

THE UNDERSTANDING OF CULINARY AND GASTRONOMY CONCEPTS

A Revision and Conceptual Proposal

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The Understanding of Culinary and Gastronomy Concepts: A Revision and Conceptual Proposal. scientifically there is a conceptual immaturity about gastronomy and culinary. Thus, the approach of gastronomy, both in teaching and in management, is at least confused and impaired. The objective of this study is to analyze the understanding of these concepts by the professors of undergraduate and postgraduate courses in Tourism & Hospitality and graduation in Gastronomy of the University of Vale do Itajaí-SC. Historical-dialectical materialism is the epistemological method, in an exploratory, qualitative-quantitative, divided into three phases. Firstly, an analysis of the theoretical framework. Secondly, an empirical research with the 42 teachers of these courses. Scalar questions were treated under descriptive statistics and the open question under the content analysis method. Lastly, the confrontation of the hypothesis with the results obtained. It is concluded that the gastronomy is an evolution of the culinary, being composed of 5 essential dimensions: (1) Artistic-Creative; (2) Scientific-Technical; (3) Cultural-Social; (4) Hedonic-Experiential; and (5) Food-Physiological. One can approach these dimensions through two optics, (a) academic or under the (b) market bias. It is considered that the proposed method for conceptualizing gastronomy and cooking is valid, however, it should be refined and applied to other teaching institutions and chefs, to cover a larger sample.

KEY WORDS: Culinary, gastronomy, conceptualization.