

International Journal of Advanced Research in Science, Communication and Technology (IJARSCT)

Volume 2, Issue 2, October 2022

## Versatility in Hospitality Industry around the Globe A Case study on Cuisine and Culture of Angola

Kapil Rane<sup>1</sup>, Mohsina Ansari<sup>2</sup>, Nandini Roy<sup>3</sup>, Ashish Nevgi<sup>4</sup>

Student, Thakur Institute of Hotel Management, Thakur Shyamnarayan Degree College, Mumbai, India<sup>1</sup> Assistant Professor, Thakur Institute of Hotel Management, Thakur Shyamnarayan Degree College, Mumbai, India<sup>2,3</sup> Coordinator, Thakur Institute of Hotel Management, Thakur Shyamnarayan Degree College, Mumbai, India<sup>4</sup>

Abstract: As part of the ideology of nationalism, every nation is supposed to have a national cuisine. During recent decades, African national cuisines have emerged in a number of states, in particular in Lusophone Africa. Cookbooks on African cuisines have been published in Europe and parts of Africa and the national cuisine proclaimed on official websites. This article reviews the appearance of these cuisines and then focuses on the development of the "national cuisine" of Angola and on national dishes such as muamba de galinha. Finally, how food is portrayed in a number of Angolan novels is discussed, and the question rose: why should cuisine appear in some works and not in others? Over half of the population is unemployed, and it is estimated that 70 percent of the people live below the poverty line. Hunger is a threat in many areas. As the usual economic activities are impossible in many regions, local food habits are hardly distinguishable. Coastal people include much seafood in their diet, herders in the Southwest relies mostly on dairy products and meat, and farmers eat maize, sorghum, cassava and other agricultural crops. Especially in urban areas but also in the drier rural areas, gathering water and firewood is often timeconsuming. Salt is a highly prized product in many areas. Many traditional ceremonies and celebrations have disappeared or are held infrequently. If circumstances allow, at a party or ceremony, grilled chicken, soft drinks, and bottled beer are served and consumed in liberal amounts. As these items are costly, most people can only afford local beverages such as maize beer and palm wine. [1].



Keywords: Sustainable Tourism, Angola

## REFERENCES

- [1]. William Gervase, good reads.com 1979
- [2]. Wikipedia, Angola Culture & Cuisine, 2022
- [3]. Commisceo Global, Culture, Etiquette and Business Practices, 2020
- [4]. https://www.google.com/search?client=firefox-b-d&q=is+Angola+African+country
- [5]. https://en.wikipedia.org/wiki/Culture\_of\_Angola#:~:text=There%20are%20over%20100%20distinct,and%20l anguages%2Fdialects%20in%20Angola.
- [6]. https://en.wikipedia.org/wiki/Angolan\_cuisine
- [7]. https://www.commisceo-global.com/resources/country-guides/angola-guide
- [8]. https://www.google.com/search?q=P%C3%A9demoleque&tbm=isch&ved=2ahUKEwiytIatxOH5AhWg5XMBHT09CkMQ2cCegQIABAA&oq=P%C3%A9 demoleque&gs\_lcp=CgNpbWcQAzIFCAAQgAQyBAgAEB4yBAgAEB5QpgVYgR9gsSZoAHAAeAOAAakBiAHnDpIBBDAuMTa

## IJARSCT



International Journal of Advanced Research in Science, Communication and Technology (IJARSCT)

## Volume 2, Issue 2, October 2022

YAQCgAQGqAQtnd3Mtd2l6LWltZ7ABAMABAQ&sclient=img&ei=eS0HY\_KTGKDLz7sPvfqomAQ&bih =912&biw=1920