

BIBLIOMETRIC ANALYSIS OF GASTRONOMY

CONTENT STUDIES

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Tourism

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Bibliometric Analysis of Gastronomy Content Studies

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PREFACE

Gastronomy, as a branch of science, has a great place in tourism and economy and it also attaches importance to scientific studies. It is known that gastronomy-related cases have developed significantly in national and international publications, especially recently. This ability is an important issue in bibliometric examination and determination of scientific studies in gastronomy. Analyzes of academic units arranged in this direction have been carried out, and the scientific development process and current emergence will be an important guide for those who will conduct research in this field. What is shown about gastronomy in this book is made by displaying bibliometric analyses. The book is aimed at identifying the current versions of gastronomy records and aims to display the desired information by determining how the developments are and what topics they focus on. The study's contributions to the literature will be important and useful. This potential, bibliometric analysis, which is evaluated by examining gastronomy in every field regionally, as well as its contribution to science and technology, as well as field literature, academia, total volume and future studies, I would like donations.

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1. INTRODUCTION

Researches aiming to reveal the conceptual structure and evolution of scientific studies and based on scientometrics studies have been increasing especially recently (García-Lillo, Úbeda-García and MarcoLajara, 2016). So much so that even bibliometric studies are analyzed. (Yilmaz, 2019).

The concept of gastronomy has become a scientifically popular subject, especially recently, and has also become culturally popular. When the term gastronomy is considered from a conceptual perspective; It is expressed as the scientific treatment of food and beverages, covering the process from preparation to presentation (Çuhadar and Morçin, 2020). However, gastronomy examines the relationship between culture and food, usually with a broader meaning, combining some techniques and methods with culinary art to prepare good food (Caporaso, 2021). In addition to all these features, the concept of gastronomy is now an important role model in the branding of regions with touristic attraction (Özaltaş-Serçek and Serçek, 2015).

In recent years, gastronomy values have a very important economic impact in terms of marketing local products and promoting these regions, causing the revival of gastronomy tourism (Zengin et al., 2014). Eating is perhaps one of the most basic activities in human life (Capaldi, 1996). For this reason, research on food has increased globally in many disciplines and has become an important tourism attraction (Long 2004; Tsai and Wang, 2017). Since tourists spend approximately half of their budget on beverages and food while traveling (Boyne et al., 2002), food is considered an important tourism product (Lee et al., 2015; McKercher et al., 2008; Okumus et al., 2007; Sims, 2009).) and is considered an important source of income. However, as seen in many branches of science, despite the increasing and continuing studies on food and gastronomy in the field of tourism, there is a need for analyzes showing how research in this field has developed and become a new research field (Björk and Kauppinen, 2016). As in every branch of science, bibliometric studies have a special and important importance in the field of gastronomy. Academically examining tourism, which started at the end of the 19th century, in terms of publications produced from the first day until today, recording and preserving works that have been forgotten in the past or publications that have not been reprinted and ensuring their accessibility today, compiling and gathering the knowledge of literature in this

field, creating its own theoretical framework. It is of great importance in terms of establishing identity.

In this regard, scientific studies are not only decisive in terms of establishing the theoretical foundations of the field of gastronomy and tourism, but also in many aspects, the direction and direction of scientific research is brought together in terms of what the existing theories are in the field under study, testing new phenomena, presenting different explanations and models. It provides access to important information about its nature. Papers presented orally at congresses or symposiums and later published as full text can serve as a guide for future studies by providing information about current developments and changes in the relevant field as the concrete output of scientific activities.

The element of gastronomy is not only an understanding of eating and drinking, but also the local culture constitutes an important element of attraction for traveling gastro-tourists. In this context, the concept of gastronomy identity of regions or regions is determined. Gastronomy identity can be defined as follows; It covers all the registered foods that come to mind first and come to the fore from a region. (Çevik, 2019). One of the topics that bibliometric studies focus on is gastronomy research.

2. GASTRONOMY PHENOMENON

The concept of gastronomy was first used in 1801, when a French poet Joseph Berchoux named the poem he wrote “La Gastronomie”, and its use increased day by day (Davidson, 2006). Later in the 19th century. It developed with the high-level culinary service provided for the nobility in the 19th century and started to become widespread, and it appears as a concept in which nutrition-related professions develop (Algün, 2016). The foundations of gastronomy were laid by Jean-Anthelme Brillat Savarin’s work titled *The Physiology of Taste (La Physiologie du Goût)*, in which the principles of gastronomy were stated and he advocated that it could take its place among other sciences (Scarpato, 2000).

The term gastronomy is also defined as “the art of eating well or the science of good food”, but it has developed over time and has a broad definition that examines “food culture within social, economic and geographical” factors (Güzel and Apaydın, 2016). Gillispie (2001) stated that when examining and researching the development of gastronomy, all factors that take an active role in the formation should be taken into account. According to Correia, et al., (2008), gastronomy is defined as an instrument that not only is a cultural attraction but also addresses different cultures and plays a complementary role.

Gastronomy; It is a branch of science that specifies how the materials and equipment used in this process should be used while preparing food and beverages, knows the elements of different culinary cultures and reveals the similarities and differences between them, maximizes the taste of food and can present culture and culinary art together (Akgöl, 2012). In addition, gastronomy distinguishes the culinary characteristics of a country or region and expresses the whole of the foods, culinary cultures, eating habits and preparation techniques of that country or region (Cömert and Özkaya, 2014).

When we consider gastronomy as a science, it benefits from both physical sciences and social sciences and also offers different research strategies for these sciences. While in science, issues such as taste, nutrition, properties of foodstuffs and hygiene are discussed, in the context of social sciences, it deals with the study of environmental factors, motivational status, economic, religious and sociological issues of eating and drinking (Shenoy, 2005). It is also possible to define the concept of gastronomy as the “art of living” with the dimensions of grasping food and beverage knowledge and skills and enjoying and experiencing food and drink. (Santich 2004). However, tasting a specially

prepared meal, seeing and experiencing different production processes of meals, or tasting and experiencing dishes prepared by a famous chef may also be considered within this scope (Hall et al. 2003). When we look at food culture, it includes socialization, entertainment and experiences of consumers and can offer the advantage and opportunities of trying new cultures and cuisines (Mitchel and Hall 2003).

In addition to these sciences, the concept of nutrition, which is a basic need for humans, has changed over time and has formed the basis of eating habits due to various factors (social structure, economy, beliefs, customs, etc.) (Durlu-Özkaya, 2009). When the concept of eating and drinking is examined, it is a phenomenon that can be evaluated within a complex structure and carries different meanings. The phenomenon of eating and drinking prepares suitable grounds for social interaction (Avcıkurt and Sariođlan, 2019). The concepts of nutrition and eating are generally believed to have the same meaning, but it is known that the two concepts have different meanings. As a result, eating and drinking behaviors play a key role in the social structure and are necessary for the continuity of society (Goody, 2013).

It is also seen that eating culture and the act of eating have a function in determining people's place in society (Ichijo and Ranta, 2018). Among the social functions of gastronomy, it affects the formation of factors such as using food as a symbol of status and power, increasing solidarity, providing shelter together, and strengthening the ability to communicate (Beşirli, 2010).

Gastronomy is not only a food and beverage adventure, but also a phenomenon in which it has a place in society as an economic, political, cultural and social structure. The importance of gastronomic structure in the formation of these rituals is quite high and it becomes more important over time (Çalışkan, 2013). Gastronomy and food exist in almost every aspect of human life. These elements increase intercultural interaction and ensure that the phenomenon of eating has a universal feature in all societies (Goody, 2013).

Gastronomy has become a branch of science beyond eating and preparing food, and this phenomenon continues to expand by forming a whole. When the phenomenon of gastronomy is considered in general, it is the representation of a culture. It is also possible to talk about the commitment of societies to their past in the formation of gastronomic culture (Osmanlar and Bahçelerli, 2021,711).

The relationships of gastronomy with other sciences can be listed as follows (This, 2006).

- It has a connection with physics because it is necessary to know the composition and quality structure of foods.
- It is linked to the economy. This is because the income from international gastronomy travels is high.
- It can be associated with the science of Chemistry as a result of various analyzes and reactions in food.
- A connection with the Business is established in the context of producing and selling the right product at the most affordable price.
- Its connection with natural sciences stems from the fact that food has an adventure from the field to the table.
- It is possible to examine gastronomy in two ways: production dimension and consumption dimension.

Gastronomy as a production dimension (Göker, 2011).

- ♣ It is a science that involves preparing meals well, from cooking to presentation.
- ♣ Eating well and having knowledge about food.
- ♣ There are practices that the person cooking the food should apply and know.
- ♣ Gastronomy as a consumption dimension (Altinel, 2009).
- ♣ Enjoying good food and drinks.
- ♣ Approaching food passionately while consuming it.
- ♣ Fondness for delicious and traditional foods.

Gastronomy as a production and consumption dimension (Akgöl, 2012).

- ♣ Preparation, serving and consumption of food according to its specifications.
- ♣ Using the necessary tools and equipment while eating and consuming.
- ♣ Degree of demand for food.

To have a good knowledge of culinary cultures that vary by region.

- Those preparing the food know the production and consumption of the product and can bring them together.

Gastronomy Concept and Its Historical Development

The word “kitchen” came into our language from the Arabic word “matbah”. Its literal meaning is the place where food is prepared according to the procedure (Maviş, 2003). In other words, the basic meaning of the word kitchen is the place where food preparations are made, the place where food is produced, where they are presented and preserved, and where all functions related to food are kept under control (Kut, 2000).

The concept of kitchen can be examined in two dimensions. The first of these is the cultural dimension. This dimension includes not only the preparation phase of the meal, but also features such as the ingredients used in the process from the preparation of the meal to its consumption at the table, the way this meal is eaten, whether there is a special occasion for the meal. The second dimension is the physical dimension of the food. This dimension is defined as the marketability of the food (Aktaş and Özdemir, 2012).

Cuisines also interact with the culture of societies. It is the preparation of food products, cooking and finally presenting this product in line with the society’s own culture (Cesur, 2017, p. 10). Cuisines belonging to societies may vary according to the period in which they live and the characteristics of the geography in which they live, and they may also show similarities thanks to the interactions between societies. The changes that occur due to these reasons are reflected in the culinary culture (Durlu-Özkaya and Kızılkaya, 2009, p. 266).

People have had to adapt to some innovations or changes from ancient times to the present day. These changes have undergone changes depending on technology, sociological activities and geographical factors and have led to commercial culinary transformations (Özdemir, 2001). Multiple and different definitions have been made for kitchens. Scarpato and Daniele (2003) stated that kitchens are the place where all foods and beverages that can be consumed and defined as food are comprehensively regulated. Gvion and Trostler (2008) explained cuisine as the way of preparing foods belonging to any region or region, the products used and the places where they are eaten. In their statement, Horng and Tsai (2011) defined the regions’ unique table settings and cultures, the ingredients used in meals, and their preparation processes. From ancient times to the present day, people have experienced great changes in the consumption of food in order to survive. In ancient times, people survived by hunting animals and consuming existing plants. Naturally, these processes also affected the formation of culinary cultures. In later times, people started to think about more

alternatives, began to produce by separating useful plants and game animals, and also developed conditions for storing nutritious foods in order to avoid problems (Güler, 2007, p. 19).

When the studies carried out by scientists were examined, it was stated that information about the nutrition of people living in ancient times was detected in caves. In this context, it can be said that the concept of “kitchen” first emerged with humans. The biggest invention in the kitchen phenomenon was the discovery of fire and the cooking of food with it. It has been determined that the first use of fire for cooking and heating was in the Zhoukoudian cave in China, dating back 500-240 thousand years ago (Gökdemir, 2009).

With the use of fire, people cooked food ingredients, increasing their flavor and making them easier to digest. In addition, as a result of using plants as food, people also engaged in planting and harvesting activities (Ciğerim, 2001, p. 50). After human beings learned to use soil, they learned to melt metals and developed cooking equipment and food storage equipment (Tez, 2012, p. 107).

As a result of all these, people switched to a settled life and started to adopt it. Considering the historical order, this period is called the “Neolithic Age”. This period is very important for humanity. The reason for this is that the transition to settled life laid the foundations of today’s urban and rural settlements. During this period, many developments occurred that would make human life more comfortable and easier (Sevin, 2003, p. 45).

After human beings settled and got used to a settled life, they went beyond eating foods to fill their stomachs, set up tables and consumed different flavors together (Merdol, 1998, p. 137). After the Neolithic Age, the “Chalcolithic Age” took place and this age was referred to as the late Neolithic. In this era, more than one mine was processed and made available to humans (Başak, 2004, p. 10). After the mines were smelted, people produced equipment in line with their needs and to provide them with convenience. With the melting of copper, the production of metals such as axes and chisels increased and the first casting examples emerged (Bilgi, 13 2004, p. 10).

After the end of the Chalcolithic Age, the “Bronze Age” began and the use of multiple-piece and closed molds began to be used in the casting technique. Thanks to these molds, it is possible to use it more than once (Erginsoy, 1997, p. 1142).

As these ages passed, new discoveries were made and it was seen that many societies were interested in mining during the “Iron Age”. It has been observed that the properties of the mines of this period are more valuable than

the mines of other ages. These mines; iron, copper, gold, bronze and gold. It is quite common to encounter artifacts made from these mines (Çilingiroğlu, 1997, p. 107). The concept of gastronomy and related research is quite new. This innovation diversifies countries and regions, destinations in creating a new tourism market and increasing tourism revenues. It is not surprising that the audience formed in the niche market volume will increase in the coming periods. However, it is necessary to know well what gastronomy tourism truly means and its scope. Reviewing the development process of this concept and the research conducted with a general approach and reviewing it with bibliometric analysis is important for gastronomy to improve from the current situation.

Gastronomy and Tourism

The word gastronomy comes from the Greek “gastro” meaning stomach and “nomos” meaning rule, law or regulation. Although gastronomy is a branch of science; It interacts with many branches of science such as anthropology, sociology, economics, chemistry, agriculture, environmental science and medical sciences (Göker, 2011). Gastronomy, which expresses all the rules regarding food and beverage, is also related to elements such as culture, history, talent and experience (Aksoy, 2015). The concept of gastronomy means the use of local products, living and keeping the culture alive, lifestyle and sustainable values. For these reasons, the concept of gastronomy includes all traditional values such as combining culture and traditions, offering a healthy lifestyle, having originality of taste, sustainability and experience.

Although the concept of gastronomy has a deep-rooted history and refers to a branch of science, gastronomy tourism attracts attention as an area that has been more widely adopted and prioritized, especially in the last decade, and new studies are brought in from different perspectives. Considering its connection with different branches of science, the number of definition attempts made about gastronomy is quite high. In this context, the richness of gastronomy stands out. Although the basis of gastronomy tourism is food and beverage culture, gastronomy routes created in the regions are important for the promotion and marketing of the region. One of the most important benefits of gastronomy tourism is that it provides gastro-tourists with the opportunity to reflect the culture of a region and experience its history, as well as tasting new food and beverages and creating travel motivation to live this experience, and is effective in shaping travel behavior (Akbaba and Kendirci, 2016, p. 115).

The gastronomy element is an important element for tourism travels. Creating a local identity in a region contributes to the attractiveness of the destination. Among the items that tourists see as more attractive are local gastronomy products. Local products are also effective in creating brands (Gordin, Trabskaya and Zelenskaya, 2016, p. 82). Thanks to gastronomy tourism and gastronomic products, a tourist can see the culture and meet the traditions of the place he travels to. For gastrotourists, gastronomic products constitute the main purpose of their travels (Ergan, Kızılırmak and Ergan, 2020).

Gastronomy tourism can be defined as an attractive tourism sector. Today, this sector has become a sector that provides indispensable experiences for tourists and has the effect of attracting tourists. Gastronomy tourism provides the benefit of revitalizing production for local communities engaged in local production (Kyriakaki, Zagkotsı and Trihas, 2013).

Gastronomy tourism has become a widely preferred type of tourism recently. The contributions of this type of tourism are quite many and varied. Gastronomy tourism has its own stages of development. Within these steps, the use of local products, marketing of local products and presenting local flavors by synthesizing them with today's conditions without breaking away from the past are among the qualities of gastronomy tourism and are seen to be evaluated within the destination (Sökmen and Özkanlı, 2018).

The use of local products or local resources can be described as capital in terms of gastronomy tourism. In the field of tourism, these types of capital transform into a product as a marketing element to tourists. These capitals provide advantages in the development of rural tourism (Tokmak and Sever, 2018). Gastronomy tourism covers a set of relationships, including travel and accommodation, that are carried out in line with people's multiple desires such as tasting different food and beverages, seeing production processes, learning by experiencing different cultures and culinary traditions, and discovering new meal systems and eating styles. In addition, the destination of the travels is; In addition to being a region, a food and beverage establishment or a festival, this trip can also be made more private and include tasting the dishes of a chef. In summary, gastronomy tourism is defined as a concept that describes people's food and their experiences with these foods, and it maintains its popularity (Karim and Chi 2010).

Gastronomy and Society

The element of eating is not only a biological factor that ensures people's nutrition, but also a formation that affects the social elements of society (religion, culture, psychology, economy, etc.). When the food and beverages of a society are examined, the culture of that society can be seen, their gastronomic identities can be learned, and it is stated that the society uses these products as a means of expressing themselves (Richards, 2017).

The concept of nutrition is a phenomenon that takes place not only in the lives of humans but also in the lives of all living things. In addition, this concept has changed over time and has developed and continues to develop nutritional formations (Eren and Özer, 2018). When the nutrition styles of societies are examined, the geography they live in has a great impact and the culinary culture is shaped accordingly. When we look at Turkish culinary culture, the eating habits of Turks are directly associated with the influence of geographical conditions and environmental factors (Güldemir, 2014). Gastronomy tourism destination forms part of the cultural heritage. In other words, it is stated that the cuisine or products of the region become a tool that helps that region increase its competitiveness (Galdez, Granda, Guzman and Coronel, 2017).

Although the concept of eating is a physiological need, this concept meets more than a physiological need. (Beardsworth and Keil, 2011). People discover and become aware of themselves while eating. This is because the concept of food includes economic, psychological and environmental elements (Ichijo and Ranta, 2018).

The element of gastronomy is an approach that addresses the nutritional culture of societies and is the most important tool in ensuring the continuity of this culture. In this context, the relationship between gastronomy and culture nourishes each other. A society's food and drink culture is seen as the most important reflection of the identity of that society. So much so that the food element gives information about who a society is (Çapar and Yenipinar, 2016).

Generally speaking, gastronomy plays an active role in recognizing and promoting the culture of a region (Lee, 2014, p. 20). Gastronomy and food ensure the continuity of culture by providing solidarity and integration within society. In this context, gastronomy is also discussed from a sociological perspective (Bucak, et al., 2013). However, with the effect of globalization, people's behavior may change and may be reflected in their nutritional behavior (Gülmez, 2013).

Again, the concept of food is a mandatory need. However, in addition to this mandatory need, people now have motivating reasons such as a cultural experience and tasting local flavors (Anderson, 2016). The words of Jean Anthelme Brillat-Savarin, one of the leading names and experts of French gastronomy, “Tell me what you eat and I will tell you who you are”, understands the importance of food in determining the place of food in human life and social identity. In this case, it is our gastronomy and food that make society a society and make it sustainable (Akarçay, 2016).

The concept of food exists wherever people exist and will continue to exist. Gastronomy enables intercultural interaction and shows that food has a universal feature (Goody, 2013, p. 34). At the same time, the food factor also shows differentiation between classes, showing that the nutritional styles of people in the lower and upper classes are different (Saunerleroy, 2012). Food consumption plays a role in a social context and helps shape society. As a result, it appears that gastronomy has a cultural value and is valued (Douglas and Mirelle, 2004, p. 4).

When we look at the sociology of gastronomy, Claude Levi-Straus (1974) and Mary Douglas (1996) said that the concepts of culture and cuisine are interconnected (Çakır, Şengül and Parmaksızoğlu, 2020, p. 3175). Since the phenomenon of gastronomy can be associated with more than one branch of science, it carries the phenomenon of food to more than one field. Gastronomy creates new destinations for tourism by combining food and culture (Aksoy and Sezgi, 2015, p. 80). In addition to all these, gastronomy is also expressed as a language and serves as a means of communication. Each meal carries a message and holds social relations together as a reinforcer (Gürhan, 2017). Although gastronomy also has a carrier aspect, it carries the culture and heritage to which it belongs to the future and ensures that it is not forgotten and experienced (Akarçay, 2016).

Gastronomy represents a nation and helps create its culinary identity. When people make food choices, they choose food according to the characteristics of their culinary identities (Marie and Leroy, 2007). It is known that gastronomy creates differences according to migration, belief and social classes and is seen as a tool that distinguishes them from each other. Food carries symbolic meanings, and according to these meanings, the power of food is seen in consumption and sharing (Beşirli, 2010). There are many elements to the connection between food and power. For example, the relationship between superior and subordinate

at the table or the way food is shared by dividing can be shown (Satandage, 2005).

In addition, the prestige of those who attend the meal and the way they are served show the connection between food and power. Examples include giving the guests a place to sit during the meal and giving the most delicious parts of the meal to respected people (Çetin, 2006). There is also an important connection between gastronomy and faith. There is a broad relationship between this food and religion in many cultures (Goody, 20013).

People's religious beliefs play an important role in their nutrition. For example, eating as prescribed by religion or not consuming products that are forbidden are among the factors that shape food culture. Thus, people classified food materials as edible or non-edible according to their religious beliefs (Beşirli, 2012)

3. GASTRONOMY SCIENCE

When the science of gastronomy is researched as a field of study, it is more curious and researched by scientists or researchers since it can be considered newer compared to other fields of science (strategic management, economics, chemistry, etc.). In this context, gastronomy is also criticized for not having a precise definition, for the fact that its specific theories have not yet been developed or are just developing, and for being a subfield of other disciplines (Cox, et al., 2012). While it is a matter of curiosity whether gastronomy is an academic discipline or not, when we look at the origin of this question, it can be said that the concept of validity is actually involved. For example, according to institutional theories, disciplines develop practices for the sake of being considered valid, rather than systems, works and operational efficiency, which are often symbolic (DiMaggio and Powell, 2000; Scott, 2001).

When looking at the science of gastronomy as an academic discipline, it is very important to ensure validity or appropriateness. As a result, it is necessary to examine the current situation in the field of gastronomy in order to answer questions such as whether gastronomy should be accepted or considered as an academic discipline (Cox et al., 2012). When the gastronomy studies developing today are examined, it is seen that the subjects are accepted as a multi-disciplinary goal, as are other social and cultural elements; In addition, it can be said that some traditional elements or elements such as social sciences (history, sociology, literature, language, nutrition, philosophy, hospitality and cooking, etc.) also contribute to the science of gastronomy (Scarpato, 2002).

When looking at the gastronomy discipline with another theory, there are some difficulties in determining theory and method. Therefore, it is emphasized that gastronomy studies are a versatile discipline, stating that they share the position of other disciplines that are developing towards becoming an independent discipline (Payne, 1997). For example, when looking at gerontology, it combines sciences such as biology, epidemiology, pathology, psychology, physiology and sociology in terms of aging processes, since it knows that human beings have a complex biological organism in a socio-political world from past to present (Minichiello et al.), 1992). Likewise, the science of gastronomy is becoming a discipline in which it is not tied to a single discipline status and requires the participation of more than one different profession and different disciplines, and especially the opportunity to interact with natural sciences has become important (Avison, 1997).

Gastronomy as an Academic Discipline

When we look at the meaning of the word discipline, it is a field of study; It has many different definitions, such as a subject taught, a branch of science taught in higher education, or a field of study taught in universities. However, apart from its literal meaning, it is also possible for disciplines to be defined together with certain groups, each of which carries assumptions, methodological and theoretical approaches, research approaches, academic journals or other institutional features. In addition to all these, it can be said that each discipline can be divided into sub-disciplines and each sub-discipline can have its own theories and perspectives (Kuchinke, 2001).

Considering the interdisciplinary place of the science of gastronomy, its quality is at a significant level and it aims to synthesize new methods, approaches and theories transferred from other different disciplines and to investigate the connections between them in line with the resulting information (Scarpato, 2002). There are different criteria for a field of science to be considered an academic discipline. These criteria have been expressed by researchers in the literature with various methods.

In a study he conducted, Krishnan (2009) emphasizes the importance of academic disciplines having connections among themselves and their word meanings, and states that these disciplines have and should have some general characteristics of their own. Again, according to Krishnan (2009), the main purpose of academic disciplines is to research a specific object or target. Stating that disciplines contain knowledge and expertise written in the past by referring to studies done in their own research field, the author emphasizes that disciplines have their own theories and concepts within themselves and all of these will contribute to the accumulated expert knowledge. Looking at these theories; It is possible to give examples such as prediction, evaluation, assumptions, suggestion, hypothesis types or model (Weick, 1995).

Krishnan (2009) also emphasized in his study that disciplines have their own terminologies and research methods that are unique to them. When we look at the method, it can be described as a technique in which a certain path is drawn or a routine is developed in order to find an answer to a research question. In some cases, the question itself may be about determining the method. In other words, a method can be created based on the question (Tribe, 2001). According to Krishnan (2009), disciplines must also have an institutional identity.

4. BIBLIOMETRIC ANALYSIS

The term bibliometrics originates from the French concept of bibliographie (TDK, 2018). In the bibliometric analysis method, studies belonging to a certain field or research topic are examined (Van Raan, 2005). The concept of bibliometric analysis was first used by Alan Pritchard in 1969 (Thanuskodi, 2011). The basis of the concept of bibliometrics is briefly defined as the application of mathematical and statistical methods to books and other communication media (Pritchard, 1969, p. 349).

Although bibliometric analysis is a field of analysis based on counting, published books, journals, articles, etc. It can be defined as examining and evaluating publications using mathematical and statistical techniques. Information such as articles, journals, theses, subjects, number of authors, publication and year of publication of these documents are determined and evaluated as bibliometric analysis. (Al and Coştur, 2007). In bibliometric analysis, studies are generally carried out using frequency analysis and other basic statistics. A qualitative approach is adopted in the general evaluation of these studies (Köseoğlu et al., 2016).

The main purpose of bibliometric analysis is to evaluate the outputs of scientists and analyze them after these evaluations. (Moral-Muñoz et al., 2020). Bibliometric analyzes are aimed at quantitative analysis of written publications, and there has been a large increase in the number of publications in this field in recent years (Ellegaard and Wallin, 2015). One of the most important reasons for this increase is that broadcast information can be processed more easily and accessible with the widespread use of technological developments. Another important reason is the widespread use of many databases and data analysis programs.

The most preferred and used databases in bibliometric research are Web of Science, Scopus, Google Scholar, Microsoft Academic, Dimensions, while the most frequently used programs are Bibexcel, Biblioshiny, BiblioMaps, CiteSpace, CitNetExplorer, CRExplorer, HistCite, Publish or Perish, SciMAT, ScientoPyUI. Programs such as , Sci2 Tool and VOSviewer are widely used (Moral-Muñoz et al., 2020; Cobo et al., 2011). The use of bibliometric analysis techniques is generally classified into two categories: performance analysis and science mapping. While performance analysis fulfills the task of taking into account the contributions of research components, science mapping focuses on the task of relationships between research components (Donthu et al., 2021).

Bibliometric analysis, which aims to determine the profile of studies conducted in a particular discipline or branch of science, is a very important research source in terms of conveying the gradual development of the production of scientific knowledge and revealing the deficiencies in the light of this information (Işık et al., 2019). Bibliometric studies are very important in terms of revealing the development of the field of science over time and determining the topics of interest to researchers who will work in this field, the methods they will use in the study, making journal selections and accessing information such as the author of the study from a single source (Çiçek and Kozak, 2012).

It plays an important role in evaluating the development of studies on a branch of science in terms of quantity and quality and in evaluating the performance of the branch of science (Law and Cheung, 2008). According to this definition, bibliometric analyzes enable the evaluation of scientific studies in terms of both quantity and quality (Al and Soydal, 2012). Similarly, the analyzes obtained through bibliometric research also contribute to determining the extent of contributions of scientists working in the relevant field of science, determining the qualities of academic journals, or determining their relationship with other branches of science.

The bibliometric analysis method not only enables researchers to examine quantitative or qualitative changes related to the subject or field they want to research and to find the relevance of studies to each other, but also plays a guiding role in determining the direction of trends related to the subject under investigation (De Bakker, Groenewegenve Den Hond, 2005). . With the findings obtained during the process of these studies, the development of a scientific field in the process can be evaluated, and it is also possible to make predictions about the path that future studies in that field can take. According to the results of the findings obtained from the analysis, it not only facilitates the monitoring and detection of problems that arise in the field of research, but also contributes to the generation of guidance and ideas about the arrangements that will be required to solve the problems (Çıkrik, et al., 2019). Thus, while examining various aspects such as the number of scientific researches published and continuing to be published over the years, the most studied subjects, the number of authors of the works, the keywords used related to the subject, the number of citations of the researches, the distribution of the researches by years, as well as the institutions' or universities' access to the literature. It makes it possible to display a graph regarding the extent to which they contribute (Ellegaard and Wallin, 2015; Köseoğlu, Rahimi, Okumuş and Liu, 2016).

It has been seen that bibliometric studies have recently been used in gastronomy and tourism studies, and this situation seems to be generally related to the evaluation of journals and publications. (Hall, 2001). Increasing use of bibliometric analysis method in tourism studies, examining and determining the quantitative aspects of information; Scientific measurement, measurement of information and communication processes will become more important when considering the activities, policies and social effects of scientific knowledge in science and will serve as a source for future studies (Hall, 2011).

Thanks to the studies examined and evaluated with the bibliometric analysis method, the author of the field examined, the institution, the field in which the research was conducted, the method used in the research, the area where the study took place, the technique used in data collection, the method used in analysis, the number of pages in the article, etc. In addition to accessing a lot of information, the citations to the studies are also examined and citation analysis is carried out. It is seen that studies are carried out in all branches of science, contributing to looking at almost many fields from different perspectives (Zencir-Çiftçi, 2021). Basically, bibliometric analysis or bibliometric studies are accepted as publications that reveal the development of a scientific field's field of study from past to present, describe and evaluate the future evolution of studies, and facilitate classification by streamlining the data.

Bibliometric Analysis in Gastronomy

While gastronomy has been a part of human life for many years, scientific studies in this field have also increased significantly in recent years. Gastronomy is seen as a rising trend in both international and national studies. In order to make a real contribution to the field of gastronomy, it is important to move forward by evaluating the studies that have been done. Gastronomy, which has started to take its place within the concept of tourism and has increased in popularity especially in recent years, has also gained great momentum in the scientific sense. Although many studies on gastronomy have been done and continue to be done in the literature, with the increase of these studies, it also encourages new studies on the systematic analysis of gastronomy studies. Bibliometric studies conducted in tourism research have increased significantly after 2008 (Köseoğlu et al., 2016).

Bibliometric research is defined as studies that enable the evaluation of the quality of research in a particular field of science and the examination of the development of expertise in the field, and has attracted great attention

recently, especially in the field of tourism, as in every field (Hall, 2011). When the literature is examined, it is often seen that bibliometric studies, in addition to investigating the development of a particular field of expertise or science subject, also include national or international studies that evaluate articles published in one or more journals, postgraduate theses, and papers presented at congresses and symposiums.

When we look at the studies in the field of gastronomy, it is observed that the number of bibliometric studies in the national and international literature is very limited. When these studies were examined, Aydin (2014) examined 179 theses published in the field of food and beverage management between 1988 and 2013 and obtained certain data. The findings obtained in the study showed that the most theses were published in Gazi University, theses were generally concentrated in the field of management and organization, applied research was frequently preferred in theses, and the applications were mostly carried out in hotels. In general, bibliometric analysis is carried out by reaching various findings based on the contents and methods of the theses.

Again, Kodaş (2014) obtained bibliometric data by analyzing a total of 362 articles published in the *International Journal of Wine Business Research* between 1992 and 2013. In the study, it was determined that the institutions that published the most in the journal were in the USA and Australia, and the most productive authors were Peter Garrett, Tim Knowles and Tim H. Dodd. It has been stated that empirical research is generally preferred in studies and quantitative research method is used more. Sanchez et al. (2016) analyzed a total of 166 studies published on wine tourism in their study and stated that, according to the data they obtained in their study, research on the subject increased especially after 2010 and half of the research was generally carried out in Australia and America. They emphasized that the range of scientific journals in which relevant studies are published is very wide. Kasemodel et al. (2016) evaluated their research using the bibliometric analysis method to measure consumer behavior in the field of food science and technology.

Various studies have been carried out and evaluations have been made regarding gastronomy in Turkey. Some of these are listed as follows; Altaş (2017) carried out a bibliometric analysis of gastronomy books translated into Turkish, and Şahin, Akdağ, Çakıcı and Onur (2018) carried out a bibliometric analysis of theses published in the Department of Gastronomy and Culinary Arts in their study. Sünnetçioğlu, Yalçınkaya, Olcay and Mercan' (2017) evaluated gastronomy-related theses written in the field of tourism, and Tayfun et al.

(2018) carried out a bibliometric analysis of food and beverage-related theses in their study.

Boyraz and Sandıkçı's (2018) studies on tourism congresses were evaluated, and Aktaş Alan and Şen's (2020) studies on gastronomy-themed festivals are studies conducted in this context.

There is a general research that includes tourism and gastronomy congresses, articles and theses on gastronomy, which were brought to the field by Sandıkçı, Boyraz, Mutlu and Gökçe (2018). In addition to these evaluated topics, there are also analyzes made under the sub-headings of gastronomy science. According to the study conducted by Yılmaz (2019) in Turkey, he stated that tourism-oriented bibliometric research was mostly conducted in 2018.

Bibliometrics basically; It is defined as the application of data obtained from books and other communication media using mathematical and statistical methods (Pritchard, 1969). In bibliometric research, various findings regarding scientific data and necessary information are generally obtained by analyzing certain characteristics of documents or publications (Al and Coştur, 2007). Bibliometric studies enable the quantification of the literature in a certain field and the evaluation of the emerging concepts to determine the direction in which the trends in the field are or in which direction they are developing (Kasemodel et al., 2016). In this context, in addition to guiding scientific publication policies, it also provides a road map for researchers conducting studies (Aydın, 2014). Citation analyzes created together with bibliometric studies also enable the evaluation of the effects of the quality and quantity of scientific publications on a particular discipline. In bibliometric studies, the social network analysis method is used to examine and evaluate scientific collaboration and co-citation relationships. The main purpose of social network analysis is to visualize common citation networks, to identify important actors within a research community, and to identify information networks that contribute to the development and direction of the research field (Karagöz and Yüncü, 2013).

The Importance of Bibliometric Analysis in Gastronomy Science

While debates on whether the concept of tourism is accepted as a science have continued over the years, concepts related to tourism have also begun to be accepted as a basic research subject in itself. With this development, the number of scientific studies showing the development of gastronomy and tourism concepts, which date back nearly 200 years, is increasing every year, and today approaches to whether the concept of gastronomy should be accepted

as a branch of science or not are being examined from scientific perspectives. Gastronomy, which is accepted as the science and art of food that provides the connection between food and culture, reveals the relationship between food and culture, turning the habit of eating into a social action (Batinić, 2017).

Ongoing work to review and analyze scientific projects on tourism is of particular importance in terms of the maturity of the discipline and the need to monitor the study process (Li, Ma, and Qu, 2017). This is also the case for studies carried out in the field of gastronomy and culinary arts. In addition, it would be beneficial to conduct similar research frequently to examine the rapid developments and transformations in the field of research. For example, when we look at gastronomy research in Turkey, it can be seen that it has become widespread and the number of studies has increased, especially in the last ten years. In their study, Evren and Kozak (2014) stated that the studies conducted between 2000 and 2010 were not among the common research topics in gastronomy. Again, when the publications in the WoS database were evaluated according to the bibliometric analysis in the study conducted by Güzeller and Çeliker (2017), it was seen that there was an increase in gastronomy-related research between 2001 and 2010, and a much greater increase after 2011 compared to the previous period.

When evaluated as a discipline, gastronomy covers all the changes that food undergoes from preparation to presentation (Ukpabi, Karjaluoto, Ikaba, Wali and Kpune, 2017). Today, gastronomy has become a very valuable concept, both as sector employees and in the context of the large number of scientists working theoretically on the subject. Especially in the century we live in, as the use of social media develops and gastronomy attracts the attention of more people every year, the number of scientific studies on the subject increases every year. Especially the large number of scientists interested in the subject reveals the necessity of studying gastronomy scientifically.

Scientific studies need to be detailed at certain times in order to evaluate the quality and quantity of research as well as to examine its development (Hall, 2011). These details not only reveal the current development of studies in a particular field, but also serve as a guide for future research (Aydın, 2017). One of the most current methods used to examine and evaluate the current development of a discipline is the bibliometric analysis method (Nergiz, 2014).

When we look at the origin of the word bibliometrics, it is derived from the French concept of bibliographie (TDK, 2018) and it is known that it was first used in the literature by Pritchard (1969) in a scientific study. The author defined

bibliometrics as “the application of mathematical and statistical methods to books and other written communication tools.” However, bibliometric studies are not defined only in this way. Today, when looking at bibliometric studies, it is possible to identify trends in the field and determine trends by scanning and examining the literature in a certain field, then quantifying it and evaluating the emerging concepts (Kasemodel et al., 2016).

On the other hand, bibliometrics is also accepted as a method that helps to consider the historical development of existing and ongoing studies in the process and the situation towards which the field of study is heading (Barrios, et al., 2008). In this context, bibliometric studies are accepted as publications that reveal the development of a scientific field from past to present, describe the future transformation of studies, and facilitate the regularization and classification of data.

Bibliometric Research in the Field of Gastronomy and Tourism

Bibliometric studies or research are very important in terms of providing information from a single source in many areas such as the methods of these researches, journal selections and author information, after determining the topics that researchers in their field are interested in, as a result of revealing the development of the field of science over time (Çiçek and Kozak , 2012). Interest in bibliometric studies and analyzes in the field of tourism and gastronomy is increasing today. In this context, the increase in tourism and related interdisciplinary scientific knowledge, the increase in the number of people publishing on related subjects, the sense of curiosity to examine the contributions of researchers and publishers to the field of tourism, and the need to examine publication performance are among the reasons for this increase (Özel and Kozak, 2012).

When the literature on bibliometric studies conducted in Turkey is researched, it is seen that studies of different types and purposes have been carried out in tourism and science branches related to tourism. Within the scope of the literature review, it is possible to say that studies in the field of tourism and gastronomy mainly focus on the concept of “gastronomy” (Sünnetçioğlu et al., 2017). With the developing richness of scientific communication, the bibliometric analysis method has become one of the analysis techniques that is applied in almost all scientific fields and is important for the development of scientific fields (Glanzel, 2003).

Tourism continues to develop as a field of science with the increase in the number of publications and the increase in the number of researchers in the field of tourism (Özel and Kozak, 2012). When tourism literature is examined, its quantitative development and the increase in the number of researchers and studies in the field allow bibliometric research and analysis to be preferred in the field of tourism (Şahin and Acun, 2015). There are many studies on determining national and international research with a bibliometric approach in the field of tourism, which has become an important discipline where bibliometric analysis studies are applied and is developing (Boyacıoğlu and Elmas, 2020:34).

As the number of scientific studies has increased, issues such as the direction in which the developments in the fields in which researchers will work are moving and will continue, in which areas there are gaps and deficiencies related to their subjects, and in which direction they should focus their studies have become quite challenging. In this context, scientific mapping made with bibliometric methods or bibliometric analysis provides great benefits and guidance to researchers. Bibliometric methods; By creating different perspectives on the current developments and current situation in the field or subject to be researched, it provides researchers with the opportunity to examine from a broader perspective (Zupic, 2015).

The use of bibliometric analysis, defined as the use and application of mathematical and statistical methods to books or other communication media, continues to increase. Scientific mapping method or bibliometric analysis is very common in the fields of health sciences, social sciences, science and arts. Benefits of scientific mapping analysis; It is a method used to identify and visualize the thematic evolution of these elements by revealing elements such as documents, authors, institutions written in different fields. In other words, it is used to show the structural and dynamic view of scientific research based on the scientific mapping method (Cobo, et al., 2015). The basic principle of bibliometric analysis is to create citation networks and obtain citation analysis and scientific maps for performance evaluation with the same network method (Van Raan, 2014).

Although the concept of gastronomy refers to an older branch of science, gastronomy tourism appears as a discipline on which more studies have been carried out in recent years and new scientific works have been produced and continue to be gained with different perspectives and different research methods. Since gastronomy is not just an understanding of eating and drinking, learning and discovering the culture of the region is also an important destination element

for gastro-tourists. At this point, the concept of gastronomic identity emerges. Gastronomy identity covers the subject related to the prominent, first-to-mind and registered dishes of a place or region (Çevik, 2019). Gastronomy identity emerges as an important element, especially in the promotion and marketing of destinations (Erdoğan Morçin and Morçin, 2017).

Foods that form and reflect the gastronomic identities of destinations take their place in social life through organizations such as various weddings, engagements, holidays and Mawlid (Erdoğan Morçin, 2019) and are promoted through such festivals or organizations (Sormaz et al. 2016). Generally speaking, consumption of food or beverages in any establishment during the visit of destinations for different purposes is not considered sufficient to be able to talk about gastronomy tourism. It is accepted as a prerequisite for gastro-tourists to include a gastronomy activity among their primary or other travel purposes and to become a part of this activity after reaching the destination.

Taking part in one or more parts of the process of food and beverages from farm to table and being interested in this area is considered an explanation of gastronomy tourism (Sarışık and Özbay, 2015). Various events are organized in order to revitalize gastronomy tourism and promote the gastronomy values of the regions. In these events, food producers prepare meals for various events such as cookery workshops, museums, food events, food fairs, market and producer visits and food tours.

In parallel with the development of the tourism discipline and the growth of the field literature, bibliometric data for publications produced both in this field and in various disciplines of tourism has become an important need. Because this is needed for the development of this field. The interest and use of bibliometrics among researchers has become more widespread and important over time. With the increase in the number of scientists and publishing organizations, the number of studies carried out both at international and national levels has also increased. Researchers, on the one hand, evaluate studies in all types of publications carried out within a certain period of time for the purposes of bibliometric research, and on the other hand, they evaluate studies in journals, congresses, etc. published only in a single type. has the opportunity to examine the studies. Equivalent to the increasing pace of bibliometric research in the field of tourism, it seems that such studies have become more popular in the field of gastronomy and have become widespread recently.

National and international tourism movements maintain its feature as an economic sector that has been continuously developing since the 1950s and

increasing its share and volume in world trade. Tourism, as a sector and a branch of science, continues to develop continuously in academic terms. Scientific research carried out especially in the field of tourism supports many issues such as the welfare of employees in the sector, the satisfaction of consumers, the identification and implementation of new trends, the promotion of new tourist destinations in the market and gaining competitive advantage, the support of activities to be carried out in touristic regions and the determination of local tastes and values. The tourism sector consists of a combination of many services and products, especially tourists, destinations, gastronomic values, recreation opportunities, tourism businesses and guidance activities. All these components and variables contribute to the emergence of new research topics both sectorally and academically, and serve as a map for new studies and provide convenience. In addition, studies and research on bibliometric analysis are important for different disciplines in terms of keeping sectoral or academic, theoretical or practical information and statistical data, and the later use, examination and interpretation of these data.

5. METHOD

This study consists of a qualitative research. In this research, bibliometric analysis method was used as a method and scientific studies conducted in the national field were examined within the scope of the research. In this study, the data sources to which bibliometrics will be applied are documents. Written materials containing information about the targeted case or cases are examined in the documents. In the study, a total of 67 projects in the database of Balıkesir University, “Scientific Research Projects Coordination” were discussed, and academic studies on gastronomy and food were examined and evaluated with bibliometric analysis. Projects; It has been examined in the context of marketing, production management, education, socio-cultural dimension, economy and other tendencies. A total of 32 of the projects were carried out in the Department of Gastronomy and Culinary Arts, while the remaining were carried out by other departments. In this regard, studies on gastronomy were identified and evaluated based on bibliometric data.

Bibliographic analysis, which reveals research on gastronomy-related literature, will provide information about the registration, definition, classification and qualitative analysis of publications, and studies related to the discipline of gastronomy will be discussed. In this research, bibliometric analysis was used as a method and scientific studies produced by academics in the national literature were examined. Based on this point, this study aims to reveal the basic features of gastronomy literature based on bibliometric data.

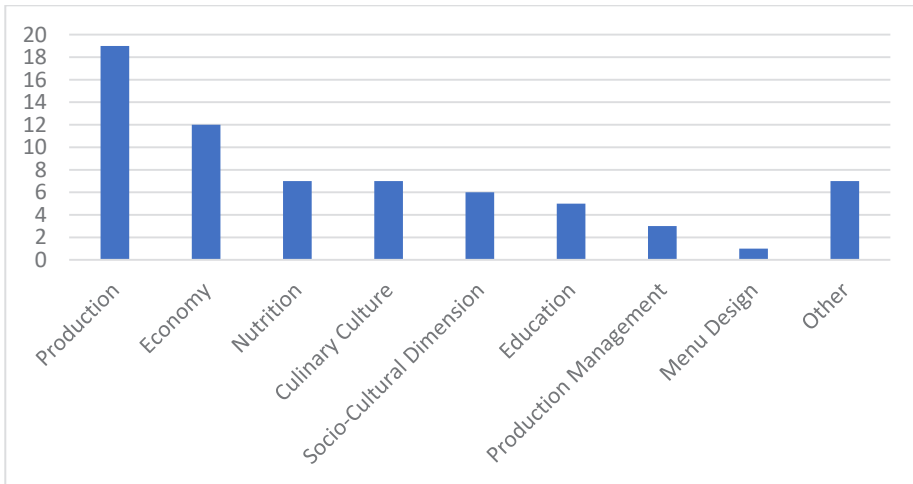
Research conducted with bibliometric analysis creates a study area by making a detailed classification in order to make the study easier and to create data. Since the data obtained as a result of bibliographic analysis is an evaluation, it is considered an important tool to access information. The study also shows which aspects of gastronomy science are addressed in the projects and that they have a versatile structure. It is accepted that research conducted or carried out in this manner is a field of study that investigates, identifies and classifies existing written documents in order to ensure data integrity that facilitates systematic study.

6. FINDINGS

Basic information about published and scanned scientific publications in the field of gastronomy is stated. Accordingly, a total of 67 projects were accessed from the Balıkesir University Scientific Research Projects central database. Studies; It is classified in the context of marketing, production management, education, socio-cultural dimension, economy, nutrition and other orientations.

According to the results obtained in the studies, it was determined that the most marketing-related projects were carried out. Production, economy, nutrition, culinary culture, socio-cultural dimension, education and production management and other studies were carried out in gastronomy, respectively. The number of studies is shown in Table 1. When the projects are examined, it is seen that the production dimension is the area where the most work is done in gastronomy. Secondly, economics in gastronomy is among the most researched topics. These are listed as nutrition, culinary culture, socio-cultural dimension, education, production management, menu design and other issues.

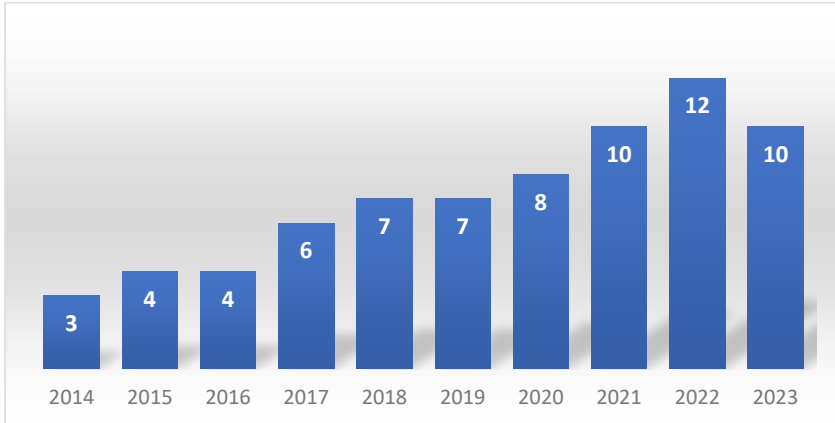
Table 1: Distribution of Projects by Title



The distribution of the study by years is shown in Table 2. In this table, the numbers of studies over the years are indicated. When we look at the scientific research projects related to Gastronomy, it is possible to say that the mentioned projects are included in the literature mainly with studies related to Tourism Management and Gastronomy and Culinary Arts. It is possible to say that with

the Gastronomy and Culinary Arts Departments becoming operational in recent years, projects related to the subject have started to be published specifically in the Gastronomy and Culinary Arts Departments.

Table 2: Distribution of Projects by Years



According to the findings in Table 2, while 3 studies were conducted in 2014, there is an increase in the studies conducted in the following years. Especially in recent years, the rate of increase in studies is also striking. When the data obtained in 2023 is examined, it is known that a total of 10 studies have been completed and there are still existing studies. However, there is an increase in the number of projects completed in the Gastronomy and Culinary Arts Departments every year.

Table 3: Classification of Projects by Department

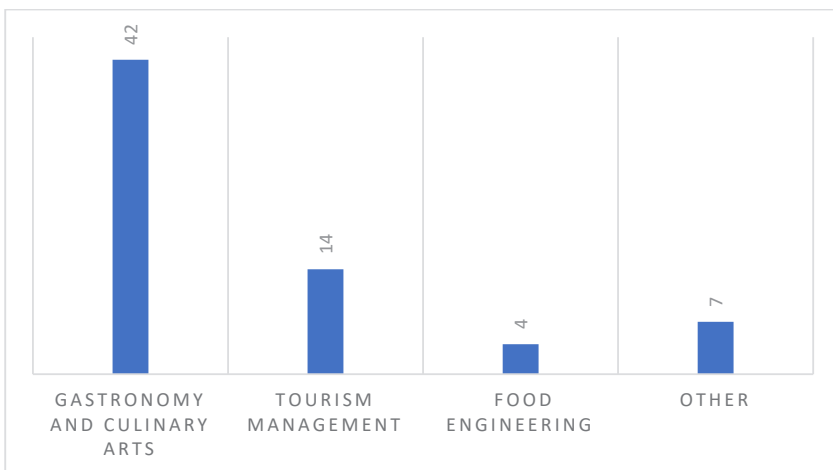


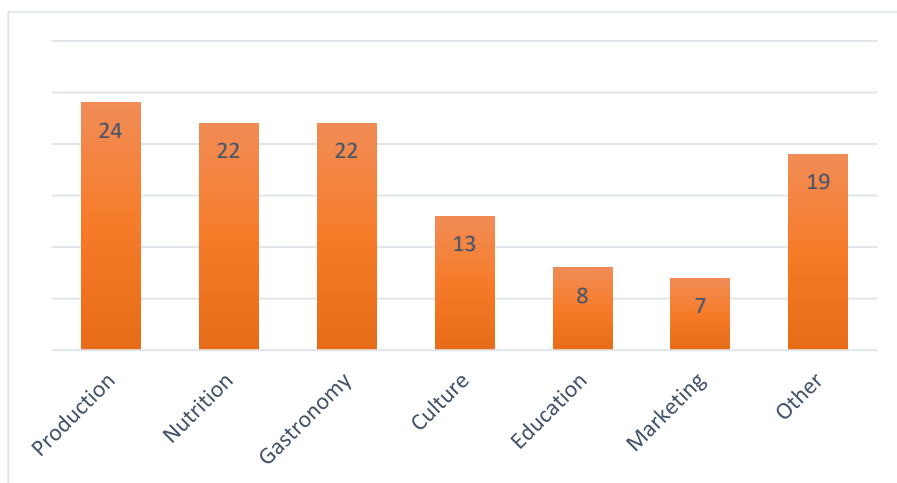
Table 3 shows that 42 of the 67 projects in total were carried out in the Department of Gastronomy and Culinary Arts, while 14 studies were carried out in the field of Tourism Management, 4 in the field of Food Engineering and 7 in other departments. Based on these results, it should be noted that the Department of Gastronomy and Culinary Arts is linked to and includes other branches of science. In addition, while Gastronomy and Culinary Arts departments are named under different faculties or different school names at the undergraduate level, there is a uniform situation at the department level. All Gastronomy and Culinary Arts Departments operate in Social Sciences Institutes.

Table 4: Distribution of Projects by Number of Keywords

| Number of Keywords | Frequency |
|--------------------|-----------|
| 2 Keywords | 5 |
| 3 Keywords | 18 |
| 4 Keywords | 42 |
| 5 Keywords | 2 |

Table 4 gives details about the number of keywords used in the projects. In the table showing the most used keywords among the 67 projects examined, 4 keywords were used in 42 projects, 3 keywords were used in 18 projects, 2 keywords were used in 5 projects and 5 keywords were used in 2 projects.

Table 5: Distribution of Keywords Used in Projects

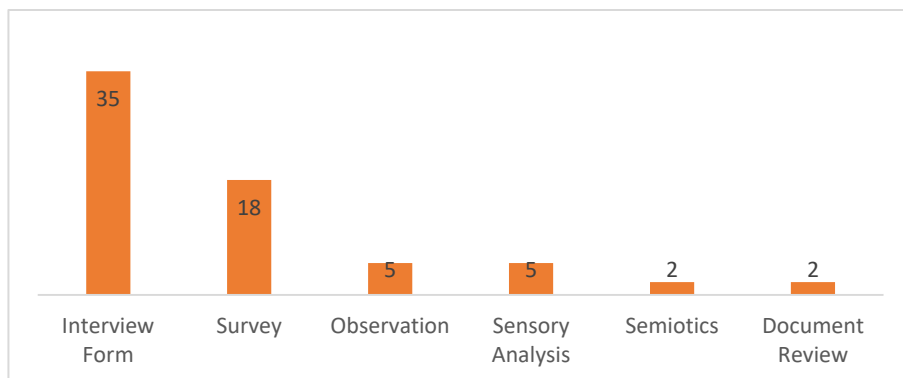


As shown in Table 5, the most used keywords in the projects are indicated. Accordingly, the most used word was production. This consists of nutrition, gastronomy, culture, education, marketing and other headings, respectively. These words may show similarities depending on the content of the projects. For example, the same keywords are used in two different projects.

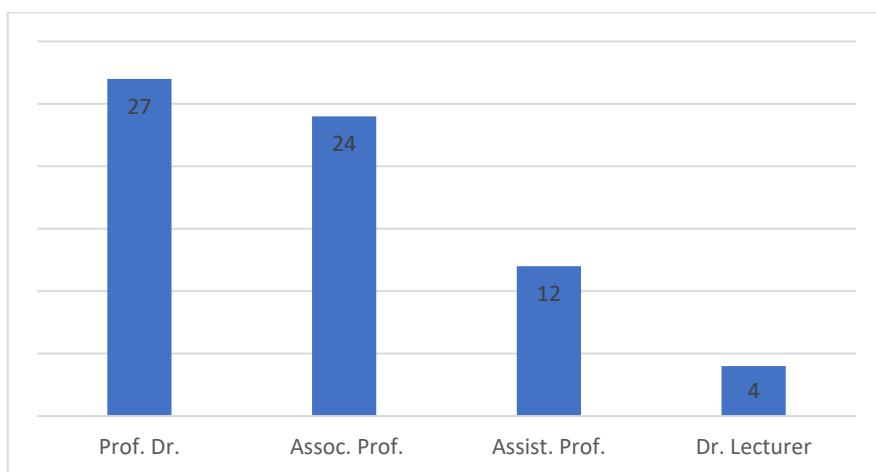
Table 6: Research Methods Used in Projects

| Projects in Terms of Collected Data | |
|--|--|
| 44 Projects Using Qualitative Methods | 44 Projects Using Qualitative Methods |
| 23 Projects Using Quantitative Methods | 23 Projects Using Quantitative Methods |
| Projects in Terms of Approach | |
| Discoverer Project 33 Projects | Discoverer Project 33 Projects |
| Defining Project 27 Projects | Defining Project 27 Projects |
| Explanatory Project 7 Projects | Explanatory Project 7 Projects |
| Projects in Terms of Field Research | |
| Applied Projects 32 Projects | Applied Projects 32 Projects |
| Theoretical Projects 27 Projects | Theoretical Projects 27 Projects |
| Case Study Projects 8 Project | Case Study Projects 8 Project |

The research methods used in the projects are stated as shown in Table 6. These methods are classified into projects in terms of data types, approach maintenance, and field research. In terms of data types, Qualitative Research method was used in a total of 44 projects, and Quantitative Research method was used in 23 projects. In terms of approach, a total of 33 of the projects consist of exploratory projects, 27 descriptive projects and 7 explanatory projects. When we look at the projects in terms of field research, 32 projects consist of applied, 27 projects theoretical and 8 projects consist of case studies.

Table 7: Distribution of Projects by Data Collection Tools

As shown in Table 7, the most used method according to the data collection tools of the projects was the Interview form. This was followed by survey, observation, sensory analysis, semiotics and document analysis. When the distribution of the published projects by sampling methods and sample groups is examined; Access to findings regarding these details is limited. The sampling method is clearly stated in only 43 of the published projects. In the projects in question; Systematic Sampling, Purposeful Sampling, Random Sampling, Snowball Sampling and Convenience Sampling methods were used.

Table 8: Title Distribution of Faculty Members of Published Projects

When we look at the title distribution of the published projects as shown in Table 8, the most common title is Professor, followed by Associate Professor, Doctor lecturer and Doctor lecturer titles respectively. As the number of projects increases, there are also changes in the distribution of titles. These numbers are increasing compared to previous years.

Table 9: Distribution of Projects by Number of Authors

| | |
|-----------------------|-----------|
| Single Author | 10 |
| With 2 Authors | 26 |
| 3 Authors | 7 |
| 4 Authors | 24 |

As explained in Table 9, when looking at the number of authors of the projects, a total of 26 projects were realized with a maximum of 2 authors. This was followed by 24 projects with 4 authors, 10 projects with one author and finally 7 projects with 3 authors.

Table 10: Distribution of Projects by Theme Areas

| Sequence | Theme Area |
|-----------------|-------------------------------------|
| 1 | Gastronomy and Food Industry |
| 2 | Gastronomy Tourism Marketing |
| 3 | Gastronomic Heritage |
| 4 | Gastronomy Education |
| 5 | Gastronomic Product |
| 6 | International Gastronomy |
| 7 | Sustainable Gastronomy |
| 8 | Food and Nutrition |

Table 10 shows the distribution of the projects according to themes. Various themes have been created for the projects in terms of themes, respectively: Gastronomy and Food Industry, Gastronomy Tourism Marketing, Gastronomic Heritage, Gastronomy Education, Gastronomic Product, International Gastronomy, Sustainable Gastronomy, Food and Nutrition.

Table 11: Distribution of Projects by Sampling Group

| Sample Group | Sequence |
|---------------------|-----------------|
| Student | 12 |
| Business | 12 |
| Worker | 11 |
| Tourist | 9 |
| Customer | 9 |
| Local people | 8 |
| Chefs | 6 |

Table 11 shows the data regarding the sample group of the projects. According to this table, the largest sample group consists of students, respectively, businesses, employees, tourists, customers, local people and chefs.

CONCLUSION AND RECOMMENDATIONS

While the number of scientific publications in every field has increased greatly in recent years, gastronomy is also among the branches of science that have increased. The bibliometric analysis method, which provides convenience for researchers, reveals the necessity and importance of bibliometric methods by determining the direction in which the developments in the scientific field are and in which direction they will move, addressing the dynamics in the field and how its structure has transformed, and revealing which are the most important fields of study by using various classification methods (Demir and Erigüç, 2018). Bibliometric methods, which create a different perspective on the developments in scientific fields and facilitate studies, guide researchers. As a result, it offers the researcher the opportunity to examine and understand the dynamics of the field with a broader technique (Zupic, 2015).

Although gastronomy is a well-established science, the fact that it has started to be used as an element of attraction in the field of tourism, especially in recent years, has paved the way for it to become a travel motivation and create a significant potential in this field. Along with these developments, there has been an increase in the number of research and studies conducted in the relevant field in the last decade. While field researchers examine the advantages and disadvantages of the relevant country or region in terms of gastronomy, on the other hand, they tend to reveal the similarities and differences by making comparisons with similar destinations and classify them with bibliometric analysis. It is accepted as a prerequisite for gastrotourists to include this activity in their primary or other travel purposes and to be a part of this activity after reaching the destination. Experiencing food and beverages by being present in one or more parts of the process from farm to table and being interested in this area is accepted as an explanation of gastronomy tourism.

In this study, a total of 67 projects in the Balıkesir University “Scientific Research Projects Coordination” database were evaluated using the bibliometric analysis method. A total of 11 tables were created with the data obtained, and these tables were divided into themes and categories. The results of the research carried out in line with certain parameters are thought to be very important in terms of bringing together the projects on the subject of bibliometric analysis in the field of “gastronomy”, offering a different perspective and revealing the deficiencies in the relevant literature.

When the projects are examined, it is seen that the production dimension in gastronomy is the subject with the most projects. In turn, the subject of economy in gastronomy is among the most researched topics. These are listed as nutrition, culinary culture, socio-cultural dimension, education, production management, menu design and other issues. When the projects are evaluated, the rate of increase in the work is especially noticeable in recent years. When the data obtained in 2023 is examined, it is seen that a total of 10 studies have been completed and there are still studies being carried out. However, there is an increase in the number of projects completed in the Gastronomy and Culinary Arts Departments every year.

It is seen that 42 of the 67 projects in total were carried out in the Department of Gastronomy and Culinary Arts, while 14 studies were carried out in the field of Tourism Management, 4 in the field of Food Engineering and 7 in other departments. Based on this direction, it should be noted that the Department of Gastronomy and Culinary Arts is linked to and includes other branches of science. The most used word in projects was production. This consists of nutrition, gastronomy, culture, education, marketing and other headings, respectively. These words may show similarities depending on the content of the projects. For example, the same keywords are used in two different projects. When the projects are examined in terms of theme, various themes have been created on Gastronomy and Food Industry, Gastronomy Tourism Marketing, Gastronomic Heritage, Gastronomy Education, Gastronomic Product, International Gastronomy, Sustainable Gastronomy, Food and Nutrition respectively. According to the sample group of the projects, the most sample is the student group, while businesses, employees, tourists, customers, local people and chefs constitute respectively.

When evaluated from this perspective, the originality of the study also emerges. This study is important in terms of contributing to the deficiencies in the literature and providing convenience for researchers who will work in this field. In this regard, it is thought that the study will contribute to the development of the relevant literature and guide future studies. Future studies using different databases and parameters will enable a better understanding and advancement of the subject. As with every study, this study also has some limitations. These limitations of the current study may provide guidance for future studies. In future studies, it may be possible to access more studies or projects by enriching them with additional concepts and scanning them from different databases such as Web of Science or Google Scholar. Data obtained from different databases can be used separately or together.

When the literature of gastronomy-related projects is examined, the basis of some paradigms and principles has begun to emerge, based on the prominent issues of gastronomic identity, gastronomic experience and motivation, and paradigms around perspectives such as pleasure from food and beverages and food and beverage experience, which have connections with culture. or the development of paradigms has been determined through bibliometric analysis. It means that food can go beyond being just a physiological need and become an important element for people, with the interaction of gastronomy and other scientific fields in the formation of the theoretical infrastructure. Apart from this, it can be said that a theory can be further developed by focusing on the social and aesthetic aspects of gastronomy together.

Bibliometric studies are studies aimed at understanding the details of scientifically produced works in a branch of science or in a field of study, in which they are evaluated, classified and the situation is determined through realistic analyses. It is possible to predict that the number of bibliometric studies, which have become frequently preferred in studies related to social sciences especially in recent years, will increase in the coming years.

By carrying out this study on gastronomy, which is a relatively new field of study compared to other disciplines, it is aimed to take a pioneering approach to the subject. By bringing a bibliometric perspective to the studies carried out in the Departments of Gastronomy and Culinary Arts, the paths and methods followed since the first research of the subject can be determined. It may be suggested to researchers that future bibliometric studies in the field of gastronomy tourism should be prepared more comprehensively and in the light of different parameters than those in this study. It can be said that the suggestions listed will contribute to the reliability of subsequent studies and the development of the relevant article.

Thus, preferred research topics and methodological approaches followed in gastronomy are also detailed. Researchers who will carry out studies on the subject will make interdisciplinary comparisons and evaluations in the future, which will add depth to the subject. On the other hand, it is also recommended for researchers to elaborate the issues related to gastronomy and make evaluations from this perspective. It is also possible to obtain detailed approaches to gastronomy as a result of national and international comparisons.

In Turkey, the number of successfully completed projects in Gastronomy and Culinary Arts Departments is quite low compared to other branches of science. The main reason for this situation is that the Gastronomy and Culinary Arts Departments started operating quite late. Over the years, the concept of

gastronomy, which has been studied on par with tourism management or food and beverage management, or has been considered a niche element in tourism-related subjects, has become valued as a study subject in a department in its own right, and a deeper and more qualified examination of the subject has also begun is possible.

As can be understood from the numerous studies on gastronomy and gastronomy tourism in the literature, it is possible to state that studies in the field of gastronomy have become a rapidly growing alternative type in the past fifteen years. Food always has an impact on shaping a person's daily life, and in accordance with the human instinct of self-preservation, individuals will be interested in the culinary culture of the destination wherever they go, especially where they are on holiday or will be.

In projects with the main theme of Food and Beverage, project research on the field of gastronomy was mostly carried out on the subjects of "Gastronomy Tourism Marketing", "Gastronomy Product" and "Gastronomy Education". This situation indicates that, by highlighting cultural values at local, regional or national level in studies, priority is given to the issues of integrating existing products that are gastronomic elements into a touristic product that can be transformed into a touristic product and allowing its use to increase, integrating it with the tourism industry and evaluating it within the scope of gastronomy tourism. can be explained.

In this regard, it can be said that there are important resources for scientists working in this field. Thus, making a bibliometric analysis of gastronomy tourism, whose importance is increasing, should be handled from a scientific perspective in every aspect, especially local food and beverages will be turned into touristic products, destinations will gain a competitive advantage and thus the benefits to be obtained from this field will be increased and will provide positive effects and benefits to regional development. can be done. As a result, considering that the number of tourists participating in gastronomy tourism is increasing day by day, it can be said that the studies that have been completed and will be prepared, especially with interdisciplinary approaches, will contribute to the scientific knowledge in the field of gastronomy tourism and the development of the qualifications of the studies. In addition, bibliometric analyzes to be carried out in gastronomy and other tourism-related disciplines will contribute to the literature by providing a detailed perspective on different aspects of tourism.

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