
MANAGING FOREIGN TOURISTS' SATISFACTION WITH LOCAL GASTRONOMY IN SERBIA

Momčilo Conić

Department of Leskovac Vocational College, Academy of Vocational Studies
Southern Serbia, Leskovac, Serbia. momcilo.conic@gmail.com

Nemanja Gligorijević

Department of Leskovac Vocational College, Academy of Vocational Studies
Southern Serbia, Leskovac, Serbia. gligorijevicnemanja@gmail.com

Tamara Gajić

Geographical Institute "Jovan Cvijić", Serbian Academy of Sciences and Arts,
Belgrade, Serbia. t.gajic@gi.sanu.ac.rs

Abstract: This study analyzes the satisfaction of foreign tourists with the gastronomic offerings in agritourism households in Serbia and identifies key factors shaping their perception, including food authenticity, ingredient quality, presentation, and service, as well as challenges such as language barriers. Data were collected through semi-structured interviews with foreign tourists who stayed in agritourism households in rural regions of Serbia. The results show that most respondents express a high level of satisfaction with the gastronomic experience but also highlight the need to improve the diversity of the offer and the speed of service. Analysis of respondents' answers emphasizes that food authenticity and ingredient quality are the most important factors influencing overall satisfaction. Additionally, the study shows that meeting tourists' expectations significantly impacts their willingness to recommend this type of experience to others. Findings suggest the need for a strategic enhancement of the gastronomic offer in Serbian agritourism, focusing on preserving authenticity, improving service quality, and overcoming language barriers. It is recommended to increase the availability of information in foreign languages, educate staff, and improve marketing strategies to enhance Serbia's recognition as a gastronomic destination.

Keywords: gastronomic tourism, tourist satisfaction, agritourism, local gastronomy, Serbia.

1. INTRODUCTION

Gastronomic tourism is becoming an increasingly significant segment of the global tourism industry, as tourists increasingly value authentic and local experiences (Gupta & Sharma, 2024). Agritourism in Serbia, with its rich tradition and diverse gastronomic offerings, represents significant potential for attracting foreign visitors (Yalin, 2021). However, although gastronomic experiences are a key part of the tourist perception of a destination, there is insufficient research on how foreign tourists perceive local gastronomy in rural areas (Kovalenko et al., 2023). The absence of a systematic analysis of foreign visitors' satisfaction represents a research gap, which hinders the development of strategies for improving the gastronomic offer and better integrating it into tourism (Gregana & Ylagan, 2024). The research problem lies in the uncertainties regarding the factors that most influence foreign tourists' satisfaction with Serbia's gastronomic offerings and to what extent these experiences meet their expectations. Additionally, it is necessary to examine how willing tourists are to recommend this type of experience and which aspects of gastronomy most influence their decision. Understanding these elements can contribute to improving the offer and adapting it to the demands of modern tourists. The aim of this study is to analyze the perception of foreign tourists regarding local gastronomy in agritourism households in Serbia, identify key satisfaction factors, and examine opportunities for improving the offer. The focus is on aspects such as food authenticity, ingredient quality, presentation, and service, as well as challenges that may arise during the gastronomic experience of foreign visitors. Accordingly, the following research questions have been formulated:

R.Q.1. How do foreign tourists evaluate their gastronomic experience in agritourism households in Serbia?

R.Q.2. What factors most influence the fulfillment of foreign tourists' expectations regarding local gastronomy?

R.Q.3. To what extent are foreign tourists willing to recommend the gastronomic experience in Serbia, and which aspects most influence this decision?

Understanding foreign tourists' perception of local gastronomy is crucial for the development and promotion of Serbia as a gastronomic destination. In the context of global competition, an authentic gastronomic offer can be an important factor in differentiation and tourist attraction. This research provides deeper insight into the experiences and expectations of foreign visitors, enabling tourism decision-makers to develop strategies aimed at enhancing quality and promoting authentic gastronomic experiences. The innovative aspect of this research lies in the use of modern digital tools for data collection and analysis, ensuring precision and objectivity in the results. The study

contributes to both academic and practical understanding of gastronomic tourism in Serbia, filling the existing research gap and providing recommendations for improving the offer. The obtained results can serve as a foundation for further research in the field of gastronomic and rural tourism, as well as for developing targeted marketing strategies aimed at attracting foreign tourists through gastronomic offerings.

2. LITERATURE REVIEW

Gastronomic tourism has become a key element of the tourist experience, where tourist satisfaction significantly influences their loyalty and willingness to recommend a destination (Abdullah & Rahman, 2022; Sutiadiningsih et al., 2024). Many studies confirm that food authenticity, ingredient quality, and presentation are among the most important factors shaping the perception of gastronomic experiences (Cordova-Buiza et al., 2021; Carvache-Franco et al., 2022). However, some authors argue that these factors are not universally applicable, as tourists' gastronomic preferences are shaped by their cultural background and previous experiences (Kala & Barthwal, 2020; Kim, Choe & Kim, 2022). Although authenticity is often cited as a key satisfaction factor, research suggests that it is insufficient on its own unless combined with adequate service and a strong gastronomic brand identity for the destination (Aydin et al., 2022; Kodaş & Özel, 2023). In this context, a positive perception of local gastronomy enhances the destination's image, while inadequate offerings or poor service can negatively impact the tourist experience (Hossain et al., 2024). Some studies highlight that gastronomic experiences can be a primary motivation for visiting a destination, while others suggest that gastronomy often serves as a complementary element alongside cultural and natural attractions (Pérez-Priego et al., 2023; Nurhaida et al., 2024). In this regard, the question arises as to whether gastronomic tourism can independently sustain Serbia's tourism offer or should be integrated into a broader strategy that includes rural and cultural tourism development. Furthermore, tourist satisfaction is frequently linked to service quality, staff professionalism, and the way food is presented (Kalpidis et al., 2023; Saneha et al., 2024). While some authors emphasize the importance of fast and efficient service, others argue that a slower serving pace in traditional restaurants can enhance the authenticity of the experience (Thuong et al., 2020; Valverde-Roda et al., 2023). This difference in perception requires further analysis in the context of foreign tourists in Serbia, as their expectations may vary depending on their origin and past experiences.

It is particularly important to examine the relationship between gastronomic offerings and tourists' intention to revisit or recommend the destination. Research indicates that gastronomic satisfaction is directly linked to visitor loyalty, but the effect is amplified when combined with other factors, such as the cultural significance of food and its positioning as a tourism product (Widjaja et al., 2020; Durmaz et al., 2022). Although there is an extensive body of literature on the impact of gastronomy on tourist satisfaction, relatively few studies focus on the perception of gastronomy in rural settings and agritourism households (Sutiadiningsih et al., 2024). This gap in research highlights the need for a deeper analysis of foreign tourists' experiences in Serbia, particularly regarding the balance between preserving authenticity and adapting offerings to international trends and visitor expectations.

3. MATERIALS AND METHODS

The study focused on the satisfaction of foreign tourists with local gastronomy in Serbia, with a particular emphasis on visitors to agritourism households. The sample included 321 foreign tourists who stayed in agritourism households in Western Serbia and Vojvodina between November 2024 and March 2025. Western Serbia is renowned for its authentic specialties, traditional food preparation methods, and a hospitable approach to guests, while Vojvodina provides a gastronomic experience through traditional farmsteads (salaši) and wine tourism. These regions were selected to examine foreign tourists' perceptions of different types of gastronomic offerings, including traditional meals, local beverages, and serving styles. Data were collected using the Computer-Assisted Personal Interviewing (CAPI) method, through semi-structured interviews conducted via tablet devices (Matthiesen et al., 2021). This method allowed for direct digital input of responses, reducing the risk of transcription errors and ensuring data accuracy. Additionally, the use of tablets enabled real-time translation of questions and answers, which was crucial given that the respondents were foreign tourists, and language barriers could have affected the clarity of expression and comprehension of the questions. Interviews were conducted on-site, immediately after a gastronomic tasting or meal, to ensure authentic and spontaneous responses. This approach minimized the risk of memory bias or experience distortion, thus enhancing the reliability of the collected data. The interviews followed a semi-structured format, where core questions were asked while additional questions were adapted based on the respondents' answers. Experts in gastronomy and tourism were consulted in formulating the interviews to ensure the relevance and alignment of the questions with the research objectives. To minimize moral hazard, respondents were guaranteed anonymity, and participation was entirely voluntary. Interviews were conducted by independent researchers, rather than household employees, to avoid potential pressure on respondents to provide socially desirable answers. The results indicated that the majority of foreign tourists visiting agritourism households in

Serbia belonged to a younger demographic, primarily between the ages of 26 and 45, with higher education and stable incomes. Most visitors came from Western European countries such as Germany, France, and Italy, with many visiting Serbia for the first time, highlighting significant potential for the expansion of gastronomic tourism. The primary motivation for their visit was the gastronomic experience, while nature and cultural tourism emerged as complementary attraction factors. The majority of visitors were employed, suggesting that they belonged to a segment of tourists willing to invest in authentic and high-quality gastronomic experiences. These findings emphasize the need for further promotion of local gastronomy as a key element of Serbia's tourism offer, with a focus on authenticity, quality, and staff education to better meet the expectations of foreign guests (Table 1).

Table 1. Socio-demographic profile of respondents

Category	Frequency (N=321)	Percentage (%)
Gender		
Male	177	55.1%
Female	141	43.9%
Prefer not to say	3	1.0%
Age group		
18-25	48	15.0%
26-35	123	38.3%
36-45	91	28.3%
46-55	42	13.1%
56+	17	5.3%
Education		
Primary	21	6.5%
Secondary	87	27.1%
Higher education/Bachelor's degree	159	49.5%
Master's/PhD	54	16.8%
Employment status		
Employed	221	68.8%
Unemployed	32	10.0%
Student	48	15.0%
Retired	20	6.2%
Number of visits to agritourism households in Serbia		
First-time visitor	233	72.6%
2-3 visits	71	22.1%
4+ visits	17	5.3%
Country of origin		
Germany	78	24.3%
France	62	19.3%
Italy	54	16.8%
United Kingdom	42	13.1%
USA	35	10.9%
Other countries	50	15.6%
Approximate monthly income (€)		
< 1000	37	11.5%
1000-2000	142	44.2%
2001-3000	94	29.3%
3001+	48	15.0%
Reason for visit		
Gastronomy	156	48.6%
Nature	98	30.5%
Cultural tourism	45	14.0%
Other	22	6.9%

Source: Authors research

All collected interviews were recorded and automatically transcribed using SPSS 26.00 software, as well as Otter.ai and Sonix, ensuring accuracy and consistency in the transcription of respondents' answers (Gaber et al., 2020). Following transcription, the data were analyzed using thematic coding in NVivo software, where key patterns and themes in responses were identified (). Special emphasis was placed on recognizing recurring motifs and emotions associated with the experience of consuming local gastronomy. The reliability of the analysis was further ensured through a multi-layered data verification process, which included reviewing and confirming transcripts by multiple researchers, minimizing errors in response interpretation. Additionally, comparisons with relevant theoretical frameworks allowed for a deeper understanding of key factors influencing foreign tourists' satisfaction. Experts in

gastronomy and tourism were consulted throughout the analysis to ensure that the interpretation of the obtained data aligned with real industry practices. The interactive analysis enabled a deeper examination of responses, with certain data being further verified through subsequent analysis and comparative review of similar statements. This approach ensured a high level of validity in the findings and allowed for a precise understanding of the factors shaping foreign tourists' perceptions of local gastronomy. The comprehensive nature of the analysis contributes to the formation of clear conclusions and relevant recommendations for enhancing the gastronomic offer within agritourism in Serbia.

4. RESULTS

The correlation results indicate that foreign tourists' satisfaction with their gastronomic experience is strongly linked to the fulfillment of their expectations. The more satisfied tourists are with the food and service, the higher the likelihood that they will perceive their expectations as met. Additionally, meeting expectations positively influences tourists' willingness to recommend the destination to others, highlighting the importance of consistent quality and authenticity in gastronomic offerings. Although the correlation between recommendation and expectation fulfillment is somewhat weaker, the results clearly suggest that enhancing the gastronomic experience directly contributes to the positive image of agritourism households and increases the likelihood of recommendations to future visitors (Table 2).

Table 2. Pearson correlation matrix

Variable	Meeting expectations	Willingness to recommend
Overall gastronomic experience	0.782	0.723
Meeting expectations	1.000	0.689
Willingness to recommend	0.689	1.000

Source: Authors research

The thematic coding analysis of interviews reveals that the most important aspects of local gastronomy for foreign tourists are food authenticity, ingredient quality, and presentation and service. The most frequently mentioned theme is the authenticity of local dishes, highlighting the significance of preserving traditional recipes and preparation methods. Ingredient quality is also a key factor influencing tourist satisfaction, while the way food is presented and the level of service further shape their experience. Comparisons with other destinations indicate that tourists actively evaluate Serbian gastronomy in relation to their previous experiences, which can be valuable for improving competitiveness. The willingness to recommend is high, confirming the positive impression of most respondents, but also suggesting that further improvements in quality and presentation could strengthen the reputation of Serbian gastronomy among foreign tourists.

Table 3. Frequency Analysis of Key Themes (NVivo)

Code	Number of mentions	Percentage of responses (%)
Authenticity of local food	102	31.789
Quality of ingredients	85	26.488
Presentation and service	76	23.684
Comparison with other destinations	67	20.872
Willingness to recommend	94	29.282

Source: Authors research

The distribution of satisfaction levels indicates that most foreign tourists have a positive experience with local gastronomy. The largest percentage of respondents are satisfied (43.2%) or very satisfied (30.6%) with the food, with higher satisfaction levels recorded for the overall gastronomic experience and willingness to recommend (40.8% satisfied, 37.4% very satisfied) than for expectation fulfillment (39.5% satisfied, 27.2% very satisfied). Although negative ratings are minimal, a certain percentage of tourists remain neutral (18.4% for gastronomic experience, 22.1% for expectation fulfillment, 15.3% for recommendation) or partially dissatisfied (5.7% dissatisfied and 2.1% very dissatisfied with the gastronomic experience). This suggests room for improvement, particularly in aligning the offer with tourist expectations. A high percentage of recommendations (85.2% of total satisfied and very satisfied tourists) indicates that despite minor shortcomings, most tourists consider the gastronomic experience worth sharing with others (Table 4).

Table 4. Distribution of satisfaction levels

Satisfaction Level	Overall gastronomic experience (%)	Meeting expectations (%)	Willingness to recommend (%)
Very dissatisfied	2.1	3.8	1.9
Dissatisfied	5.7	7.4	4.6
Neutral	18.4	22.1	15.3
Satisfied	43.2	39.5	40.8
Very satisfied	30.6	27.2	37.4

Source: Authors research

The interview analysis reveals that the majority of foreign tourists expressed satisfaction with their gastronomic experience (78.4%), particularly emphasizing the authenticity of flavors, freshness of ingredients, and traditional recipes, while some respondents pointed out slow service (12.3%). Regarding expectation fulfillment, most tourists rated the local gastronomy positively (72.6%), highlighting its unique character, though a certain percentage believed that the offer could be more diverse (18.1%). The highest level of agreement was recorded for willingness to recommend (85.2%), although some tourists noted language barriers as a potential issue (9.6%). These findings indicate that the local gastronomic offer leaves a strong positive impression, but certain aspects, such as service efficiency and language accessibility, could be improved to further enhance the experience of foreign visitors (Table 5).

Table 5. Interview analysis results (Otter.ai / Sonix)

Key Question	Common Responses Identified (Thematic Analysis)	Percentage of Respondents Expressing Agreement (%)	Percentage of Respondents Expressing Dissatisfaction (%)
How satisfied are you with the overall gastronomic experience?	Authentic flavors, fresh ingredients, traditional recipes; some mention slow service.	78.4	12.3
To what extent did the local gastronomy meet your expectations?	Mostly positive; tourists appreciate the uniqueness but some expected more variety.	72.6	18.1
Would you recommend Serbian agritourism households for their gastronomic offer?	High likelihood of recommendation; some concerns about language barriers.	85.2	9.6

Source: Authors research

5. DISCUSSIONS

The results of this study provide significant insights into foreign tourists' satisfaction with local gastronomy in Serbia, particularly in the context of agritourism households. The findings indicate that authenticity, ingredient quality, and food presentation are the most influential factors shaping tourists' perceptions, aligning with previous research highlighting the importance of these elements in gastronomic tourism (Carvache-Franco et al., 2022; Kim, Choe & Kim, 2022). The first research question explored how foreign tourists evaluate their gastronomic experience in agritourism households in Serbia. The study confirms that the majority of tourists express high satisfaction (78.4%), citing authentic flavors, fresh ingredients, and traditional recipes as key aspects of their positive experience. This finding is consistent with the study by Pérez-Priego et al. (2023), which demonstrated that local gastronomy significantly enhances a destination's attractiveness when it offers a combination of tradition and high-quality ingredients. However, the issue of service speed emerged as a minor dissatisfaction factor, with 12.3% of respondents mentioning slow service, suggesting that while authenticity is valued, efficiency in service delivery remains important. The second research question examined which factors most influence the fulfillment of foreign tourists' expectations regarding local gastronomy. The findings reveal that 72.6% of tourists believe that the Serbian gastronomic offer meets their expectations, yet some respondents expected greater diversity in the menu (18.1%). This aligns with Durmaz et al. (2022), who found that tourists often compare local food experiences with previous gastronomic encounters from other destinations, shaping their level of satisfaction. In Serbia's case, while authenticity is a strong asset, the ability to incorporate a wider variety of offerings without compromising traditional values could enhance overall satisfaction. The third research question investigated the extent to which foreign

tourists are willing to recommend the Serbian gastronomic experience and the aspects that most influence this decision. The study found that 85.2% of tourists are willing to recommend their experience, which is comparable to findings by Sutiadiningsih et al. (2024), who highlighted that high levels of satisfaction lead to stronger word-of-mouth recommendations. However, the language barrier (9.6%) emerged as a recurring concern, which is consistent with Nurhaida et al. (2024), who noted that effective communication plays a critical role in shaping tourist satisfaction in gastronomy tourism. This finding suggests that while Serbia's gastronomic appeal is strong, investing in multilingual service options could further enhance tourists' willingness to recommend the experience.

The study also reinforces broader discussions on the role of gastronomic branding and positioning. While some authors argue that gastronomy can serve as a primary travel motivation (Kodaş & Özel, 2023; Pérez-Priego et al., 2023), others emphasize that it often functions as a complementary element to cultural and natural attractions (Thuong, Hai & Quy, 2020). The present study suggests that in Serbia, gastronomy is an essential part of the agritourism experience, but it may not yet be a standalone travel motivator for foreign visitors. This raises strategic questions regarding how to further leverage Serbia's culinary heritage as a key tourism asset, ensuring that it remains a central factor in destination branding and development.

6. CONCLUSIONS

This study provides valuable insights into foreign tourists' satisfaction with local gastronomy in agritourism households in Serbia, highlighting the key factors that shape their experience and opportunities for improvement. The results confirm that authenticity, high-quality ingredients, and food presentation are essential drivers of satisfaction, while service speed and menu diversity present areas for enhancement. The findings also reveal that meeting tourists' expectations significantly influences their willingness to recommend the gastronomic experience, emphasizing the need for consistent quality and accessible communication in service delivery. From a strategic perspective, these findings suggest that Serbia's gastronomy has strong potential to enhance the country's agritourism sector, but targeted improvements in service efficiency and multilingual communication could further strengthen its position. Additionally, integrating a broader variety of offerings while preserving authenticity could address tourists' expectations more effectively. Future research should explore how different cultural backgrounds influence perceptions of Serbian gastronomy, as well as the long-term impact of gastronomic experiences on destination loyalty. By addressing these aspects, Serbia can further position itself as a competitive gastronomic tourism destination, ensuring that its culinary heritage continues to attract and satisfy international visitors..

REFERENCES

- Abdullah, N. S. C., & Rahman, N. H. A. (2022). Tourist satisfaction and revisit intention towards the local food heritage in Kelantan. *Asian Journal of Arts, Culture and Tourism*, 4(3), 14-22.
- Aydin, M., Hatice, S. A. R. I., & Salvarci, S. (2022). Does gastronomy brand image affect the perceived emotional value and tour satisfaction?. *Enlightening Tourism. A Pathmaking Journal*, 12(1), 366-397.
- Carvache-Franco, M., Orden-Mejía, M., Carvache-Franco, W., Carmen Lapo, M. D., & Carvache-Franco, O. (2022). Gastronomy motivations as predictors of satisfaction at coastal destinations. *Sustainability*, 14(18), 11437.
- Cordova-Buiza, F., Gabriel-Campos, E., Castaño-Prieto, L., & García-García, L. (2021). The gastronomic experience: motivation and satisfaction of the gastronomic tourist—the case of Puno city (Peru). *Sustainability*, 13(16), 9170.
- Durmaz, Y., Çayırağası, F., & Çopuroğlu, F. (2022). The mediating role of destination satisfaction between the perception of gastronomy tourism and consumer behavior during COVID-19. *International journal of gastronomy and food science*, 28, 100525.
- Gaber, M., Pastor, G. C., & Omer, A. (2020). Speech-to-Text technology as a documentation tool for interpreters: A new approach to compiling an ad hoc corpus and extracting terminology from video-recorded speeches. *TRANS: revista de traductología*, (24), 263-281.
- Gregana, M. J. V., & Ylagan, A. D. (2024). Tourist gastronomic engagement: Assessing travel motivation, food experiences, and post-visit outcomes in Central Luzon's culinary destinations. *International Journal of Research*, 12(10), 99-124.
- Gupta, V., & Sharma, K. (2024). Food authenticity, culture, and tourism: Analysing the dimensions of local gastronomic image among foreign tourists in Fiji. *British Food Journal*, 126(12), 4124-4146.
- Hossain, M. S., Hossain, M. A., Al Masud, A., Islam, K. Z., Mostafa, M. G., & Hossain, M. T. (2024). The integrated power of gastronomic experience quality and accommodation experience to build tourists' satisfaction, revisit intention, and word-of-mouth intention. *Journal of Quality Assurance in Hospitality & Tourism*, 25(6), 1692-1718.

- Kala, D., & Barthwal, S. (2020). Exploring tourist satisfaction on food and restaurant experience in mountainous religious destinations. *International Journal of Tourism Policy*, 10(1), 1-22.
- Kalpidis, C., Bersimis, F., & Tsartas, P. (2023, August). Effect of restaurant attributes on tourism satisfaction and loyalty: Local gastronomy in Athens. In *International Conference of the International Association of Cultural and Digital Tourism* (pp. 1049-1069). Cham: Springer Nature Switzerland.
- Kim, S., Choe, J. Y., & Kim, P. B. (2022). Effects of local food attributes on tourist dining satisfaction and future: The moderating role of food culture difference. *Journal of China Tourism Research*, 18(1), 121-143.
- Kodaş, D., & Özel, Ç. H. (2023). Antecedents of gastronomy destination brand equity: an examination of gastronomy experience, motivation, and destination satisfaction. *Advances in Hospitality and Tourism Research (AHTR)*, 11(1), 45-71.
- Kovalenko, A., Dias, Á., Pereira, L., & Simões, A. (2023). Gastronomic experience and consumer behavior: Analyzing the influence on destination image. *Foods*, 12(2), 315.
- Matthiesen, S., Pietras, L., Bode, H., Cholmakow-Bodechtel, C., Cerwenka, S., Pfister, M., ... & Dekker, A. (2021). Methodology of the German national sex survey—GeSiD (German health and sexuality survey). *The Journal of Sex Research*, 58(8), 1008-1018.
- Nurhaida, B., Furkan, L. M., & Athar, H. S. (2024). The Influence of The Gastronomic Narrative of Chicken Merangkat, Culinary Taste, and Destination Image on Tourist Satisfaction in The Green Tourism Village of Bilebante, Indonesia. *Path of Science*, 10(1), 6026-6032.
- Pérez-Priego, M. A., de los Baños García-Moreno, M., Jara-Alba, C., & Caro-Barrera, J. R. (2023). Local gastronomy as a destination tourist attraction: The case of the ‘Chiringuitos’ on the Costa del Sol (Spain). *International Journal of Gastronomy and Food Science*, 34, 100822.
- Saneha, J., Shahrin, S., & Salimon, M. G. (2024). The Relationship Between Service Quality and Tourist Satisfaction and Its Moderating Effect on Gastronomy Tourism in Southern Thailand: A PLS-SEM-Based Analysis. *International Journal of Sustainable Development & Planning*, 19(9).
- Sutiadiningsih, A., Mahfud, T., Dang, V. H., Purwidiani, N., Rachma Wati, G., & Dewi, I. H. P. (2024). The role of gastronomy tourism on revisit and recommendation intentions: the mediation analysis of tourist satisfaction. *GeoJournal of Tourism and Geosites*, 52(1), 195-202.
- Thuong, M. T., Hai, T. P., & Quy, N. D. (2020). A study of the impact of local gastronomy quality on international tourist satisfaction: Empirical evidence in Danang City, Vietnam. *African Journal of Hospitality, Tourism and Leisure*, 9(2), 1-14.
- Valverde-Roda, J., Medina Viruel, M. J., Castano Prieto, L., & Solano Sanchez, M. A. (2023). Interests, motivations and gastronomic experiences in the world heritage site destination of Granada (Spain): satisfaction analysis. *British Food Journal*, 125(13), 61-80.
- Widjaja, D. C., Jokom, R., Kristanti, M., & Wijaya, S. (2020). Tourist behavioural intentions towards gastronomy destination: evidence from international tourists in Indonesia. *Anatolia*, 31(3), 376-392.
- Yalin, G. (2021). An Overview of Gastronomy Tourism. *Tourism Studies and Social Sciences*, 134.