

## Conceptualising Social Gastronomy Movement from the Perspective of Social Gastronomy Initiatives \*\*

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### Abstract

Although hunger and wasting food are two contradicting terms, both food-related issues stand as significant topics on the agenda of various stakeholders. One-third of the food that is produced is wasted along the food chain and one in nine people suffer from hunger. Chefs and food and beverage professionals also feel responsible to fight against these global threats and adopt the principles of sustainable development goals. They use the power of food and engage in social responsibility and social gastronomy practices to make things better for everyone; the vulnerable part of the society in particular. The aim of this research is to provide a comprehensive understanding of social gastronomy concept, its objectives, scope and impact as well as best practices by reviewing the literature. The study is based on secondary data analysis. By reviewing the literature and several social gastronomy initiatives and practices, it is aimed to create awareness about what similar practices can be adopted for a sustainable gastronomy; inspire chefs as well as other food professionals about the concept and provide a basis for further researches.

### Article Type

Review Article

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## INTRODUCTION

. Food has been one of the strongest tool to form bonds among people throughout history; it is not only shared for survival or pleasure but also for socializing purposes. It is also a tool that triggers social change. The concept of food is a common ground for people all over the world and the act of sharing meals has a unifying power. Everyone comes together around food, and no one can spend a day without eating. Given its significant role in human life, food can unavoidably function as a powerful catalyst or prism, enabling positive social change (Mendini et al., 2019).

It is evident that a contradicting situation exist around food. While food loss and waste stand out as global issues; yet, malnutrition and hunger are widespread too. In addition to this paradox, topics such as sustainability, carbon footprints, food miles are on top of culinary agenda. As a result, there has been an increase in the number of official bodies, organizations and movements fighting for sustainable food systems such as Food and Agriculture Association (FAO), World Health Organization (WHO), Ministry of Food, Agriculture and Livestock, Food Banks, Sustainable Restaurant Association, Green Restaurnat Association that combat against climate crisis, water scarcity, food waste and global warming the like. Consequently, more and more chefs and food service professionals are taking responsibilities on their behalf by collaborating with these institutions, private sector partners, universities, local governments, other restaurants, student groups and similar industry stakeholders. Most have become campaigners trying to change their communities, environment and the world for the better not only for environmental sustainability but also for human sustainability. They are aware of the impact that they can have on world beyond their kitchens. They use food and farming to change the community while seeding hope, friendship and work opportunities around them. They do this by using all the links in the food chain to improve the society; sometimes with cooking, eating and talking alltogether, sometimes with creating awareness for right to food, food insecurity, hunger, future of food or supporting fishermen and farmers (Mueller, 2019).

David Hertz was the pioneer who initially brought up the term social gastronomy. Initially, he made the decision to address social injustice in his immediate community by starting his own organization called ‘Gastromotiva’. The organization served low-income residents of suburbs and other low-income slums by providing programs in nutrition, food education, and business incubation in addition to vocational education and training. He started the ‘Social Gastronomy Movement’ next. It was intended to be a global initiative with the assistance of foreign investors to address social concerns via food. The movement was not totally intended to be a feed-the-world movement but more inclusive. Most industries and disciplines are impacted by food just as human being; including the environment, agriculture, economy, health, and even social interactions. When his opinion was asked about social gastronomy, Hertz stated that food is a tool to transform social injustices — hunger, malnutrition, unemployment, and inequality into opportunities, dignity, and well-being (Miltina, n.d.).

This research will focus on an overview of literature and assessment of social gastronomy movement; both from service providers’ and beneficiaries’ perspectives highlighting their goals and activities. Then, it will extend the topic to several best practices around the World and Türkiye; finalizing the topic with a specific focus on various activities and projects they engage in.

## Literature Review

### Social responsibility

Individuals and institutions should think about the impact of their decisions on public before making them. In other words, they must evaluate the overall impact of these decisions on the social system. These concerns for the purpose of social benefit resulted in the emergence of social responsibility (Peltekoğlu, 1993). The concept of social responsibility is about acting in favor of society that emerged in parallel with the increase in the number of large enterprises. It began to develop in the 1960s and has become an increasingly popular concept since the 1990s due to increasing competitiveness, limited sources and harsh working conditions. Social responsibility activities cover a wide range of practices related to social, environmental, and economic issues (Çetin, 2023). Social responsibility emphasizes a holistic approach where actions contribute to the greater good, fostering a sustainable and equitable world. It is an action not dictated by the government but a strategic choice on freewill. It suggests that responsible behavior is not just the purview of governments and large organizations, but that individuals also play a crucial role in shaping a better society. In other words, social responsibility is the ethical framework that suggests individuals and organizations have an obligation to act for the benefit of society at large (Liu and Lin, 2020). This is defined as corporate social responsibility when businesses feel the need to take into account the problems and demands of society when determining their policies.

Bowen (1953), who made the first publication on corporate social responsibility (CSR), explained that CSR should be one of the obligations of the business sector to communities and society in general. Davis (1960) suggested that the business sector should be responsible for business decisions and actions that affect society and should share a portion of its economic gains with society. Corporate social responsibility is defined by Kotler and Lee (2005) as “contributing to social welfare through discretionary business practices and contributions of corporate resources.” The concept has expanded over time to include the legal and environmental responsibilities of businesses. Firms are often guided by a concept known as three "P's" that stand for “profit, people, planet”; which is also the triple bottom line that dictates businesses to be committed to measure their social and environmental impact, sustainability efforts, and profits. This adage is the driving force behind this concept (Stobierski, 2021). It involves a duty to pursue actions that protect and enhance the welfare of the community, the environment, and society as a whole, rather than solely focusing on personal or organizational gains. So, businesses and individuals are expected to operate in ways that enhance society and the environment, beyond their financial and legal obligations. This can involve sustainable practices, ethical labor standards, community engagement, philanthropy and the like. Both individuals and organizations are encouraged to minimize their negative impact on the environment. This can include efforts like reducing waste, conserving resources, using sustainable materials, and promoting renewable energy. Businesses and individuals also engage in philanthropy by volunteering time and resources to support communities and causes. This can involve direct financial support, as well as participating in or organizing community events, educational programs, and other initiatives that benefit society (Kushi and Divya, 2023).

The food industry encapsulates many elements increasing the need for incorporating Corporate Social Responsibility (CSR). Main reasons companies feel obliged to incorporate CSR actions in their business operations can be analyzed in three broad categories; first, the food industry uses natural, human and physical resources; secondly, food industry operates in a supply chain and due to issues like animal welfare, small scale producers,

farmers, community, environment, fair trade and provision of stuff; and thirdly, the food chain is composed small and large scale companies with conflicting interest regarding the CSR practices and initiatives (Partalidou et al., 2020).

### Social Gastronomy

Recent food-related issues such as access to safe food and healthy nutrition have gained great importance due to emerging threats like increasing population in the world, global warming, environmental disasters and the COVID 19 pandemic. In addition to these threats, decreasing agricultural production and the obligatory drift towards sustainable practices have made it necessary to act socially responsible in the field of gastronomy (Mattia et al., 2025). It is a requisite for everyone to formulate and implement social goals and programmes in their actions. So, all practices and policies should be carried out with an ethically-sensitive perspective and it should be integrated to all decision making processes (Sieminski, 2023).

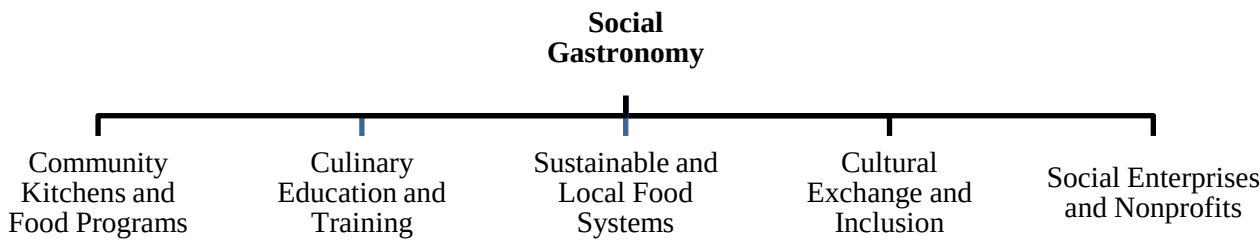
A large number of international chefs are now enlarging their function in the society and expanding their profession by reaching a broader audience other than the kitchen. All around the world, chefs are now aware that they can combine their culinary knowledge with creativity, entrepreneurship and leadership to contribute to the transformation of society. One way of doing this is engagement in social gastronomy movement. Social gastronomy in its simplest term is using the power of food and culinary practices to create social change as well as community building, and addressing social issues (Motta and Martín, 2021). In other words, gastronomy becomes a driver of social transformation for the objectives listed in Table 1:

**Table 1.** Objectives of social gastronomy

|                                        |                                                                                                                                                             |
|----------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Using food as a means of communication | To support the level of knowledge and create new dialogues among people living in different social realities, to support cultural integration and diversity |
| Creating opportunities                 | To offer sales opportunities in gastronomy markets by supporting sustainable good agricultural and production practices against chain food enterprises.     |
| Promoting proper nutrition             | Helping every person achieve a balanced diet while combating nutritional problems such as malnutrition and obesity.                                         |
| Fighting against hunger                | Principle of minimizing and utilizing food waste                                                                                                            |

**Source:** Çolak, 2024.

Social gastronomy movement is an international movement of collective actions for shared meals including establishing connections and collaborations, building resilient communities, alleviating social inequalities, restoring food ecosystems as well as creating a worldwide pool of related actors, members and local communities all around the globe. The aim is to create food systems towards a more inclusive and caring society while serving several sustainable development goals such as no poverty, zero hunger, reduced inequities, climate action, responsible consumption and production. This concept often involves initiatives that aim to improve food security, promote sustainable agriculture, provide culinary education, and create opportunities for marginalized communities (Damasceno et al., 2023; Eris et al., 2022). Overall, social gastronomy goes beyond providing food and harnesses the universal nature of food to create positive social impact while addressing issues such as poverty, inequality, and environmental sustainability with diverse services as indicated in Figure 1.



**Figure 1.** Scope of social gastronomy

**Source:** Dyen and Sirieix, 2016; Eriş, 2023; Eyioğlu, 2023; URL 10

While social gastronomy delves into establishing spaces where people can come together to prepare and share meals, often targeting food-insecure populations with Community Kitchens and Food Programs; they also provide cooking classes and professional training to help individuals, particularly those from disadvantaged backgrounds, gain skills for employment in the food industry under Culinary Education and Training. Promotion of the use of locally sourced and sustainable ingredients to support local farmers and reduce environmental impact is aimed with Sustainable and Local Food Systems. For Cultural Exchange and Inclusion, they use food as a medium to celebrate diverse cultures and foster understanding and unity among different communities. And finally, Social Enterprises and Nonprofits create businesses and organizations that prioritize social impact over profit, often reinvesting earnings into community projects.

By leveraging the power of food, social gastronomy seeks to foster inclusivity, bridge cultural divides, and empower individuals through skills training and economic opportunities in the food industry. Combatting against social, environmental and economic challenges like rising food prices, hunger, food insecurity, climate change; it can be defined as a human-centered movement that uses food for connecting people who can provide it and who lacks it (socialgastronomy.org/). Another point that needs to be emphasized in this context is that, it may become more than feeding the hungry but also an opportunity for people to come together in a convivial atmosphere. Social gastronomy, in this sense, become a tool to overcome common complaints of modern lifestyle and urban setting: feeling of isolation and loneliness. While such food sharing organizations brings people together eat with others and eat good food; they also serve as a hub connecting people with a wider range of stakeholders. They also collaborate with various other businesses and public institutions; namely city halls, job centres, other charity foundations and organisations etc. (Marovelli, 2019).

**Table 2.** Social Gastronomy from Entrepreneur and Beneficiaries' perspectives

| Entrepreneur provides..                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | Participant acquires..                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>• Provision of vocational training; culinary education, cooking classes, training etc.</li> <li>• Raising socially responsible individuals through volunteer work</li> <li>• Creating awareness about food related problems among individuals so that they also become sensitive to problems around them</li> <li>• Protection of local culture and food traditions</li> <li>• Serving multiple sustainability goals such as zero hunger, good health and well-being, reducing waste, enhancing responsible consumption and production</li> <li>• Production of healthy, sustainable, and traditional food</li> <li>• Teaming up with farmers and local cooperatives</li> </ul> | <ul style="list-style-type: none"> <li>• Basic food education with no charge</li> <li>• Overcoming problems such as isolation and loneliness</li> <li>• Acquiring awareness and contributing to your community</li> <li>• Feeling togetherness and conviviality</li> <li>• Building social bonds with like-minded people</li> <li>• Easy access to healthy and nutritional food</li> <li>• Learning traditional and sustainable harvesting, clean farming and similar agricultural practices</li> </ul> |

**Source:** Damasceno et al., 2023; Eriş, 2023; Erbaş, 2022; Eriş et al., 2022; Navarro-Dols et al., 2020 and 2022.

As explained in Figure 1, the scope of social gastronomy is multi-faceted and aims to reach a wider audience. Anyone engaged in food harvesting, processing, production, or in need for food is a prime target for social gastronomy organizations. It should be noted that social gastronomy is not the same as charity work and these practices strive to create a social change and long-term gains for beneficiaries. Table 2 summarizes the activities carried out by entrepreneurs within the scope of social gastronomy and the gains of individuals or institutions benefiting from these services and opportunities.

### Methodology

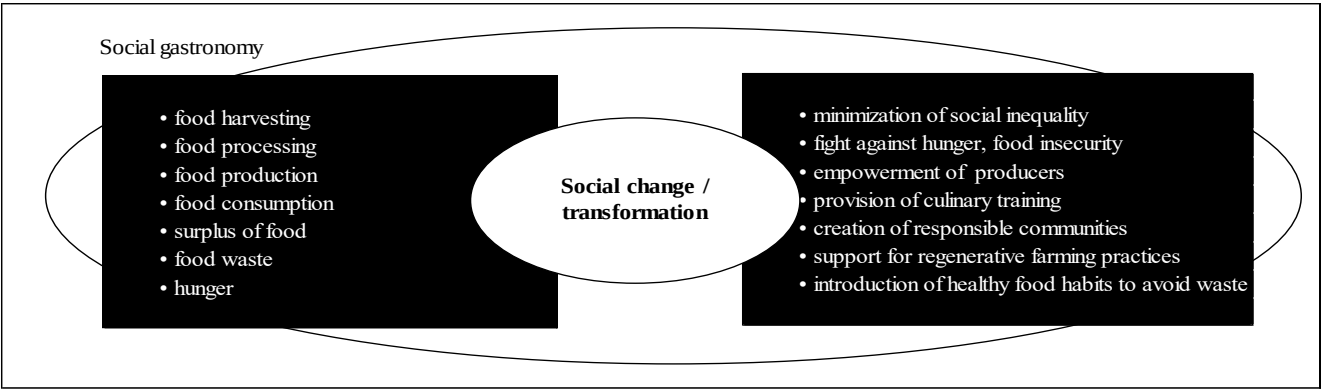
This study employs a qualitative research design using secondary data analysis. This approach is particularly suitable for this study, as it enables a comprehensive understanding of social gastronomy, global initiatives and their implementations in Turkey. Secondary data can be used to describe events or trends. It refers to data collected by someone other than the researcher or used for an additional purpose than the original one (Johnston, 2014; Vartanian, 2010). The data for this study were obtained from multiple secondary sources, including scholarly journals and peer-reviewed articles focusing on social gastronomy, books, official websites of the organizations and other sources such as blogs, radio episodes and news. The search was conducted using academic databases such as Google Scholar, Thesis Center of Council of Higher Education along with organizational websites and social media platforms. Inclusion criteria for data selection was the relevance to topic and credibility of the source. A systematic search was employed to identify and select relevant sources. The term social gastronomy in its English and Turkish equivalents were used to retrieve relevant literature. The collected data was subjected to qualitative content analysis to identify scope, objectives and practices in the discourse on social gastronomy. The research utilizes secondary data and no human participants were involved; yet, proper citation and source acknowledgement were ensured for ethics integrity. Furthermore, official websites and accessible data were used for research transparency. Cross-referencing was conducted for reliability and validity of the content. Since study is inherently limited by the quality and availability of existing data, a complete conceptualization of the topic may be lacking.

### Conceptualization of Social Gastronomy

While industrial developments have enhanced everyday life; they also created many environmental, social and economical problems. The concept of social responsibility emerged in response to these problems. Institutions, like

individuals, have understood that they must act responsibly to overcome more serious problems in the long run. Food production, processing and gastronomy industries are no exception. Although eating and drinking has been an indispensable part of human life, world is faced with threats such as drought, floods, decrease in fertile agricultural lands, unsustainable production techniques, rising temperatures, increasing population, losses experienced during food logistics and unequal income distribution that have brought food shortage, hunger, food insecurity, waste and many other problems along. Therefore, it has become inevitable for all stakeholders dealing with food to act responsibly in their daily operations and also for their immediate communities for consistent and permanent solutions. For gastronomy industry, areas necessitating responsible actions cover finding the quality ingredient, reducing carbon footprint during purchasing, ensure correct storage to avoid food loss, production with minimum waste and portion control. Thus, agricultural producers, farmers, logistic firms, retailers and food processing companies cannot be separated from gastronomy industry. Yet, these actions only cover individually responsible actions of the industry. There is a need for enlarging their actions to include the community, educate and train them, feed people in need, and create awareness about above-mentioned threats to achieve social change in their immediate surroundings and this is how social gastronomy was born and developed.

To conceptualize social gastronomy phenomenon, the following section tries to synthesize previous research on definition, scope and objectives of social gastronomy. According to this framework food harvesting, food processing, food production, food consumption, surplus of food, food waste and hunger are the inputs of social change and transformation. Expected outcomes of social gastronomy initiatives are minimization of social inequality, fight against hunger and food insecurity, empowerment of producers, provision of culinary training, creation of responsible communities, support for regenerative farming practices and introduction of healthy food habits to avoid waste.



**Figure 2.** Social gastronomy framework

**Source:** Compiled by the author.

To support and build the framework given in Figure 2 on a solid ground, best practices section reviewed activities of several culinary institutions and centers, restaurants, organizations, projects and culinary chefs who adopt the philosophy and principles of social gastronomy movement.

**Table 3.** Best Practices

|                                                                                                                                                                                                                                                          | Activities                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| BrigAid                                                                                                                                                                                                                                                  | A group of experienced chefs, eager to use their culinary expertise to help institutional foodservice programs of all types and sizes achieve their goals by program assessment, staff training and chef placement.                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Basque Culinary World Prize                                                                                                                                                                                                                              | Popularly known as the ‘Nobel Prize for Gastronomy’. This award granted by the Basque Culinary Center since 2016 recognizes those entrepreneurs who use gastronomy as a tool for social change. They donate a 100,000 euro annual prize to chefs who “transform society through gastronomy.” An international award that investigates each finalist to measure and assess the impact they have made through their work with food.                                                                                                                                                                                                                                                        |
| Be Enriched                                                                                                                                                                                                                                              | Formed in September 2013, Be Enriched develops programs which balance inequalities whilst building community cohesion and developing skills in young people. They use surplus food in their Community Canteens and Food Bus to serve low-cost food. They get volunteers from mix of ages, mainly vulnerable groups, including those affected by addiction, mental health concerns, low or no-income parents, asylum seekers, and the unemployed.                                                                                                                                                                                                                                         |
| Community Shop                                                                                                                                                                                                                                           | A social enterprise that is empowering individuals and building stronger communities, by realising the social potential of surplus food; also providing access to good food at affordable prices along with opportunities for professional development.                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Ebru Baybara Demir Initiatives – Harran Gastronomy School, ‘If there is bee, there is life’, ‘There is hope in the kitchen’, Sorgül Project, Gönül Mutfağı, From Soil to Plate Agricultural Development Cooperative, Living Soil Local Seed Project etc. | An entrepreneur Chef Ebru Baybara Demir cooperates with various authorities such as FAO, Ministry of Food, Agriculture and Livestock, Ministry of Family, Labor and Social Services, Governors to protect and propagate traditional seeds, record local products and recipes that are about to be forgotten, help vulnerable Turkish and Syrian women and refugees to improve their employment prospects through culinary training, ensure that women contribute to the regional economy by transforming them into qualified labor force, expand healthy and local honey production activities to provide sustainable income to women in regions that do not have land to cultivate etc. |
| Feeding America                                                                                                                                                                                                                                          | Culinary job-training programs address hunger by providing economically disadvantaged adults with the job skills they need to achieve self-sufficiency.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Food for Soul                                                                                                                                                                                                                                            | Initiated by Massimo Bottura and Lara Gilmore, their mission is improving the sustainability of food systems, wellbeing and social inclusivity for individuals that are the most vulnerable. They provide advocacy, good food education and execute Refettorio projects worldwide to create social change. Their aim is to reduce wasted food, serving nourishing meals and the strengthen network of partners for a better future.                                                                                                                                                                                                                                                      |
| Gastromotiva                                                                                                                                                                                                                                             | A Brazilian NGO founded by Chef David Hertz that uses gastronomy as a tool for social transformation and organizes socially driven food projects since 2006. The aim is to fight hunger and food insecurity while giving free professional training courses.                                                                                                                                                                                                                                                                                                                                                                                                                             |
| Grundig - Respect Food & ‘Ruhun Doysun’                                                                                                                                                                                                                  | The project aims for a more refined and quality life by sharing their experiences with the wider audience. Their objective is to have care and awareness, where they connect with nature and make recycling a habit, where people consume consciously, where they know where the food on the table comes from and where it goes. Reducing waste, respecting food and protecting biodiversity are the focal point of their activities through social media channels, website, events and TV broadcasts.                                                                                                                                                                                   |



**Table 3.** Best Practices (cont.)

|                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|-----------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Hayata Sarıl Lokantası      | Restaurant is one of the priority projects of the ‘Hayata Sarıl Association’ and plays an important role in the fight against homelessness. The restaurant operates as a platform that helps homeless individuals reintegrate into society and help them get employed and stand on their own feet. Homeless people working here have the opportunity to improve their professions by receiving training in areas such as kitchen, hygiene and service. More than just a dining venue, the restaurant aims to create a sustainable model in the fight against homelessness. Reintegrating individuals who have been excluded from society, serving free meals to those in need in the evenings and raising awareness in society are the main objectives of the association. |
| Hevsel Bahçesi              | In order to reduce social inequality, Hevsel Garden provides social benefits by finding women producers who have difficulties in marketing and producing with heirloom seeds and clean farming, and by bringing their production into the economy, based on the economic and social development of women, in particular. The products brought into the economy are produced with forgotten traditional methods, from seed to sowing, from planting to harvest. Food produced turns into social and economic benefit when the products produced by the producers with their skills are placed in the market, ensuring that the producers stay where they live and the continuity of production.                                                                             |
| La Cocina                   | Since low-income entrepreneurs face large risks and significant barriers to entry into the formal food industry due to insufficient financial and social capital; La Cocina, the best-known incubator kitchen in the United States, serves as a hub where working class food entrepreneurs can access the resources they need in order to survive the crucial start-up phase and become functioning parts of the local economy.                                                                                                                                                                                                                                                                                                                                            |
| MAD                         | MAD Academy is a school in Copenhagen, Denmark. They equip hospitality professionals at all hierarchical levels with the knowledge and skills so that they become change makers. They inspire and empower the global hospitality industry by organizing events and symposium to create sustainable change and transform food systems for the future.                                                                                                                                                                                                                                                                                                                                                                                                                       |
| Manu Project                | Initiated by Chef Manoella Buffara, the project covers establishment of urban community gardens to cultivate vegetables and nourish the locals; conducting workshops in the gardens to teach people how to efficiently use vegetables in their kitchens; promoting practices such as zero-waste home cooking; propagating beehives across various neighbourhoods; preserving native Brazilian bees. She also opened Manu Buffara Institute, an organisation committed to fostering personal, professional and social development within the community. Besides providing sustenance for families facing social vulnerability, the institute organises educational programmes, empowering individuals to seek employment in the food and beverage industry.                 |
| Moon’s kitchen              | Young people receive training during the daily operation of the production team. The training consists of free courses that last around three months (in groups of 40 or 45 people), combined with internships in a network of collaborating restaurants.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Philabundance               | It is one of the largest hunger relief organizations in the world in terms of collecting and distributing food. Its aim is to ensure that everyone, especially children and the elderly, has access to fresh and healthy food. They are also welcoming students of all ages where they learn state-of-the-art culinary skills by preparing delicious, high-quality meals for the community and acquire skills and job readiness abilities. More than 1,000 graduates found were employed in the area.                                                                                                                                                                                                                                                                      |
| Refugees’ Community Kitchen | In this project, there is a mobile kitchen and it travels from city to city by car to find refugees in need. By offering them the traditional dishes of the newly arrived region, they both contribute to the adaptation process and introduce the new region from a political and historical perspective.                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |

**Table 3.** Best Practices (cont.)

|                                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
|-----------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Row 7 Seed                                                | Built by chefs, farmers, plant breeders, and plant eaters; goal is achieving tastier food, healthier soil, more diverse and nutritious diets for as many people as possible.                                                                                                                                                                                                                                                                                                                                                |
| Social Gastronomy Movement                                | It is an umbrella organization to a community of more than 400 nonprofits, chefs, activists, and entrepreneurs across over 70 countries and five continents. SGM cultivates connections, collaborations, and partnerships between different stakeholders, groups, and sectors such as grassroots organizations, chefs, academics, entrepreneurs and farmers that strengthen individual and collective capacity to co-create an equitable future, inclusive society, and a healthy planet.                                   |
| The Clink Restaurant                                      | Aim is to reduce reoffending by training and rehabilitating people in prison; over an 800 inmates are trained and ready to be employed in restaurant industry.                                                                                                                                                                                                                                                                                                                                                              |
| The Federal University of Ceara Social Gastronomy Program | Promotes qualification courses for young people and adults who are prone to social risks to achieve the sustainable development of the community. Their training also targets rescuing gastronomic memories and promoting the empowerment of participants.                                                                                                                                                                                                                                                                  |
| The Organic Favela project                                | Created in Rio de Janeiro in September 2011, the project aims to modify the relation between humans and food, promoting awareness towards each step in the food cycle: starting from grocery planning and progressing until meal prepping and waste disposal. Therefore, it creates environmentally friendly and healthy food habits and practices to avoid waste, to take care of the environment and to show the world that it is possible to fight hunger.                                                               |
| The Skip Garden and Kitchen                               | Educational charity, which works together with local children and young people, businesses, residents and families in Camden, Islington and Southwark to create healthy, integrated and environmentally responsible communities.                                                                                                                                                                                                                                                                                            |
| WastED Pop-up                                             | The WastED operates as a pop-up restaurant and Chef Dan Barber shows how foods we would usually consider waste can actually be incredibly delicious; for instance, discarded parts of the coffee bean are used but then brewed like a tea rather than a coffee, food with blemishes or irregularities in shape and size that don't make it to the consumer market are turned into delicious meals; leftover barista milk, unwanted meat cuts, stale cupcake crumbs, vegetable pulps are all reevaluated in various recipes. |
| World Central Kitchen                                     | Founded by Jose Andrés, WCK works around the world with staff based at headquarters in Washington, DC. They perceive food as a universal human right and help devastated communities to recover in refugee camps, natural disasters, or any humanitarian crisis. Their main aim is to change the world through food and ensure everyone has access to nourishing meals and sustainable food systems.                                                                                                                        |
| XCHANGE: Social Gastronomy                                | Raise public awareness of the daily challenge faced by Hong Kong in dealing with 3,600 tons of food waste and to initiate changes and new practices with the aid of design.                                                                                                                                                                                                                                                                                                                                                 |
| Zero Foodprint                                            | Realizing that most of a meal's greenhouse gas emissions happen before the ingredients even make it to a restaurant, ZFP decided to work for changing how food is grown. It is a collective action for better food, thriving farms and restored climate. Protecting soil health through regenerative farming practices like composting, cover cropping, and managed grazing; reducing carbon emissions, providing technical assistance to cost-sharing and accessible funding; restoring the climate are their main goals.  |

**Source:** URL 1; URL 2; Canberk, 2018; URL 3; King, 2018; URL 4; URL 5; URL 6; URL 7; URL 8; URL 9; URL 10; URL 11; URL 12; URL 13; URL 14; URL 15; URL 16; URL 17; URL 18; URL 19.

The above-mentioned best practices indicate that many activities are carried out in different parts of the world by different individual and/or organizational initiatives with the aim of creating social impact through the unifying and healing power of food to support those in need. Other than these initiatives, there are a number of studies in the

literature that address social gastronomy practices. In their study examining social gastronomy from the perspective of chefs, Kaya and Aymankuy (2025) stated that the motivation to support earthquake victims in İzmir and make them feel that they are not alone went beyond filling the stomach. Siiger (2023) researched a social gastronomy project that was executed in Copenhagen, combining a housing organization and a nutrition education in which students worked with residents to create sustainable food practices so that low income households could also access nutritious and sustainable meals. King (2024) also emphasized that social gastronomy should be taken more seriously as it is an important contributor to peacebuilding and develop belonging and inclusion. Gürsoy and Özer (2022) mentioned about several social gastronomy practices related to increasing local seeds, returning to organic farming, transforming visually defective fruits to jams and minimizing food waste. Erbaş (2022) wrote about how social gastronomy entrepreneurship changed the negative image of a place from a terror-stricken city into a community-based tourism destination. There are also a few studies pointing the challenges of such initiatives. Navarro-Dols et al. (2022) emphasized the difficulties entrepreneurs' face when balancing individual and collective interests and the importance of building team motivations and team cohesion. Navarro-Dols and González-Pernía (2020) underlined the imbalance of responsibilities between chefs and other collaborative non-gastronomic agents.

Best practices are in parallel with the scope of social gastronomy explained in Figure 1 and the framework given in Figure 2. While some organize cooking classes and give professional training to individuals, they help people gain necessary qualifications for employment in the food industry. They support local farmers and use food as a tool to bring diverse cultures together while building understanding and unity among people with different backgrounds. They also pioneer as a role model to put social impact over profit where necessary by using some of their earnings for community projects.

## Conclusion

Social gastronomy brings different social classes together eat around the same table. It is also a definition that explains what we want to do today with its reflection a hundred years later. Social gastronomy works to address social inequality, improve nutrition and encourage people to use their skills for social good. It covers all levels of the food production chain, from planting and harvesting to food preparation and utilizing food waste to create social change. The basis of this approach is the idea that food, which takes up a large part of human life, can have an impact on society. Social gastronomy, which uses food for a more inclusive social structure, touches on many different issues. Hunger, unemployment, poverty and climate crisis are just some of these issues. Yet, the existing body of literature is scarce and there is only a few number of articles about social gastronomy as the main concept. On the other hand, social responsibility, social entrepreneurship and serving sustainable development goals are becoming more and more widespread in recent years as a means to address social and environmental issues while pursuing economic sustainability. Social gastronomy bridges all these concepts in the context of food and gastronomy. Thus, this review aims to compile social gastronomy initiatives and practices both on the global and local scale and inspire other stakeholders for potential future entrepreneurship while providing a framework of social gastronomy.

Social gastronomy movement is gaining momentum day by day and contributing to the community by dealing with various issues. While one half of the world is struggling with nutritional problems such as obesity, the other half is struggling with very serious problems such as hunger. Based on this feeling and thought, gastronomy leaders who feel a significant sense of responsibility are coming up with several projects for the world with social gastronomy.

They function as a bridge between volunteers, contributors, related institutions and the like.

The paper introduces and defines the conceptual framework for social gastronomy while reviewing several best practices. It tries to explain the scope of their activities to help a comprehensive understanding of what constitutes the phenomenon. It starts with the foundation of food-related problems and definitions of social responsibility and corporate social responsibility; then elaborates the topic with the acquisitions of the beneficiaries and finalizes with the best practices on a global and national scale. The objective of this research is to contribute to the literature considering the scarcity of publications. Although there are a number of studies in the form of case studies from different countries; no similar study addresses the subject from a more holistic standpoint. This study approached the phenomenon from a broader perspective and multi-dimensionally; thus, it was aimed to be a pioneering study in terms of its purpose, scope, objected gains and inspiring initiatives. When practices in Türkiye in particular were examined, it could be seen that such practices are insufficient in number and do not exhibit continuity; they are mostly situational in case of natural disasters or projected events.

As a result, by emphasizing the basics of social gastronomy, goals and their applications with practical and creative solutions, the study tries to create awareness about how small changes and actions may change lives of others by using the existing resources. In this sense, the study aims to be inspiring for food and beverage industry, chefs and all related stakeholders in order to increase awareness and foster similar initiatives for a more sustainable world.

Although the study examines the best practices of social gastronomy in a holistic manner, it has some limitations; first, it is based on secondary data and it is a review of the existing literature. Future studies may focus on long-term gains and/or impacts of the movement as well as problems and challenges experienced by the parties benefiting from social gastronomy activities and/or social gastronomy service providers. The aim of this study is to increase awareness in Türkiye about social gastronomy as there are limited number of exemplary practices and studies. So, researchers could also contribute to social gastronomy literature by conducting comparative studies of the existing small number of initiatives in Türkiye and worldwide counterparts.

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