



Journal of Recreation and Tourism Research

Journal home page: www.jrtr.org
ISSN:2148-5321

A STUDY ON THE ATTRACTIVENESS OF TOURISM DESTINATIONS AS AN ELEMENT OF FOOD AND BEVERAGE SERVICES, ÇANKIRI EXAMPLE

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EXTENSIVE SUMMARY

The first person starting from to day by under going changes resulting in certain periods of the food and beverage concept has come up. As a result of long study of a historian at pictures of food were found in the caves. The people who found the food first then the contribution of the diversity of vegetable and animal products has increased.

Especially food and drinks along with differents hape sand tastes by the discovery of fire is shrouded in under going changes. Culture is at the fore front of kitchen and table ware in ancient times, Roman and Greeks, while in other societies these concepts has emerged over time. Has evolved into the emergence of new tastes during different presentations of food and beverage services.

This between destinations located in Çankırı includes many food and beverage service. As in other cities, has its own unique cuisine in Çankırı. Central Anatolian cuisine is mainly regional dishes of wheat and wheat products has the characteristics of Çankırı. Many people in Çankırı, tarhana, keşkek, bulgur, cracked wheat, such as food itself produces. Both of these products in their own homes while providing guests both food and beverage businesses can be seen. Especially in the 2000s, starting from food and beverage services began to develop. However, especially with the garlic that the meat has to Çankırı, cran berry syrup, and egg products such as pies, stew Yaren has become a focus of interest for tourists.

Usually grain-based food types in the provinces there are too much of a diet. The types of food that not only outside but inside the house). Therefore, the food industry did not show improvement in this province. Although there is not enough business in the food and beverage industry in Çankırı human beings have not been any requests for that matter. New businesses have emerged particularly since 2007 with the opening of the University. Local delicacies, offering the number of business consists of a few.

This between destinations located in Çankırı many food and beverage service food and drinks for tourists in choosing destinations. Where to go on vacation specific so recently gaining importance. Therefore Turkish cuisine has a history of thousands of years, tourism is important. Therefore, more emphasis should be given on gastronomic tourism in our country. The promotion of Turkish cuisine-related activities, even though it comes down to is not enough. For this purpose, the characteristics of the Turkish cuisine, good introduction, benefits, qualifications, and the advantages of other cuisines should be presented. Accordingly, the Turkish cuisine and unique dishes are a part of Çankırı has remained far behind in this regard.

It is not enough to only have to Ilgaz Mountain National Park in terms of tourism. Tourists visit the Ilgaz mountains in their tourism and recreation activities are limited. They have tasted the local food and drink or to visit the province of Çankırı. Talk about a serious lack of promotion here. In this regard, both the public institutions and organizations, both operating Çankırı has a major role to outside agencies.

Moreover Çankırı sufficient knowledge about the culture of people who have knowledge should be given a chance to provide guidance at the level. In this way, both regional dishes will be introduced for the future better again but visits can be arranged. Public institutions and reach a wider audience through the national media and local press. Thus, Çankırı may be provided to different groups.