teaching note

Targeting Kenya's Coastal Gastonomic Market: A case study

Glossary

- Cultural Tourism: cultural tourism occurs when participation in a cultural or heritage activity is a significant factor for traveling (Whyte et al, 2012). The Canadian Tourism Commission notes that cultural tourism includes sites such as historic sites, festivals, performing arts etc. (Canadian Tourism Commission in Whyte et al, 2012).
- Food Tourism: refers to food or culinary items as part of the attractions for a destination. These can be locally grown foods and or specially prepared items.
- Gastronomy: the practice or art of choosing, cooking, and eating good food, http://www.merriam-webster.com/dictionary/gastronomy, [Accessed 1-9-16].
- Heritage Tourism: travel directed toward experiencing the heritage of a city, region, state or country. This travel enables the tourist to learn about, and be surrounded by local customs, traditions, history and culture (Texas Historical Commission in Whyte et al, 2012).
- Socio-demographic profile: of, relating to, or involving a combination of social and demographic factors, http://www.merriam-webster.com/dictionary/sociodemographic, [Accessed 1-9-16].

Introduction

Food tourism is the focus of this case study. Kenya has some unique food offerings and as noted in the case study, the Kenya Tourism Board would like to develop and deliver Kenyan Foods as part of their tourism attraction mix. Using a combination of USA and global food products and venues, students can study the relationships of food and local and global tourism economies. Knowledge of the target markets for food tourism and those visitors eating preferences and or willingness to try new or novel foods will assist in positioning food tourism as an attraction in Kenya and elsewhere.

Intended Use of the Case

This case is targeted at juniors and seniors (upper division) undergraduates and/ or graduate students studying the business of tourism. There is also a relationship between this topic and marketing courses with a focus on market segmentation. This case could also be used as a catalyst for documenting visitor demographics and psychographics. The case could also lend itself to the study of cultural and heritage tourism and its related products and services. Additionally, it will be an especially good fit for a tourism, hospitality and or marketing courses.

Teaching and Learning Objectives

After reading, analysing and reviewing this case and its content, students will:

- Have a working knowledge and be able to explain culinary, food or gastronomic tourism products and services on a global scale.
- Be familiar with the terminology associated with cultural and heritage tourism and its relationship to food.
- Identify target markets of visitors that may be interested in culinary tourism and their food preferences.
- Be familiar with and have a working knowledge framework of tourism planning and development focused on food.
- Understand and explain the global business of gastronomic, food and culinary tourism.
- Develop a model and plan to position a region/ country as a food tourism destination.

Teaching Approach

It is recommended that this case be used in conjunction with lessons focused on food or culinary tourism, heritage and/ or cultural tourism and food as a component of this and/ or a marketing of tourism products lesson. A discussion such as this could be part of assembling a tourism inventory and more specifically, a food tourism inventory and creating a gastronomic niche for a destination market. For example, an instructor can explore signature foods with the students similar to those offered in the case. Table 3, Locations and Signature Foods, illustrates some examples of food tourism products in the United States. A discussion and introduction to food tourism using some of these examples may be helpful for framing international and additional content. Table 3 is not intended to be an exhaustive list.

Additionally, content on food tourism could be globalized using examples as noted in Table 4, offered below: A Sample of Global Signature Foods.

A related assignment is recommended: Assign each student a country and charge them to research the food / culinary tourism for that country. This assignment might also be done locally to identify gastronomic products. The students would be asked to develop recommendations to position the food tourism of that country and or a region in that country for economic development through the tourism infrastructure of that area.

The instructor could provide questions to stimulate the research opportunities and multitude of directions a student might pursue. These questions could include:

What is the tourism product the assigned country is known for?

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Table 3

Locations and Signature Foods

Location/Signature Food

Alaska, King Crab, halibut, salmon

Arizona, Tamales

Baltimore, Maryland Crab cakes

Boston, Massachusetts, Clam chowder, baked beans, plus others

Buffalo, NY, Beef on Wick, Buffalo wings

Cincinnati, Ohio, Chili

Denver, Co., Game foods; buffalo, and elk

Florida Keys, Conch/conch chowder

Georgia, Peaches

Louisiana, Cajun food, crawfish

Maine, Lobster

Memphis, Tennessee, Bar-B-Que

Mississippi Delta/ Mid-south, Catfish

Montreal, Quebec, Smoked meat, bagels

Nebraska, Runzas

New York City, NY, Delis, bagels

Northwest USA, Berries, Salmon

Oregon, Hazelnuts

Panhandle of Florida, Apalachicola Oysters

Rhode Island/Cape Cod, Massachusetts, Quahogs, chowder, lobster

Rocky Mountains, Rocky Mountain oysters

San Diego, Fish tacos

Southern U.S., Grits with cheese, shrimp

Texas, TexMex, beef

Upper Peninsula of Michigan, Cornish Pasties

Vermont, Maple syrup, dairy products

Wisconsin, Cheese

(O'Halloran and Deale, 2004).

Table 4

A Sample of Global Signature Foods

Country/region, Sample Signature Food(s)

Bhutan, Aema Datsi

Brazil, Meats

Canada, Poutine

China, Peking Duck+++

Egypt, Koshari

France, Cheeses, wines, banquets, cassoulet+++

Germany, Sauerkraut, sausage

Ghana, Chichinaga

Greece, Tsatsiki

India, Lamb Paneer ++++

Italy, Pasta(s)+++

Japan, Sushi

Korea, Kimchi

Middle East, Hummus, falafel

Morocco, Couscous

Russia, Borschtsch

South Africa, Bobotie

Spain, Paella

Trinidad & Tobago, Curried Crab and Dumplings

Turkey, Kebabs

- Is food / culinary tourism already in place or does it need to be developed?
- Should this food tourism marketing effort be coordinated by the tourism authority or should it be strictly local?
- Are the foods identified based on local agriculture (raw product) or are they culinary productions?

A bigger project could include the development of a marketing plan for food tourism in the selected country. That plan could include much or parts of the following:

- Define the Product: food tourism as it relates to the destination.
- Conducting market research; who, what, when, where, how and why for Kenya and or other destinations?
- Who are the target markets? In this scenario; what people, what kind of people, are being targeted?
- What is the objective(s) of the plan?
- Does the country's tourism effort have a mission statement?
- How will food tourism be positioned?
- Assess overview of food, the destination and food tourism including a community profile.
- Is there a competitive set? Who does Kenya compete with as a food tourism destination?
- What are the competitors doing in the food tourism market?
- Is there an estimated financial benefit? Dollars, jobs etc...
- What is the action plan that would be recommended; inventory, media markets, supply chain?

Summary

People in general are much more familiar with food and preparation methods. Twenty five years ago a cook book section in a library and or bookstore might have a basic and perhaps modest collection of cookbooks. Today the cookbook holdings are enormous. Related to this is also the number of television programs that focus on food, and such things as the Food Network that exclusively offer food preparation programs. It can also be noted that festivals and special events often feature local foods etc. that become part of the attraction to a destination.

Food or gastronomic tourism as a topic can be utilized, as previously noted, in traditional classrooms. As noted above, course and/ or exercises focusing on special events and festivals could easily integrate food tourism. Signature food products and or specific ethnic dishes could also be integrated into culinary classrooms as well. One example is, in a hospitality kitchen lab course at a leading university focused on a partnership between the US school and an institution in Peru. The course introduced Peru signature dishes via online technology to the US students. The US course did the same, with the Peru course and its students.

It can be argued that food or gastronomic tourism easily relates to everyone who likes to eat. Not all people will like or accept what they might consider exotic foods, but given the broader knowledge of food and its relationship with tourism, the development of food tourism is a logical tactic for many locations to promote their foods. Even if food tourism is not focused on signature items, to best develop a tourism destination food and beverage outlets are considered a must. These outlets must provide good food and good service. This case helps to define food tourism and highlight its importance in tourism.

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