



Detecting The State of Recognition of Local Food for People Living in Alanya

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Abstract

This study aims to determine the level of awareness among local people regarding Alanya's culinary culture. The data for the study was collected by applying a survey of 413 people living in the Alanya district. The relevant data was collected online from the participants between April 1 and May 2, 2024. As a result of the study, it was determined that the local delicacies that the participants knew and tasted the most were Gülüklü soup, Şebit, and Yoğurtlama. In addition, it was revealed that the dishes that the participants knew and tasted the least were Balık mançuru, Kırtakı, and Badem kahvesi. In addition, while most participants thought that Alanya's cuisine was delicious, they stated that Alanya's culinary culture was not sufficiently recognized nationally. However, different opinions emerged about the diversity of Alanya cuisine and its forgotten dishes. The participants' suggestions for preserving Alanya's culinary culture were also evaluated within the study's scope. The participants emphasized that to ensure this heritage's sustainability, it is important to increase media promotion, support relevant individuals, organize training programs, and establish research institutions.

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