

A Case Study on Exploring Emerging Culinary Trends in the Hotel Industry

Ajay Kadam and Shruti Shetty

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

Abstract: *This study aims to investigate and analyze the emerging culinary trends in the hotel industry. The hotel sector is constantly evolving, driven by changing consumer preferences, globalization, and advancements in technology. As a result, culinary offerings within hotels have become a crucial component of guest experiences. This study explores the innovative approaches, techniques, and ingredients that hotels are incorporating into their culinary offerings to meet the evolving demands of guests. Through an extensive review of literature, case studies, and interviews with industry professionals, this research provides valuable insights into the emerging culinary trends that are shaping the hotel industry.*

Keywords: Plant-based menus, Sustainable dining, Fusion cuisine, Clean eating, Gluten-free, Artisanal ingredients, Molecular gastronomy