



Versatility in Hospitality Industry around the Globe-A Case Study Cuisine and Culture of Egypt

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Abstract: My topic of research is the culture and cuisine of Egypt. I have chosen this topic to explore the cultural and cuisine aspects of the country EGYPT. EGYPT is a country located in NORTH AFRICA. Egypt is one of the countries facing great challenges due to its limited water resources represented mainly by its fixed share of the Nile water and its aridity as a general characteristic. Egyptians are friendly, open to other cultures and known for their good hospitality, so do not be surprised if people invite you to their homes and insist that you accept the invitation. Egyptians also like to help people. Ancient Egyptian art must be seen from the viewpoint of the ancient Egyptians, not from ours. The somewhat static, formal, abstract, and often blocky nature of much of Egyptian imagery has led to it being compared unfavourably with more 'naturalistic,' Greek or Renaissance art. Egyptians have strong family values and are expected to be faithful to members of their nuclear and extended families. Most businesses are closed on Fridays, the Muslim holy day, with some also closed on Thursdays. Egyptian Muslims fast during the month of Ramadan and are only allowed to work for six hours each day.



Keywords: Product, Industry, Service, Guest.

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