



GRAPES AS A

GASTRONOMIC-CULTURAL ELEMENT:

DETERMINATION OF FOOD AND BEVERAGE PRODUCTS MADE FROM GRAPES IN NEVŞEHİR



Project Leader:

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This study is conducted within the scope of the
DKMP24-3 Specialization Project.



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THE AIM OF THE PROJECT



The aim of the project is to determine the local products obtained from grapes in Nevşehir. Thus, in the study, forgotten or about to be forgotten products will be revealed, the names and differences of the products will be determined and recorded. In this study, which will reveal the potential of grapes in Nevşehir in terms of gastronomic-cultural aspects, the importance of the city's gastronomy and food and beverage culture will be emphasized and the potential of Nevşehir's gastronomy tourism will be supported. Thus, it will contribute to the sustainability of grape-related products, viticulture tradition, food and social culture. In addition, it is planned to contribute to the limited literature on Nevşehir cuisine culture, especially grapes and food and beverage products obtained from grapes. In addition, another aim of the study is to ensure that the products to be determined can be used as a basic source for future recipe and menu studies.



THE SIGNIFICANCE OF THE PROJECT



Social learning is seen as a very important theory for intangible cultural heritage. Because the individual transforms the behaviors he/she learns from the society into action within the society itself. One of the elements of intangible cultural heritage is oral transmission. These transmissions, which play a very important role in the development of Turkish cuisine, have ensured and continue to ensure the sustainability of variables such as eating and drinking culture, cooking, preparation and storage methods from generation to generation. However, despite this, the fact that oral culture is not recorded in written sources can sometimes cause some values to be lost. Therefore, one of the primary objectives of the study is to record the products made from grapes in Nevşehir together with their names.

In the previous publications and the related literature review, it was determined that the resources for Nevşehir Cuisine were insufficient or not transferred to electronic media sufficiently, and this situation led to resource problems in publications on Nevşehir gastronomy culture. In particular, two comprehensive studies were found on how much product diversity grape, which is an important product for the region, constitutes in Nevşehir culinary culture. One of them is a study conducted by the leader and researcher of this study in 2019 (Erol & Çontu, 2019) (30 different products were identified) and the other is a master's thesis published in 2021 (Yeşil, 2021) (more than 35 different products were identified). In this respect, the observation that there is a significant deficiency in the diversity of grape-related products constitutes one of the starting points of the study. From this point of view, it is thought that the study will contribute to the literature in a unique way when it is completed.

