

MANAGEMENT OF SUSTAINABLE GASTRONOMY
Practices of the Food and Beverage Sector in Lodging Environments

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The exploratory/descriptive study had the objective of analyzing information from managers of accommodation environment in relation to the adoption of sustainable gastronomy. Six accommodations in the municipalities of Canela and Gramado were, located in the Região das Hortênsias / Rio Grande do Sul-Brazil took part in the study. The technique used for the data collection was the questionnaire. The results showed that managers consider cost reduction, guest's health and the increase of attractiveness of the lodging environment as the main advantages of adopting sustainable practices in the A&B sector, demonstrating that sustainable gastronomy can manifest itself as an economic benefit for the management of the hosting environment, as well as for tourist's safety. It is considered that continuous improvement in sustainable gastronomy requires the development of new knowledge, built on scientific research that combines knowledge with techniques and technologies that reduce environmental impact, maximize economic performance and consider the culture and values of the local community.

KEY WORDS: *Sustainable gastronomy, accommodations, sustainability management, tourism, Região das Hortênsias-RS.*