	✓		
2018	Mandić et al.,	Tourism and hospitality management	Scopus Q1	Croatia	✓	✓	
2018	Privitera et al.,	Geojournal of Tourism and Geosites	Scopus Q1	Italy Romania	✓		
2018	Bukharov and Berezka	Worldwide Hospitality and Tourism Themes	Scopus Q2	Russia	✓	✓	
2018	Nicula and Popsa	Amfiteatru Economic	Scopus Q2	Romania	✓		

Year	Author (s)	Journal	Indexing	Location	Gastronomy Tourism	Tourism Development	Tourists' Perceived Value
2019	Williams et al.,	Journal of Hospitality & Tourism Research	Scopus Q1	USA			✓
2019	Nicoletti et al.,	Sustainability	Scopus Q1	Italy	✓		✓
2019	Vázquez-Martínez et al.,	Sustainability	Scopus Q1	Spain	✓		
2019	Pérez-Priego et al.,	Sustainability	Scopus Q1	Spain	✓		✓
2019	Lim et al.,	British Food Journal	Scopus Q1	Malaysia	✓		✓
2019	Saner et al.,	IGI Global Science Publishing	Web of Science	Switzerland		✓	
2019	Vuksanović et al.,	Tm-technisches Messen	Web of Science	Serbia			✓
2020	Sommit and Boonpaisarnsatit	ABAC Journal	Scopus Q1	Thailand	✓	✓	
2020	Seyitoğlu and Ivanov	International Journal of Gastronomy and Food Science	Scopus Q1	Turkey Bulgaria	✓		
2020	Pérez Gálvez et al.,	British Food Journal	Scopus Q1	Spain, Cuba, Ecuador	✓		
2020	Niedbała et al.,	Sustainability	Scopus Q1	Ukraine	✓		
2020	Yakhno and Martynyuk	Requirements Engineering	Scopus Q2	Ukraine	✓	✓	
2020	González Santa Cruz et al.,	International Journal of Environmental Research and Public Health	Scopus Q2	Bolivia	✓		✓
2020	Carral et al.,	International Journal of Environmental Research and Public Health	Scopus Q2	Spain	✓		
2020	Koufadakis and Manola	SPOUDAI Journal of Economics and Business	EBSCO	Greece	✓	✓	
2021	Ramírez-Gutiérrez et al.,	Tourism recreation research	Scopus Q1	Spain			✓

Year	Author (s)	Journal	Indexing	Location	Gastronomy Tourism	Tourism Development	Tourists' Perceived Value
2024	Sio et al.,	Tourism recreation research	Scopus Q1	Australia	✓	✓	
2021	Carpio et al.,	International Hospitality Review	Scopus Q1	South Korea	✓		
2021	Pamukçu et al.,	Sustainability	Scopus Q1	Turkey	✓	✓	
2021	Visković and Komac	Acta geographica Slovenica	Scopus Q1	Slovenia Portugal	✓		
2021	Okumus	Journal of Foodservice Business Research	Scopus Q2	USA	✓		
2021	Daries et al.,	Tourism Analysis	Scopus Q3	Spain		✓	✓
2021	Naumov & Costandachi	IGI Global Science Publishing	Web of Science	Mexico	✓		
2022	Hsu et al.,	International Journal of Contemporary Hospitality Management	Scopus Q1	China	✓		
2022	Yong et al.,	Journal of Travel & Tourism Marketing	Scopus Q1	South Korea	✓	✓	
2022	Pappas et al.,	International Journal of Contemporary Hospitality Management	Scopus Q1	Greece		✓	
2022	Rodrigues et al.,	PASOS Revista de Turismo y Patrimonio Cultural	Scopus Q2	Portugal	✓		
2022	Ullah et al.,	International Journal of Environmental Research and Public Health	Scopus Q2	Pakistan	✓		
2022	Dancausa Millán et al.,	International Journal of Environmental Research and Public Health	Scopus Q2	Spain	✓		✓
2023	Soonsan et. al.,	Journal of Hospitality and Tourism Insights	Scopus Q1	Thailand	✓	✓	

Year	Author (s)	Journal	Indexing	Location	Gastronomy Tourism	Tourism Development	Tourists' Perceived Value
2023	Jerez	International Journal of Gastronomy and Food Science	Scopus Q1	Spain		✓	
2023	Moral-Cuadra et. al.,	British Food Journal	Scopus Q1	Spain	✓		
2023	Jiang and Phoong,	Humanities and social sciences communications	Scopus Q1	China Thailand	✓	✓	
2023	Zvirbule et al.,	Worldwide Hospitality and Tourism Themes	Scopus Q2	Latvia	✓	✓	
2023	Wondirad and Verheye	Cogent Food & Agriculture	Scopus Q2	Fiji	✓		
2023	Lopes et al.,	Applied Tourism	Qualis/CAPES system	Brazil	✓	✓	
2024	Stalmirska	Tourism Planning and Development	Scopus Q1	UK	✓	✓	
2024	Recuero-Virto and Arróspide	International Journal of Gastronomy and Food Science	Scopus Q1	Spain		✓	
2024	Onat and Güneren	Tourism and Management Studies	Scopus Q1	Turkey	✓		✓
2024	Sio et al.,	Tourism Recreation Research	Scopus Q1	Australia	✓		
2024	Sutiadiningsih et al.,	GeoJournal of Tourism and Geosites	Scopus Q1	Indonesia	✓		✓
2025	Vukolic et al.,	Journal of Tourism Futures	Scopus Q1	Serbia	✓	✓	