

Versatility in Hospitality Industry Around Globe A Case Study on Cuisine and Culture of Moldova

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Abstract: *The culture of Moldova is influenced primarily by the Romanian origins of its majority population, while also being heavily indebted to the Slavic and minority Gagauz populations. The traditional Latin origins of Romanian culture reach back to the 2nd century, the period of Roman colonization in Dacia. During the centuries following the Roman withdrawal in 271, the population of the region was influenced by contact with the Byzantine Empire, Slavic peoples, Hungarian people, and later by the Ottoman Turks. Slavic migration into the region began in the 6th century and continued gradually through the early 19th century. A heavy Polish influence occurred from the 14th through 16th centuries, when the Principality of Moldova was connected to Poland by a trade route and was briefly a vassal of the Kingdom of Poland. Since the 18th century, several waves of Poles emigrated to the land which constitutes the majority of modern Moldova. Beginning in the 19th century, a strong Western European (particularly French) influence came to be evident in literature and the arts. The resulting melting pot has produced a rich cultural tradition. Although foreign contact was an inevitable consequence of the region's geographical location, their influence only served to enhance a vital and resilient popular culture. The population of what once was the Principality of Moldavia (1359–1859) had come to identify itself widely as "Moldovan" by the 14th century, but continued to maintain close cultural links with other Romanian groups. After 1812, the eastern Moldovans, those inhabiting Bessarabia and Transnistria, were also influenced by Slavic culture during the periods of 1812–1917, and during 1940–1989 they were influenced by Russia. The geographical area that is now modern Moldova was formed under the conditions of contacts with the East Slavic population, and later under the rule of the Ottoman Empire. In 1812, the territory of modern Moldova was liberated from Ottoman rule and incorporated into the Bessarabian province of the Russian Empire, which had a great influence on the development of the culture of the region.*

Keywords: Principality, Romanian, Autonomous, Cultural

I. INTRODUCTION

1.1 Folk Culture

Although the folk arts flourished, similarities with Romanian culture were hidden. Music and dance, particularly encouraged by Soviet authorities, were made into a showcase, but were subtly changed to hide their Romanian origins. For example, the national folk costume, in which the traditional Romanian moccasin (opinca) was replaced by the Russian boot.

Moldova's traditional folk culture is very rich. The ancient folk ballads, such as "Miorița" and "Meșterul Manole", play a central role in this traditional culture. Folk traditions, including ceramics and weaving, continue to be practiced in rural areas. The folk culture tradition is promoted at the national level and is represented by, among other groups, the folk choir, Doina.[1]

Moldovan music is closely related to that of its neighbor and cultural kin, Romania. Moldovan folk is known for swift, complex rhythms (a characteristic shared with many Eastern European traditions), musical improvisation, syncopation and much melodic ornamentation. Pop, hip hop, rock and other modern genres have their own fans in Moldova as well. Modern pop stars include O-Zone, a Romanian and Moldovan band whose "Dragostea din tei" was a major 2004 European hit, guitarist and songwriter Vladimir Pogrebniuc, Natalia Barbu, who is well known in Germany, Romania



and Ukraine, and Nelly Ciobanu. The band Flacai became well known in the 1970s across Moldova, turning their hometown of Cahul into an important center of music.



During the Soviet era, Moldovan folk culture flourished, and was strongly promoted by the government. However, many elements were altered to obscure the shared history of Romania and Moldova, because the Soviet Union wanted to discourage secession.

The Miorița is ancient ballad that is a very important part of Moldovan folk culture'

Moldova's folk music and dance companies, troupes and orchestras are well known, especially Joc, an academic dance company; a joc is a celebration that includes dances, as well as the part of a town where the dancing takes place.

The Orchestra of Moldovan Folk Music and Dance was founded in 1949; the orchestra plays Romanian, Russian, Ukrainian, Polish, German music.

Music festivals in Moldova include The Faces of Friends, held in the town of Cahul; this festival was founded in 1996.



The culture of the Republic of Moldova represents a large gamut of cultural activities: literature, theater, music, fine arts, architecture, cinematography, broadcasting and television, photographic art, design, circus, folk art, archives and libraries, books editing, scientific research, cultural tourism and so on.

Interpretative Art

Three concert performing institutions carry out the academic concert activity: "Serghei Lunchevici" National Philharmonic Society (2 concert halls, symphony orchestra, choral chapel, folk songs group); Organ Hall (chamber

orchestra and chamber choir); National Palace („Moldova-concert” Concert and Impresario Organization: artistic formations of music and folk dance, light music).

Theater

The Republic of Moldova has a total of 22 theatrical performance institutions: 18 drama theaters, an opera and ballet theater, an ethno-folkloric theater and 2 puppet shows. 17 are situated in the country capital and 5 – in other areas. The most important theaters successfully participate in festivals abroad, organize international festivals inside the country, and tour to France, Italy, USA, Russia, Japan, China, Romania, and other countries.

Fine Arts

The term „fine arts” naturalized in the Republic of Moldova includes three genres: painting (monumental and easel painting), graphics (easel, books, posters, advertisement and others) and sculpture („en ronde-bosse” plastic, bas-relief, high relief, perspective relief etc.). Over the last years in Moldova there appeared „video-art”, „kinetic sculpture”, „computer graphics”, „body-art”, „performance” and others.

Folk art is being represented by a rich variety of genres, types and species. Most of them are referred to the sphere of decorative arts”: ceramics, popular carpet, traditional clothes, stonework and woodwork, leather, rod, metal working, popular toys etc.

Exhibition halls: „Constantin Brancusi” Exhibition Center, Moldova National Museum of Arts, private exhibition galleries.

II. LITERATURE REVIEW

2.1 Cultural Inheritance

The Republic of Moldova has an important cultural inheritance of incontestable value: archeological sites, dwelling houses, country estates, fortresses, cloisters / monasteries and churches, monumental art works, monuments and technical equipment, building ensembles – squares, streets, quarters, villages and urban centers or traditional architecture ethnographic areas. The mobile cultural inheritance is owned by 87 country museums, of them 5 museums and 7 branches are directly subordinated to the Ministry of Culture and Tourism; 66 of them – to local public authorities. Their funds include about 700.000 units which are a part of national and world culture and history.[2] "2014 – Embassy of the United States Chişinău, Moldova". *Moldova.usembassy.gov*. 1 on 4 September 2015.

The archeological inheritance of the Republic of Moldova is rich in ancient works of art. There were discovered sculptural models of as far back as the late Paleolithic age. The ceramics of „Cucuteni-Tripolye” culture from the Eneolithic Age is attested in several areas of the Republic of Moldova and it has incontestable artistic valences representing a whole mythology in pictures.

2.2 Culture of Ethnic Minorities

In the Republic of Moldova there are many ethno-cultural associations. 18 minorities – the Ukrainians, Russians, Bulgarians, Gagauzians, Jews, Byelorussians, Poles, Germans, Gypsies, Greeks, Lithuanians, Armenians, Azerbaijanians, Tatars, Chuvashs, Italians, Koreans, Uzbeks – have associations which operate under the form of communities, societies, unions, centers, cultural foundations etc.

By virtue of the principle of equality and universality of cultural legislation, the ethnic minorities have the possibility to develop their traditional culture and national art. In Chisinau there is the Russian Dramatic Theater „A.P.Cehov”; in Ceadir-Lunga (ATU Gagauzia) – the Gagauzian Dramatic Theater „Mihail Cekir”; in Taraclia – the Theater of the Bulgarians from Bessarabia „Olimpii Panov”.

2.3 Moldovan Cuisine

Moldovan cuisine is a style of cooking related to the people of Moldova. It consists mainly of ingredients such as various meats, potatoes, cabbage, and a variety of cereal grains. The local cuisine is very similar to Romanian, and also draws inspiration and elements from other cuisines in the region, including Greek, Polish, Ukrainian, and Russian, with a great influence left by the Ottoman cuisine.



Moldova's fertile soil (chernozem) produces plentiful grapes, fruits, vegetables, grains, meat, and milk products, all of which have found their uses in the national cuisine. The fertile black soil combined with the use of traditional agricultural methods permits the growth of a wide range of foods in Moldova.

Perhaps the best known Moldovan dish is a well-known Romanian dish, mămăligă (a cornmeal mush or porridge). This is a staple polenta-like food on the Moldovan table, served as an accompaniment to stews and meat dishes or garnished with cottage cheese, sour cream, or pork rind. Regional delicacies include brânză (a brined cheese) and friptură (a lamb or goat stew). Local wines accompany most meals.

Traditional for the Moldovan cuisine are dishes combining diverse vegetables, such as tomatoes, bell peppers, aubergine, cabbage, beans, onions, garlic, and leek. Vegetables are used in salads and sauces, and they are baked, steamed, pickled (called murături), salted, or marinated.

The various kinds of borș (ciorbă) include a wide range of soups with a characteristic sour taste. These may be meat and vegetable soups, or fish soups, all of which are soured by borș (traditionally made from bran), or lemon juice. Chicken soup with meat, known as zeamă, is very popular.

Meat products hold a special place in traditional Moldovan cuisine, especially as an appetizer or the first course. Roasted and grilled pork, beef meatballs (known as pârjoale and chiftele), and steamed lamb are common. Meat and fish are often marinated and then grilled.

Traditional holiday dishes include stuffed cabbage rolls with minced meat (known in Moldova/România as "sarmale", and in Turkey as "dolma"), pilaf (a rice dish), pork jelly, noodles, chicken, etc. The holiday table is usually decorated with baked items, such as pastries, cakes, rolls, and buns, with a variety of fillings (cheese, fruit, vegetables, walnuts, etc.), known (also in Romania) as cozonac, pască, branzaice (Poale-n brâu), sfințișori, papanashi, colaci, plăcinte, and cornulețe.

In certain areas, the cuisine of various ethnic minorities is predominant. In the Eastern areas, Ukrainians eat borscht; in the South, the Bessarabian Bulgarians serve the traditional mangea (chicken with sauce), while the Gagauz prepare shorpa, a highly seasoned mutton soup; in the Russian communities, pelmeni (meat-filled dumplings) are popular. Various dishes served at the New Year's Eve table include mostly Russian-influenced dishes such as shuba and Salată de boeuf.[3] Other very popular dishes include a variant of pierogi called colțunași, filled with fresh white cheese (colțunași cu brânză), meat (colțunași cu carne), or cherries.

Borș de burechiușe



Mămăligă with cheese and greaves



Meatballs(chiftele)



Tochitură



Mămăligă



Mamaliga During the old times Mamaliga, one of the traditional foods in Moldova, was only eaten by the poor. But, as time evolved, this cornbread version became so popular that it started being offered even in fine dining and high-end restaurants. It is so easy to make that you can even have it at home. Its primary ingredient includes cornmeal, water, and salt, and can be prepared in two ways, soft or thick. It is better paired with Brinza, fresh fish, sour cream, and garlic with onions, so you could have a taste of true Moldovan cuisine.



Racituri Another exquisite traditional food in Moldova is the Racituri, a clear jelly made of frozen meat of pork, specifically from ears, feet, and pork heads. It is often served during Christmas in Moldova. This is very popular among the locals as well as the foreigners for its savory flavors and exquisite taste like no other. Make sure to have a taste of this delicacy before leaving for a complete experience of the country.

Ciorba Mamaliga Ciorba, which is a popular dish in Romania, is one of the traditional foods in Moldova. The name Ciorba comes from the Turkish corba, a general Romanian word, which is used to describe a sour soup with vegetables and meat. This sour soup usually consists of a large variety of sour ingredients like lemon, bors, sauerkraut juice, and more. Often, it is served with Lovage, to add more flavors to the dish. Another good thing about this traditional food is it has health benefits. When the soup is served hot, it is good for digestion, and effective against cold.

Beverages

Non-alcoholic beverages include stewed-fruit compotes and fruit juice. Popular alcoholic beverages are divin (Moldovan brandy), beer, and local wine.

European grapes are used in the wine making. Popular grapes include Sauvignon, Cabernet, and Muscat. The main domestic Moldovan varieties include Fetească, Rară neagră, and Busuioaca albă.

Sparkling wine has a special place in Moldovan cuisine. The country produces large quantities of classic white and pink sparkling wines, as well as red sparkling wines that were originally introduced in Moldova. The most famous sparkling wines are those made in the Cricova winery. Well-known brands of Moldovan sparkling wines are Negru de Purcari, Moldova, Chişinău, Cricova, Muscat spumant, National, Nisporeni, etc. They are made from a wide range of European grape varieties, including Chardonnay, Pinot blanc, Pinot gris, Pinot menie, Sauvignon, Aligote, Traminer pink, Muscat blanc, Cabernet Sauvignon, and Pinot noir. The local variety Feteasca Albă, also used in sparkling wines, has been cultivated in Moldova since the times of ancient Dacia.



Moldovan wine

Moldova has a vineyard area of 148,500 hectares (367,000 acres) of which 107,800 hectares (266,000 acres) are used for commercial production.

The remaining 40,700 hectares (101,000 acres) are vineyards planted in villages around the houses used to make home-made wine. Many families have their own recipes and strands of grapes that have been passed down through the generations. There are 3 historical wine regions: Valul lui Traian (south west), Stefan Voda (south east) and Codru (center), destined for the production of wines with protected geographical indication.

In 2014, Moldova was the twentieth largest wine producing country in the world. Most of the country's commercial wine production is for export; 67 million bottles of wine are exported annually,[citation needed] including to Poland, Romania, Russia and the United States.





III. SUMMARY

The oldest prehistoric artifacts discovered in Gabon are Stone Age tools, such as rock spearheads. This suggests the presence of life from as early as the 7000 BC. However, very little is known about the country's ancient inhabitants. If you want to see examples of these age-old tools and learn more about Gabon's culture and history, head to Libreville's National Museum in the heart of the capital.

The Myene people arrived in Gabon in the 13th century, mainly establishing a fishing community near the coast. They were followed by the Bantu, which is one of the three main ethnic groups in Gabon today. The prevalent Fangs did not arrive until the 16th century (Loango Empire). The groups were separated from each other by dense forests.

The arrival of the Europeans (Portuguese, Dutch, French, and the English) settlers at the end of the 15th century brought about widespread slavery, which continued for almost 350 years. The slave trade eventually ceased in the mid-19th century, but not soon enough to save the tribal inter-relationships of the indigenous groups.

It was not until 1839 that the French established the first long-term European settlement in the territory and Gabon became part of French Equatorial Africa, together with Cameroon, DRC, Central African Republic, and Chad. Gabon remained a French Overseas Territory until it declared independence in 1960.

IV. CONCLUSION

The Gabonese are very spiritual people. In fact, their traditions are mostly centered around worship and the afterlife. Art for the sake of art was a foreign concept to African culture until the arrival of the Westerners. Before colonization, the Gabonese considered music, instruments, masks, sculptures, and tribal dances as rites and acts of worship.

Traditional instruments like the *balafon*, harp, mouth bow, drums, rattles, and bells are believed to call on different spirits and each corresponds to a certain rite. The mouth bow, or *mugongo*, is for Bwiti Misoko, the harp is for Bwiti Dissoumba, while the balafon is mostly used by the Fangs to perform religious rituals.

Masks and sculptures were mainly used for therapeutic procedures, consulting, as well as initiation rites. Each of the Gabonese ethnic groups has its own specific traditions involving masks, sculptures, music, songs, and dances, or a combination of these elements.

Culture in Gabon is also expressed through paintings, sculptures and even fashion, all of which are widely available for purchase in craft markets throughout the country. The African Craft Market in Libreville has some exceptional Mbigou stone statuettes. Gabonese masks are very popular collectors' items, especially *n'goltang* or Fang masks, and *Kota* figures. In addition to being used in traditional rites, these masks are also used in ceremonies for weddings, funerals and births. They are often made with precious materials and rare local woods.

Original dresses made by Gabon designers are well recognized in the world of African fashion. Some great examples are Beitch Faro's The Queen of Scales dress, and Angéle Epouta's internationally reputed designs, which have graced the runways of both Gabon and Paris.

A majority of Gabonese people adhere to Christian beliefs (Protestantism and Roman Catholicism), but other indigenous religions are also practiced along with Islam. Many people combine Christianity with some form of

traditional beliefs. The *Babongo*, the forest people of Gabon who dominate the west coast, are the originators of the indigenous Bwiti religion, based on the use of the iboga plant, an intoxicating hallucinogenic. Followers live highly ritualized lives after an initiation ceremony, filled with dancing, music and gatherings associated with natural forces and jungle animals.

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