

Versatility in Hospitality Industry around the Globe - A Case Study on Culture of Dominica

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Abstract: *The Dominican Republic has a variety of landscapes, from deserts to alpine forests in the central mountains. Discover the highest mountain and deepest valley in the Caribbean, as well as rainforests, deserts, and white sand beaches! Dominican culture is a mixture of the cultures of Spaniard colonists, African slaves, and Taíno natives. European, African, and Taíno cultural elements are most prominent in Dominican food, family structure, religion, and music. Dominicans are welcoming people with a great sense of humor who are happy to share all the things they consider to be muy dominicano. Dominicans are very fond of dancing to merengue and bachata. Merengue is the musical genre most often associated with the Dominican Republic and has been part of the Dominican musical repertoire since the mid-19th century. Dominicans often go out to dance or organize parties in their homes, where dancing is the main activity..*

Keywords: Goal, Policy, Service, Guest.

I. INTRODUCTION

Dominica's tropical rainforest climate makes it suitable for cultivating many types of plant that may be used to make teas. The word "tea" has a broader meaning in Dominica than in most other parts of the English-speaking world. In Dominica, the word is used for many beverages other than the traditional *Camellia sinensis* imported from Asia. Imported tea from Asia is called "green tea". Dominicans also consume "Cocoa Tea", made of cocoa beans, and several types of "bush tea". Bush teas are brewed from herbs, in some cases using plant roots, bark or flowers, which are traditionally held to have medicinal properties. Dominicans also distinguish between "hot teas" and "cooling teas". "Tea" is often used instead of "breakfast" for the first meal of the day. This usage has its origins in the colonial era, when plantation workers would have "tea" at sunrise before going to work. The second "tea" of the day took place in mid-morning. This is different from British culture, where "tea" often refers to a light meal with a cup of Assam tea in the late afternoon.



II. MUSICAL CULTURE

It is performed by masquerading partygoers in a two-day parade, in a call-and-response format call "lavwé", with a lead female singer or "chantwèl" dancing backwards in front of the drummer on a tambou lélé. The Carnival has African and French roots and is otherwise known as Mas Dominik, the most original Carnival in the Caribbean. Dominica's carnival is known to be the most original and least commercialized giving the carnival its name the original mas.[3]



The chanté mas tradition started to become dominated by imported calypso and steel pan music in the early 1960s. After a fire in 1963, the traditional carnival was banned, though calypso and steelpan continued to grow in popularity. Calypso appealed to Carnival partygoers because the lyrical focus on local news and gossip was similar to that of chanté mas, despite a rhythmic pattern and instrumentation that contrast sharply with traditional Dominican Mas Domnik music.[3]

Though the traditional Chanté mas and Lapo kabrit declined in popularity due to imported calypso and steel pan music, several villages on Dominica, such as Grand Bay, has preserved the unique Dominican tradition. On modern Dominica, Chanté mas and lapo kabrit has become a part of bouyon music.[3]

Each year, Dominicans celebrate the Catholic Carnival, a festival held for three days before Ash Wednesday. Due to the country's French heritage, a majority of citizens are Catholic, but many non-Catholics also celebrate Carnival. Activities include the Calypso Monarch Competition, Carnival Queen Pageant, and Carnival parades and parties. Music and dance are important facets of Dominica's culture. The annual independence celebrations show an outburst of traditional song and dance preceded since 1997 by weeks of Creole expressions such as "Creole in the Park" and the "World Creole Music Festival".[1] Dominica gained prominence on the international music stage when in 1973, Gordon Henderson founded the group Exile One and an original musical genre that he coined "Cadence-lypso", which paved the way for modern Creole music.[2]



The 11th annual World Creole Music Festival was the first activity held there since its completion on 27 October 2007, part of the island's celebration of independence from Great Britain on 3 November. A year-long reunion celebration began in January 2008 marking 30 years of independence. [1]

Cruise in domanic

The Dominica cruise port of Roseau is modest by Caribbean standards, but it also is a gateway to one of the region's best ecotourism islands.

Dominica is unlike almost any other island that mainstream cruise lines visit. It is not famous for beaches, Instead, it is dense with rainforests, waterfalls and fresh fruit. For an idea of what to expect, watch the "Pirates of the Caribbean" movie, which was filmed in part on the island.[2]

Rainforest covers two thirds of this 464-square-mile island, nicknamed "The Nature Island". The island is home to more than 1,200 different plant species and only 70,000 people.

Cruisers visiting the island for only a day should plan on activities much different than most Caribbean islands.

III. CUISINE OF DOMINICA

Dominica's cuisine is similar to that of other Caribbean islands, particularly Trinidad and St Lucia. Like other Commonwealth Caribbean islands, Dominicans have developed a distinct twist to their cuisine. Breakfast is an important daily meal, typically including saltfish, dried and salted codfish, and "bakes," fried dough. Saltfish and bakes are combined for a fast food snack that can be eaten throughout the day; vendors on Dominica's streets sell these snacks to passersby, together with fried chicken, fish and fruit and yogurt "smoothies". Other breakfast meals include cornmeal porridge, which is made with fine cornmeal or polenta, milk and condensed milk and sugar to sweeten. Traditional British-influenced dishes, such as eggs, bacon and toast, are also popular, as are fried fish and plantains.[1]

Common vegetables include Plantain, Tania (a root vegetable), Yam, Potato, rice and peas. Meat and poultry typically eaten include chicken (which is very popular), beef, and fish. These are often prepared in stews with onions, carrots, garlic, ginger and herbs like thyme. The vegetables and meat are browned to create a rich dark sauce. Popular meals



include rice and peas, brown stew chicken, stew beef, fried and stewed fish, and many different types of hearty fish broths and soups. These are filled with dumplings, carrots and ground provisions.

Dominica's Dining

Most of Dominica's restaurants serve up an eclectic menu of continental and West Indian dishes.

Dining in Dominica can be as much about the ambience as it is about the cuisine. Many restaurants offer spectacular sceneries and captivating panoramas of the island's unmatched natural beauty along with the unique aroma of blended herbs and spices, and each guard their own culinary secret.

Dominican chefs are quite adept at preparing many European and American delicacies, even with a West Indian touch.

For the more intrepid traveler seeking a full cultural immersion, there are many food courts and eateries dishing out family-style cooking. Dominican cuisine tends to be spicy but not flaming hot.[2]

Fast food franchises are almost non-existent on the island; with KFC the solitary exception.

For a quick bite to eat, many hash houses sell a wide assortment of Caribbean snacks such as rotis, meat pies, and sandwiches.

Dominica offers some of the most succulent fresh fruits found in the Caribbean, including: mangoes, papayas, melons, oranges, grapefruits, bananas, soursop, and tangerines. They are often served as dessert, but when pureed or liquefied, they make sumptuous refreshers.

For the traveler craving a drink with a sharper sting, the local Kubuli beer or any of the domestic rum based beverages, such as punches or daiquiris are tingling quenchers. And don't miss the crystal clear local waters: Loubiere and Morne Trois Pitons bottled fresh from our sparkling rivers.

The traditional food of Dominica:

Callaloo. Callaloo is Dominica's official national dish. The soup is made with a combination of leafy vegetables such as dasheen or spinach, coconut milk, salted meat, yams, onions, peppers, green bananas, and dumplings consisting of flour and cornmeal.



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