

GASTRONOMIC EXPERIENCES IN TOURISM: A SYSTEMATIC LITERATURE REVIEW AND FUTURE RESEARCH DIRECTIONS

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Abstract

The purpose of this systematic literature review is to summarize existing research on the role of gastronomic experiences in tourism, focusing on the factors influencing these experiences, their impacts, and the various dimensions involved. Using the Scopus database, 19 studies published between 2020 and 2024 in Q1 and Q2 journals were reviewed. The review identifies key dimensions of gastronomic experiences, including sensory, intellectual, affective, food quality, service quality, and physical environment quality. The findings reveal that gastronomic experiences significantly influence destination image, tourist satisfaction, loyalty, happiness, food consumption emotions, experiential value, behavior intentions, trust, word of mouth, competitive destination, perceived value, place attachment, length of stay, and brand love. Recommendations for future research include exploring additional dimensions of gastronomic experiences, examining interrelationships between influencing factors, investigating demographic impacts, researching moderating and mediating effects, integrating technology in gastronomic tourism, and emphasizing sustainable practices. These insights provide valuable guidance for tourism stakeholders to enhance culinary offerings and better meet the evolving needs of tourists.

Keywords: Gastronomic Experiences; Systematic Literature Review; Tourism.

INTRODUCTION

Culinary experiences are a vital component of the tourism industry, offering travelers the unique opportunity to immerse themselves in a destination's culture, traditions, and identity through its culinary offerings. Gastronomy tourism is characterized by a strong desire for novel culinary experiences, significantly influencing travel behaviors (Saraç, 2021). The authenticity of local food is a key attribute in sustainable food tourism experiences, enhancing tourists' satisfaction levels and contributing to the overall sustainability of tourist destinations (An, 2023). Research emphasizes the importance of promoting local food quality to enhance tourists' dining satisfaction and their intention to engage in sustainable gastronomy tourism (Tarinc et al., 2023).

Gastronomic experience can be defined as a multisensory encounter that encompasses the consumption of food and integrates various elements such as ambiance, service, cultural context, and personal perception (Cankül et al., 2024a; Kovalenko et al., 2023). Engaging in gastronomic experiences involves immersing oneself in a comprehensive sensory encounter that includes various aspects of the dining environment, beyond merely consuming food. This holistic approach to gastronomy is highlighted by Rune et al., (2022), who demonstrated that pairing coffee with different tastes and foods can change sensory perceptions and affect consumer preferences, emphasizing the interconnectedness of taste, aroma, and overall dining satisfaction.

Gastronomy tourism is closely intertwined with sustainability, with regional food and wine pairings promoting sustainability by improving service quality and contributing to destination sustainability (Serra et al., 2021). Tourists participating in food tourism activities allocate a considerable portion of their budget to purchasing local food products and engaging in food-related activities, thereby supporting the sustainable development of destinations (Angelakis et al., 2023). Furthermore, the perceived quality and value of local food positively impact satisfaction levels, influencing food tourists' intentions to revisit and recommend destinations, which are crucial for destination development (Yang, 2024).

Culinary tourism, offering unique and authentic experiences, is recognized as an opportunity for economic development in various regions, underscoring the importance of prioritizing sensory experiences and culinary identity within food tourism to enhance tourists' perceptions and experiences (Recuero-Virto, 2024)(Borcoman & Sorea, 2023). Additionally, tourists' interest in local, regional, and traditional food products directly impacts the development of food tourism and the hosting of culinary festivals, contributing to the overall growth of gastronomic experiences in tourism (Zarębski & Zwęglińska-Gałecka, 2020).

In conclusion, gastronomic experiences are of immense importance in the tourism industry, providing travelers with a means to immerse themselves in the culture, heritage, and identity of destinations through their culinary offerings. The authenticity of local food, the promotion of regional food pairings, and the emphasis on sustainability all contribute to enhancing the gastronomic tourism experience, making it a vital component of destination attractiveness and visitor satisfaction.

The purpose of this systematic literature review (SLR) is to consolidate existing research on the impact of gastronomic experiences on tourism. Clearly, the main objectives of the SLR are to explore the antecedents and impacts of gastronomic experiences and to identify the dimensions involved. By examining diverse studies, this review aims to identify key themes, trends, and gaps in the literature, providing a comprehensive understanding of how gastronomic experiences influence tourist behavior and destination development. Through this synthesis, valuable insights are

offered for stakeholders in the tourism and hospitality sectors to better integrate gastronomic elements into their offerings, thereby enhancing the overall tourist experience and promoting sustainable tourism practices.

METHOD

The article selection process involves three key steps consisting of identification, screening, and eligibility assessment as shown in Figure 1. Initially, records are identified from databases. Next, they are screened for relevance and duplicates are removed. Finally, eligible reports are thoroughly assessed, leading to the final selection of studies included in the review.

Stage I-Planning the Review

The search was performed exclusively in the Scopus database using the keyword "gastronomic experience." The search was limited to articles published between 2020 and 2024, ensuring the review captures the most recent and relevant studies in the field. This five-year period was chosen to reflect the latest developments and trends in gastronomic experiences and their impact on tourism, considering the rapid evolution in this area of research and practice.

Stage II-Conducting the Review

Inclusion and exclusion criteria to ensure the relevance and quality of the selected studies, specific inclusion and exclusion criteria were established. Articles were included if published between 2020 and 2024, in academic journals indexed in Q1 and Q2, and specifically discussed "Gastronomic Experience." This approach guarantees that only high-quality, peer-reviewed studies from reputable journals were considered. Conversely, articles published before 2020, in journals indexed below Q2 or not indexed at all, and those not focused on "Gastronomic Experience" were excluded. Research notes and editorials were also excluded to maintain a focus on comprehensive research studies.

Screening and selection process the initial search in Scopus using the keyword "gastronomic experience" yielded a total of 347 records. These records underwent a thorough screening process to ensure they met the inclusion criteria. Initially, duplicates and articles marked as ineligible by automation tools ($n = 92$) and those removed for other reasons ($n = 72$) were excluded, leaving 183 records for further screening based on their titles and abstracts. From these, 130 records were excluded as they did not meet the inclusion criteria. Next, 53 reports were sought for retrieval, and 19 reports were successfully retrieved and assessed for eligibility. During this phase, reports were excluded for two primary reasons: not focused on "Gastronomic Experience" ($n = 31$) and being research notes or editorials ($n = 3$).

Stage III-Analysing and Reporting the Review

A descriptive analysis was performed on the selected 19 articles to compile a collection organized by keyword, journal, and year. The following section will visually present these findings using graphical representations such as charts and tables.

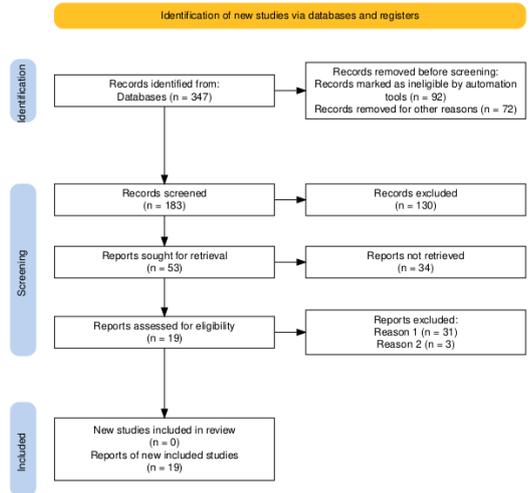


Figure 1. PRISMA Flow Diagram

RESULT AND DISCUSSION

Geographic Distribution of Research

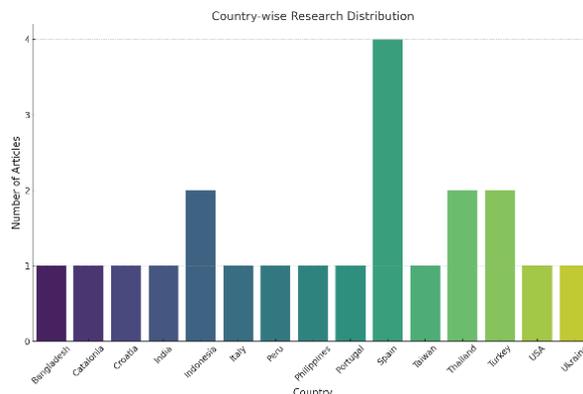


Figure 2. Geographic Distribution of Research

Figure 2 presents a vibrant depiction of the global distribution of research articles on gastronomic experiences in various countries. Spain emerges as a significant leader in this field, with the highest number of articles (4), reflecting its rich culinary heritage and vibrant food culture. This prominence suggests a concentrated academic interest and substantial research activity around Spanish gastronomic experiences. Countries like Indonesia, Thailand, and Turkey show a moderate level of research activity, each contributing two articles. This indicates a growing interest in gastronomic studies within these regions, highlighting them as emerging areas of academic focus. In contrast, several other countries, including Bangladesh, Catalonia, Croatia, India, Italy, Peru, the Philippines, Portugal, Taiwan, the USA, and Ukraine, each have one research article. This scattered distribution points to a diverse yet limited engagement in gastronomic research, suggesting opportunities for further academic exploration and study in these areas.

Distribution of Research Articles by Year

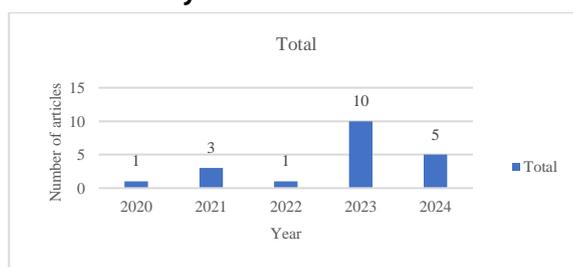


Figure 3. Yearly Distribution of Research Articles

Figure 3, illustrates the annual distribution of research articles on gastronomic experiences from 2020 to 2024. The research activity started low in 2020 with only one article and saw a slight increase in 2021 with three articles. There was a drop in 2022, with just one article published. The year 2023 marked a significant peak with ten articles, indicating a surge in research interest. In 2024, the number of articles decreased to five; however, as 2024 is only halfway through, this number could potentially increase by

December. Overall, the chart highlights fluctuating research activity with a notable peak in 2023.

Distribution Unit of Analysis

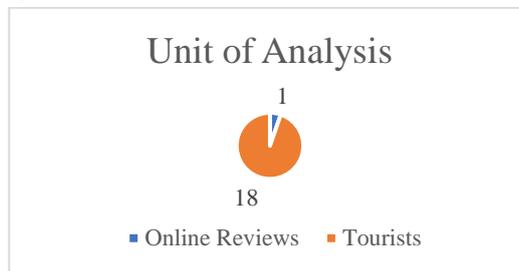


Figure 4. Unit of Analysis

The unit of analysis used in the research articles on gastronomic experiences is shown in Figure 4. The pie chart indicates that the majority of the studies (18 articles) focus on tourists as their unit of analysis, while only one study utilizes online reviews. This disparity highlights a predominant interest in direct data from tourists over indirect data sources like online reviews in the field of gastronomic research.

Factors Influencing Gastronomic Experiences

Gastronomic experiences are complex and multifaceted, influenced by a variety of factors that shape tourists' perceptions, satisfaction, and overall experiences. Understanding these factors is crucial for tourism stakeholders aiming to enhance their culinary offerings and attract more visitors. The following table presents an overview of key factors influencing gastronomic experiences.

Table 1. Factors Influencing Gastronomic Experiences

Variables	Authors
1) Gastronomic Motivations	(Moral-Cuadra et al., 2020)
	(Cordova-Buiza et al., 2021)
	(Moral-Cuadra et al., 2023)
2) Content Generated by Travellers (TGC)	(Lin et al., 2022)
3) Online Travel Reviews (OTRs)	
4) Past experience	(Kovalenko et al., 2023)
5) Prior knowledge	
6) Attitude and Perceived Control	(Sutiadiningsih et al., 2023)
7) Perceived quality	(Laškarić et al., 2024)

Gastronomic Motivations

Gastronomic motivations refer to the underlying reasons or drivers that encourage tourists to engage in gastronomic activities as part of their travel experiences. These motivations play a crucial role in shaping tourists' overall gastronomic experiences and can significantly impact their satisfaction, loyalty, and willingness to revisit a

destination. The authors listed in the table have conducted studies that explore different aspects of gastronomic motivations and their influence on gastronomic experiences.

Moral-Cuadra et al., (2020) explore the relationship between gastronomic motivations and experiences. The study highlights that seeking cultural enrichment, novelty, and social interaction enhances the quality of gastronomic experiences. Cordova-Buiza et al., (2021) examine the connections between gastronomic motivations, experiences, and tourist satisfaction. The study identifies cultural curiosity, desire for unique experiences, and social dining as crucial in shaping the overall gastronomic experience. In more recent work, Moral-Cuadra et al., (2023) investigate how specific gastronomic motivations influence tourists' culinary experiences. The study finds that cultural exploration, seeking authenticity, and social engagement significantly enhance the gastronomic experience.

Content Generated by Travellers (TGC)

Content Generated by Travellers (TGC) refers to the information, reviews, photos, videos, and other media created and shared by travelers themselves. This user-generated content is often shared on social media platforms, travel blogs, and review websites. TGC plays a significant role in shaping other travelers' perceptions and expectations of gastronomic experiences at a destination. Lin et al., (2022) highlights the importance of TGC in improving the online gastronomic image and the overall image of destinations. It suggests that user-generated content is a valuable source for analyzing perceptions of gastronomic experiences and forming online gastronomic images. The study used a semiotic model to analyze gastronomic experiences through big data analytics from platforms like TripAdvisor. The findings emphasize that TGC significantly impacts the perceived quality and attractiveness of gastronomic activities, contributing to higher satisfaction and loyalty among tourists.

Online Travel Reviews (OTRs)

Online Travel Reviews (OTRs) are reviews posted by travelers on various online platforms, such as TripAdvisor, Yelp, and other travel-related websites. These reviews provide insights into the personal experiences of tourists and often include ratings, comments, and detailed descriptions of their gastronomic experiences. Lin et al., (2022) examine the role of OTRs in shaping the gastronomic image of destinations. The study collected and analyzed 17,214 online travel reviews from TripAdvisor, focusing on gastronomic activities beyond typical dining experiences. The analysis revealed that OTRs are instrumental in highlighting the popularity, satisfaction, and loyalty related to different gastronomic experiences. The study underscores the value of OTRs in destination branding and marketing strategies, showcasing differences in popularity and attractiveness according to activity, category, and region.

Past Experiences

Kovalenko et al., (2023) found that past experience significantly influences the perception of the quality of local cuisine and restaurants, as well as the overall gastronomic experience. Tourists who have had previous positive gastronomic experiences are more likely to have higher expectations and satisfaction levels during subsequent visits, which enhances their overall travel satisfaction and perception of the destination. Moreover, past experiences help tourists filter relevant information and create a more natural and harmonious travel experience. This aligns with prior research suggesting that accumulated experiences shape future expectations and perceptions of culinary activities and restaurant quality.

Prior Knowledge

Kovalenko et al., (2023) also highlight that prior knowledge, both formal and informal, about local cuisine and gastronomy positively impacts the perceived quality of local food activities and overall gastronomic experiences. Tourists who are well-informed about a destination's culinary traditions and food-related activities tend to have higher satisfaction levels, as their expectations are more aligned with the actual experiences. This knowledge can be obtained through various channels such as guidebooks, blogs, word-of-mouth, and previous dining experiences. The research emphasizes the importance of gastronomic knowledge in enhancing tourists' satisfaction and their overall perception of the gastronomic offerings of a destination.

Attitude and Perceived Control

Sutiadiningsih et al., (2023) found that tourists' attitudes towards consuming traditional food play a significant role in shaping their gastronomic experiences. The research discovered that positive attitudes towards traditional food, where tourists feel satisfied and happy when engaging in culinary activities, greatly enhance their overall gastronomic experience. Tourists with a favorable perception of traditional food are more likely to participate in food-related tourism activities, which in turn contributes to higher satisfaction levels and a stronger intention to revisit the destination. Additionally, the research found that perceived control significantly influences gastronomic experiences. The findings suggest that perceived control, or the ease with which tourists can access and enjoy traditional food, significantly affects their gastronomic experience. When tourists feel that it is easy to try traditional foods and have autonomy over their food choices, they are more likely to have positive gastronomic experiences.

Perceived Quality

Study by Laškarić Ažić et al., (2024) report perceived quality (PQ) is identified as a significant factor influencing gastronomic experiences. Perceived quality refers to tourists' evaluation of the quality of gastronomic products and services, which includes

aspects such as the physical environment, service quality, and food and beverage quality. The study finds that higher perceived quality leads to more memorable gastronomic experiences (MGE), which in turn positively impacts tourists' behavioral intentions (BI) such as the intention to revisit and recommend the destination. The research highlights the importance of maintaining high standards in the physical setup, service, and food quality to enhance the overall gastronomic experience of tourists. The study conducted in two Croatian sustainable destinations, Istria and Međimurje, reveals that tourists' perception of quality significantly affects their overall satisfaction and loyalty to the destination.

Impacts of Gastronomic Experiences

The Table 2 summarizes the impacts of gastronomic experiences on various variables as identified by different authors. It highlights how gastronomic experiences influence factors such as satisfaction, loyalty, destination image, and more. Each variable is supported by multiple studies, demonstrating the significant role of gastronomy in enhancing tourist experiences and contributing to the overall appeal of destinations.

Table 2. Impacts of Gastronomic Experiences

Variables	Authors
1) Satisfaction	(Mora et al., 2021)
	(Cordova-Buiza et al., 2021)
	(Kovalenko et al., 2023)
	(Rodrigues et al., 2023)
	(Jonson & Masa, 2023)
	(Lin et al., 2022)
	(M. S. Hossain et al., 2023)
	(Soonsan et al., 2023)
	(Cankül et al., 2024a)
	(Valverde-Roda et al., 2022)
(Cuadra et al., 2023)	
2) Loyalty	(Mora et al., 2021)
	(Lin et al., 2022)
	(Jonson & Masa, 2023)
	(M. S. Hossain et al., 2023)
	(Cankül et al., 2024a)
(Cuadra et al., 2023)	
3) Destination Image	(Lin et al., 2022)
	(Kovalenko et al., 2023)
	(Kareem & Venugopal, 2024)

4) Restaurant Image	(Cankül et al., 2024a)
5) Tourist Happiness	(Rodrigues et al., 2023)
6) Food Consumption Emotions	(Şahin & Kılıçlar, 2023)
7) Experiential Value	(Şahin & Kılıçlar, 2023)
8) Behavioral Intentions	(Şahin & Kılıçlar, 2023)
	(Laškarin Ažić et al., 2024)
9) Trust	(M. S. Hossain et al., 2023)
10) WOM	(M. S. Hossain et al., 2023)
11) Competitive Destination	(Valverde-Roda et al., 2022)
12) Perceived Value	(Cankül et al., 2024a)
13) Place Attachment	(Soonsan & Somkai, 2023)
14) Length of Stay	(Soonsan & Somkai, 2023)
15) Brand Love	(Kareem & Venugopal, 2024)

Satisfaction

The impact of gastronomic experiences on tourist satisfaction is evident in several studies. Mora et al., (2021) highlight that the cultural richness, authenticity, and unique flavors of local gastronomy significantly enhance tourist satisfaction, making it a crucial element in sustainable tourism development. Cordova-Buiza et al., (2021) found that tourists' gastronomic interests are pivotal in shaping their overall satisfaction, with higher gastronomic interest leading to greater satisfaction levels. Kovalenko et al., (2023) further support this by demonstrating that positive gastronomic experiences contribute to higher satisfaction, which in turn fosters loyalty towards the destination.

The study (Lin et al., 2022) shows that interactive and participatory gastronomic experiences enhance tourist satisfaction and loyalty. Similarly, (Rodrigues et al., 2023) reveals that sensory and novelty experiences significantly boost life satisfaction and happiness. Jonson & Masa (2023) identifies key factors such as food quality, culinary image, and social interactions that enhance the perceived value and satisfaction of gastronomic tourists. Hossain et al., (2023) discusses the combined effect of high-quality food experiences and excellent accommodation on boosting overall satisfaction and loyalty. Furthermore, Soonsan et al., (2023) examines how educational and aesthetic experiences directly impact revisit intention, with satisfaction mediating the effect of entertainment and escapist experiences.

Loyalty

The combined effect of gastronomic and accommodation experiences was found to be essential in enhancing tourist satisfaction and loyalty. The study Soonsan et al., (2023) in Phuket found that educational and aesthetic gastronomic experiences had a direct positive impact on revisit intention, with satisfaction acting as a mediator.

Entertainment and escapist experiences also contributed to satisfaction, which influenced the intention to revisit. Valverde-Roda et al., (2022) emphasized that tourists' gastronomic motivations, such as sensory appeal and cultural experience, significantly influenced their satisfaction with local cuisine. Tourists with a high interest in gastronomy reported higher satisfaction levels, suggesting that tailored gastronomic experiences could enhance overall satisfaction.

Destination Image and Restaurant Image

Kovalenko et al., (2023) highlighted that gastronomy experiences are fundamental in forming and enhancing a destination's image. It was found that unique and memorable culinary experiences contribute positively to the destination brand, increasing tourist satisfaction and loyalty. Similarly, Lin et al., (2022) emphasized the role of co-created gastronomic experiences in shaping the online gastronomic image, which in turn improves the overall destination image. By leveraging consumer-generated content, destinations can better understand and enhance their gastronomic appeal. Moreover, (Cankül et al., 2024b) demonstrated that positive gastronomic experiences directly improve the restaurant's image, leading to higher customer satisfaction and loyalty.

Other Impacts of Gastronomic Experiences

Several other factors are influenced by gastronomic experiences. Gastronomic experiences significantly impact tourists' overall happiness. Enjoyable and memorable dining experiences can elevate tourists' moods and contribute to their overall satisfaction with their travel experience, enhancing their sense of well-being and happiness (Rodrigues et al., 2023). The emotions experienced during food consumption are deeply influenced by the quality and uniqueness of the gastronomic offerings. Positive emotions such as joy, excitement, and satisfaction are elicited when tourists engage in exceptional culinary experiences, creating lasting positive memories sharing (Şahin & Kılıçlar, 2023). The value derived from gastronomic experiences is not just about the food itself but the overall experience. Elements like ambiance, service, presentation, and the uniqueness of the cuisine add to the experiential value, making the dining experience memorable and worth sharing (Şahin & Kılıçlar, 2023).

Memorable gastronomic experiences can influence tourists' future behavioral intentions, including their intention to revisit the destination or restaurant and their willingness to recommend it to others. Positive experiences lead to stronger behavioral intentions and loyalty (Laškarin Ažić et al., 2024). Consistently positive gastronomic experiences build trust between the customer and the restaurant or destination. Trust is established when tourists believe they will receive high-quality food and service on each visit, making them more likely to return (Hossain et al., 2023). Satisfied tourists are likely to share their positive dining experiences with others, either through personal recommendations or online reviews. Word of mouth can significantly influence

potential customers' decisions, enhancing the reputation and attractiveness of a restaurant or destination (M. S. Hossain et al., 2023).

Gastronomic experiences can differentiate a destination from its competitors. Unique and high-quality culinary offerings make a destination more attractive and competitive in the tourism market, drawing food enthusiasts and culinary tourists. The perceived value of a gastronomic experience encompasses the overall worth of the experience from the customer's perspective. High perceived value, derived from quality food, service, and ambiance, leads to greater satisfaction and loyalty (Cankül et al., 2024a). Memorable gastronomic experiences can foster a strong emotional bond between tourists and the destination. This place attachment encourages repeat visits and a deep connection to the destination, driven by the unique culinary experiences offered (Soonsan & Somkai, 2023).

Dimensions of Gastronomic Experiences

Gastronomic experiences are integral components of the tourism industry, significantly influencing tourist satisfaction, loyalty, and overall travel experience. Various researchers have explored different dimensions of gastronomic experiences to understand their impact on tourists and the tourism sector. This table summarizes the diverse dimensions of gastronomic experiences as identified by multiple studies, highlighting their importance in shaping tourists' perceptions and behaviors.

Table 3. Various Dimension of Gastronomic Experiences

Titles	Authors	Dimension of Gastronomic Experiences
Gastronomic Experience by Understanding Tourist Satisfaction and Advocacy	(Darwis et al., 2024)	1) Sensory Experience 2) Intellectual Experience 3) Behavior Experience 4) Affective Experiences
The effect of gastronomic experience on restaurant image, customer perceived value, customer satisfaction and customer loyalty	(Cankül et al., 2024a)	1) Food Quality 2) Service Quality 3) Physical Environment Quality
Dimensions of gastronomic experience affecting on sharing experience: place attachment as a mediator	(Soonsan & Somkai, 2023)	1) Entertainment 2) Escapist 3) Education 4) Esthetic

and length of stay as a moderator

Table 3 highlights the different dimensions of gastronomic experiences identified by various researchers. Darwis et al., (2024) focus on sensory, intellectual, behavioral, and affective experiences. Cankül et al., (2024) emphasize food quality, service quality, and physical environment quality. Soonsan & Somkai (2023) identify entertainment, escapism, education, and aesthetics as key dimensions. This illustrates the diverse perspectives and factors considered important in the study of gastronomic experiences across different studies.

Recommendations for Future Research

Based on the findings from this systematic literature review on the role of gastronomic experiences in tourism, several areas warrant further investigation:

Expanded Dimensions of Gastronomic Experiences

Future research could explore additional dimensions beyond those currently identified (sensory, intellectual, behavioral, affective, food quality, service quality, physical environment quality, entertainment, escapist, education, and aesthetic). For example, studies could investigate the role of cultural immersion and historical significance in gastronomic experiences.

Interrelationships Between Variables

Examine the interrelationships between various factors influencing gastronomic experiences, such as how prior knowledge and past experiences interact with attitudes and perceived control to shape overall satisfaction and loyalty.

Impact of Demographic Variables Investigate how demographic variables such as age, gender, income level, and education affect tourists' gastronomic motivations and experiences. Understanding these differences can help tailor gastronomic offerings to specific tourist segments.

Moderating and Mediating Effects

Research the moderating and mediating effects of different variables on the relationship between gastronomic experiences and tourist outcomes. For example, study how place attachment mediates the relationship between gastronomic experiences and tourist loyalty or how perceived value moderates the impact of gastronomic quality on satisfaction.

Integration of Technology in Gastronomic Tourism

Investigate the role of technology, such as digital storytelling, virtual tours, and augmented reality, in enhancing gastronomic experiences and its impact on tourist satisfaction and engagement.

Sustainable Gastronomic Practices

Examine the role of sustainable practices in gastronomic tourism, such as the use of local ingredients, waste reduction, and eco-friendly packaging, and their impact on tourists' perceptions and satisfaction.

CONCLUSION AND RECOMMENDATION

The systematic literature review highlights the critical role of gastronomic experiences in the tourism industry, emphasizing their impact on tourist satisfaction, loyalty, and overall destination appeal. The study consolidates findings from various researchers, identifying key dimensions such as sensory, intellectual, behavioral, and affective experiences, as well as food quality, service quality, and physical environment quality. The review underscores the importance of factors like gastronomic motivations, content generated by travelers, online travel reviews, past experiences, prior knowledge, and perceived quality in shaping tourists' gastronomic experiences. Additionally, the review reveals that gastronomic experiences significantly influence other aspects such as destination image, tourist happiness, food consumption emotions, experiential value, behavioral intentions, trust, word of mouth, competitive destination, perceived value, place attachment, length of stay, and brand love. These findings demonstrate the multifaceted nature of gastronomic experiences and their far-reaching effects on tourism.

For future research, the review suggests exploring additional dimensions of gastronomic experiences, examining the interrelationships between various influencing factors, investigating the impact of demographic variables, researching moderating and mediating effects, integrating technology in gastronomic tourism, and emphasizing sustainable gastronomic practices. By addressing these areas, future studies can provide deeper insights and practical recommendations for tourism stakeholders to enhance their culinary offerings and better meet the evolving needs and preferences of tourists.

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