

CUISINE: A VECTOR FOR THE VALORIZATION OF CULTURAL AND INTERCULTURAL HERITAGE

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SUMMARY

The present thesis, entitled '**Gastronomy: Vector of Valorisation of Cultural and Intercultural Heritage**', aims to approach the topic of gastronomy from different perspectives, focusing on its importance in the economic and social development of a geographical area. We have done a parallel analysis of the specific characteristics of an area from Romania - Dobrogea, and those of a Province from Italy - Parma, the second one also representing an example of good practice for excellence in this field.

The research during the years of doctoral studies has had a multidisciplinary and interdisciplinary character, from an economic, historical, anthropological, sociological, and legal perspective. Starting from the aims set in the Individual Study Plan for the doctoral degree, the research methodology was based on the comparative analysis of the specialized literature, direct observation, field research, qualitative (in-depth interview), and quantitative (statistical investigation through questionnaire) research methods, as well as on processing and interpreting the statistical data.

Referring to the specific activities, the specialized bibliography was studied, and the scientific research methods were acquired in order to be applied during the doctoral studies program. Field research activities were carried out based on observation and data collection, and research activities were done through quantitative and qualitative methods: two questionnaires were applied - one in Romania, probing the level of knowledge of gastronomy from Dobrogea, and the other one in Italy, which had as an objective to identify the level of knowledge of gastronomy from Parma, Italy; in-depth interviews were carried out with the representatives of a food chain from Dobrogea, and the products registered at European level were inventoried.

The first Chapter is dedicated to analyzing the stage of knowledge and including gastronomy as a scientific subject by indicating the main scientific contributions brought by studying the subject matter according to the macro-topics addressed. It emphasizes the main definitions given to gastronomy - an interdisciplinary subject, regarded as a cultural, an identity, and a social and economic factor, in close relation with other sciences. The same chapter mentions the aspects and fields in which gastronomy has an important economic relevance, such as gastronomic tourism, traditional food products, dietetics, and nutrition.

The next Chapter focuses on highlighting the main characteristics of **Romanian gastronomy** studied from the perspective of its historical evolution and of the influences of contact

civilizations, and on the analysis of the **gastronomy from Dobrogea**, with a section dedicated to **the food industry**.

Similarly, in **Chapter 3**, the features of **Italian cuisine** are analysed with a focus on their changes over time and up to the present day. Special attention is given to the analysis of the features of **Parma cuisine**.

In **Chapter 4**, the objectives and the hypotheses of the research are drawn, and research methods (**in-depth interview in the food chain from Dobrogea; SWOT Analysis on the gastronomy of Dobrogea; gastronomic aspects from Parma and Dobrogea – parallel research, analysis through logistical binomial regressions with STATA17 programming**) and obtained results are described.

In **Chapter 5**, the economic structure of Parma Province is presented, **an example of good practices** regarding the promotion of gastronomy which can be followed by other regions with vocation in the development of gastronomy.

The results of the research emphasized that **Dobrogea**, a multicultural area with a long historical tradition in the field of gastronomy, has an enormous development potential in this niche but not enough capitalized, which could represent an element of encouraging seasonal tourism at the Black Sea and in the Danube Delta. In order to organize gastronomic tourism that would bring added value throughout the year, it is necessary to involve both the authorities and the private sector, such an example being taken from how the economic system is organized in Parma Province.

Keywords: food, cuisine, gastronomy, gastronomic tourism, food industry, Dobrogea, Parma.