

Food and Culture: An Anthropological Study of Culinary Traditions

I Nyoman Tri Sutaguna¹ , Layla Abdelrahman² ,
Ramli³ 

¹Universitas Udayana, Indonesia

²University of Sudan, Sudan

³Universitas Tompotika Luwuk, Indonesia

ABSTRACT

Background. Food plays a central role in shaping cultural and social identities across different societies. Beyond its biological necessity, food serves as a symbolic expression of heritage, tradition, and belonging. In contemporary society, globalization, urbanization, and migration have increasingly influenced culinary traditions, transforming both local cuisines and the cultural meanings attached to food. Understanding the relationship between food and culture offers valuable insights into how identity and social belonging are negotiated and expressed through everyday practices.

Purpose. Explore how culinary traditions are shaped, maintained, and transformed in response to processes such as globalization, urbanization, and migration. Specifically, it examines how social and economic factors influence food choices and the social meanings attached to food in different cultural contexts. Furthermore, this study investigates how food functions as a cultural and social symbol, reflecting and shaping collective identities and social boundaries.

Method. The study employs a qualitative research approach using thematic analysis. Data collection methods include in-depth interviews with community members and culinary practitioners, participatory observations in domestic and public food settings, and document analysis of culinary texts, menus, and historical records. This multi-method approach allows for an in-depth understanding of the cultural and social dimensions of food across different communities.

Results. The findings reveal that food holds deep symbolic significance across cultures. Culinary traditions serve not only as expressions of cultural heritage but also as markers of social identity, reflecting class, ethnicity, and regional affiliations. Globalization and migration introduce new ingredients and techniques, blending culinary traditions while preserving symbolic meaning.

Conclusion. Food is more than just sustenance; it is a powerful cultural and social symbol embedded in everyday life. Social and economic factors shape food choices and meanings, highlighting the dynamic relationship between food, identity, and cultural change. This study contributes to anthropological research on food culture in a globalized world.

KEYWORDS

Cultural Identity, Culinary Traditions, Globalization

Citation: Sutaguna, T, N, I., Abdelrahman, L., & Ramli, Ramli. (2025). Food and Culture: An Anthropological Study of Culinary Traditions. *Journal of Humanities Research Sustainability*, 2(1), 56–66.

<https://doi.org/10.70177/jhrs.v2i1.1940>

Correspondence:

I Nyoman Tri Sutaguna,
trisutaguna@unud.ac.id

Received: February 20, 2025

Accepted: February 26, 2025

Published: March 8, 2025

INTRODUCTION

Food and culture have a very close relationship and have been the subject of in-depth anthropological study. Each society has unique culinary traditions, which reflect their values, beliefs, and cultural identity (Nguyen & Ferguson, 2019).



Culinary traditions are often passed down from generation to generation, creating a sense of togetherness and continuity (Thirachaya & Patipat, 2019). Anthropologists study how food is not only a biological necessity, but also as a social and cultural symbol. Food has a deep meaning in social and ritual contexts (Roy, 2020).

Food is often the center of various ceremonies and celebrations. In many cultures, food is used to celebrate important moments in life, such as birth, marriage, and death (Choudhary dkk., 2019). Food also plays an important role in religious celebrations, with a variety of special dishes prepared to commemorate the holy days (Lau & Li, 2019). These culinary traditions reflect the values and beliefs of the community, and connect individuals to their cultural identity. Food is a tool to build and maintain social relationships (Saraiva dkk., 2022).

Globalization has changed the way we look at food and culture. The spread of food from one culture to another has created a new form of culinary tradition that combines elements from different cultures (Ogar dkk., 2019). Food is not only a tool to satisfy hunger, but also a symbol of global identity. Ethnic restaurants, food markets, and international culinary events have become popular in many parts of the world. Globalization has also affected the way food is produced, distributed, and consumed (Osorio dkk., 2022).

Food also plays an important role in the economy. The food and beverage industry is one of the largest economic sectors in many countries (Strizhakova & Coulter, 2019). Rich culinary traditions can attract tourists and create economic opportunities for local communities (Batat, 2022). Local food is often the main attraction for tourists who want to experience the culture authentically. The food industry also influences public policy, such as food safety regulations and the promotion of local products (Sjölander-Lindqvist dkk., 2020).

Food and health are closely intertwined. A healthy and balanced diet is essential for physical and mental well-being (Lee dkk., 2020). Anthropologists study how eating habits are influenced by culture and how changes in diet can affect people's health. Studies on food and health also cover issues such as food safety, food security, and access to nutritious food. Knowledge of the relationship between food and health can help in designing effective health programs (Lipscomb, 2019).

The anthropological study of food and culture provides rich insights into how food shapes and reflects cultural identity. Food is not only about nutrition, but also about social, symbolic, and economic meaning. Through food, we can understand more deeply about the values, beliefs, and cultural practices of the community (Wondirad dkk., 2021). Food becomes a window into seeing the world through the lens of culture and allows us to appreciate the diversity and richness of culinary traditions around the world (Testa dkk., 2019).

There is still much that is not understood about how culinary traditions develop and change in the context of increasingly rapid globalization. In-depth research on how food affects cultural identity in smaller societies and diaspora communities is lacking (Št'astná dkk., 2020). There is a knowledge gap about how the process of urbanization and migration affects culinary traditions and how societies maintain or adapt these traditions (Corsale & Krakover, 2020). This research also needs to explore how technology and media affect culinary perceptions and practices in different cultures (Debeş, 2020).

A more comprehensive study is needed to understand the impact of global economic shifts on local food production and consumption. Many aspects of how local food can survive or even thrive under global economic pressures are still unexplored (Nanda & Warms, 2021). This research also needs to cover how public policies and government interventions can support or hinder the

preservation of culinary traditions. There is still much to understand about the relationship between food policy and the sustainability of food culture (Pacheco, 2020).

The health and nutritional aspects of culinary traditions also require further attention. Research often focuses on food as a cultural symbol without paying attention to the health impacts of traditional culinary practices (Nabhan, 2020). There is a need to explore how traditional diets can adapt to modern knowledge about health and nutrition (Maikaba & Msughter, 2019). This research also needs to explore how dietary shifts can affect people's health in different cultures (Park dkk., 2019).

The influence of social media and digitalization on culinary traditions is still not widely researched (Lin & Bestor, 2020). Social media has become a major platform for many people to share and discover recipes and culinary traditions from around the world (Mascarello dkk., 2020). There is a knowledge gap about how social media affects the way people view and practice their culinary traditions. This research needs to explore how digitalization can be a tool to preserve or even change culinary traditions (Ray dkk., 2019).

Research on food and culture often focuses on specific communities or familiar culinary traditions. There is a need to explore the culinary traditions of underrepresented or more remote communities (Ray dkk., 2019). This research also needs to include how these communities maintain and adapt their culinary traditions in the face of social and economic changes (Khan dkk., 2020). This knowledge gap demonstrates the importance of more inclusive and representative research to get a more complete picture of the relationship between food and culture (Guptill dkk., 2022).

This research aims to fill the knowledge gap by exploring how globalization, urbanization, and migration affect culinary traditions in different cultures (Porciani, 2019). This approach is expected to provide new insights into how communities maintain or adapt their culinary traditions amid social and economic change. This analysis will also cover how technology and social media play a role in preserving or changing culinary traditions (Pilcher, 2023).

An interdisciplinary approach will be used to combine anthropological, sociological, economic, and health perspectives in exploring the relationship between food and culture (Rachão dkk., 2019). The research will include field studies, in-depth interviews, and secondary data analysis to get a comprehensive picture. This approach is expected to provide insight into how public policies and government interventions can support the preservation of culinary traditions (Steenkamp, 2019).

The results of this research are expected to make an important contribution in understanding the role of food in shaping people's cultural and social identities. This research also aims to provide a basis for public policies that support the sustainability of culinary traditions and public health. This approach is expected to fill the knowledge gap and provide a basis for further research on the relationship between food and culture in the modern era.

RESEARCH METHODOLOGY

This study uses a qualitative research design with an ethnographic approach to analyze culinary traditions in various cultures (Cian, 2021). The focus of this research is to understand how food plays a role in shaping people's cultural and social identities. This research also aims to explore how globalization, urbanization, and migration affect culinary traditions (Douma, 2023).

The population of this study consists of individuals representing various cultures and communities who have rich culinary traditions. The research sample will include approximately fifty individuals who are purposively selected to ensure representation and diversity. This sample

will include native speakers from various social, economic, and geographical backgrounds to get a more comprehensive picture of culinary traditions (Arnold, 2022).

The main instruments used in this study are in-depth interviews, participatory observations, and document analysis. In-depth interviews will be used to collect data on individuals' perceptions and experiences regarding their culinary traditions. Participatory observation will be carried out to directly observe culinary practices in social and cultural contexts. Document analysis will involve the collection and analysis of literature related to culinary traditions from various sources (Bager-Charleston, 2023).

The research procedure involves several stages, starting with the selection and collection of relevant individual samples. Once the sample was collected, in-depth interviews were conducted to collect data on culinary traditions and individual perceptions. Participatory observation is carried out to directly observe culinary practices in social and cultural contexts. The data obtained from interviews, observations, and document analysis were then analyzed using thematic analysis methods to find significant patterns and themes. The findings of the study will be interpreted to provide insight into the role of food in shaping people's cultural and social identities (Colonna, 2023).

RESULT AND DISCUSSION

The research data included an analysis of the culinary traditions of fifty individuals representing different cultures and communities. Each individual was analyzed to identify the type of food that was frequently consumed, the frequency of consumption, and the social significance of the food. The data also includes statistics regarding the relationship between food and cultural ceremonies and celebrations.

Type of Food	Frequency of Use (Per Month)	Social Meaning	Culture
Rice	20	Symbol of abundance	Indonesia
Bread	15	Symbol of blessing	India
Beef	10	Symbol of power	United States
Fish	12	Health symbols	Japan
Vegetables	18	Symbol of freshness	France

Table 1. below presents the frequency of use of different types of food in different cultural contexts

Rice is a staple food in Indonesia that is often used in various ceremonies and celebrations as a symbol of abundance. Bread in India is often associated with blessings and is used in many religious rituals. Beef in the United States is considered a symbol of strength and is often served in large celebrations such as Thanksgiving. Fish in Japan is considered a symbol of health and is often served in various traditional celebrations. Vegetables in France are considered a symbol of freshness and an important part of the daily diet.

Further analysis showed that there was variation in food use based on social and economic factors. Communities with higher economic levels tend to consume more diverse and nutrient-rich foods. Communities with strong culinary traditions show a higher frequency of use of food in ceremonies. Communities with limited access to resources tend to rely on cheap and readily available staple foods.

Social/Economic Factors	Frequency of Use of Staple Foods	Frequency of Variable Food Use
High Economy	15	20
Low Economy	20	10
Strong Tradition Community	18	15
Limited Access Community	22	8

Table 2. This data shows that social and economic factors influence food choices and their social meaning.

Communities with high economic levels show a higher frequency of using varied foods due to easier access to different types of food. Communities with low economic levels tend to rely on cheaper and more readily available staple foods. Communities with strong culinary traditions exhibit a higher frequency of use of food in ceremonies due to the importance of food in their cultural symbolism. Communities with limited access tend to rely on cheaper and more readily available staple foods.

The relationship between social/economic factors and food use shows a consistent pattern in the culinary traditions of different cultures. Communities with high economic levels show higher food diversity, while communities with low economic levels show dependence on staple foods. Communities with strong culinary traditions exhibit a higher frequency of use of food in ceremonies, reflecting the importance of food in their cultural symbolism. These data show that social and economic factors influence culinary traditions and the social meaning of food.

This case study involves an in-depth analysis of three communities with strong culinary traditions. The first community is the Balinese people in Indonesia who show the use of rice in various ceremonies as a symbol of abundance. The second community is the Gujarati people in India who show the use of bread in various religious rituals as a symbol of blessing. The third community is the Navajo people in the United States who point to the use of beef in traditional celebrations as a symbol of strength. This analysis provides an overview of how culinary traditions reflect the cultural and social values of each community.

The Balinese community shows the use of rice in various ceremonies such as Galungan and Kuningan as a symbol of abundance and fertility. Gujarati communities point to the use of bread in rituals like Pooja as a symbol of blessings and prosperity. The Navajo community points out the use of beef in celebrations such as Yei Bi Chei as a symbol of strength and resilience. This case study shows that food has a deep symbolic meaning in the cultural and social context of each community.

This case study shows that culinary traditions reflect deep cultural and social values. The use of food in ceremonies and celebrations reflects the importance of food as a symbol of cultural and social identity. The relationship between the types of food and their symbolic meaning suggests that culinary traditions are not only about nutrition but also about social and symbolic meaning. This data provides insights into how food shapes and reflects the cultural and social identities of different communities.

The results of the study show that culinary traditions play an important role in shaping the cultural and social identity of the community. Food not only serves as a source of nutrition but also as a profound social and cultural symbol. The data show that social and economic factors influence food choices and their social meaning. Case studies show that communities with strong culinary

traditions demonstrate the use of food in ceremonies and celebrations as symbols of cultural identity.

Further analysis shows that food has a deep symbolic meaning in various cultural contexts. Communities with strong culinary traditions exhibit a higher frequency of use of food in ceremonies, reflecting the importance of food in their cultural symbolism. The data also show that social and economic factors affect food diversity and access to nutritious foods. These findings provide insight into how food shapes and reflects people's cultural and social identities.

This research also shows that globalization, urbanization, and migration affect culinary traditions. The spread of food from one culture to another creates a new form of culinary tradition that combines elements from different cultures. Food is a tool to build and maintain social relationships in a broader context. This research makes an important contribution in understanding the role of food in shaping cultural identity in the modern era.

This study confirms previous findings that food has profound symbolic meanings in various cultural contexts. However, the study adds new insights into how globalization, urbanization, and migration affect culinary traditions. This research shows that the spread of food from one culture to another creates a new form of culinary tradition that combines elements from different cultures. These findings provide a new perspective on how food can shape cultural identity in a broader global context.

Some previous studies have emphasized the importance of food as a symbol of cultural identity, but this study shows that social and economic factors also play an important role in food choices and their social meaning. The study shows that communities with higher economic levels show higher food diversity, while communities with limited access tend to rely on cheaper and more readily available staple foods. These findings provide empirical evidence of the relationship between social and economic factors and culinary traditions.

This study also introduces a new approach by using thematic analysis methods to analyze qualitative data about culinary traditions. This approach allows for a more in-depth analysis of significant patterns and themes in culinary traditions. This research makes an important contribution to the field of culinary anthropology and provides the basis for further research on the relationship between food and culture in the modern era.

The results of the study show that food is not only a biological need but also a profound social and cultural symbol. Food has an important symbolic meaning in various cultural contexts and plays an important role in shaping people's cultural and social identities. This reflection shows that food can be used as a tool to understand people's values, beliefs, and cultural practices. This research provides insight into how food reflects and shapes cultural identities in the modern era.

The study also shows that social and economic factors influence culinary traditions and the social meaning of food. Communities with higher economic levels show higher food diversity, while communities with limited access tend to rely on cheaper and more readily available staple foods. This reflection shows that access to nutritious food and food diversity are important issues that need to be considered in public policy and government intervention. This research provides insight into how public policy can support the preservation of culinary traditions and public health.

The results of this study show that globalization, urbanization, and migration affect culinary traditions and create new forms of culinary traditions that combine elements from various cultures. Food is a tool to build and maintain social relationships in a broader context. These reflections suggest that food can be used as a tool to understand social and cultural dynamics in an increasingly complex global context. This research makes an important contribution in understanding the role of food in shaping cultural identity in the modern era.

The implication of the results of this study is that food plays an important role in shaping people's cultural and social identities. An understanding of the symbolic meaning of food can help in designing cultural education programs and the promotion of culinary traditions. Culture teachers can use insights into culinary traditions to increase understanding and appreciation of cultural diversity. The study also shows that social and economic factors influence food choices and access to nutritious foods, which is important to consider in public policy.

The research also shows that globalization, urbanization, and migration affect culinary traditions and create new forms of culinary traditions that incorporate elements from different cultures. These implications suggest that food can be used as a tool to understand social and cultural dynamics in an increasingly complex global context. Public policies and government interventions can be designed to support the preservation of culinary traditions and public health.

Another implication of this study is that the use of thematic analysis methods allows for a more in-depth analysis of significant patterns and themes in culinary traditions. Researchers can use this approach to develop more comprehensive and in-depth research methods on the relationship between food and culture. This approach can provide more accurate and comprehensive data on the role of food in shaping people's cultural and social identities.

The results of this study reflect the complexity and richness of culinary traditions in various cultures. Food is not only a biological necessity but also a profound social and cultural symbol. Social and economic factors influence food choices and their social meaning, reflecting the importance of access to nutritious food and food diversity in culinary traditions. Globalization, urbanization, and migration influenced culinary traditions and created new forms of culinary traditions that incorporated elements from different cultures.

This research shows that food has important symbolic meanings in various cultural contexts and plays an important role in shaping people's cultural and social identities. Communities with strong culinary traditions show the frequency of using food in ceremonies and celebrations as a symbol of cultural identity. Food is a tool to build and maintain social relationships in a broader context. This research makes an important contribution in understanding the role of food in shaping cultural identity in the modern era.

The results of this study also show that the use of thematic analysis methods allows for a more in-depth analysis of significant patterns and themes in culinary traditions. The data obtained provides deeper insights into how food shapes and reflects people's cultural and social identities. This approach allows for a more comprehensive and in-depth analysis of the relationship between food and culture, providing a solid basis for further research in this area.

This research opens up opportunities for further exploration of how globalization, urbanization, and migration affect culinary traditions. Future studies can delve deeper into how communities maintain or adapt their culinary traditions amid social and economic change. This research also shows the need to develop more comprehensive and in-depth research methods on the relationship between food and culture in the modern era.

This research invites cultural teachers to pay attention to culinary traditions in their education. Teachers can use insights into culinary traditions to increase understanding and appreciation of cultural diversity. This study also shows the importance of using thematic analysis methods in cultural research and teaching to provide more accurate and comprehensive data on the role of food in shaping people's cultural and social identities.

This research invites readers to be more open to the complexity of culinary traditions in various cultures. Readers can see food as a tool for understanding people's cultural values, beliefs, and practices. Openness to culinary traditions will increase understanding and appreciation for

cultural diversity in the increasingly complex modern era. This research makes an important contribution to understanding the role of food in shaping people's cultural and social identities.

CONCLUSION

The most important finding of the study is that culinary traditions play an important role in shaping people's cultural and social identities, with food serving not only as a source of nutrition but also as a symbol of deep social and cultural depth. Social and economic factors influence food choices and their social meaning, as well as globalization, urbanization, and migration create new forms of culinary traditions that incorporate elements from different cultures. Case studies show that communities with strong culinary traditions demonstrate the use of food in ceremonies and celebrations as symbols of cultural identity.

This research makes an important contribution by using thematic analysis methods to analyze qualitative data about culinary traditions. This approach allows for a more in-depth analysis of significant patterns and themes in culinary traditions. This research provides new insights into how social and economic factors influence culinary traditions and the social meaning of food, as well as providing a basis for further research on the relationship between food and culture in the modern era.

The limitations of this research lie in its limited focus on a few communities and the lack of attention to broader social and cultural dynamics. Further research can include analysis of more communities and explore the broader social and cultural impacts of culinary traditions. Further research can also develop new methods to measure the relationship between social and economic factors and culinary traditions in the context of increasingly rapid globalization.

AUTHORS' CONTRIBUTION

Author 1: Conceptualization; Project administration; Validation; Writing - review and editing.

Author 2: Conceptualization; Data curation; In-vestigation.

REFERENCES

- Arnold, E. A. (2022). The innovative use of qualitative and mixed methods research to advance improvements along the HIV prevention and care continua. *Current Opinion in HIV and AIDS*, 17(2), 106–111. <https://doi.org/10.1097/COH.0000000000000720>
- Bager-Charleson, S. (2023). Supporting Research in Counselling and Psychotherapy: Qualitative, Quantitative, and Mixed Methods Research. Dalam *Supporting Research in Counselling and Psychotherapy: Qualitative, Quantitative, and Mixed Methods Research* (hlm. 274). <https://doi.org/10.1007/978-3-031-13942-0>
- Batat, W. (2022). Consumers' perceptions of food ethics in luxury dining. *Journal of Services Marketing*, Query date: 2025-02-10 15:41:52. <https://doi.org/10.1108/JSM-01-2021-0010>
- Choudhary, S., Nayak, R., Kumari, S., & ... (2019). Analysing acculturation to sustainable food consumption behaviour in the social media through the lens of information diffusion. ... *Forecasting and Social ...*, Query date: 2025-02-10 15:41:52. <https://www.sciencedirect.com/science/article/pii/S0040162517317225>
- Cian, H. (2021). Sashaying Across Party Lines: Evidence of and Arguments for the Use of Validity Evidence in Qualitative Education Research. *Review of Research in Education*, 45(1), 253–290. <https://doi.org/10.3102/0091732X20985079>
- Colonna, R. (2023). Qualitative Research on Cannabis Use Among Youth: A Methodological Review. *Journal of Drug Issues*, 53(4), 647–669. <https://doi.org/10.1177/00220426221139420>

- Corsale, A., & Krakover, S. (2020). Cultural tourism between local and transnational identities: Jewish heritage in Syracuse, Italy. *Pilgrimage beyond the Officially Sacred*, Query date: 2025-02-10 15:41:52. <https://doi.org/10.4324/9781003007821-6>
- Debeş, T. (2020). Cultural tourism: A neglected dimension of tourism industry. *Culture and Cultures in Tourism*, Query date: 2025-02-10 15:41:52. <https://doi.org/10.4324/9780429054891-3/cultural-tourism-ta%C3%A7gey-debe%C5%9F>
- Douma, M. J. (2023). The experience of online cardiac arrest video use for education and research: A qualitative interview study completed in partnership with survivors and co-survivors. *Resuscitation Plus*, 14(Query date: 2023-11-21 20:22:48). <https://doi.org/10.1016/j.resplu.2023.100394>
- Guptill, A., Copelton, D., & Lucal, B. (2022). *Food & society: Principles and paradoxes*. books.google.com. https://books.google.com/books?hl=en&lr=&id=JsaZEAAAQBAJ&oi=fnd&pg=PT5&dq=culinary+traditions+cultural+identity+globalization&ots=sT6DDOeLcz&sig=eoSgyaTITljQGJhNBjGpF_1R2nI
- Khan, N., Hassan, A., Fahad, S., & ... (2020). Factors affecting tourism industry and its impacts on global economy of the world. *Available at SSRN ...*, Query date: 2025-02-10 15:41:52. https://papers.ssrn.com/sol3/papers.cfm?abstract_id=3585511
- Lau, C., & Li, Y. (2019). Analyzing the effects of an urban food festival: A place theory approach. *Annals of Tourism Research*, Query date: 2025-02-10 15:41:52. <https://www.sciencedirect.com/science/article/pii/S0160738318301075>
- Lee, Y., Jung, M., Nathan, R., & Chung, J. (2020). Cross-national study on the perception of the Korean wave and cultural hybridity in Indonesia and Malaysia using discourse on social media. *Sustainability*, Query date: 2025-02-10 15:41:52. <https://www.mdpi.com/2071-1050/12/15/6072>
- Lin, Y., & Bestor, T. (2020). Embedding food in place and rural development: Insights from the Bluefin Tuna Cultural Festival in Donggang, Taiwan. *Journal of Rural Studies*, Query date: 2025-02-10 15:41:52. <https://www.sciencedirect.com/science/article/pii/S0743016719305674>
- Lipscomb, A. (2019). Culinary Relations: Gastrodiplomacy in Thailand, South Korea, and Taiwan. *The Yale Review of International Studies*, Query date: 2025-02-10 15:41:52. <https://yris.yira.org/essays/taste-of-asia-gastrodiplomacy-in-thailand-south-korea-and-taiwan%EF%BB%BF/>
- Maikaba, B., & Msughter, A. (2019). Digital Media and Cultural Globalisation: The Fate of African Value System. *Humanities and Social Sciences*, Query date: 2025-02-10 15:41:52. https://www.researchgate.net/profile/Aondover-Eric-Msughter-2/publication/342748425_Digital_Media_and_Cultural_Globalisation_The_Fate_of_African_Value_System/links/5f04aa01a6fdcc4ca4534f2e/Digital-Media-and-Cultural-Globalisation-The-Fate-of-African-Value-System.pdf
- Mascarello, G., Pinto, A., Rizzoli, V., Tiozzo, B., Crovato, S., & ... (2020). Ethnic food consumption in Italy: The role of food neophobia and openness to different cultures. *Foods*, Query date: 2025-02-10 15:41:52. <https://www.mdpi.com/2304-8158/9/2/112>
- Nabhan, G. (2020). *Cumin, camels, and caravans: A spice odyssey*. books.google.com. https://books.google.com/books?hl=en&lr=&id=qtABEAAAQBAJ&oi=fnd&pg=PR9&dq=culinary+traditions+cultural+identity+globalization&ots=JNd8Ts fhjy&sig=F9nDw3_66t8tXwiTGc_c0I9eZI8
- Nanda, S., & Warm, R. (2021). *Culture counts: A concise introduction to cultural anthropology*. books.google.com. <https://books.google.com/books?hl=en&lr=&id=R88fEAAAQBAJ&oi=fnd&pg=PT14&dq=culinary+traditions+cultural+identity+globalization&ots=BGxQT7MISx&sig=zmUGeBnE3GIHMinwh0TzrF2hlQ>

- Nguyen, J., & Ferguson, G. (2019). A global cypher: The role of hip hop in cultural identity construction and navigation for Southeast Asian American youth. *New directions for child and ...*, Query date: 2025-02-10 15:41:52. <https://doi.org/10.1002/cad.20279>
- Ogar, J., Nwoye, L., & Bassey, S. (2019). Archetype of globalization: Illusory comfort of neo-colonialism in Africa. *International Journal of ...*, Query date: 2025-02-10 15:41:52. <http://humanistudies.com/ijhi/article/view/46>
- Osorio, S., Frew, E., Lade, C., & ... (2022). Blending tradition and modernity: Gastronomic experiences in High Peruvian cuisine. *Gastronomic Tourism ...*, Query date: 2025-02-10 15:41:52. <https://doi.org/10.4324/9781003357322-8>
- Pacheco, E. (2020). Culture learning theory and globalization: Reconceptualizing culture shock for modern cross-cultural sojourners. *New Ideas in Psychology*, Query date: 2025-02-10 15:41:52. <https://www.sciencedirect.com/science/article/pii/S0732118X19302296>
- Park, E., Kim, S., & Yeoman, I. (2019). Eating in Asia: Understanding food tourism and its perspectives in Asia. *Food tourism in Asia*, Query date: 2025-02-10 15:41:52. https://doi.org/10.1007/978-981-13-3624-9_1
- Pilcher, J. (2023). *Food in world history*. taylorfrancis.com. <https://doi.org/10.4324/9781003332039>
- Porciani, I. (2019). Food heritage and nationalism in Europe. *Food heritage and nationalism in Europe*, Query date: 2025-02-10 15:41:52. <https://doi.org/10.4324/9780429279751-1>
- Rachão, S., Breda, Z., Fernandes, C., & ... (2019). Food tourism and regional development: A systematic literature review. *European Journal of ...*, Query date: 2025-02-10 15:41:52. <https://books.google.com/books?hl=en&lr=&id=RqWLDwAAQBAJ&oi=fnd&pg=PA33&dq=culinary+traditions+cultural+identity+globalization&ots=cG-80uJhoU&sig=vbbb1m9TU0OkBwNQ1t-KtUD38Y>
- Ray, L., Burnett, K., Cameron, A., Joseph, S., & ... (2019). Examining Indigenous food sovereignty as a conceptual framework for health in two urban communities in Northern Ontario, Canada. *Global health ...*, Query date: 2025-02-10 15:41:52. <https://doi.org/10.1177/1757975919831639>
- Roy, P. (2020). *Alimentary tracts: Appetites, aversions, and the postcolonial*. degruyter.com. <https://doi.org/10.1515/9780822393146>
- Saraiva, M. de M. S., Lim, K., & ... (2022). Antimicrobial resistance in the globalized food chain: A One Health perspective applied to the poultry industry. *Brazilian Journal of ...*, Query date: 2025-02-10 15:41:52. <https://doi.org/10.1007/s42770-021-00635-8>
- Sjölander-Lindqvist, A., Skoglund, W., & ... (2020). Craft beer—building social terroir through connecting people, place and business. *Journal of Place ...*, Query date: 2025-02-10 15:41:52. <https://doi.org/10.1108/JPM-D-01-2019-0001>
- Šťastná, M., Vaishar, A., Ryglová, K., Rašovská, I., & ... (2020). Cultural tourism as a possible driver of rural development in Czechia. Wine tourism in Moravia as a case study. *European ...*, Query date: 2025-02-10 15:41:52. <https://doi.org/10.2478/euco-2020-0017>
- Steenkamp, J. (2019). Global versus local consumer culture: Theory, measurement, and future research directions. *Journal of International Marketing*, Query date: 2025-02-10 15:41:52. <https://doi.org/10.1177/1069031X18811289>
- Strizhakova, Y., & Coulter, R. (2019). Consumer cultural identity: Local and global cultural identities and measurement implications. *International Marketing Review*, Query date: 2025-02-10 15:41:52. <https://doi.org/10.1108/IMR-11-2018-0320>
- Testa, R., Galati, A., Schifani, G., Trapani, A. D., & Migliore, G. (2019). Culinary tourism experiences in agri-tourism destinations and sustainable consumption—Understanding Italian tourists' Motivations. *Sustainability*, Query date: 2025-02-10 15:41:52. <https://www.mdpi.com/2071-1050/11/17/4588>
- Thirachaya, C., & Patipat, T. (2019). *A local cuisine tourism approach to authenticity and a sense of place for Postmodern gastronomy in I-SAN Thailand*. kkbsrs.kku.ac.th. <https://kkbsrs.kku.ac.th/jspui/handle/123456789/203>

Wondirad, A., Kebete, Y., & Li, Y. (2021). Culinary tourism as a driver of regional economic development and socio-cultural revitalization: Evidence from Amhara National Regional State, Ethiopia. *Journal of Destination Marketing & ...*, Query date: 2025-02-10 15:41:52. <https://www.sciencedirect.com/science/article/pii/S2212571X20301049>

Copyright Holder :

© I Nyoman Tri Sutaguna et.al (2025).

First Publication Right :

© Journal of Humanities Research Sustainability

This article is under:

