



Versatile Hospitality Industry around the Globe

Case Study on Cuisine and Culture in the Hospitality Industry Country Netherland

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Abstract: *The culture of the Netherlands is diverse, reflecting regional differences as well as the foreign influences built up by centuries of the Dutch people's mercantile and explorative spirit. The Netherlands and its people have long played an important role as center of cultural liberalism and tolerance. The Dutch Golden Age is popularly regarded as its zenith.*

Language



A map illustrating the area in which Dutch is spoken.

The official language of the Netherlands is Dutch, spoken by almost all people in the Netherlands. Dutch is also spoken and official in Aruba, Brussels, Curaçao, Flanders, Sint Maarten and Suriname. It is a West Germanic, Low Franconian language that originated in the Early Middle Ages (c. 470) and was standardized in the 16th century. West Frisian is also a recognized language and it is used by the government in the province of Friesland. Several dialects of Low Saxon (Nedersaksisch in Dutch) are spoken in much of the north and east and are recognized by the Netherlands as regional languages according to the European Charter for Regional or Minority Languages. Another Dutch dialect granted the status of regional language is Limburgish, which is spoken in the south-eastern province of Limburg. However, both Dutch Low Saxon and Limburgish spread across the Dutch-German border and belong to a common Dutch-Low German dialect continuum.

There is a tradition of learning foreign languages in the Netherlands: about 89% of the total population have a good knowledge of English, 70% of German, 29% of French and 5% of Spanish.

Religion

Christianity is currently the largest religion in the Netherlands. The provinces of North Brabant and Limburg have historically been strongly Roman Catholic, and some of their people might still consider the Catholic Church as a base for their cultural identity. Protestantism in the Netherlands consists of a number of churches within various traditions. The largest of these is the Protestant Church in the Netherlands (PKN), a United church which is Reformed and Lutheran in orientation. It was formed in 2004 as a merger of the Dutch Reformed Church, the Reformed Churches in the Netherlands and a smaller Lutheran Church. Several orthodox Reformed and liberal churches did not merge into the PKN. Although in the Netherlands as a whole Christianity has become a minority, the Netherlands contains a Bible Belt from Zeeland to the northern parts of the province Overijssel, in which Protestant (particularly Reformed) beliefs remain



strong, and even has majorities in municipal councils. *KeyWords*, -Orthodox, Migrant workers, Muslim refugee.



Stroopwafels (syrup waffles) are a treat consisting of waffles with caramel-like syrup filling in the middle.



Poffertjes are made in a special, so-called, poffertjespan.



The Gouda cheese market.



Bitterballen are usually served with mustard.

Dutch cuisine is characterized by its somewhat limited diversity; however, it varies greatly from region to region. The southern regions of the Netherlands, for example, share dishes with Flanders and vice versa. The Southern Dutch cuisine is the only Dutch culinary region which developed an haute cuisine, as it is influenced by both German cuisine and French cuisine, and it forms the base of most traditional Dutch restaurants. Dutch food is traditionally characterized by the high consumption of vegetables when compared to the consumption of meat. Dairy products are also eaten to great extent, Dutch cheeses are world-renowned with famous cheeses such as Gouda, Edam and Leiden. Dutch pastry is extremely rich and is eaten in great quantities. When it comes to alcoholic beverages wine has long been absent in Dutch cuisine (but this is changing during the last decades); traditionally there are many brands of beer and strong alcoholic spirits such as jenever and brandewijn. The Dutch have all sorts of pastry and cookies (the word "cookie" is in fact derived from Dutch), many of them filled with marzipan, almond and chocolate. A truly huge amount of different pies and cakes can be found, most notably in the southern provinces, especially the so-called Limburgish vlaai.

Dutch cuisine is formed from the cooking traditions and practices of the Netherlands. The country's cuisine is shaped by its location in the fertile North Sea river delta of the European Plain, giving rise to fishing, farming (for crops and domesticated animals), and trading over sea, its former colonial empire and the spice trade.



A still life with turkey pie, oysters, lemon and grapes by Pieter Claesz (1627).

Keywords: Hospitality Industry, Netherland

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