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METHODS OF STUDY AND PRACTICAL ANALYSIS OF CULINARY TOURISM IN DAGESTAN

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Abstract

Gastronomic tourism and its other varieties, including culinary tourism, has increasingly become the object of scientific research. However, there are a number of unresolved theoretical and methodological issues on these aspects of tourismology, to date. The notions of gastronomy, degustation, food, culinary and other types of tourism are systematized. We also reveal the methodology of state estimation and analyze the strengths and weaknesses of culinary tourism in Dagestan, and leading experts in the field of gastronomic tourism and practical cooking were invited to the republic for this. The expedition researches involve the condition assessment of gastronomic tourism in Dagestan in comparison with situations which are in Norway, Montenegro, Slovenia, China, Sweden, Croatia and Denmark now. The most striking objects and phenomena, related to culinary tourism in the country, are characterized. It is important to stress that some types of food industry tourism, despite the huge possibilities of development in Dagestan, lost prospects because of the religious situation in recent years. The study shows the design contours of the culinary tourism in the region. Dagestan still tags behind other countries in the development of culinary tourism. Therefore, the authors believe that fundamentally and in some non-standard steps to organize such tourism in the country will be useful. One of these steps is the combination of the gastronomic tours with the possibility of billet products for tourists' homes. The article outlines the main problems and future directions for the improvement of culinary tourism as part of the agro-tourist cluster of the Republic.

Keyword: Dagestan, tourism, tourismology, destination, gastronomic tourism, culinary tourism, food-gustatory delights.

Introduction

It is known that the global market for food tourism is estimated at 42 billion US dollars [1]. A world leader of gastronomic tourism is Italy, which produces 1438 kinds of bread and pasta, 764 varieties of ham and 472 varieties of cheese. However, many products in this country are certified DOP (Protected Denomination of Origin), IGP (Protected Geographical Indication) and STG (Traditional Speciality Guaranteed) [2].

Dagestan can be considered vibrant tourist pearl of the Caucasus and Russia as a whole. However, its luster doesn't attract the attention of people in the country, and abroad yet. This happens, in our opinion, for two main reasons: first, because of the political instability in Russia and its North Caucasus region, and, secondly, It's the lack of large investors, unprofessional management, lack of training personnel to a breakthrough in the tourism industry of the Republic of Dagestan.

Unfortunately, the growing popularity of gastronomy in the world, including wine tasting (eno-tourism) tourism in Dagestan has still not received wide development. As for enotourism, the formation in the region due to the religious situation is already big question.

Meanwhile, Dagestan dishes and beverages are a multicolor culinary mosaic with a variety of bright and unusual details [3–5]. The cuisine of Dagestan peoples conceal a striking feature – under the minimum set of ingredients and a fairly simple recipe, it allows you to prepare large number of dishes, each of which will have unique, distinct taste. Dagestan cuisine is very nutritious, easy to prepare, but it is also beneficial to health [6].

The culinary art of the peoples of Dagestan was developed over thousands of years, absorbing the unique culinary traditions of the inhabitants of Asia Minor and the Middle East, borrowing culinary secrets from those who lived and traded along the Silk Road for centuries. A modern palette of national dishes of Dagestan is a vivid bouquet of more than thirty traditions of the peoples of Dagestan. Cooking mountain and steppe peoples of the Caucasus is combined with the gastronomic delights of the peoples of the Central and the South Asia, the Black sea and European countries.

There is richness and beauty of different wedding ceremonies in the mountainous Dagestan. These include theatrical performances, production of a variety of national dishes. Weddings in every village of Dagestan have their own characteristics, and the wedding guest is always surrounded by honour and respect. Generally, the use of a large number of festive dishes is a very characteristic feature of Dagestan cooking. All people from small to large are usually occupied by the process of their manufacture, and this activity often takes place with the participation of guests, neighbors, relatives. It turns out the ethnographic scene with the demonstration of preserved methods of cooking of all the ingredients of the national dishes from immemorial time.

At the same time, these bright and memorable events are not yet positioned as a culinary brand of Dagestan, although they are held in almost all mountain areas. There are no presentations, no accounting of villages and houses where we could guaranteed connect to the cooking process on specific days, to borrow from the experience and to try made by our own hands product.

The strengthening of competitiveness and innovative activities is a new economic phenomenon, which allows to withstand the onslaught of global competition and properly to meet the requirements of regional development [7]. The agro-tourist clusters which are forming in rural areas of almost all civilized countries are oriented to the output of unique, attractive and extremely profitable products. Thus, the development of culinary tourism encompasses the great potential in initiating technological and the social progress in the

economically depressed rural areas of the mountain's Country, providing the flow of ideas, information and investment [8–10].

The aim of this study is a brief sketch of the conditions, opportunities and main problems of development of culinary tourism in Dagestan to attract the attention of the relevant professionals. This analysis is preceded by a methodological study of basic terms from the field of gastronomic tourism, which is still a young science about the travels of people for the sake of fun, experience culinary delights (culinary delights) of different countries and peoples.

Methodological principles and research experience. From philosophical (metatheoretic) concepts of tourismology as the science of the travelling people free of labor and routine household time, "gastronomic tourism" is a reflection primarily of the so-called *subject-centered* processes of the recreational activities of the population [11]. So the main factor that encourages people to travel, in this case is the "stomach" needs and preferences in food, drink, gustatory sensation.

Such physiological basis of population's recreation, however, is not a reason for classifying food tourism to the category of utilitarian types of recreational pursuits such as Hiking for nature (fishing or hunting for berries or mushrooms). Gourmet tours, including wine-tasting areas (eno-tourism), usually attributed to so-called "special" forms of cultural and recreational activities – special tourism [11–16]. It is known that the quality of the whole passed on the route is highly dependent on tasting of various dishes and drinks of a particular destination [17; 18].

The opposite *object-centered* concept includes the "food" and the associated term "food tourism". While it is primarily about destination tourism (areas of recreation) with its national traditions of preparing food and also about local cuisines and the masters of culinary art. Therefore the object-centered type of food tours usually associated with the term "culinary tourism", which is able to strengthen ethnic and cultural identity of the destination [19–21]. Moreover, currently the assertion that the local national cuisine has great potential for improving the sustainability of tourism in the region and for the strengthening of local economic complex, making it an environmentally friendly production, is taken for granted [22].

In our study, as in many other similar developments, both original concepts – gastronomy and cooking – are often used as synonyms. However, the title of this work reflects the object-centered approach to the study of questions of formation the tourism sector in the Dagestan region. The formation is based on the culinary art of the local population.

If the record of cooking and culinary arts in the region as an ethnographic phenomenon has been keeping long time, their tourismology investigations has recently begun. There are many scientific researches of Dagestan historians, ethnographers and social scientists-geographers, which are dedicated to the study and presentation of culinary products of the peoples of Dagestan [23–27]. Actually the topic of culinary tourism in Dagestan dedicated while a few articles that describe the most typical for the Republic of the national dishes and drinks, and most importantly – discusses their role and importance in the formation of different areas of gastronomic tourism in the Republic [28–31].

Methods of assessment of the status and opportunities of culinary tourism. To study the problems and prospects of development of gastronomic tourism in Dagestan, according to our initiative in this most southern region of Russia was invited authoritative experts.

The first of them – *Leonid Gelibterman*, President of the international enogastronomic center, member of the expert Council on food tourism, the world tourism organization

(UNWTO). Our other guest of honour was *Nikolai Baratov*, who is the author of a dozen books on gastronomy and hundreds of cooking shows.

To Express the assessment of the status of gastronomic tourism in Dagestan and to share its rich experience during 2014–2016 in the Republic were invited and other well-known specialists in this field of tourismology science: *Thomas Gurgler* – President of WACS, the world Association of community chefs, uniting 93 professional organizations representing over 10 million chefs worldwide; *Zeljko Bremers* – President of the Association of chefs of Mediterranean and European regions; *Iztok Legat* – honorary life member WACS; *Michel Lentz* is the Creator of synergetic cuisine and gastronomy of the concept of "Energy", winner of highest awards – the Michelin stars; *Dragica Lukin* is a member of the WACS international culinary judge, and author of books on cooking; *Ivan Dementievsky* is a journalist and photographer, providing a bright and professional photos information support for our expeditions.

All are invited to Dagestan masters of cookery were offered: 1) to attend local culinary schools, culinary arts; 2) to conduct master classes for cooks of Dagestan, to exchange experiences, to read lectures for students of the culinary schools; 3) to study food markets; 4) to meet brandy factories and wineries; 5) restaurants of national cuisine and the centres of preparation of national dishes (roasting lamb in the skin in the ground in coals, lamb, goat, goose, gobbler in tundur, etc); 6) participation in home production of national products; 7) to witness the wedding celebrations (1500 persons) with the study of the culinary component and a process organization; 8) to get acquainted with the ethnographic holidays and weddings in the mountains, held on the ancient customs and rituals; 9) to visit the hunting ground, farms for breeding of red deer and valuable fish species.

In this kind of field research was to assess the current state of gastronomic tourism in Dagestan in comparison with the situations which now characterize Norway, Montenegro, Slovenia, China, Sweden, Croatia and Denmark. In these countries, with the crew of TV channel "Stream TV" was filmed more than 40 culinary films. The information obtained in the course of studying the features and prospects of development of gastronomic tourism in Dagestan, were reported on four international and two national conferences. It is also reflected in the "Book about tasty and healthy food" series of articles in popular scientific magazines "Progi" and "BBQ" and two culinary photo albums and calendars. Movies and video clips on cooking Dagestan were shown on TV channels "Strim TV", "Russia", "STR", "Match TV", "Ren TV" [31].

Dagestanian meat and dairy, flour and fish delights. In the culinary life of Dagestanis main season is autumn – the time of wedding celebrations, and also food preparation for winter. During this period in the mountains traditionally dried meat, made all kinds of sausages, as for long-term storage and immediate consumption, liver and blood and also with the addition of meat of wild animals.

It should be noted that Dagestan is the leader in the production of meat from mutton in Russia. Quality lamb from our Republic, as noted by many experts, has become a brand in Moscow in the shops of the capital, this meat is usually sold with the words "lost lamb". Such signs will not see on any kind of meat sold in Russia. Michel Lentz after a trip to Dagestan in one of their most expensive Moscow restaurants Cristal Room Baccarat, introduced in the menu the dish – "Dagestani lamb".

Their deserved quality of the Dagestani lamb owes to the natural conditions of keeping and feeding in the Alpine meadows. Tourist mountain the tour will see the process of distillation sheep, get acquainted with ancient shepherd's ways of roasting the lamb in the skin of the coal in the ground, Lezgin wedding dish "birgand" (lamb cooked in the tundur),

hundreds of ways of cooking barbecue. A real discovery for tourists in this culinary tour can be a one-day master class in cooking many dishes: from traditional kebabs to soups according to ancient recipes of dried meat and sausages.

A variety of raw-milk products of Dagestan: year-round produce *sheep, goat and cow cheeses*, salted curds, yoghurt, buffalo sour cream glorified mountain region. One or two days of gastro-tour mountains in the Country can safely take to the milking of sheep and goats during the period of distillation of the sheep.

Tourists from among the lovers of cheese long-term storage will be an interesting technology of its production in the mountains from the process of milking sheep to making rennet and bookmarks of sheep and goat cheese, wrapped in burdock and hay storage and more. This cooking process can be a highlight of gastro-tour for lovers of cheese. However, the lack of proper infrastructure facilities and guest houses, professionals, who were capable to conduct such a tour does not allow for the proper level to organize this process to attract tourists.

Interesting topic for the development of therapeutic relaxation on the basis of kumys resorts. This type of tourism business is very promising for some villages of the Nogai district, where there are horse dairy farms and made kumys is a traditional drink of nomadic pastoralists from Mare's milk obtained through lactic acid and alcoholic fermentation. As you know, the main and often the only food of the kumys mares are natural grass pastures, large areas of which are located in the Northern part of the Republic. Currently, the manual indicated the district is actively considering the development of the horse and dairy farms and kumys tours for the visiting public.

In almost every village there is a mountain, though old, mills for grinding grain and preparing flour from wheat, corn, peas, barley and hemp. In most rural places, especially in the mountains preserved home oven – tundur for making homemade bread. In their kitchens housewives carved the most different kinds of cakes.

Dish *chudu* – a thin closed pie prepared with a variety of fillings. The uniqueness and universality of these cakes is that they can cook all year round, using the so-called seasonal toppings: spring – with an incredible amount of different types of young greens (nettles, chives, dining young grass, beet greens, and others); summer – with fresh vegetables, new potatoes, sweet cheese or cottage cheese; autumn – with pumpkin, dishes which represent the pearls of the Dagestan kitchen; winter – with the most dense and warming meat filling.

At the festivities usually served Avar *chudu* – thin soft tortillas stuffed with potatoes and cheese. The singularity of this cake is that the cheese, add to the stuffing, melt must necessarily at a good stretch. The result is a delicate cakes that melt in your mouth.

Dargin *chudu* differs from ordinary miracle that is not thin, but full-fledged, high closed pie, baked in the oven. Stuffing usually serve meat and potatoes. The miracle with any filling Dargins like to add walnuts [6].

Surviving in the mountains of the mill with millstones for *cooking urbech* – oily-looking black or dark brown thick paste obtained by grinding a particular set of seeds and seed. To prepare urbech used linen, hemp, sunflower, pumpkin, sesame and poppy seeds. Milling traditionally not do without apricot kernels and almonds, at least - peanut and walnut. This product is produced in Dagestan began a long time ago, but over the centuries, due to its outstanding therapeutic properties (used for the treatment of acute respiratory and other diseases of the airways) has gained popularity in many countries. Dagestan urbech – a real decoration of any pharmaceutical and culinary tour of Dagestan.

A very popular sweet dishes such as flour paste, paste of nuts, sweet popcorn, baklava, chak-chak, urbech, walnuts with natural honey. All these dishes are easy to prepare. For

example, flour halva – traditional sweets for the holiday Eid al-Fitr. Cook it in a pan and eat, washed down with tea.

In traditional Dagestani dishes – kurze, chudu, cakes, apart from the usual meat fillings, commonly used herbs halyar, nettle, turnip, leek, wild onions and garlic, as well as pumpkin, zucchini, eggplant. Relevant gastronomic tour can be enjoyed both by fans of vegetarian dishes, and meat-eaters.

Lovers of *fish cookery* in Dagestan have something to offer. They can enjoy the mountain trout, chub, perch and Caspian salmon kutum, mullet, sturgeon and gobies simply, carp lake and sea carp. Fish culinary tours can be conducted at any time of the year, using the operating base for fishing and camping, orienting them to the specifics of fish gastronomic tour. The reason why the tourist within the fishing tour, would go to Dagestan, is a high quality fish that gets excellent palatability due to migration from freshwater ponds and rivers to the sea. Each tourist can be given the opportunity to obtain the skills of salting, smoking, drying of fish of different species.

Numerous fish ponds and streams, hunting, deer farm in Kazbekovskiy district can be combined in a gastronomic tour of the neighborhood that will provide formation of fishing and hunting cluster. At the same time, the local rural population to learn how to extract solid profit from sports tourists [32].

Grapes as a brand of agriculture of Dagestan. In the early 1980s, that is, on the eve of the restructuring and the fight against alcoholism in the USSR annually collected in the country of more than 380 thous. Tons of solar berries. Now the volume of the grape harvest fell by more than twice, and yet Dagestan to collect amber berries, production of cognac, wines, champagne and Cahors remains a leader in the country [33].

However, the presentation of the wine-making process, the giving it as a tourism brand still has not received development. Each winery has a tasting rooms of the republic, great underground reservoirs, and even its own museum with botanical gardens. Their tour guides can speak for hours about the history of wine making in your company that have grown on him cognac efficient production technologies, wines, champagne, Cahors. But at the same time, on any wine or brandy factory is not interested in development at eno-tours.

For comparison, in the framework of a culinary tour in Slovenia we are in one of the wine-growing areas in the radius of 10 km counted more than 20 restaurants, cafes and pubs with hotels, improvised tasting cellar where visitors are given the opportunity to participate in the production of wine. All this serves to provide local people with jobs.

It should be noted that at present a large proportion of the value of the gross product of food industry of Dagestan, which is one of the leading sectors of the country's economy, accounts for the production of wine and brandy. And the most part produced until recently in Dagestan Wine and Brandy semi-finished product is brought to the presentation in other regions of the country. The Republic lost in this case in the prices of 80-ies up to 300 million rubles. annually. This situation worsened viticulture development in the agricultural sector of economy of Dagestan. Although slowly, but the process of strengthening inter-regional specialization of Dagestan in the production of the final product viticulture (juices, wine and brandy) after the restructuring begins to gain momentum [34].

On the problem of the development of tourism is directly related trend depletion varietal composition of cultivated grapes in Dagestan, which has proved itself in the past decade. According to the inventory, monoculture grape and fruit plantations occurs mainly due to the decrease in the number of names of indigenous varieties. The overwhelming majority of the Dagestan area of vineyards provided land enterprises specializing in growing and processing is not characterized by a special taste qualities of raw materials. As for such a

truly unique local grape varieties, like Gulabi pink, Agizyum, Azyyum, they have rarely encountered. This, of course, leads to a reduction in the overall flavoring tourism potential of the country [35].

Formation eno-tours on the oldest wineries and brandy companies, they are unique in Russia, according to the private vineyard tours, as well as direct participation of tourists in the collection of solar berries and wine making – a very promising direction of development of the tourism industry in Dagestan. In some countries, winemaking in the Mediterranean, the income from excursions to wineries commensurate with income from operations of growers.

Gourmet Dagestanian fruit growing. Be aware that each rural house with a backyard – a beautiful fruit and vegetable garden, where hardworking Highlanders manage to grow almost all types of fruits and vegetables grown in Dagestan. Weekly stay in this house can turn into an interesting training seminar on gardening and horticulture, which is useful for tourists return home.

Memorable gastronomic tour could be the one that will coincide with the period of collection in the mountains of apricots. In most regions of Dagestan in this period tourists can be offered to participate in the collection of medicinal apricots growing on rocky slopes, and harvesting it for storage. This product is recommended cores for high potassium content. The program may include trips to the canning enterprises producing ecological juices, jams, compotes, jams and so on.

The problem of using spatio-temporal patterns of maturation of different varieties of apricot in different agro-climatic conditions of the republic (the gap reaches 2 months) in order to streamline the process of realization of the stone fruit during the summer tourist season was actively discussed and dealt with in the 1980s [36; 37].

Brand of one of the southern regions of the republic – Ahtynsky district – are apples. Here grown since ancient times for its unique taste varieties of the fruit. In Soviet times, small parties Ahtynsky apples were exported to a number of medical institutions of foreign countries. It is since there is a rumor about the unsurpassed taste and environmental qualities cultivated in Southern Dagestan stone fruit crops. Now, every year on October 30 in Akhtynsky district of Dagestan celebrates the Day Ahtynsky apples.

Tourism and phyto-therapy. Medical and gastronomic resources of Dagestan alpine meadows are made up of the richest varieties medicinal and aromatic herbs – herbal mountain tea and taxes. Raised in the mountains bushes thyme and mint – a welcome kit for amateur medicinal drinks. Very popular among the local people are gathering fruit of sea buckthorn, dogwood, wild rose, barberry, hawthorn, wild raspberries and blackberries, which are widely used in everyday life and in traditional medicine.

In the mountains you can find the villagers, who for a small fee will allow them to use the free housing for the drying and storage of medical fees, such as a shed or part of the veranda. It will not be easy, especially in the remote villages where welcome any passive earnings, and even a little cash [38]. The best option for the organization of this type of gastronomic tourism – to equip a base for collecting, drying and storage of medicinal commission abandoned country house, which many in remote villages.

The magnificence of mountain honey. Tourists, in the framework of environmental, ethnographic and proper gastronomic excursions in the mountains, can offer a tea tour, combined with a visit to the *apiary honey*. Here tourists will be interesting to go through a training workshop on honey all kinds of mountain honey produced in Dagestan.

It should be noted that both large and small business organizations in beekeeping can be a high-performance, if they start to apply modern methods of work organization, use of advanced technology and offers a unique product of its mining and beekeeping farms. But in

order to traditional mountain Dagestan beekeeping industry has become more productive, competitive and developing in a sustainable manner, in the country will not prevent the attendant to create clusters of tourism specialization [39].

Project contours of culinary tourism in the region. Obviously, Dagestan still lags far behind in the development of culinary tourism from other countries and regions. Therefore, the cardinal will be useful, and in some non-standard, the steps for the organization of this business in the country. One of them can serve as overlapping gastro-tours with blank for your home products. Rare tourist abandon the possibility to prepare for the winter, dried sausages, dried fish, fragrant, health tea collection, honey directly from the apiary, dried apricots, urbech, etc. Organization of care in the delivery of these products to the place of residence of tourists able to actually increase their flow into Dagestan.

Clearly, it would be naïve to think about the professional and successful entry into this market without a branded, advertised to the world food and dishes. But the Dagestan has such undeniable advantages as environmental friendliness of products and traditional cuisine with a wide use of edible food and drink with medicinal properties. Carrying gastro-tours together with excursions to a unique center of arts and crafts and other objects of history, culture and ethnography of Dagestan in professional management can easily become popular world-class business.

Everything is relative. Therefore, to fully understand the quality of food and culinary skill Dagestan, will be desirable to introduce the guests also with European, Asian and other culinary schools are widely represented in the numerous restaurants of Dagestan. This sea cooking, Japanese, Italian, Latin American and other cuisines represented special restaurants, this is a wide selection of individual dishes on the menu. Fierce competition pushed restaurateurs to include in the menu, most unexpected and exotic dishes of world cuisine. Familiarity with samples known dishes of European culinary art, will allow tourists to competently assess the quality of the preparation of Dagestan branded food and thus to achieve a complete picture of the level of the Dagestan cooking. Thus, in our opinion, one of the days in a week-long tour of the mountains country would do well to devote dive guests in foreign cooking.

Hundreds of restaurants around the Dagestan can be combined into a single network, subject to the relevant standards of culinary tours. While in Dagestan only one restaurant professionally stylized ethnographic with antique cuisine, which can attract tourists not only the cuisine but also decoration, akin to the museum.

A large number of national ethnographic holidays, the capital Maidan, anniversaries areas and villages with a rich culinary component, new festivals kebab in Derbent, local fruits and medicinal tea in mountainous areas – all of these activities may well eventually transform our country into a popular tourist and recreational zone of the country and the world. However, while their organization is not a professional approach, contributing to the transformation of tourism into a single routing system with a mandatory immersion guests of the republic in a bright and rich in its ethnographic culture.

Hundreds Dagestani have beautiful houses in the villages, each of which can accommodate an average of twenty tourists. The bulk of the working population in these villages does not work and would like to participate in the tourism business. In each village there is a dozen chefs who know thoroughly the national cuisine, as well as local historians, carefully storing the natural and cultural heritage of his people. In turn, the government authorities of the Republic shall assist enthusiasts of many different kinds of tourism in the country, including gastronomic, providing them with the necessary teaching materials and advice.

In Dagestan, there are hiking trails already on the enterprises of national art crafts, moreover, runs the republican Ministry of combining tourism development projects with the promotion of folk arts and crafts. Logically, if the early stages of the formation of culinary offerings will be combined with those routes.

Consideration should also be very complex issue of the existing atmosphere of religious intolerance to the medium of mass recreation of visitors, which in particular is reflected in the strict ban on the sale of even soft drinks. During the Muslim fasting becomes a problem even going to restaurants and cafes, which are simply closed. Turkey and Egypt skillfully maneuvering between religious traditions and challenges of tourism development. Apparently, it is necessary to look smart way to address this issue and in Dagestan.

It's hard to be a sustainable policy Dagestani authorities imposed a ban on the sale of alcohol in the resort areas of the republic during the height of tourist season. Also striking predatory pricing in air transport, when the five-hour flight to Europe is cheaper than a two-hour flight to Dagestan.

Preparation of both staff speak foreign languages with a high level of culture of dialogue and service, with the knowledge of the traditions of the national cuisine and the ability of the paint of presenting and professional tour guides, trainers, drivers, cooks – is not just a whim, and the most important component of the tourism market, can significantly increase the flow of tourists to the region.

It is necessary to carefully approach the choice of hotels, guest houses, restaurants, suppliers, products, their quality, packaging, its presentation, and so on. Culinary tourism is designed for tourists with higher income levels and, consequently, higher requirements for quality of service, the level of services provided, hygienic and aesthetic requirements.

Conclusion. Dagestan people who are interested in promoting culinary tourism, should be well aware of the weaknesses of its development in the country. So, there is very low level of the general culinary and restaurant culture of Dagestan workers of the respective fields. We need, for example, to understand that abundant servings and variety of dishes on the table can not replace the culture and sophistication of their submission. It is especially important to note this dealing with tourists from European countries. One of the major tasks is the consolidation of republic restaurateurs into a strong professional public organization with the production of its most advanced goals and targets for improving the service and manufacturing technologies. Dagestan chefs very rarely participate in international competitions, festivals and tournaments of culinary, tasting and restaurant skills. Such participation should be sufficiently representative and reusable for a year with the support of not only private sponsors, but also of the government. It is worth thinking about the branding of a number of local culinary products and their quality. Of course, a major premise for determining the prospects of gastronomic tourism in the mountains of the country is training its chefs. The profession cook should take its rightful high place in public opinion. It is especially important to teach young people to be proud of their native cuisine [30].

Thus, the culinary tourism helps the traveler open to his country with a completely new side. On how completely and deeply presented the traditions of the national cuisine and wine, how harmoniously they fit into the ethno-cultural "canvas" of Dagestan, the overall impression of this tourist region will depend. That is why it is necessary for the Republic a special state program which aims at efficient development of culinary tourism as a major component of the regional agro-tourism cluster [40–42]. The adoption and implementation of such a program is priority condition for professional entry of Dagestan in the global gastronomic tourism system.

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