

Papers

Food Tourism as research object: analysis of publications in Brazilian journals (2005-2017)

Turismo Gastronômico como objeto de pesquisa: análise das publicações em periódicos brasileiros (2005-2017)

Turismo Gastronómico como objeto de investigación: análisis de las publicaciones en periódicos brasileños (2005-2017)

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Keywords:

Food tourism;
Scientific research;
Journal articles;
Brazil

Abstract

This article aims to investigate the development of Food Tourism research by analyzing articles published in Brazilian tourism and hospitality journals listed in B5 or higher strata of Qualis CAPES evaluation; it identifies journals that have published articles on the subject; examines the distribution of articles per Qualis stratum, per journal, per year, and per topic/subtopic; identifies the methods used; characterizes the profiles of authors who write frequently on Food Tourism related topics. This is a qualitative study, based on content analysis (Bardin, 2011), with a corpus of 89 articles published between 2005 and 2017. Main results: Rosa dos Ventos and Turismo em Análise journals published the largest number of articles; 24.71% of the articles are in B1/Qualis stratum journals; 2017 was the year with the most publications (16.85%). Eight topics and 11 subtopics were identified, with emphasis on Gastronomy as Tourist Attraction and Beverage Tourism. Beverage Tourism/wine tourism was the most developed topic (28.09%). The method description is, in general, superficial, with predominance of qualitative research (92.14%). Bibliographical research and interviews are the most commonly used data collection strategies. Few researchers (13.20%) have published two or more articles on the subject.

Palavras-chave:

Turismo gastronômico;
Pesquisa científica;
Artigos em periódicos;
Brasil.

Resumo

Este artigo busca compreender como a pesquisa sobre o Turismo Gastronômico vem se desenvolvendo, a partir da análise da produção científica publicada em periódicos brasileiros dedicados ao turismo e à hospitalidade com avaliação Qualis CAPES igual ou superior à B5; identifica os periódicos que publicaram estudos sobre o tema; verifica a distribuição dos artigos por estrato Qualis, por periódico, por ano e por temáticas/subtemáticas; identifica os procedimentos metodológicos; caracteriza o perfil dos autores que se dedicam ao tema com assiduidade. É uma pesquisa qualitativa, baseada em princípios da análise de conteúdo (Bardin 2011), com corpus analítico de 89 artigos publicados entre 2005 e 2017. Principais resultados: as Revistas Rosa dos Ventos e Turismo em Análise publicaram o maior número de artigos; 24,71% dos artigos pertencem ao estrato B1/Qualis; o ápice de publicações foi 2017 (16,85%). Foram identificadas 8 temáticas e 11 subtemáticas, destacando-

se Gastro-nomia como Atrativo Turístico e Turismo de Bebidas. Turismo de Bebidas/enoturismo foi a temática mais desenvolvida (28,09%). Os descritivos metodológicos são, de maneira geral, superficiais, com prevalência de pesquisas qualitativas (92,14%). Pesquisa bibliográfica e entrevistas são as estratégias de coleta de dados mais utilizadas. Poucos pesquisadores (13,20%) publicaram dois ou mais artigos sobre o tema.

Palavras clave:

Turismo gastronómico;
Investigación científica;
Artículos en periódicos;
Brasil.

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Resumen

Este artículo busca comprender cómo la investigación acerca del Turismo Gastronómico se viene desarrollando, a partir del análisis de la producción científica publicada en periódicos brasileños dedicados al turismo y la hospitalidad con evaluación Qualis CAPES igual o superior a la B5; identifica los periódicos que publicaron estudios sobre el tema; se comprueba la distribución de los artículos por estrato Qualis, por periódico, por año y por temáticas/subtemáticas; identifica los procedimientos metodológicos; y caracteriza el perfil de los autores que se dedican al tema con asiduidad. Es una investigación cualitativa, basada en principios del análisis de contenido (Bardin 2011), con corpus analítico de 89 artículos publicados entre 2005 y 2017. Principales resultados: las Revistas Rosa de los Vientos y Turismo en Análisis publicaron el mayor número de artículos; 24,71% de los artículos pertenecen al estrato B1/Qualis; el ápice de publicaciones fue 2017 (16,85%). Se identificaron 8 temáticas y 11 subtemáticas, destacándose Gastronomía como Atractivo Turístico y Turismo de Bebidas. Turismo de Bebidas/enoturismo fue la temática más desarrollada (28,09%). Los descriptivos metodológicos son, de manera general, superficiales, con prevalencia de investigaciones cualitativas (92,14%). La investigación bibliográfica y las entrevistas son las estrategias de recolección de datos más utilizadas. Pocos investigadores (13,20%) publicaron dos o más artículos sobre el tema.

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1 INTRODUCTION

The Western food context has undergone significant changes in recent decades, such as the expansion of food industry and food-away-from-home consumption, the articulation of public policies to safeguard food heritage, and the proliferation of new forms of food entertainment (e.g. tv shows). As Kesimoglu (2015) points out, the increased media, business, and entertainment interest in food has sparked the interest of scholars.

Different disciplines — administration, anthropology, history, nutrition, and sociology — have turned to food with renewed interest, with a similar trend observed in the field of tourism and hospitality. Getz, Robinson, Anderson and Vujicic (2014, p. 6) argue that “Food Tourism has attracted significant scholarly attention over the past decade, and given that the proclivity of travelers for food experiences is projected to increase, this trend is likely to continue”.

In the Brazilian context, besides the works by Barbosa and Collaço (2018) and Ribeiro-Martins and Silveira-Martins (2018), there is no analysis of the characteristics of scientific research on food tourism. The volume and characteristics of publications in Brazilian journals are unknown. Given the increased attention to the topic and the challenges facing research, a comprehensive analysis of the scientific production is required in order to identify trends, gaps, and research opportunities.

This article aims to analyze the scientific production on Food Tourism (also called Gastronomic Tourism) published in Brazilian tourism and hospitality journals listed in B5 or higher strata of Qualis CAPES¹ evaluation from 2005 to 2017 (Public Administration and Business, Accounting and Tourism area). Specifically, we sought to identify the journals that have published studies on the subject; to examine the distribution of articles per Qualis stratum, per journal, per year, and per topic/subtopic; to identify the methods used; to characterize the authors publishing frequently on Food Tourism topics. This study is descriptive and analytical in nature and data collection and analysis procedures will be described later in this article.

¹ Set of procedures used by Capes to rank the quality of the academic production of the PPG from the analysis of the quality of scientific journals, being A1 the highest stratum and B5 the lowest (CAPES, 2018).

2 LITERATURE REVIEW

Food is a complex cultural practice that goes beyond the mere satisfaction of physiological needs and involves multiple dimensions – ideologies, religion, and cultural identity. As Barthes (1997) points out, when individuals buy or consume food, whether in everyday eating or hedonic experience, they are communicating with the world. Boutaud (2011) and Montandon (2011) argue that the act of sharing a meal – called commensality – is a central element of human hospitality and sociability; with food and drink visitors are welcomed, their physical well-being and pleasure are taken care of. In the tourism context, food practices and services can add value to other tourism products and services, or be offered as tourist attractions. As such, these attractions can give rise to a tourist segment called Food or Gastronomic Tourism.

2.1 Reflections on the terms “Gastronomy” and “Gastronomic Tourism”

The term gastronomy was first used in the 4th century BC in ancient Greece (Santich, 2004) and since then it assumed different meanings². Scapato (2002, p. 3) summarizes the variety of concepts: “On one hand, gastronomy is simply related to the enjoyment of the very best in food and drink. On the other, it is a far-reaching discipline that encompasses everything into which food enters, including all things we eat and drink”.

Collaço (2013) highlights two contemporary uses of gastronomy: (a) one that designates a set of cuisines presenting distinct imaginaries (local, regional, national, popular, refined, etc.); and (b) another concerning knowledge and consumption of different products associated with 'good taste' and distinction. It is possible to identify two other uses: (c) a field of study of the interplay between culture and food, including the knowledge of culinary techniques³, besides the symbolic and subjective features that influence and guide the human diet (Gimenes, 2010); and (d) an area of professional activity that includes the conception, planning, management, and execution of culinary productions in different phases of food service operations, as well as the coordination of ventures and food businesses (MEC, 2016). This polysemy makes it possible to expect a multiplicity of approaches of studies related to gastronomy.

In Brazilian publications – even non-academic ones, like those of the Ministry of Tourism⁴ – the expression Turismo Gastronômico (Gastronomic Tourism) is widely used, not being observed variations like Turismo Culinário (Culinary Tourism) or Turismo Alimentar (Food Tourism)⁵. However, the literature in English presents different expressions such as Culinary Tourism, Gastronomic Tourism, Gastronomy Tourism, and Food Tourism, used interchangeably or with subtle differences. To illustrate this indistinct use of the various expressions, we can mention the first edition of the Global Report on Gastronomy Tourism (UNWTO, 2015) which, despite having 'gastronomy tourism' in its title, uses 'Gastronomic Tourism' and 'Food Tourism' when setting the segment definition:

One of the most utilized definitions of gastronomic tourism used in literature is that proposed by Hall and Sharples (2003), according to which Food Tourism is an experiential trip [...] Thus, the experience of gastronomic tourism is considered as such, provided that everything mentioned above constitutes the main reason or motivation to travel for visitors to a particular destination or at least one significant reason (Herrera, Herranz & Arilla, 2015, p. 6) [emphasis added].

'Gastronomic Tourism' and 'Food Tourism' are used interchangeably in the publication. However, the second edition of the document, also entitled Global Report on Gastronomy Tourism (UNWTO, 2017), adopts only Food Tourism, maintaining a conceptual alignment with the first edition. This term, even, is the most frequent in the literature published in English.

² For a retrospective summary of the term gastronomy refer to Santich (2004).

³ Culinary can designate both techniques used in food preparation as a set of dishes and beverages associated with a region. In this case, the term "Bahian culinary" has the same meaning as "Bahian gastronomy" and "Bahian cuisine".

⁴ In 2010, in the third edition of the *Manual do Turismo Cultural* (Cultural Tourism Handbook), the MTUR included the gastronomic tourism as a subtype of cultural tourism.

⁵ Costa (2012) uses the term *turismo gourmand* (gourmand tourism) to refer to tourist experiences related to high gastronomy. However, this is an isolated occurrence.

The concept of Food Tourism adopted by UNWTO (2015, 2017) is by Hall and Sharples (2003) and emphasizes experiential trips to gastronomic regions for leisure purposes, including visits to food producers, food festivals and fairs, farmers' markets, tastings of quality food products or any food-related tourism activity. The interest in these trips is linked to experimentation, learning different cultures, acquiring knowledge related to tourism products and local culinary specialties.

Getz et al. (2014, p. 6) define Food Tourism as “[...] travel for specific purpose of enjoying food experiences” and consider Beverage Tourism as one of its subcategories, mentioning wine, brewing coffee, tea, and whiskey tourism, as their specializations. Of these, wine tourism is highlighted, based on the “[...] visitation to vineyards, wineries, wine festivals and wine shows for which grape wine tasting and/or experiencing the attributes of a grape wine region are the prime motivating factors for visitors and is best seen as a specific subset of the more general concept of Food Tourism” (Hall & Sharples, 2003, pp. 9-10). Herrera, Herranz and Arilla (2015), in turn, highlight other subtypes of Food Tourism based on products such as olive oil, cheese, meat, fish, truffles, specific fruits, or chocolate, among other possibilities.

In Brazilian literature, one of the most widespread definitions of Gastronomic Tourism is Fagliari's (2003, pp. 30-31), who presents the term from two different approaches⁶: “For tourism demand, it consists of every trip in which the main motivation is the pleasure to taste food and beverages and to know gastronomic elements of a locality. For the tourist offer, the gastronomic tourism is characterized by the offer and promotion of gastronomic elements as main tourist attractions of the destination”. According to Gândara, Gimenes and Mascarenhas (2009, p. 181), gastronomic tourism can be understood as “[...] a cultural tourism branch in which visitors are displaced for reasons related to the gastronomic practices of a given locality”. This definition is the one mentioned in the handbook *Turismo Cultural: orientações básicas* (Cultural Tourism: basic guidelines) (MTUR, 2010). Wine tourism is defined by Valduga (2007, p. 16) as that which “[...] presupposes the displacement of people, motivated by the organoleptic properties and the whole context of wine tasting and elaboration, as well as the appreciation of traditions, culture, gastronomy, landscapes, and typical features of the producing regions”, focusing on the encounter between visitors and producers.

Brazilian and foreign definitions describe Food Tourism and Wine Tourism emphasizing not only the experiences of eating and drinking, but also the cultural and learning experiences through food-related practices and attractions.

2.2 Features and attractions of Food Tourism

As noted by Richards (2002), Boniface (2003), Hall and Sharples (2003), Mitchell and Hall (2003), Schlüter (2006) and Croce and Perri (2010), food-related elements are able to develop tourism and contribute to its competitiveness as they are recognized as an identity source in postmodern societies. Food Tourism is developed from the perspective that gastronomic experiences “[...] can add value to tourism by providing the tourist with a link between local culture, landscape and food, and by creating the ‘atmosphere’ so essential to a memorable holiday experience” (Hjalager & Richards, 2002, p. 401), which can stimulate local economies, strengthen environmental and cultural sustainability, and social inclusion (UNWTO, 2017). Tourist use of gastronomic elements, therefore, can gain different configurations and generate different effects in a destination, giving rise to numerous possibilities of academic readings.

Schlüter (2006) highlights three main categories of food-related attractions: gastronomic settings, festivals and fairs, and food routes. Gastronomic settings are places of social interaction based on food and beverage consumption and they are subdivided into public (restaurants, etc.) and private (lunchrooms in urban centers, etc.). Festivals and fairs are scheduled events featuring gastronomic elements and are subdivided into eco-festivals; religious; secular and private. Tourist routes are initiatives that “[...] allow to integrate into a product, elements that alone do not attract sufficient interest or have certain difficulties in promotion or marketing, making possible a final product of greater value [...]” (Schlüter, 2006, p. 71) and can be organized around a product or cultural feature.

⁶ The author observes that this division is not ideal, but that it is justified by being a new segment, and that not always the locality promoted as gastronomic tourism destination is seen as such by tourists, and vice versa (Fagliari, 2005).

For Gândara et al. (2009), the main gastronomic attractions are: regional cuisine, food events, unique food and beverage establishments, gastronomic itineraries, routes, and trails. In turn, Fagliari (2005) emphasizes bars and restaurants; dishes and typical products; places of production; shops and markets; events; gastronomic routes; and other elements (culinary schools, museums, train rides associated with tasting). Gimenes-Minasse (2017) extends the framework designed by Fagliari (2005), Schlüter (2006) and Gândara et al. (2009), identifying eight categories: out-of-home food and beverages services; dishes and typical products; places of food production; food and beverage stores; street markets, food fairs, and street food; gastronomic events; gastronomic itineraries, routes and trails; in addition to the “other” category (food museums, culinary schools, cultural spaces with differentiated food services, as well as other attractions). Table 1 summarizes the main attractions identified:

Table 1 – Main gastronomic attractions identified in the literature review

	Attraction	Description
1	Workshops and training activities	Workshops and educational activities with different durations that teach about the production and preparation of food or beverages.
2	Tastings and pairings	Tasting of different products (olive oil, chocolate, honey, cheese, wine, beer, cachaca, traditional dishes) that can be offered in different spaces and establishments.
3	Food and beverage services	Bars, restaurants, nightclubs, bakeries, and other out-of-home food and beverage establishments that can attract visitors due to some characteristic (location, building, association with a film or book, different gastronomy).
4	Places of trade	Locations dedicated to the sale of food products (ingredients or produce ready for consumption), such as municipal markets, wineries, chocolate shops, etc.
5	Gastronomic events	Fairs, festivals, and other events around produce, specific foods or beverages, or food traditions. Often the gastronomic programming is coupled with entertainment options.
6	Street markets, food fairs, and street food	Fairs held in public spaces to sell produce (street markets) or specialized in food and beverages ready for consumption (food fairs). The mention of 'street food' includes stalls and food trucks in public spaces that offer ready-to-eat meals or snacks.
7	Places of production	Places of food production such as dairies, wineries, chocolate factories, distilleries, etc., allowing visits. This category includes “pick-and-pay” and “fish-and-pay” businesses.
8	Food museums	Institutions aimed at safeguarding, conserving, and displaying collections related to different eating practices.
9	Traditional food and beverages	Traditional dishes, delicacies, and beverages of a place, offered at events, food establishments and in commercial establishments.
10	Tourist routes, itineraries, and trails	Pre-defined routes explicitly focusing on gastronomy, or that have a high incidence of gastronomic elements, including different attractions mentioned in this table.

Source: the author (2018)

Destinations can develop different attractions, thus enhancing tourism and meeting different expectations regarding gastronomy, taking into consideration, as Hall and Sharples⁷ (2003) observe, visitors' varied

⁷ Hall and Sharples (2003) establish five categories of interest in gastronomy, ranging from gourmet tourism and gastronomic tourism (tourists who have a high interest in gastronomy and this guides their choices) to tourists who have little or no interest.

interests on food practices. However, the complexity of Food Tourism lies not only in aspects related to supply (typology and implementation of attractions) but also in planning and managing tourism regions, as well as in consumer perceptions and behavior.

2.3 Notes on the study of Food Tourism

Barbosa and Collaço (2018) argue that in Brazil tourism studies on gastronomy are recent and still underdeveloped compared to those in England, France, Italy, Spain, and Portugal; but these studies are increasing which may reflect – according to the authors – the development of this subfield of knowledge. This perspective is consistent with findings by Hjalager and Richards (2002), Scarpato (2002), Mitchell and Hall (2003) and Kesimoglu (2015).

In 2002, Hjalager and Richards warned that the relationship between tourism and gastronomy, albeit old, was a recent object of study. “In most established disciplines paradigms have been established, challenged and developed over long periods of time. In tourism and gastronomy, however, such structures are still relatively undeveloped” (Hjalager & Richards, 2002, p. 227). The authors point out that these are two complex fields, involving a range of resources and actors in their compositions, working with different scales of production (from artisan to mass production) and are commonly associated with discussions of authenticity.

Hjalager and Richards (2002) and Scarpato (2002) reinforce the need for multidisciplinary approaches to the development of tourism and gastronomy studies. According to Hjalager and Richards (2002), the combination of the research traditions of the two fields could expand the production of new knowledge. The authors add that the dissemination of what has already been produced/found is critical in this process, being necessary to understand the tensions arising from food globalization. Also, researchers must focus on the type of knowledge that needs to be developed, rather than on the subject matter. As a suggestion, they indicate five research perspectives that need to be developed in order to construct a holistic view of the tourism-gastronomy field:

Table 2 – Research approaches to tourism and gastronomy

Approach	Characteristics
The Anecdotal	Case studies, based on different data collection techniques. They aim to provide insights into specific regions and their characteristics.
The Systematic	Studies that analyze a phenomenon to organize it into descriptive or analytical categories, trying to map the context, outcomes, and consequences associated with it.
The Panoramic	Studies guided by a theory. Researchers want to reconstruct a history or to interpret reality according to a specific theoretical perspective.
The Simultaneous	Studies that seek to suspend time and space in the analysis of phenomena, using techniques and interpretation methods that create a 'fake synchronism' (as in the study of food traditions in the contemporary context). This approach generally supplements the approaches outlined above.
The Enactive	Studies that seek to change or influence the object or reality studied, recommending interventions.

Source: The author, based on Hjalager & Richards (2002)

Hjalager and Richards (2002) provide comments on the limitations of these approaches. They note that many case studies (the anecdotal perspective) are motivated by admiration for a specific place and its inhabitants and tend to favor what is considered unique and specific, presenting analyses often subjective and romantic. And although this approach is common and can bring important information on specific issues by linking theory and practice, they need to be re-evaluated and re-dimensioned as isolated studies are outdated. In order to enable comparisons, case studies should become part of more comprehensive research structures that may influence the establishment of a new grounded theory. Regarding the “panoramic” approach, the authors emphasize that researchers often take sides and lose objectivity in analyzing the data collected; on

the “enactive” approach the authors point out that researchers are often received with skepticism by the different actors in the situation they intend to study, which makes it difficult to address real problems.

A tendency to excessive focus, with the loss of the researched context, is also observed by other authors. Analyzing published English-language research, Kesimoglu (2015) found that many studies focused on fragmented aspects. Gastronomy is often reduced to a mere object of promotional value or competitive advantage associated with other tourist segments, emphasizing their financial benefits, disregarding the cultural and symbolic perspective. Other works, according to the author, view gastronomy as cultural heritage, although they do not consider the wider cultural context nor analyze critically how this tourist appropriation takes place. Kesimoglu (2015) highlights a recurring approach that analyzes the gastronomic potential of destinations and offers solutions to improve the current situation, or indicates the critical success factors for a destination. This view tends to consolidate the idea that every place with food heritage can become a gastronomic center, provided methodologies observed in successful cases are replicated, even if they belong to different regional contexts.

In analyzing research on gastronomy and tourism, Mitchell and Hall (2003) found that many studies are limited to safety and hygiene issues, analysis of attendance of gastronomic events, and food production in the context of tourism; to the cross-promotion between gastronomy and tourism and the impacts of tourism in regional or national cuisines. For the authors, few studies addressing consumer experiences provide practical information to owners and managers of cafes, restaurants, lodging facilities, culinary schools, food producers, and event organizers.

As far as Scarpato (2002) is concerned, research on tourism and gastronomy should be transdisciplinary, involved in the planning and implementation of Food Tourism-related activities and that can enhance the gastronomic management of food establishments through creative approaches. In this process, Scarpato (2002) also emphasizes the importance of incorporating gastronomy-related terminology (considering that tourism has always dealt superficially with gastronomy field concepts); the understanding of gastronomy in its cultural context (in order to be understood as a source of cultural tourism experience); and the study of sustainability applied to gastronomy and tourism.

3 METHOD

Santos and Rejowski (2013) argue that journals are the main formal means of scientific communication, they provide peer-reviewed written information about a certain area or field of knowledge, are published periodically for an indefinite period, have an editorial policy and several contributors. Gonçalves, Ramos and Castro (2006) also emphasize the essential role of journals in assessing the scientific value of research, notably in graduate programs *stricto sensu* (PPG).

In Brazil, some studies have analyzed research on tourism and hospitality – such as that by Santos and Rejowski (2012) and Bastos & Rejowski (2015) – however, few have examined specifically literature on gastronomy in the context of tourism. The recent studies on Gastronomic Tourism by Barbosa and Collaço (2018) and Ribeiro-Martins and Silveira-Martins (2018), and on gastronomy in Brazil by Ferro and Rejowski (2018) stand out.

Ferro and Rejowski (2018) studied 223 dissertations and theses on gastronomy produced by PPG students in Brazil, analyzing the year of defense, areas of knowledge and, from their titles, abstracts and keywords, the main topics covered. Although it is not a specific research on the tourism-gastronomy binomial, some of the topics identified include works related to gastronomy and tourism, such as ‘identity and heritage’, ‘gastronomy as an attraction’, ‘gastronomic venues’, and ‘gastronomic-tourist conglomerates’. Barbosa and Collaço (2018) analyzed the production of Brazilian researchers on tourism and gastronomy between 2007 and 2016 in 24 Brazilian and foreign journals. They were analyzed by year of publication, distribution by journal, most frequent authors and their respective fields, type of research carried out, theoretical perspectives developed, and occurrence of keywords. Ribeiro-Martins and Silveira-Martins (2018) conducted a bibliometric study on CAPES journals, PROQUEST, EBSCO and SPELL databases with the following search terms: *Turismo Gastronômico*, Gastronomic Tourism, and *Turismo Gastronômico* (Food Tourism was not

considered). They analyzed 45 articles published in 27 journals from different countries, considering the distribution by journal, evolution over time, types of methodology, authors, and most cited works.

Internationally, besides the work of Hjalager and Richards (2002) on gastronomic tourism studies, the research by Okumus, Koseoglu and Ma (2018) stands out. The authors analyzed 462 articles published in 16 international journals between 1976 and 2016 considering the distribution of articles per year, journal, topic, methodological approach, articles published by author, main authors, and institutions involved. As the surveys were close in time, it will be possible to compare the analyses when presenting and discussing the results in the present study.

Considering the purpose of this study, we decided to analyze journals listed as Qualis B5 or higher strata identified in Qualis Periódico website by the terms *turismo*, tourism, *hospitalidade* and hospitality (some Brazilian journals use English titles). The survey yielded 25 Brazilian journals.

We searched the journals' websites using the following keywords in Portuguese: *alimentação* (food), *alimento* (food item), *bebida* (beverage), *culinária* (culinary), *enoturismo* (winetourism), *gastronomia* (gastronomy), *restaurant* (restaurant), *turismo cervejeiro* (beer tourism), *turismo gastronômico* (food tourism) and *prato típico* (traditional dish), with terms presented in alphabetical order. Only publications of Brazilian researchers or of other nationalities that carried out their research activities in Brazil were considered; the reviews and editorials were excluded. The titles, abstracts, and keywords were content analyzed to identify whether food tourism was the subject of central research. The search yielded 89 valid articles, published in 16 journals. The first valid article was published in 2005, thus the period of analysis is from 2005 to 2017.

The selected articles were organized in an Excel spreadsheet containing title, authors, abstract, and keywords. The identification and analysis of the topic and subtopics was carried out using content analysis based on Bardin (2011), with the construction of a posteriori categories established from the approach. Eight topics and 11 subtopics were identified, which will be presented later. Due to lack of information in the abstracts regarding methodological procedures, full texts were read. The journals' websites were searched to identify the publishing institution and the year of the first edition. The CNPq Currículos Lattes database was also surveyed to gather information about the academic career of authors who published two or more valid articles. All the surveys were carried out between March and June 2018. The data were organized into figures and tables.

4 PRESENTATION AND DISCUSSION OF RESULTS

Of the 25 journals initially identified, 16 (64%) published at least one article on Food Tourism, as evidenced in Table 3:

Table 3 - Journals with articles on Food Tourism (ordered by creation year)

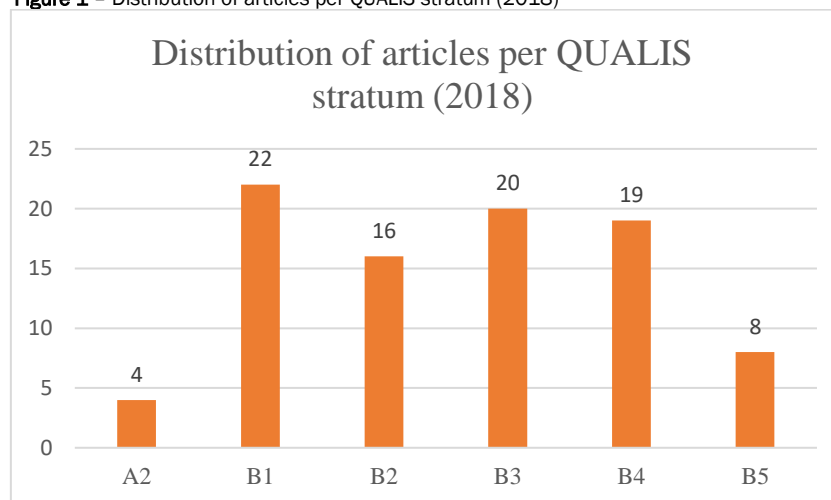
	Journal	Publishing Institution	Creation year	Qualis	Total articles
1	Turismo em Análise	Univ. de São Paulo (USP)	1990	B1	12
2	Turismo: Visão e Ação	Univ. do Vale do Itajaí (UNIVALI)	1998	B1	8
3	Caderno Virtual de Turismo -CVT	Univ. Federal do Rio de Janeiro (UFRJ)	2001	B1	2
4	Hospitalidade	Univ. Anhembi Morumbi (UAM)	2004	B3	6
5	Cultur - Revista de Cultura e Turismo	Univ. Estadual de Santa Cruz (UESC)	2007	B5	4
6	Brasileira de Pesquisa em Turismo - RBTUR	Associação Nacional de Pesquisa e Pós-Graduação em Turismo (ANPTUR)	2007	A2	4
7	Turismo e Sociedade	Univ. Federal do Paraná (UFPR)	2008	B4	11
8	Brasileira de Ecoturismo	Sociedade Brasileira de Ecoturismo (SBEcotur)	2008	B3	3

Cont. Table 3 - Journals with articles on Food Tourism (ordered by creation year)

9	Rosa dos Ventos	Univ. Caxias do Sul (UCS)	2009	B2	16
10	Anais Brasileiros de Estudos Turísticos - ABET	Univ. Federal de Juiz de Fora (UFJF)	2011	B3	2
11	Iberoamericana de Turismo - RITUR	Univ. Federal de Alagoas (UFAL) e Universidad et Girona (UdG)	2011	B3	2
12	Eletrônica de Administração e Turismo - ReAT	Universidade Federal de Pelotas (UFPel)	2012	B3	1
13	Turismo: Estudos e Práticas	Univ. Estadual do Rio Grande do Norte (UERN)	2012	B4	3
14	Caderno de Estudos e Pesquisas em Turismo	Pontifícia Universidade Católica do Paraná (PUC PR)	2012	B4	5
15	R. de Turismo Contemporâneo	Univ. Federal do Rio Grande do Norte (UFRN)	2013	B3	6
16	Applied Tourism	Univ. do Vale do Itajaí (UNIVALI)	2016	B5	4

Source: the author (2018)

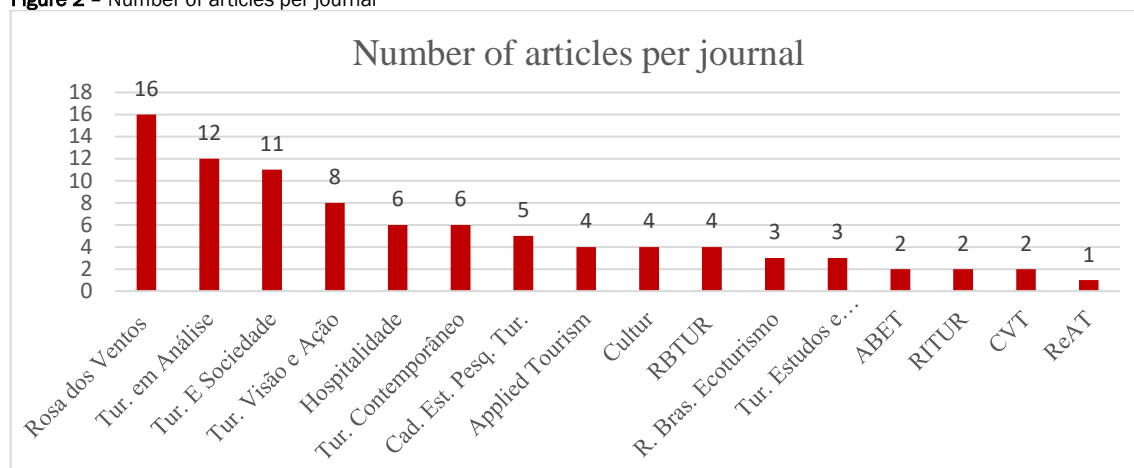
The journals present different degrees of maturity, being the oldest the Revista Turismo em Análise, published by USP since 1990, followed by Turismo: Visão e Ação, created by Univali eight years later. The others inaugurated after 2000, with Applied Tourism being the newest, with its first edition in 2016. Seven (43.75%) are maintained by higher education institutions (HEI) with PPG in Tourism and Hospitality, two (12.5%) belong research entities (ANPTUR and SBECotur), and the remaining (43.75%) are published by HEIs without PPG in the area. Considering the QUALIS evaluations (2018) obtained, most journals are concentrated in stratum B3 (6 journals, 37.5%) followed by strata B1 and B4 (each with 3 journals, equivalent to 18.75%). There is only 1 periodical in the A2 stratum (6.25%). Figure 1 shows the distribution of articles per QUALIS stratum (2018).

Figure 1 - Distribution of articles per QUALIS stratum (2018)

Source: the author (2018)

Most articles were published in B1 journals (22 articles, 24.71%), a good indicator of quality, although this number is surpassed by the total of publications in B4 (19 articles or 21.34%) and B5 (8 articles or 8.98%) journals. Stratum B3 totaled 20 articles (22.47%) and only 4 articles (4.49%) were published in the only journal in stratum A2. Figure 2 shows the distribution of articles per journal.

Figure 2 – Number of articles per journal



Source: the author (2018)

The journal *Rosa dos Ventos* was the most receptive to the topic, with the largest number of articles (16 articles, 17.97%), followed by *Turismo em Análise* (12 articles, 13.38%). In the survey conducted by Ribeiro-Martins and Silveira-Martins (2018) and by Barbosa and Collaço (2018) *Rosa dos Ventos* is also the journal with the largest number of issues. Okumus et al. (2018) reported only a survey of international journals. Three journals⁸ published special issues: *Rosa dos Ventos* published two special issues on gastronomy and tourism (*Dossiê Gastronomia e Turismo*) in 2012 and in 2013; the *Turismo e Sociedade* issued in 2014 a special report on Enotourism⁹; and *Turismo Estudos e Práticas* published a special report entitled *Dossiê Turismo e Gastronomia* in 2017. In 2012, *Rosa dos Ventos* made a call for papers for a special edition, but the response was such that two numbers were published (Gimenes-Minasse & Peccini, 2012). These special issues highlight the acknowledgment of the topic in the academic field of tourism and the existence of researchers capable of responding to these calls for papers fulfilling the requirements of each journal.

Table 4 shows the distribution of articles per journal and year of publication (the years that were not included did not have valid articles):

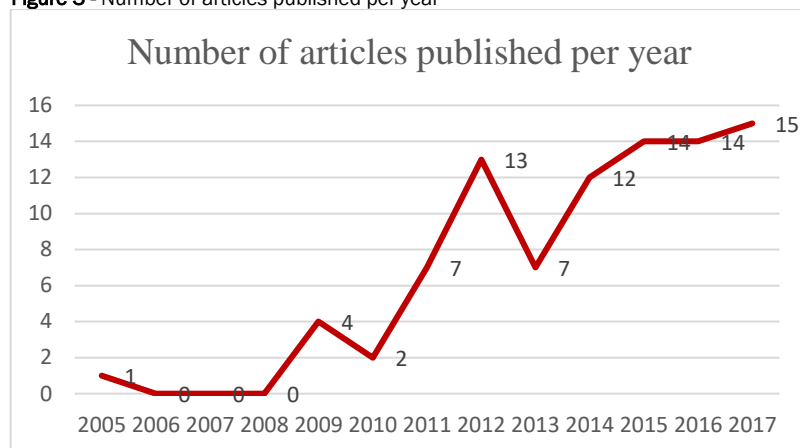
Table 4 – Distribution of article per journal and year

Journal	2005	2009	2010	2011	2012	2013	2014	2015	2016	2017	Total (%)
Rosa dos Ventos	-	-	1	-	4	6	1	3	1	-	16 (17.97%)
Turismo em Análise	1	2	1	2	3	-	-	-	1	2	12 (13.38%)
Turismo e Soc.	-	1	-	-	1	-	7	-	1	1	11 (12.30%)
Tur.: Visão e Ação	-	-	-	3	1	-	-	-	3	1	8 (8.98%)
R. Hospitalidade	-	-	-	1	1	1	-	1	2	-	6 (6.70%)
R. Tur. Contemp.	-	-	-	-	-	-	1	2	1	2	6 (6.70%)
Cad. Est. Pesq. Tur.	-	-	-	-	-	-	-	2	2	1	5 (5.60%)
Applied Tourism	-	-	-	-	-	-	-	-	3	1	4 (4.49%)
CULTUR	-	-	-	-	-	-	-	3	-	1	4 (4.49%)
RBTUR	-	1	-	-	2	-	-	-	-	1	4 (4.49%)

Figure 3 shows the volume of articles published per year.

⁸ The *Revista Cultur* published a special issue on wine tourism in 2015 with the articles in French presented during the International Wine, Heritage, Tourism and Development Colloquium held in 2013 by the UNESCO Chair in Culture and Wine Traditions of the University of Burgundy, UNESCO Chair in Culture, Tourism, Paris I Panthéon-Sorbonne University and UFPR.

⁹ The special issue brought together articles in Portuguese presented during the International Wine, Heritage, Tourism and Development Colloquium held in 2013 by the UNESCO Chair in Culture and Wine Traditions of the University of Burgundy, the UNESCO Culture, Tourism and Development Chair of the Paris I Panthéon-Sorbonne University and UFPR.

Figure 3 - Number of articles published per year

Source: the author (2018)

Table 4 and Figure 3 show that, although the survey covered the entire life cycle of journals, the first article focused on Food Tourism was only published in 2005 by *Turismo em Análise*. It should be mentioned that in 2003 was published in Brazil the first book about the tourism-gastronomy pair, *Turismo e Gastronomia*, by the Argentine researcher Regina Schlüter. The year 2005 also marks the launch of the first specific book by a Brazilian author on the topic, *Turismo e Alimentação*, by Gabriela Fagliari.

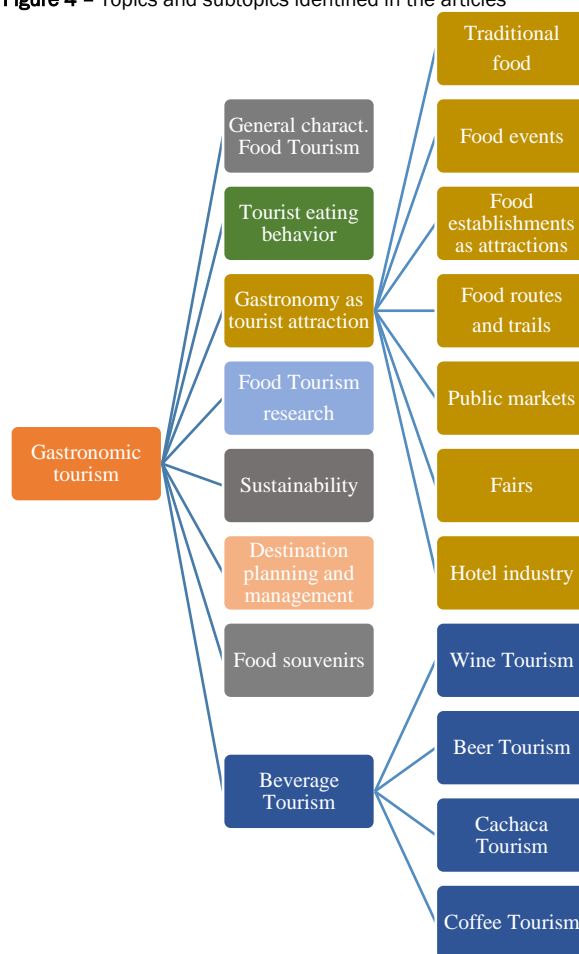
From 2006 to 2008 no articles were identified, this gap ended in 2009 with the publication of 4 articles. After a growing period –peaking in 2012 with 13 papers – only 7 articles were published in 2013. In 2014, 12 articles were published and in 2015 and 2016, 14 articles. The peak year was 2017, with 15 articles. A constant number of articles was published in the last four years of the analyzed period, totaling 55 articles (61.79%). It should be noted that the special issues explain the concentration of articles in the years 2012, 2013, 2014, and 2017.

In 2016 and 2017 a larger number of journals published papers on the topic – respectively, 8 and 12 journals –, suggesting a greater openness to the topic. It should be noted that *Turismo em Análise*, the oldest periodical, is the one that presents a more even distribution of articles in the period analyzed.

The study by Okumus et al. (2018) – who have examined the international context regarding publications on food and gastronomy associated with tourism and hospitality since 1976 – indicate an increase in articles on these topics since 2000, peaking in 2016, the last year of the study. These authors, however, consider that this increase is not very expressive. Ribeiro-Martins and Silveira-Martins (2018) – who studied Brazilian and foreign journals – identified the year 2012 as the one with the highest concentration of articles in their survey. On the other hand, in the work by Barbosa and Collaço (2018) – who also studied Brazilian and foreign journals with a focus on Brazilian researchers – 2014 was the peak year. In any case, the topic seems to have gained momentum since 2012.

From a categorical content analysis of the titles, abstracts, and keywords, 8 topics and 11 subtopics, were identified, as shown in Figure 4:

Figure 4 – Topics and subtopics identified in the articles



Source: the author (2018)

Table 5 summarizes the contents of topics found:

Table 5 – Contents addressed in the analyzed articles

Topic	Content
1 General characteristics of Food Tourism	Discuss concepts and general characteristics of Gastronomic Tourism
2 Tourist eating behavior	Address tourists and visitors' consumption behavior in the context of Gastronomic Tourism
3 Gastronomy as tourist attraction	Address the operationalization of gastronomic elements (including delicacies, foodways, and food services) as tourist attractions
4 Food Tourism research	Analyze Gastronomic Tourism from a methodological approach
5 Sustainability	Discuss sustainability in restaurants and/or gastronomic events in the context of tourism
6 Destination planning and management	Analyze the planning and management of Gastronomic Tourism in tourist destinations
7 Food souvenirs	Address the use of gastronomic elements as souvenirs
8 Beverage Tourism	Analyze the planning and implementation of initiatives linked to Beverage Tourism

Source: the author (2018)

Due to the diversity of approaches, the topics of Gastronomy as tourist attraction (GTA) and Beverage Tourism (BT) were divided into subtopics, as presented in Table 6:

Table 6 – Subtopics in the articles analyzed

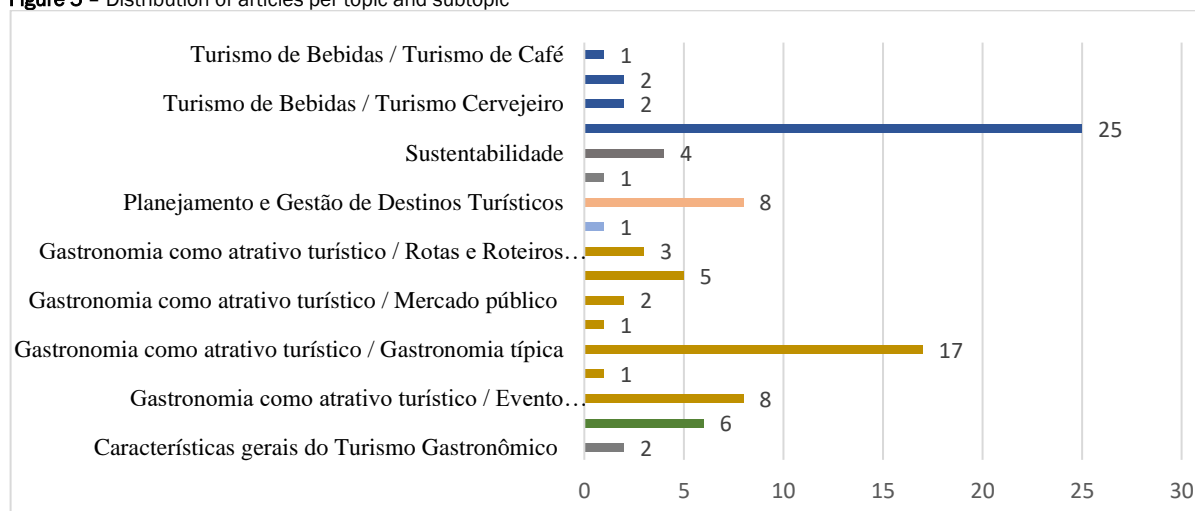
Topic	Subtopic	Contents
Gastronomy as tourist attraction	Traditional food	Address the use of traditional delicacies as tourist attraction
	Food events	Address the planning and implementation of food events
	Food establishments as attractions	Address food establishments as tourist attractions
	Food routes and trails	Analyze the implementation and management of food routes and trails
	Public markets	Address public markets as tourist attractions
	Fairs	Address a food fair as tourist attraction
	Hotel industry	Analyze the food service of accommodation establishments as tourist attractions
Beverage Tourism	Wine Tourism	Address the planning and implementation of Wine Tourism regions, including the analysis of tourist attractions linked to this subsegment
	Beer Tourism	Address Beer Tourism-related attractions
	Cachaca Tourism	Address Cachaca Tourism-related attractions
	Coffee Tourism	Analyze the potential of Coffee Tourism in a Brazilian region

Source: the author (2018)

Beverage Tourism/Wine Tourism stands out, corresponding to 28.09% of all published articles, followed by Gastronomy as tourist attraction/Traditional food, corresponding to 19.1%. Ensuing, there is Planning and management of tourist destinations and Gastronomy as tourist attraction/Food events (8.89%). Neither Ribeiro-Martins and Silveira-Martins (2018) nor Barbosa and Collaço (2018) analyzed the topics of the articles, and in the study carried out by Okumus et al. (2018) the topic of Food Tourism appears as a single category, corresponding to 28.35% of the articles analyzed¹⁰ – which makes it impossible to compare the studies.

Tables 5 and 6 show the different elements involved in the planning and development of Gastronomic Tourism and the diversity of the subtopics studied. Considering the distribution of articles by topics and subtopics, Gastronomy as Tourist Attraction predominates (36 articles or 40.45%) followed by Beverage Tourism (30 articles, 33.70%), as observed in Figure 5:

¹⁰ Other categories are: Food science, Food and health, Food and culinary operations, Food and culture, Food security, Food supply, and Food and education.

Figure 5 – Distribution of articles per topic and subtopic

Source: the author (2018)

In the corpus Beverage Tourism/Coffee Tourism, Food souvenirs, Food tourism research, Gastronomy as tourist attraction/ Hotel industry and Gastronomy as tourist attraction/ Fairs are the least addressed topics/subtopics with only 1 article each. Beverage Tourism/Cachaca Tourism, Beverage Tourism/Beer Tourism, Gastronomy as tourist attraction/Public markets and General characteristics of Food Tourism yielded only 2 articles each. Table 7 presents the trends in topics and subtopics in the period studied.

BT/Wine Tourism topic – which inaugurated the period of analysis in 2005 – is the one that has been published more consistently, except for the years 2006, 2007 and 2008 (during which no article on Gastronomic Tourism was identified). The peak of this topic was in 2014, when a special issue was published. GTA/Traditional food also deserves mention, with articles identified in seven years. Considering the last four years of the analyzed period, the topic with the highest incidence is BT/Wine Tourism with 15 articles, 11 addressing the regional development of wine tourism in states such as Bahia, Paraná, Pernambuco, Santa Catarina and, predominantly, Rio Grande do Sul; and 4 studies on the implementation of wineries in this context. GTA/Traditional food present 11 articles dealing with the tourist use of traditional delicacies in the context of tourism. Destination planning and management was the topic of 6 articles; and GTA/Food events and GTA/Food establishments with 4 articles each. Among topics appearing in more recent years, new topics/subtopics can be considered such as Food souvenirs – with one publication in 2017 – and BT/Beer Tourism – publications in 2016 and 2017.

Most publications focus on an isolated object and try to describe it in its specifics, thus, articles corresponding to “the anecdotal” approach as proposed by Hjalager and Richards (2002) predominate, followed by articles using “the simultaneous” approach, developed mainly in the studies on the subtopic GTA/Traditional food.

The analysis of methods is critical to understand the status quo of a research area, because it allows to know the approaches used to address research questions. It was verified that 20 abstracts (22.47%) do not present information about the of research design. With the reading of the full texts, we found that 5 articles failed to mention their methodological procedures at any point, although the reading allowed to verify that 1 was constructed from bibliographical and documentary research and 4, from bibliographical research. Considering the total of articles, 14 (15.73%) were presented as a bibliographical research, 10 (11.23%) as case studies, 9 (10.11%) as quantitative research, 7 (7.86%) as historical research, 4 (4.49%) as an ethnographic study (1.10%), and 1 as an ex post facto study. The remaining articles (44 articles or 49.43%) only indicate the procedures for data collection. Figure 6 presents the data collection instruments used in the articles analyzed.

Table 7 – Distribution of topics and subtopics per year of publication

Topic/Subtopic	2005	2009	2010	2011	2012	2013	2014	2015	2016	2017	Total (%)
General characteristics of Food Tourism	0	0	0	0	1	0	1	0	0	0	2 2.24%
Tourist eating behavior	0	0	0	2	1	0	1	1	0	1	6 6.76%
GTA/Food events	0	0	0	0	2	2	0	1	1	2	8 8.99%
GTA/Fairs	0	0	0	0	0	0	1	0	0	0	1 1.10%
GTA/Traditional food	0	2	0	1	2	1	0	4	2	5	17 19.3%
GTA/Hotel industry	0	0	0	0	0	1	0	0	0	0	1 1.10%
GTA/Public market	0	0	0	0	0	0	0	1	1	0	2 2.24%
GTA/Food establishments as attractions	0	0	0	0	0	1	1	0	3	0	5 5.62%
GTA/Food routes and trails	0	1	0	0	0	0	0	1	1	0	3 3.37%
Research on Gastronomic Tourism	0	0	0	1	0	0	0	0	0	0	1 1.10%
Destination planning and management	0	0	0	1	1	0	1	2	1	2	8 8.99%
Food Souvenirs	0	0	0	0	0	0	0	0	0	1	1 1.10%
Sustainability	0	0	0	0	2	1	0	0	0	1	4 4.49%
BT/Wine Tourism	1	1	2	2	3	1	7	2	4	2	25 28.09%
BT/Beer Tourism	0	0	0	0	0	0	0	0	1	1	2 2.24%
BT/Cachaca Tourism	0	0	0	0	0	0	0	2	0	0	2 2.24%
BT/Coffee Tourism	0	0	0	0	1	0	0	0	0	0	1 1.10%
Total	1	4	2	7	13	7	12	14	14	15	89
%	1.1	4.49	2.4	7.86	14.5	7.85	13.47	15.7	15.7	16.84	

Source: the author (2018)

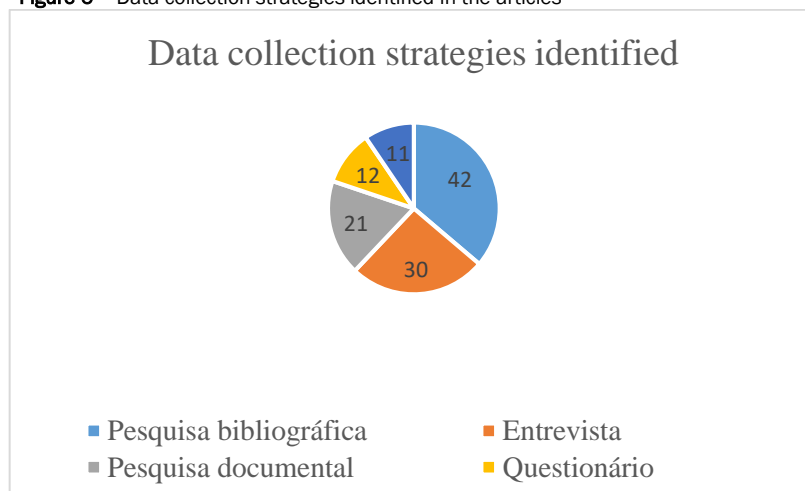
Of the total, 57 articles (64.04%) conducted some type of field research. The data obtained by Okumus et al. (2018) indicate a similar result even in an international context: 96% of articles analyzed by these authors are empirical studies, and only 4% are conceptual articles. In this survey, many articles (43 or 48.31%) combine more than one data collection strategy, the most common combination is bibliographic research with interviews. The most used data collection strategy is bibliographic research (42 or 47.19%), followed by interviews (30 or 33.7%). Mentions to oral reports, a method of historiographic research that is based on consultation with oral sources from an interview, were considered as “interviews”. Documentary research (21 or 23.59%) is the third most used, although many articles do not mention the documentary sources analyzed and selection criteria of documents. However, among the documents surveyed, there are printed newspapers, advertising posters, and menus.

References to observation include “participant observation” (3 articles), “in situ visit” (3 articles), “direct observation” (1 article) and “observation” (4 articles). And, although only 9 articles are characterized as quantitative research, 12 report the use of questionnaire surveys.

Okumus et al. (2018) analyzed data collection procedures and found that 282 studies used the questionnaire, 65 secondary data, 39 interviews, 23 simulation, 23 applied various data collection strategies, and 18 were case studies. In the survey conducted by Okumus et al. (2018) there is predominance of quantitative researches. Barbosa and Collaço (2018), although not indicating the corresponding numbers,

confirmed the predominance of qualitative methods, such as participant observation, interviews, and content analysis.

Figure 6 – Data collection strategies identified in the articles



Source: the author (2018)

In this study, we found a significant predominance (89.88%) of qualitative research, findings in line with those of Ribeiro-Martins and Silveira-Martins (2018), who found that 62.22% of the articles studied are qualitative, 31,11 % are quantitative in nature, and only 6.66% use mixed methods approach; and consistent with Barbosa and Collaço's (2018) work, which confirmed that only 1.28% of the articles studied developed quantitative research.

Although bibliographic and documentary research were the most used strategies, only 3 articles (3.37%) in this survey discussed theoretical-conceptual aspects (2 articles for general characteristics of Food Tourism and only 1 on methodological applications related to Gastronomic Tourism). These data contrast with those obtained by Okumus et al. (2018), who found that 64.7% of articles were quantitative, 25.1% were qualitative and 10.2% used mixed methods. "Although many peers were attracted to quantitative research methods, the notably increasing trend in using qualitative and hybrid methods has accelerated the development of food and gastronomy in the Hospitality and Tourism field" (Okumus et al., 2018, p. 69). In the present survey, only 3 (3.37%) articles were identified, joining qualitative and quantitative research strategies, an approach that tends to produce more robust data and a broader understanding of the studied phenomena.

A criticism of the general framework found is that many articles present a superficial methodological description, with emphasis on research that develops field research without clarifying the criteria for sample size, selection, and approach. The shortcomings identified in the methodological descriptions not only hinder the assessment of the data and development of arguments, but also hinder the develop of the general framework of knowledge production in the area, since it is impossible to replicate studies and improve the methods already used.

We also sought to understand if Gastronomic Tourism is a recurring topic of research or if the authors only dedicated to it eventually. We identified 159 authors involved in the publications studied, and counted the number of articles published by each author, as shown in Table 8.

Table 8 - Number of articles published per author

Number of published articles	Number of authors
One article	138 (86.79%)
Two articles	10 (6.29%)
Three articles	6 (3.77%)
Four articles	3 (1.89%)
Five articles	1 (0.63%)
Six articles	1 (0.63%)
Total of authors involved	159 (100%)

Source: the author (2018)

Most authors have only one publication (86.79%), and 21 (13.2%) have authored more than one article. Ribeiro-Martins and Silveira-Martins (2018, p. 196) found similar results, with 95.79% of the authors publishing only one article, and observed that this situation tends to hinder the densification, expansion, and exploration of the theory. We agree with this perspective, since we believe it is critical for the advancement of the theoretical-methodological framework the existence of systematically committed researchers. Okumus et al. (2018) identified 798 authors in their survey, and of these, 638 authored only 1 article, 83 authored 2 articles, 44 authored 3 articles, 31 authored four or more articles (the most prolific author published 20 articles). There is, therefore, a predominance of isolated publications.

The survey of the academic career of researchers who authored more than one publication sought to identify whether Tourism and Gastronomy was the object of their graduate work (dissertation and/or thesis) and whether the researcher is currently a PPG advisor. As undergraduates, of the 21 authors, 11 (52.38%) studied Tourism, 2 (9.52%) Tourism and Hospitality, and 7 (33.33%) come from other academic backgrounds: Administration, Communication, Law and Administration, Mechanical Engineering and Administration, Geography, Hospitality, and Pedagogy. The Lattes Curriculum of one of the researchers was not found.

In terms of graduate education, 1 researcher has a doctorate. Of the 20 researchers, 7 (35%) have Masters' Degrees in Tourism; 2 (10%) in Tourism and Hospitality; 2 (10%) in Geography; 2 (10%) in Administration, and 7 (35%) in other fields: Administration, Anthropology, Visual Arts, Political Sciences, Applied Social Sciences, Education, and Sociology. Sixteen researchers (76.19%) have doctorates, and 1 of them is a doctoral student. Of the total, 3 (18.75%) have a doctorate in Geography, 3 (18.75%) in Tourism, 2 (12.5%) in History, 2 (12.5%) in Administration, and 6 (37.5%) have doctorates in different areas (Communication Sciences, Communication, Rural Development, Geography, Tourism and Hospitality, Sociology). This combination of fields tends to promote multidisciplinary approaches, more suitable to the understanding of the tourist use of gastronomic manifestations and in line with the recommendations of Hjalager and Richards (2002) and Scarpato (2002).

Seven researchers (33.33%) hold master's and doctorate degrees in Tourism and Gastronomy, and 5 (23.80%) have either a master's or doctorate in this field. Though the numbers are still small, they are encouraging, given that dissertations and theses are comprehensive, in-depth research, which tend to require a theoretical discussion and a set of more robust methodological procedures. Also, doctoral theses must develop innovative approaches with theoretical-methodological contributions to the areas of knowledge. Six researchers work in PPG in Tourism and Hospitality at: Anhembi Morumbi University (2 authors), Federal University of Paraná (2 authors), University of Caxias do Sul (1 author), University of Vale do Itajaí (1 author). Even if it is a small number, this information is of importance: an advisor who has theoretical and methodological experience with the subject can guarantee not only a greater openness to research in the field, but also a specialized guidance that can improve theoretical and empirical approaches.

5 CONCLUSIONS

The relationships between Gastronomy and Tourism are multiple and complex. The implementation of food practices, products, and gastronomic services as tourist attractions can have environmental, social, cultural,

and financial implications of great local impact. Therefore, it is a profitable area of research to which little attention has yet been paid, mainly in Brazil.

This article sought to understand how research on Food Tourism has been developing in Brazil by investigating the scientific production in Brazilian journals in different Qualis strata. We found that the academic interest on the subject became apparent in Brazil in the 2000s, with the books by Schütler (2003) and Fagliari (2005) and the first article on Wine Tourism in the journal *Turismo em Análise*. Since then, several journals have published articles on the topic, with a first peak in 2012 and the publication of four special issues by three journals, highlighting the interest of publishers and researchers in this area.

The topics and subtopics identified show the different interfaces and consequent academic approaches developed, with emphasis on Beverage Tourism/Wine Tourism, a subsegment that has been gaining importance in the tourist offer of different Brazilian locations. As subjects recently emerged, we identified food souvenirs and Beer Tourism.

The analysis of the methodological procedures demonstrated the expressive predominance of qualitative studies focusing on a single research object and revealed a worrying finding: many articles present little specific descriptions that do not allow an adequate appreciation of how the research was carried out.

On the positive side, 159 authors have contributed to the publications studied, although most of them have published only one article, in line with other authors' studies. It was possible to perceive a group of researchers, albeit small, who has been systematically focused on this field, as well as to identify six researchers who are advisors in PPG and, thus, can provide new researchers with expert guidance.

It was verified that the scientific production on Food Tourism in Brazil is recent, however, the corpus of publications allowed to detect a fairly large number of topics and subtopics. The main limitation identified concerns the theoretical-methodological advances: in addition to the gaps in the methodological descriptions, the lack of attention given to the theoretical development of the field stands out. Directions for future research include the need for deepening the analysis of object construction and methodological design in Food Tourism studies.

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