

GASTRONOMY OF RELIGIOUS TOURISM: OVERVIEW AND FUTURE RESEARCH AGENDA

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Abstract: A statistic report from Grand View Research estimated a substantial expenditure of approximately 207.8 billion USD worldwide in religious tourism by 2027. The food industry in religious tourism represents a recent international economic and political development that has gained increasing importance, especially for developing countries, particularly those in Asia. Mapping the topic of gastronomy in religious tourism inside previous studies and creating a new concept map about those two topics. This study gathered the paper's metadata from the Scopus website. There were 55 studies used and being analyzed using the bibliometric method. This study used Biblioshiny and Vosviewer software to analyze the data. The analysis was divided into two, metric analysis and content analysis. The content analysis used a systematic literature review with a PRISMA flowchart to collect and screen the data sample. The were 45 samples used for content analysis using systematic literature review (SLR). The number of papers published on a certain topic did not influence the number of citations received. On the other hand, the result of the content analysis found that words frequently used in keywords of previous papers that were closely connected to the word gastronomy were food tourism, culinary tourism, satisfaction, cooking class, halal food, tapas, and monasteries. Gastronomy was closely related to food, halal, and monasteries. Gastronomy also included study in preparing food through a cooking class, especially related to preparing halal food. Monasteries were the places that could influence cuisine in the past through religious teachings in the past centuries. Tapas was a small appetizer from Spanish that was influenced by culture and closely related to gastronomy. The practical implication of this study was to be hoped to become a reference for authorities to focus more on the local culture that shapes the local dish as a positive point of tourist attraction. The novelty of this study is that no previous study observed the aspect of gastronomy that affects local tourist attractions and the concept of gastronomy and dishes. Further study is to observe more about the factors inside gastronomy that could influence the determinant intention of people to visit religious heritage. It would be wise to use a questionnaire in collecting the data to observe the cause-effect relationship between several factors inside gastronomy

Keywords: Culinary, economic growth, food availability, gastronomy, religious site

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INTRODUCTION

Recent literature on tourism points to the spending habits of tourists, emphasizing the need for more comprehensive insights into the behavior of tourists in purchasing food products in religious tourist sites. Culinary as an attraction point in tourism has emerged as a growing global phenomenon in the 21st century (Chew & Koeshendro, 2015), Each religious tourist spot has a different culture and tradition reflected in the local cuisine. This can be an attractive culinary diversity for tourists. Many religious tourist attractions, especially in Indonesia, have special dishes related to religious traditions or rituals. This dish has cultural value for tourists. The more tourists who buy food at religious tourist attractions, the more income the MSMEs in the area will earn, especially entrepreneurs and food stall employees. Food stalls offering local and typical dishes can be a significant source of income at religious tourism sites.

Figure 1 shows the rise of the market for religious tourism globally. A statistic report from Grand View Research stated the estimation of a substantial expenditure of approximately 207.8 billion USD worldwide in religious tourism by 2027 (Grand View Research, 2020–2027). The food industry in religious tourism represents a recent international economic and political development that has gained increasing importance, especially for developing countries, particularly those in Asia.

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Religious sites such as grand monasteries, ancient cemeteries of sacred persons, and Islamic boarding schools in countries like India, Malaysia, Indonesia, Japan, Middle Eastern countries, and Thailand have emerged as highly sought-after destinations for religious tourism (Moghavvemi et al., 2017). This needs inventive approaches to address the diverse challenges encountered within the realms of regulation and finance (Uula & Ikhwan, 2022).

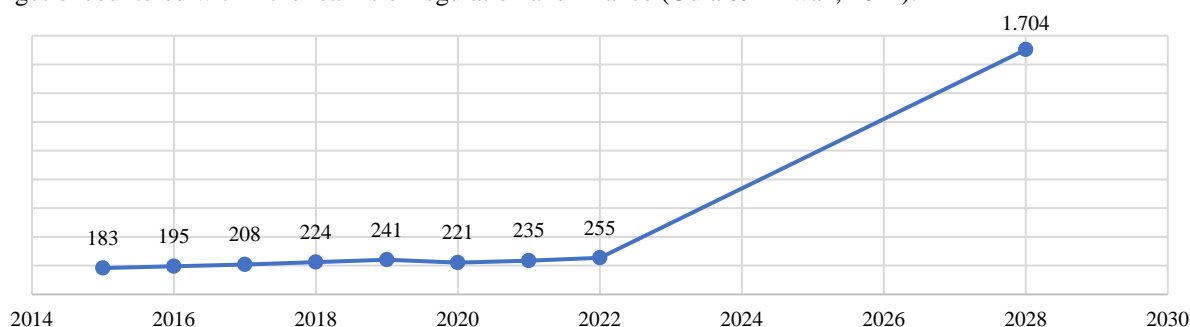


Figure 1. Market size of global religious tourism in Million Dollars (Source: Verified market research, <https://www.verifiedmarketresearch.com>)

The culinary industry in religious tourism sites has experienced significant growth in recent years, driven by rising awareness of faith in developed countries, affordable and sociable tourism life, and easy access to international travelers. This growth is projected to continue, with the food industry in the religious tourism market expected to grow by more than 20% annually. The increasing opportunities for the global food industry in religious tourism are therefore supported by the growing demand for high-quality and affordable healthcare services and the potential for economic development, job creation, and advances in medical research (Bürchler, 2023).

Each site of the religious tourist area had its local cuisine because the culture of the local people was different. Gastronomy is the study of food and culture. Studying the gastronomy of typical food at religious tourist attractions can be useful in searching for the roots of culture that influence the processing of food ingredients into typical culinary delights. Gastronomy is not only about tasting food, but also about understanding the culture, history, and philosophy behind the common culinary delights of a religious tourist spot (Surya et al., 2023). A local dish influenced by the culture of the local community. In the context of religious tourism, gastronomy can help tourism actors not only prepare and create high-quality food but also know the culinary traditions and history of various regions so that they can be implemented in their regions. Gastronomy can study the specific procedures and culture behind a dish so that it can be refined or combined with other typical foods in a particular area to add to the positive experience of visiting tourists (Sahoo, 2019).

According to that background, this study aims to observe the future research agenda related to gastronomy in religious tourism. However, the primary objective of this study was to investigate the role of gastronomy in enhancing religious tourism experiences. The theoretical implication of this study was to be used as a reference for future studies on what aspect should be developed related to gastronomy in religious tourism. This study formulated the research questions as follows:

1. How was the citations overview of the previous studies related to gastronomy in religious tourism?
2. What were the most used words in the authors' keywords of previous studies related to gastronomy in religious tourism?
3. What was the novelty for future research on gastronomy in religious tourism?
4. What was the suggestion for the government and stakeholders of religious tourism to develop the food industry and SMEs in that area?

LITERATURE REVIEW

Gastronomy in the Tourism Sector

Gastronomy plays a strategic role in tourist destinations, particularly in crafting a gastronomic image and a sense of place, and it is a vital component of the differentiation strategy. Gastronomy tourism is a unique selling point for countries, bolstering their tourism image and promoting their rich cultural heritage (Japutra et al., 2022). Gastronomy, as is a critical element of the competitive landscape of tourist destinations. Even for tourists with diverse motivations, gastronomy plays a pivotal role in creating unique experiences, thereby adding value that can be decisive in their destination selection (Herianingrum et al., 2024). As Sharma et al., 2022 defines gastronomic tourism as a journey of cultural and historical discovery through food. This activity not only influences the creation of unforgettable experiences but also plays a significant role in fostering tourist loyalty through the attributes and impressions of local cuisine (Rosyidi et al., 2024). Gastronomy is a fundamental part of the hospitality and tourism industry. As Surya et al., 2023 note, gastronomy experiences can be considered a form of serious leisure as gastronomy tourists seek out activities and experiences that involve skill development, education, fulfilment, socializing, interaction, and recreation. Gastronomy tourism is an activity characterized by tourists' experiences with products and activities related to authentic and local foods.

Gastronomy is an art and science related to food. Gastronomy is not only about the art of preparing dishes but also studies a region or country's anthropology and food philosophy. The cultural origins and philosophy of food are essential to study because this greatly influences the tourism sector built in the area (Muñoz-Benito et al., 2023).

Gastronomy can provide a unique experience for tourists, allowing them to experience the exciting taste of typical food they have never tasted before. They can also explore the culture and traditions of a region when preparing dishes, especially those related to religious ceremonies. This can increase the variety of tourism activities available and attract

tourists with different interests, thereby encouraging satisfaction (Romulo & Surya, 2021). According to a study by (Sgroi, 2021), gastronomy can increase tourism loyalty by maintaining culinary traditions and ancestral recipes.

Gastronomy is also involved in supporting the cultural heritage of tourism sites and growing awareness about the value and diversity of local culinary delights. The distinct value of local culture and diversity affected the tourism experience. The pleasant experience could maintain tourism loyalty so that tourists want to visit repeatedly and recommend this attraction to others. The more income from local products sold the more local food ingredients are used so that we can support local farmers and producers.

A study conducted by (Carral et al., 2020) through their analysis of publications on gastronomy and tourism, underscore the potential of specific regions in connecting visitors with the essence of the destination through local products, cuisine, gastronomy, traditions, and the historical component that it carries within itself. Gastronomy tourism can be thought of as not only a type of tourism but also as a marketing tool that undertakes significant tasks in promoting a destination. Gastronomy tourism can be considered a type of tourism and a marketing tool that undertakes significant tasks in promoting a destination (Japutra et al., 2022). The more income from local products sold, the more local food ingredients are used so that we can support local farmers and producers (Yudha et al., 2024).

Religious Tourism and its Potential

The terminology of 'religious tourism' has gained increasing significance recently and become more prevalent and even acknowledged by the World Tourism Organization and European Travel Commission (2018). Religious tourism involves traveling to religious sites for pilgrimage, worship, or participation in religious festivals and events. It includes visiting places for worship, and holy sites, and engaging in praying ceremonies (Huda et al., 2021). This form of tourism allows individuals to connect with their faith and cultural heritage of a religion. The popular destinations for religious tourism were Jerusalem, Mecca, Vatican City, and Varanasi (Hung Lee et al., 2021). Religious tourism benefits the local economy by attracting visitors who spend money on accommodations, transportation, food, and souvenirs. It also fosters understanding and tolerance among various religious groups and helps preserve historical and cultural heritage.

A study conducted by (Kim et al., 2020) religious tourism could support sustainable development in local communities by creating job opportunities and improving infrastructure. By promoting and preserving religious heritage sites, communities can experience economic growth and stability. This type of tourism serves as a cultural economic, and social force, uniting people about sacred places and traditions. The spiritual experience gained through religious tourism often leads to personal growth and reflection, offering solace, inspiration, and a deeper connection to their belief and values (Aulet et al., 2021). It provides a transformative and enlightening journey, allowing people to explore their faith in a meaningful way and reaffirm their spirituality amidst a rapidly changing world (Mawardi et al., 2022).

Religious tourism also plays a significant role in supporting sustainable development. Through visiting sacred sites and engaging in religious practice, individuals have the opportunity to foster global faith and understanding about the role of humans that God bestowed in protecting the environment. According to the study conducted by (Ismanto & Rofiq, 2022) stated that as people embark on their spiritual journeys through religious tourism, they deepen their spiritual connection and contribute to a world where religious diversity is embraced and celebrated. Moreover, religious tourism catalyzes the promotion of peace and harmony among individuals of different faith backgrounds. By engaging in shared religious practice and experiencing the sacredness of various pilgrimage sites, travelers can cultivate a sense of unity and mutual respect (Jia & Chaozhi, 2020). Many religions emphasize the importance of protecting the environment to keep natural resources renewable. Religious sites were often located in areas of beautiful scenery or green areas (Izudin et al., 2022).

By visiting religious sites, individuals could foster a connection between faith and environmental protection. By protecting the environment, natural resources could be used by the next generation of local people and indirectly increase their economic condition (Luz, 2020). Conversely, religious tourism benefits the host country's economic growth, particularly in less developed nations (Kala & Barthwal, 2020; Widiastuti et al., 2022). It generates revenue as visitors and their companions engage in hotel stays, dining, and sightseeing activities. This influx of religious tourists significantly boosts the nation's economy. Additionally, it can foster economic diversification and profitability by creating employment opportunities and improving the financial condition of local SMEs (Kokkrankal & Carabelli, 2024).

MATERIALS AND METHODS

Data Collection

This study used the bibliometric method to collect and analyze the secondary data. The use of a bibliometric approach serves as a valuable tool for assessing research trends within specific fields of study, as highlighted by (McAllister et al., 2021) and (Prasojo et al., 2019). It helps gauge research productivity, as demonstrated by Shonhe (2020), and allows for the examination of manuscript characteristics that can influence citation rates, as explored by Paracha et al. (2020). Additionally, it aids in outlining research roadmaps and directions, as seen in the work of Mukhlif et al. (2019) and Qadir et al. (2019), and it enables the evaluation of the impact of published documents. Moreover, bibliometrics was used to understand the distribution patterns of research in a particular field and its evolution over time. The secondary data was gathered from the Scopus website. Scopus has been chosen as a secondary data source for this study because Scopus was an indexing database of international journals used to rank universities by QS World Ranking universities.

Figure 2 above shows the flow of data obtained from Scopus. It also shows how many samples remained after being scrutinized for literature review. The data collection process of this study was done by using the queries entered in the search feature in the Scopus website namely ((TITLE-ABS-KEY ("gastronomy") AND TITLE-ABS-KEY ("tourism"))) AND

("religious"). There were 95 documents found. Then the documents that were categorized as *review* were expelled. The documents remaining after elimination were 55 documents. Then the documents were saved into a CSV form file. However, before documents were exported into a CSV file, several criteria needed to be clicked on the Scopus website such as *citation information, bibliographical information, and abstract & keywords* (El Mohadab et al., 2020).

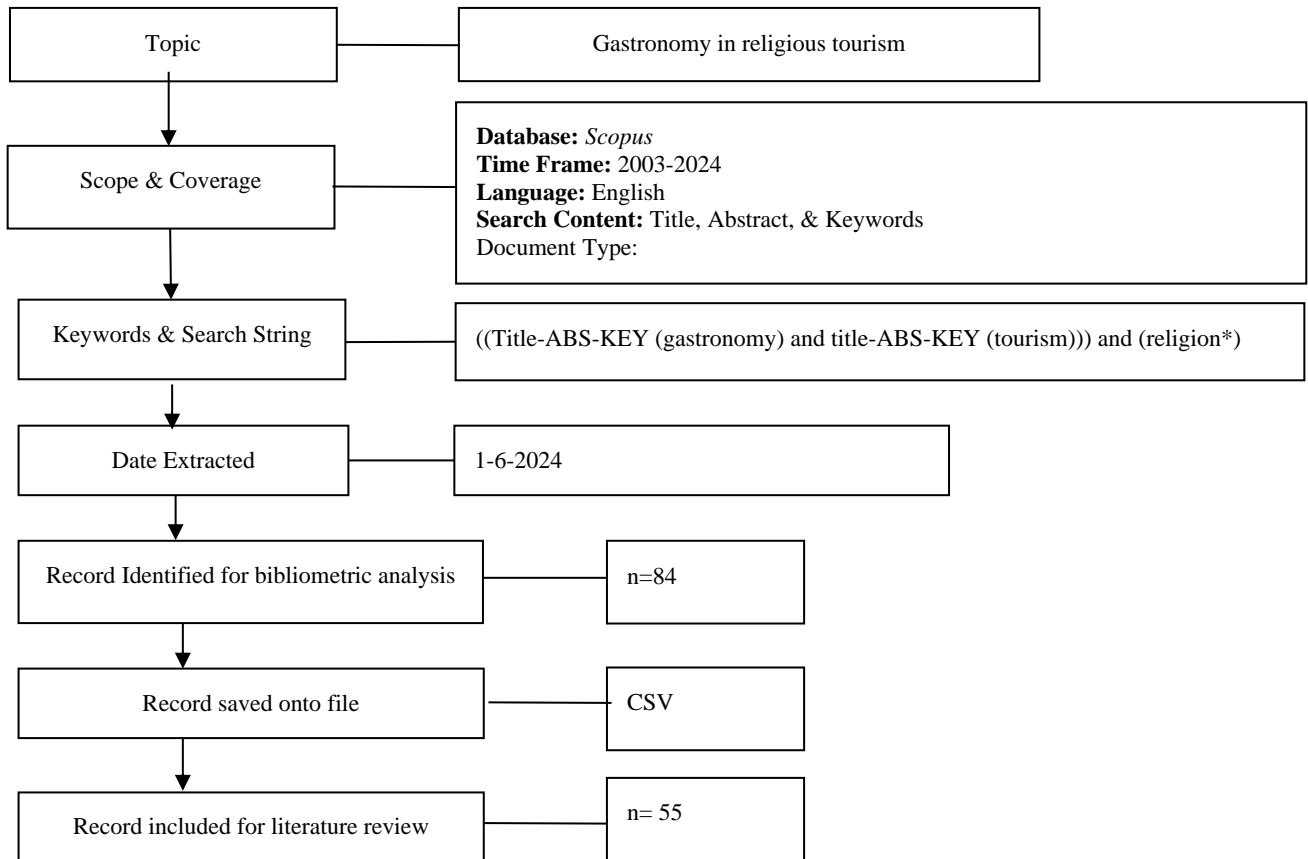


Figure 2. PRISMA flowchart of data collection (Source: According to the EQUATOR Network)

Data Analysis

After downloading the CSV file, it was analyzed using two software, Vosviewer, and Biblioshiny from R Studio. This study used two software because the bibliometric analysis of this study was divided into metric analysis and content analysis. The citation analysis of Vosviewer can only analyze the affiliation with the highest citation and the number of papers written by authors from that affiliation (Büyükkidik, 2022). It needs Biblioshiny to analyze citation development, number of papers published, Average and mean of citation/year, as well as main information of the dataset (Sa’ed & Al-Jabi, 2020). Besides metric analysis, this study used content analysis using Vosviewer and a literature review. For data analyzed using Vosviewer, the result was the image depicted mostly used words in authors’ keywords inside previous studies contained in CSV files. For the literature review analysis, this study formulated a diagram of concepts for future research agendas related to gastronomy in the religious tourism sector, as well as suggestions for SME owners and the government. The flowchart of data analysis can be seen in Figure 3 below.

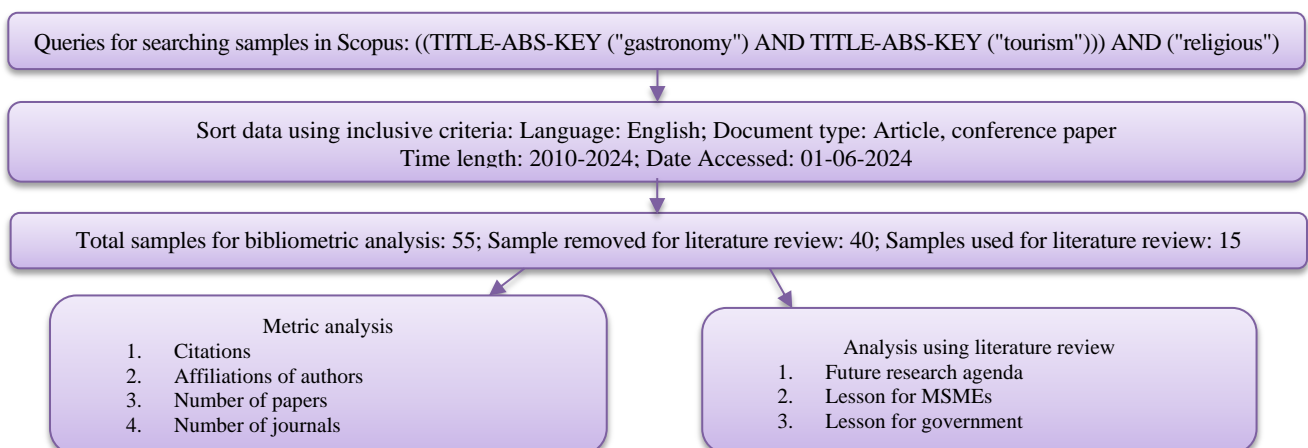


Figure 3. Flowchart of data collection and analysis (Source: Data processed according to a study by Calderon-Monge & Ribeiro-Soriano, 2024)

RESULTS AND DISCUSSION

Metric Analysis

Metric analysis using the bibliometric method is a statistical method for analyzing the effectiveness of scientific publications (El Mohadab et al., 2020). This method uses several indicators to measure publications according to certain criteria such as topic, field of study, year, etc (Sukmana, 2020). These indicators are the number of citations per paper, the development of the number of citations obtained, the number of papers published in a journal, the H-index factor, the average number of citations per year, the co-author or main author index, and the number of authors (Özdemir & Selçuk, 2021). Metric measurements are divided into two types, the S-Index which measures the number of citations divided by the number of publications, and the G Factor which measures the number of authors and order of authorship in publications. This study focuses more on the S-Index in analyzing citations (Farooq, 2023).

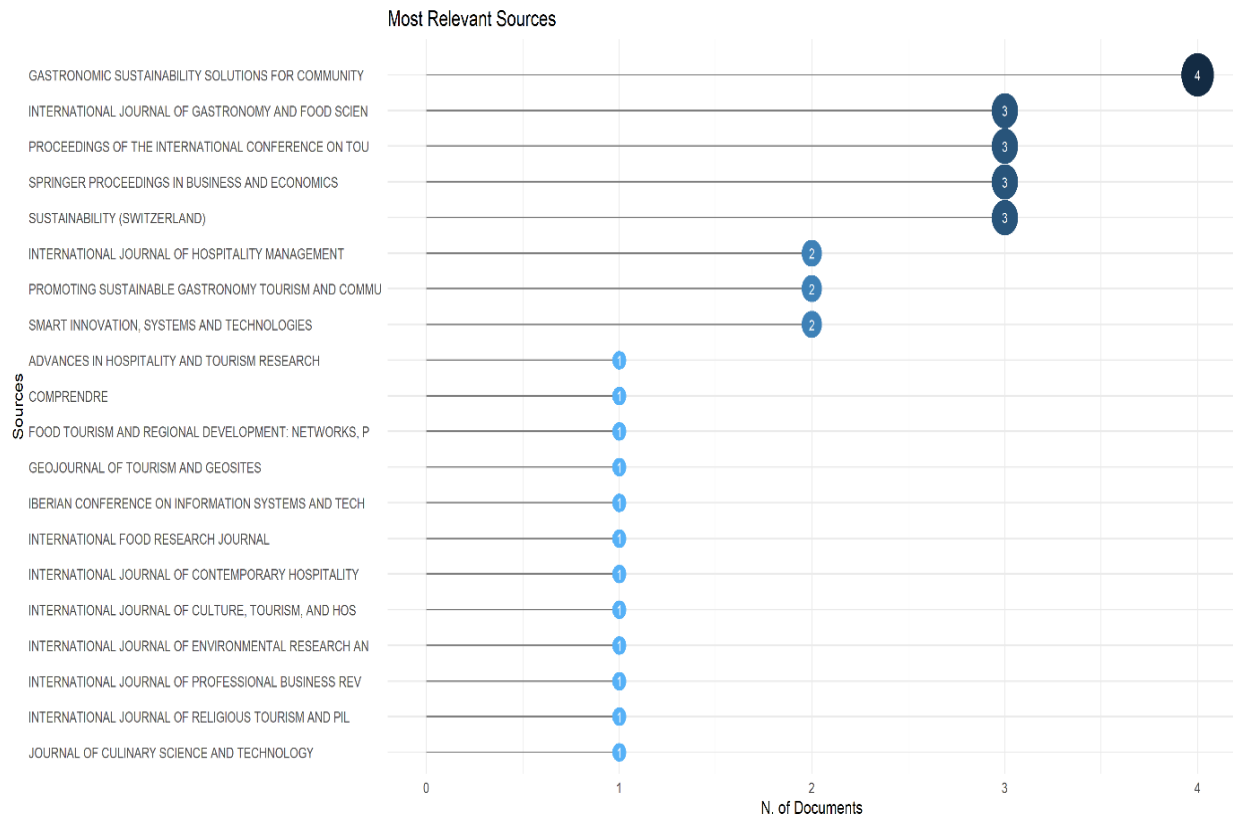


Figure 4. Mostly published papers in journals about gastronomy and religious tourism (Source: Data processed by Biblioshiny)

Figure 4 shows a journal that has the biggest number of published articles namely *Gastronomic Sustainability Solutions for Community*. The image also displays the number of articles on that topic in each journal, indicated by the color bar. The darker the color, the higher the quantity and relevance of the research. *Gastronomic Sustainability Solutions for Community* is a journal that is in the top position with the number of articles. Journals with similar names of the topic of the papers tend to have a larger number of published papers rather than journals with a common name related to a certain subject or major.

Table 1. Mostly published papers in journals about gastronomy and religious tourism (Source: Data processed by Biblioshiny)

Paper	DOI	Total Citations	Total Citation/Year
Mak Ahn, 2012, Int J Hosp Manage	10.1016/j.ijhm.2011.10.012	344	26.46
Okumus B, 2018, Int J Hosp Manage	10.1016/j.ijhm.2018.01.020	160	22.86
Ron As, 2013, J Herit Tour	10.1080/1743873X.2013.767817	51	4.25
Jiménez-Beltrán Fj, 2016, Sustainability	10.3390/su8050418	39	4.33
Sio Kp, 2024, Tour Recreat Res	10.1080/02508281.2021.1997491	19	19.00
Metaxas T, 2016, J Dev Entrep	10.1142/S1084946716500187	18	2.00
Gupta V, 2020, Int J Cult Tour Hosp Res	10.1108/IJCTHR-07-2018-0092	15	3.00
Sgroi F, 2021, Int J Gastron Food Sci	10.1016/j.ijgfs.2021.100435	13	3.25
Suna B, 2021, J Hosp Mark Manage	10.1080/19368623.2021.1877587	12	3.00
Yong Rym, 2022, J Travel Tour Mark	10.1080/10548408.2023.2184445	10	3.33
Matteucci G, 2016, Comprendre		9	1.00
Ullah N, 2022, Int J Environ Res Public Health	10.3390/ijerph19137734	9	3.00
Huete-Alcocer N, 2022, J Retail Consum Serv	10.1016/j.jretconser.2022.103095	8	2.67

Table 1 shows the number of citations of articles relevant to gastronomy on religious tourism from each author. *Mak Ahn* became the most prolific author with a total citation of 344 from published articles in 2021. Then, *Okumus B* came in second

with several citations reaching 160. Both of them published on the same journal namely; *International Journal of Hospitality Management* but in a different year. The author with the least number of the citation was *Huete-Alcocer N*, who reached 8 citations. Table 2 shows that Taiwan and the UK ranked first with the country with the biggest number of citations, 344 articles. The USA came in third with 160 citations. The country with the biggest number of affiliations in Table 2 was India, with 3 universities ranked 10th to 12th. Table 3 shows that total citations as well as means of citation reached the highest number in 2012, while the lowest number was in 2023. It can be seen that the number of papers did not have any significant impact on the total citations received each year. It could mean that the quality of the paper published was not good enough to be cited by other academicians. It could also mean that the data presented in the paper did not give any significant help to the academicians that want to with a similar topic.

Table 2. Affiliation of authors with most citation (Source: Data processed by Vosviewer)

Organization	Documents	Citations
Department Of Tourism, Providence University, Taichung, Taiwan	1	344
School Of Hospitality and Tourism Management, University of Surrey, Guildford, Surrey Gu2 7xh, United Kingdom	1	344
Rosen Collage and Hospitality Management, Foodservice and Lodging Department, University of Central Florida, United States	1	160
School Of Hotel and Tourism Management, The Hong Kong Polytechnic University, Kowloon, Hong Kong, Hong Kong	1	160
Department Of Tourism and Leisure Studies, Ashkelon Academic College, Ashkelon, 78461, 12, Y. Ben-Tzvi St, Israel	1	51
School Of Community Resources and Development, Arizona State University, Phoenix, 85004, 411 N. Central Avenue, Suite 550, United States	1	51
Department Of Applied Economics, University of Cordoba, Agrifood Campus of International Excellence Ceia3, Córdoba, E-14001, Spain	1	39
Department Of Tourism, Sport and Hotel Management, Griffith University, Gold Coast, Australia	1	19
Department Of Economics, University of Thessaly, Korai 43, Volos, 38 333, Greece	1	18
Amity Institute of Travel and Tourism, Amity University, Noida, India	1	15
Amity School of Hospitality, Amity University, Noida, India	1	15
Department Of Hotel Management, Institute of Hotel Management, Pusa, India	1	15
Associate Professor, Department of Agricultural, Food and Forestry Sciences, University of Palermo, Palermo, 90128, Italy	1	13
Dpt. Of Tourism Administration, Boğaziçi University, Istanbul, Turkey	1	12
Tourism, Gaziantep University, Gaziantep, Turkey	1	12
College Of Hospitality and Tourism Management, Sejong University, Seoul, South Korea	1	10
Department Of Food Service and Management, Faculty of Food Science and Technology, Universiti Putra Malaysia, Serdang, Malaysia	1	10
Department Of International Business & Trade, School of Global Convergence Studies, Inha University, Incheon, South Korea	1	10

Table 3. Total and mean of citations each year (Source: Data processed by Biblioshiny)

Year	Mean Total Citations/Article	N (sample size)	Mean Total Citation/Year	Citable Years
2010	7	1.00	0.47	15
2012	344	1.00	26.46	13
2013	51	1.00	4.25	12
2016	10.43	7.00	1.16	9
2017	1	1.00	0.12	8
2018	55	3.00	7.86	7
2019	1.67	3.00	0.28	6
2020	5	3.00	1.00	5
2021	6.67	6.00	1.67	4
2022	6.8	5.00	2.27	3
2023	0.85	13.00	0.42	2
2024	1.82	11.00	1.82	1

Table 4. Main information of previous studies used for samples (Source: Data processed by Biblioshiny)

Description	Results	Description	Results
MAIN INFORMATION ABOUT DATA		Authors	
Timespan	2010:2024	Authors of single-authored docs	163
Sources (Journals, Books, etc)	41	AUTHORS COLLABORATION	
Documents	55	Single-authored docs	8
Annual Growth Rate %	18.68	Co-Authors per Doc	3.04
Document Average Age	3.38	International co-authorships %	25.45
Average citations per doc	13.93	DOCUMENT TYPES	
References	0	Article	34
DOCUMENT CONTENTS		Book	2
Keywords Plus (ID)	110	book chapter	9
Author's Keywords (DE)	190	conference paper	10

Table 3 shows that the number of papers did not affect the number of mean of citations. It can be mean that the previous studies are less cited by academicians. One of the factors was because the topic was out of date it was not relevant to the current trend of research about specific topics. Moreover, the number of papers did not affect the citable years. This means that the number of papers published about the topic of gastronomy did not give any significant contribution enough for further studies (Okagbue et al., 2020). Table 4 shows that there were 163 authors published papers about gastronomy in religious tourism. From 163 authors, 55 papers were published, receiving an average of citations/document 13.93.

This is contrary to previous studies conducted by (Zhang & Liu, 2022) which stated that in the past, access to scientific papers was not as easy as it is now where many free digital platforms can be used to promote our papers for people to read. Apart from that, with the presence of AI technology, it has become easier for people to find papers with certain specific criteria. AI can also summarize the contents of a paper and answer questions about a topic in the paper. This is in line with previous studies (Li & Yin, 2022) where good-quality papers will continue to be read and cited by other academics. The presence of AI will result in better-quality papers being cited and low-quality papers being cited less because AI makes it easier for academics to see whether an application is of good quality or not. AI will also make it easier for academics to screen which papers that suit their research topic will be cited so that low-quality papers have less chance of being cited.

Content Analysis

Content that would be analyzed using bibliometrics mostly used words in the title, abstract, or author’s keyword of previous studies related to Gastronomy and religious tourism. However, this study used only mostly used words in the author’s keyword provided by Vosviewer and had more detailed results than the content analysis manifested most used words from the title or abstract provided by Biblioshiny. Figure 5 shows that words closely connected to the word *gastronomy* were *food tourism*, *culinary tourism*, *satisfaction*, *cooking class*, *halal food*, and *monasteries*. Gastronomy and halal food have an interrelated relationship. gastronomy is a science that studies cultural, historical, social, and aesthetic aspects. Halal food, on the other hand, refers to food that is permitted for consumption by Muslims per Islamic law. In both gastronomy and the concept of halal food, the importance of quality and origin of food are important. Gastronomy encourages foodies to appreciate the quality of fresh ingredients, authentic flavors, and traditional cooking techniques. Halal food also emphasizes the importance of animals slaughtered according to Sharia methods and ingredients that are free from prohibited substances (Zaki et al., 2022). There are some interesting findings related to this study. The first relates to the connection of the word *gastronomy* with the word *monasteries*. Gastronomy was deeply intertwined with cultural heritage. Gastronomy studied the root of regional cuisine as the product of cultural heritage. In religious tourism, food was manifested by the influence of religious beliefs and cultural practices (Rojas-Rivas et al., 2020). Regional cuisine was influenced by factors, such as historical events, local traditions, and religious ceremonies which could include the influence of monastery cooking practice. A study conducted by (Wang, 2024) stated that monastic rules in the 16th and 17th centuries emphasized a vegetarian diet and used food privations as moral correctives. Monastic rules in the past affected cultural practices in manifesting their moral principles into food.

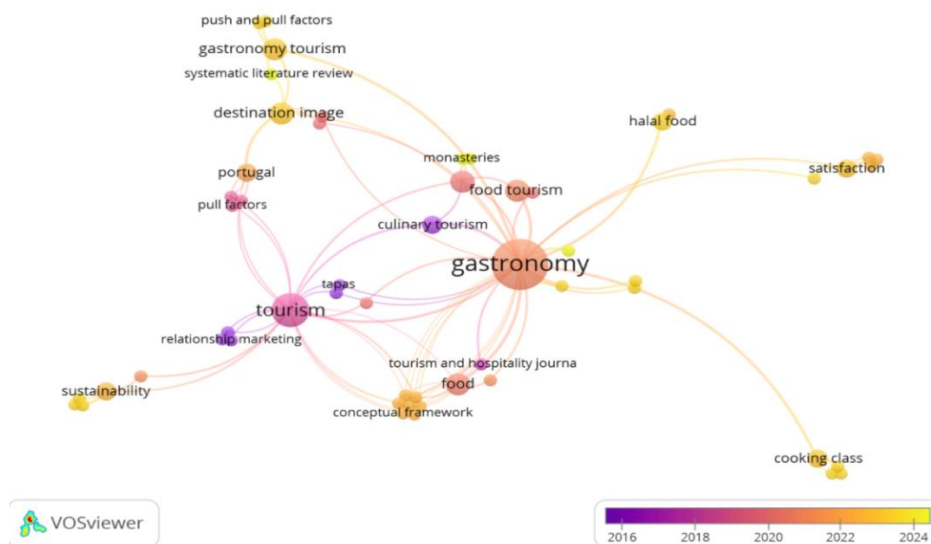


Figure 5. Mostly used words in author’s keyword of papers (Source: Data processed by Vosviewer)

Figure 6 shows that the culinary in religious tourism industry encompasses many sectors focused on improving holistic well-being and people’s satisfaction through fine plates that could enhance their mental and emotional. (tambahkan bu mengapa monastery way of thinking dapat menghasilkan kreativitas tentang makanan lokal yang dapat digunakan untuk meningkatkan religiou tourism?????) The industry emphasizes a wide range of products, services, and practices to improve the overall satisfaction and quality of life of visitors (Duarte Alonso et al., 2022). In recent years, religious tourism has grown substantially, propelled by a growing emphasis on religious practice, culinary, and cultural heritage (Ramírez-Gutiérrez, 2023). This expansion can be attributed to heightened awareness of religious issues. Social media emergence, stress-related problems that need spiritual guidance, and a desire for self-improvement, could cause religious issues in society (Napitupulu et al., 2024). Gastronomy or the science of culinary affairs and the

culture that forms it has an important role in the growth of religious tourism globally. Studying gastronomy means studying the religious and spiritual meaning of food. For many people, eating certain dishes can be a way to connect with their ancestors, commemorate important events, or express gratitude for the grace God has given them.

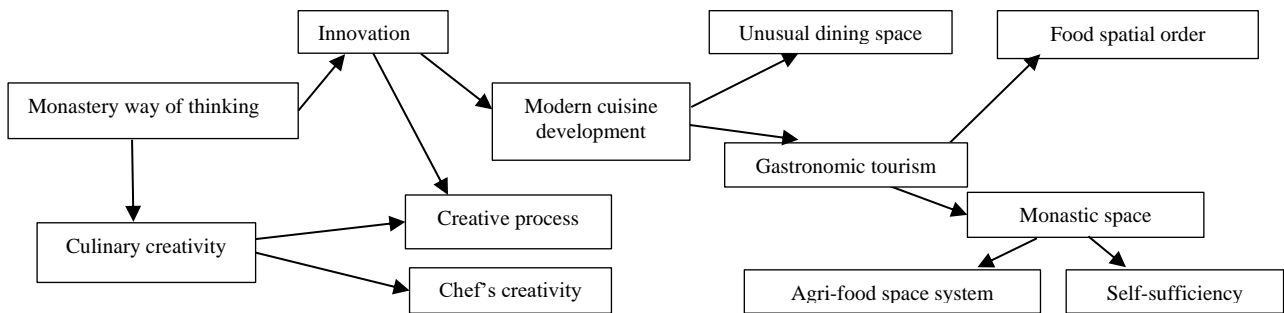


Figure 6. Concept map of monastery way of thinking in developing culinary (Source: Arranged by authors)

Figure 5 also shows that the word *food* tourism is closely connected to the major word *gastronomy*. It could mean that Gastronomy or the science of culinary affairs and the culture that manifests it has an important role in the growth of religious tourism globally. Studying gastronomy means studying the religious and spiritual meaning of food. For many people, eating certain dishes can be a way to connect with their ancestors, commemorate important events, or express gratitude for the grace God has given them. Tasting local delicacies can be a memorable religious tourism experience. Tourists who taste typical regional dishes will have deeper memories of their trip and will be more likely to recommend the tourist destination to others. According to the study conducted by (Greco, 2022), Gastronomy can help to develop high-quality culinary delights that have spiritual value so that they can become the main attraction for religious tourists. This can indirectly improve the image of the tourist destination. This study shows that foreign tourists carried out the Hajj and Umrah often taste local dishes such as *Basmati Mandi Rice*, *ghuzi*, and *kabsa*. These dishes have religious and spiritual meaning for many Muslims who visit the holy land and can strengthen their faith by creating an interesting impression of the holy land's typical culinary delights. Figure 4 shows that the word *halal food* was connected to the major word *gastronomy*. The gastronomy in religious tourism sector is a vital industry, necessitating innovative approaches to address the diverse challenges encountered within the quality and taste of tourism domains.

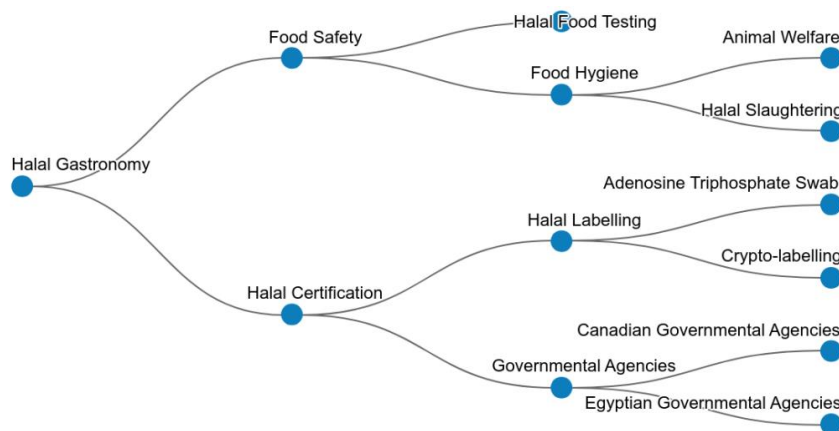


Figure 7. Concept map of correlation between gastronomy in halal food (Source: Arranged by Scopus web generator)

Figure 7 shows that the strategic management of knowledge-based assets focusing on advancing Muslim-friendly tourism could provide abundant and cheap halal food. Halal food emerges as a crucial imperative within the broader tourism sector that needs attention from researchers to study the root of culture that shaped it so that tourism sectors in OIC countries could build brand awareness of halal food. Overall, gastronomy could offer avenues for the expansion of markets for halal food in the religious tourism sector. The halal standardization for food must be upheld to ensure that the visitors can consume the dish without worry. As a result, the halal certification among the local dishes in tourist attractions must be executed. Table 5 shows the indicator of the background of gastronomy in influencing dishes.

Table 5 shows there was a correlation between religious practice, monasteries, and local dishes. Monasteries often act as guardians of cultural and religious heritage, a dual role that can be leveraged to enhance local cuisine within the framework of religious tourism (Peralta et al., 2024). By integrating the unique philosophy of the monastery with local culinary creativity, the potential to enrich religious tourism experiences becomes significant. Promoting Indigenous food traditions and creating memorable culinary experiences can attract tourists, bolster local economies, and contribute to the preservation of cultural heritage. This approach necessitates collaboration among various stakeholders and the development of thoughtfully designed tourism routes to maximize its impact. Monasteries have the potential to offer immersive culinary experiences that enable tourists to actively participate in local food traditions. This aligns with the concept of creative tourism, where visitors engage in the culinary process, such as preparing traditional dishes with

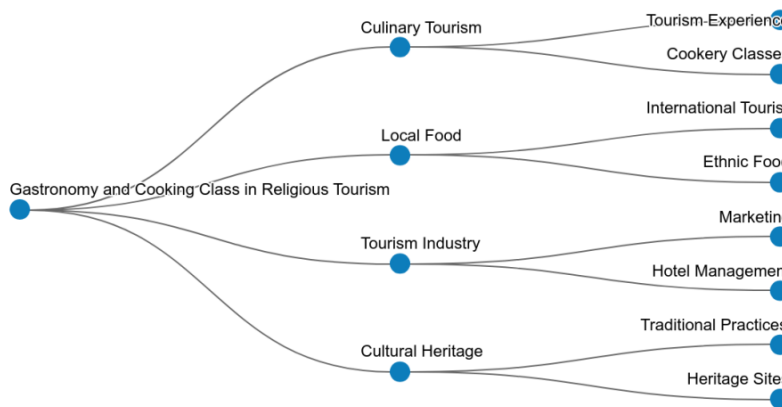
locally sourced ingredients. The promotion of local cuisine through religious tourism can greatly benefit from the collaborative efforts of chefs, educational institutions, and local communities. This collective endeavor can enhance the role of local food in tourism and foster a sense of community pride (Živaljević et al., 2019).

By collaborating with local chefs, monasteries can create unique culinary offerings that reflect the region's heritage, thereby establishing a distinctive gastronomic identity that appeals to tourists (Wang, 2024). Emphasizing the authenticity of local cuisine can strengthen a destination's cultural identity and attract tourists in search of genuine experiences. With their rich cultural and religious backgrounds, monasteries are well-suited to serve as authentic venues for showcasing traditional foods. Moreover, integrating local cuisine into the religious tourism experience can aid in preserving culinary traditions and promoting cultural sustainability (Sukmana et al., 2023).

Table 5. Similar previous studies to this study about gastronomy (Source: Data processed by authors)

Title and author	Finding	Similarities with this study
(Kokkranikal & Carabelli, 2024)	The participants of the cooking classes considered four dimensions of the tourist experience framework significant: hedonism, involvement, local culture, and social interaction.	Similar dimensions affect gastronomy in religious tourism and local culture.
(Lochman & Vágner, 2024)	A meatless image can represent an opportunity for the future development of a destination. By focusing on environmental and socio-economic sustainability, long-term growth of visitors can be achieved	Environmental protection was important to preserve tourism resources.
(Peralta et al., 2024)	Benedictine monks have a long history of agricultural practices and food production, and their monasteries often produce high-quality food such as cheese, wine, bread, and honey	Monasteries were the object of religious tourism
(Kinkaid & Platts, 2024)	The transformation of food culture into a form of symbolic capital can animate broader urban development projects. However, this transformation can also generate racialized value differences and risk contributing to the inequities of Tucson’s urban Geography in the USA. Kinkaid then turns to the community vision of food-based development to envision alternative trajectories for the gastro-development project.	Transformation through food culture
(González et al., 2024)	Fishing practices and techniques shaped the local cuisine that focused on seafood. The sustainable fishing practice was also important to ensure the long-term viability of the regional food heritage	The sustainable practice was essential in local cuisine

However, people need to be aware that the consumption of halal food in each country is influenced by cultural background and religious considerations. The demand for halal food in Saudi Arabia was different from Indonesia because they had different Islamic cultures and ethnic, and religious norms. As a result, the stakeholders in the religious tourism sector need to adjust the halal food taste and quality to meet expectations (Del Moral, 2020). Figure 8 below shows that the major word *gastronomy* was connected with the word *cooking class*. It could mean that the increasing popularity of religious tourism is driving the need for quality halal food at religious tourist attractions. To meet these needs, training for local communities involved in gastronomy is important (Hsu et al., 2022). This is so that the culinary delights served to tourists can create a good impression and convey spiritual values (Wijayanti & Ryandono, 2020). According to the study conducted (Suna & Alvarez, 2021), high-quality food can help improve the image of religious tourism destinations as friendly and comfortable places for tourists. The Ministry of Tourism and Creative Economy, regional tourism offices, and village governments are obliged to provide this training to local communities as halal tourists in the gastronomy sector (Mutlu & Doğan, 2021).



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Figure 8. Concept map of correlation between gastronomy and cooking class in religious tourism (Source: Arranged by Scopus web generator)

Figure 4 shows that the major word *gastronomy* was connected with the word *tapas*. Tapas was a term of *small appetizers* or *snacks* in Spain. A tapas menu is not just a list of dishes, it is an invitation to explore Spanish authentic food to acquire a pleasant experience (Ayora-Diaz & Vargas-Cetina, 2021). Unlike a traditional menu with starters, main dishes, and desserts, a tapas menu focuses on small plates meant for sharing. It can be stated in Figure 9 that *Tapas* was a cultural experience manifested as a local dish. Local Spanish allows customers to try a wide range of dishes and flavors from red meat, cheese, seafood, and vegetables (Forgas-Serra et al., 2021). Gastronomy tourism is closely linked to cultural heritage and new tourism trends, emphasizing the correlation between cuisine, tourist experience, and place (Park et al., 2023). The

significance of local and regional food production systems as crucial destination attraction factors in gastronomic tourism were emphasized. As a result, it was important to understand the emotional situation of religious tourists to maintain their satisfaction and create a pleasant experience (Spence, 2023). *Tapas* was manifested because of cultural and culinary experience. It could contribute to the emotional maintenance of tourists in religious heritages. Both of tapas and gastronomy could contribute to religious tourism (Badu-Baiden et al., 2022; Romulo & Surya, 2021). The tourism experience was closely related to gastronomy, which was considered an important concept in attracting tourists to specific destinations and offering a unique experience (Muñoz-Benito et al., 2023).

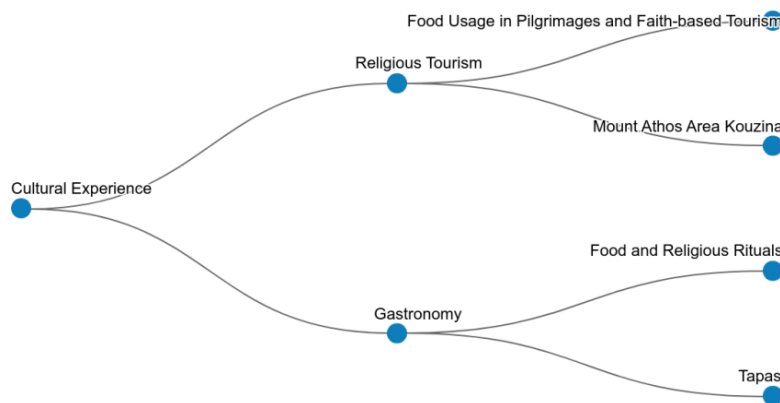


Figure 9. Concept map of correlation between tapas, gastronomy, and religious tourism (Source: Arranged by Scopus web generator)

CONCLUSION

According to the metric analysis result above, it can be concluded that the number of papers published on certain topics did not influence the number of citations received. Quality and the correlation with the topic that the academicians look for were the factors that determined a paper being cited as a reference or not. The metric analysis result in Figure 4 also showed that the journal namely *Gastronomic Sustainability Solutions for Community*. It had the highest number of papers published. Then, the affiliation of authors with the highest citation was Taiwan.

According to Figure 4, frequently used words in keywords of previous papers that were closely connected to the word *gastronomy* were *food tourism*, *culinary tourism*, *satisfaction*, *cooking class*, *halal food*, *tapas*, and *monasteries*. Gastronomy is a science of food and the philosophy behind it. Food tourism and culinary tourism were in the scope of gastronomy. Religious tourism that had a good grasp of gastronomy could maintain the satisfaction of tourists in enjoying cuisine inside religious heritage areas. Gastronomy also included study in preparing food through a cooking class, especially related to preparing halal food. Monasteries were the places that could influence cuisine in the past through religious teachings in the past centuries. Tapas was a small appetizer from Spanish that was influenced by culture and closely related to gastronomy. Therefore, based on the study's results, the authors recommend further study to observe more about the factors inside gastronomy that could influence the determinant intention of people to visit religious heritage. It would be wise to use a questionnaire in collecting the data to observe the cause-effect relationship between several factors inside gastronomy. Those factors were cooking classes, halal food matters, food and culinary tourism, satisfaction, and monasteries that affected people's intention to visit religious heritage. It is wise to explore more about the grounded theory of gastronomy in religious tourism, especially related to the anthropological factor of culinary.

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