



Gastronomic Foods of Turkish Republic of Northern Cyprus

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Abstract

The notion of gastro-tourism, which plays a major role in marketing countries, evolved from the concept of gastronomy, which has acquired relevance in the tourist industry as a result of the global importance placed on gastronomic activities, as well as people's food and beverage needs. Beyond being a science, gastronomy has become the center of attention through participating in tourism. The aim of the study is to identify and record gastronomic foods from the Turkish Republic of Northern Cyprus, a nation island with a hot climate, sea, and natural habitat. TRNC also produces and sells a variety of very unique information flavors during festivals (Çavuşolu, 2017). The main issue is that gastro-tourists are unfamiliar with the cuisine of the Turkish Republic of Northern Cyprus. In this context, written documents have been sought and interviews with people who were born and raised in the Turkish Republic of Northern Cyprus have been conducted during this study. During the investigation, every single meal associated with Turkish Cypriot cuisine has been determined, and gastronomic foods have been tried to identified.

Article Type

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