Exploring the Slow Food Perception of Gastronomy and Culinary Arts Students

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Abstract

Slow Food is an international movement that emerged in response to globalization and its harmful effects on gastronomical pleasure. The Slow Food movement focuses on conserving biodiversity, which is essential for human well-being and sustainable development. The awareness of youth about slow food is very important for sustainable future of the world. The purpose of this study is to explore the slow food perception of university students who study at the department of gastronomy and culinary arts as being a representative of next generation of professionals. Semi-structured interview technique carried out as one of the well-known technique of qualitative research method and the research sample was consisted of 20 students. Thereafter, the data analyzed through the content analysis with frequencies. Results indicated that slow food is a life-improving concept, which also helps people acquire new gastronomical skills and perspectives. Expectations of students’ from slow food concept is appropriate and standard service which should fit with the traditions and customs. Study findings pointed out the students have gained awareness about the concept of slow food.