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OPINIONS OF ACCOMMODATION MANAGERMENTS' KITCHEN PERSONNEL'S ON MOLECULAR GASTRONOMY

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EXTENSIVE SUMMARY

The close relationship of food consumption with various branches of science reveals the concept of gastronomy. The food consumption is a basic necessity, as well as a close relationship with sociological phenomenon such as culture, preference, pleasure, preference. Food and beverages are basic necessities but also touristic products. This has led to the discovery of tourism gastronomy.

Molecular gastronomy is a subdimension of gastronomy science. Food presentation and aesthetics are essential to molecular gastronomy and it is likely that such a science and art branch will be preferred in touristic kitchens. Molecular gastronomy aims to introduce a science-based approach to empirical cuisine applications while preparing a meal (Vega and Ubbink, 2008). Cooking in a molecular cuisine is like dealing with science and art. For this reason, the tools and equipment used in molecular cuisine are different from traditional cuisine. In molecular cuisine, cookers are not working in hot, steamy or savory environments, but in laboratories focused on scientific research. In addition, every process in molecular cuisine is complex, scientific and based on consideration (Wang ve Wang, 2016). Molecular cuisine meals are like art products. In molecular cuisine, solid food can be converted into liquid, liquid food, solid or different forms.

This research is carried out in order to reveal the knowledge and opinions of the hospitality management kitchen staff about the molecular gastronomy. In this direction, a comprehensive research is carried out on the kitchen staff of the four and five star accommodation operations operating in Bodrum. The data is obtained by face to face interview with survey technique. The research population consists of 782 employees and it was carried out a survey on 403 employees.

In the direction of this research, it has been determined that there is a statistically significant difference between the age distribution of the staff and the attitudes towards molecular gastronomy. As employees ages, it appears that molecular gastronomy has a positive impact on applicability in accommodation-managed cuisines.

Statistically significant differences are found between the attitudes of the staff to education and their attitudes towards molecular gastronomy. Further more, the difference between the income distribution of the staff and the opinions about molecular gastronomy is found to be statistically significant. Finally, the difference between the attitudes of the staff on culinary education and their views on molecular gastronomy is found to be statistically significant. It is seen that the averages are lower for participants who receive culinary education.

During the research, it has been seen that there are not enough scientific and academic studies on molecular gastronomy. For this reason it would be correct to say that there is a need for extensive scientific research in this area.