

Culinary Tourism in India: Exploring the Rich Flavors of a Diverse Nation

Chitralkha Sawant and Anushka Mane

Bunts Sangha's Ramanath Payyade College of Hospitality Management Studies, Mumbai, India

Abstract: *This research paper examines the potential of culinary tourism in India, a country known for its rich and diverse food culture. The study explores the various factors that contribute to India's culinary heritage, including regional cuisines, spices, and cooking techniques. It analyzes the opportunities and challenges associated with promoting culinary tourism in India and suggests strategies for leveraging this potential. The research methodology involves a combination of qualitative and quantitative approaches, including interviews, surveys, and data analysis. The literature review provides insights into the current state of culinary tourism in India and identifies gaps in existing research. The results and analysis section presents findings from the study, highlighting the key drivers and barriers of culinary tourism in India. The conclusion summarizes the main findings and offers recommendations for stakeholders interested in promoting culinary tourism. The bibliography includes a list of references used in the research.*

It examines the various aspects of culinary tourism, including regional cuisines, street food, cooking classes, and visits to organic farms and heritage sites. The research methodology involves a comprehensive literature review to gather relevant information and analyze the findings. The results and analysis section presents key insights and observations from the literature review. The conclusion summarizes the findings and emphasizes the importance of culinary tourism in showcasing India's gastronomic heritage. The bibliography provides a list of the sources consulted for this paper.

Keywords: culinary tourism, India, food culture, regional cuisines, spices, cooking techniques, street food, cooking classes, organic farms, heritage sites