

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

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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

I. INTRODUCTION

The culinary landscape in hotels is constantly evolving to meet the changing tastes and preferences of guests. As travelers become more adventurous and discerning in their dining choices, hotels are keen to stay ahead of the curve by embracing emerging culinary trends. This allows them to provide unique and memorable dining experiences that cater to a diverse range of palates and dietary preferences.

In this study, we will explore some of the emerging culinary trends in the hotel industry. We will delve into the innovative approaches that hotels are taking to elevate their dining offerings, creating a harmonious blend of gastronomic excellence, sustainability, and guest satisfaction.

By examining these trends, we aim to shed light on the evolving culinary landscape within hotels, highlighting the key factors that are shaping the industry's approach to food and beverage services. From the sourcing of local ingredients and the rise of plant-based menus to the integration of interactive dining experiences and a focus on health and wellness, hotels are redefining the boundaries of culinary creativity.

Understanding and embracing these emerging trends will not only provide valuable insights for hoteliers and culinary professionals but also empower them to adapt their offerings to meet the ever-changing demands of guests. Ultimately, the goal is to create unforgettable dining experiences that engage the senses, celebrate diverse flavors, and leave a lasting impression on guests' culinary journey.

II. FINDINGS:

Hotels are constantly looking for ways to enhance the dining experience for their guests. Here are some of the emerging culinary trends that have been gaining popularity in hotels:

Locally Sourced Ingredients: More hotels are incorporating locally sourced ingredients into their menus. This not only supports local farmers and producers but also gives guests a taste of the region's cuisine.

Plant-based and Sustainable Menus: Hotels are now offering more plant-based and sustainable options on their menus to cater to guests with different dietary requirements and preferences. This trend also aligns with the growing awareness of the environmental impact of meat consumption.

Fusion Cuisine: Combining different culinary traditions to create unique and exciting dishes is becoming increasingly popular. This trend allows chefs to showcase their creativity while offering guests something new and different.

Interactive Dining Experiences: Hotels are now offering more interactive dining experiences, such as chef's table events and cooking classes. These experiences give guests the opportunity to engage with the chefs and learn about the culinary techniques and ingredients used in their dishes.

Health and Wellness: Health and wellness are becoming more important to guests, and hotels are responding by offering menus that focus on clean eating and healthy ingredients. This trend includes gluten-free, low-sugar, and low-carb options.

III. RESEARCH METHODOLOGY:

Research Objectives:

- Identify and analyze emerging culinary trends in the hotel industry.
- Understand guest preferences and expectations regarding dining experiences in hotels.
- Assess the impact of emerging culinary trends on the hotel industry.
- Provide recommendations for hotels to adapt and innovate their culinary offerings.

IV. LITERATURE REVIEW

Conduct an extensive review of academic journals, industry reports, books, and relevant publications to gain a comprehensive understanding of existing research and knowledge related to culinary trends in the hotel industry. Analyze previous studies on guest preferences, culinary innovation, sustainability, and emerging food concepts in hotels.

V. CONCLUSION

In conclusion, hotels are continuously innovating their culinary offerings to meet the changing tastes and preferences of their guests. From locally sourced ingredients to plant-based menus, fusion cuisine to interactive dining experiences, and health and wellness options, hotels are providing a wide variety of culinary options to ensure that their guests have an unforgettable dining experience.

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