

The Importance of Sustainable Interior Design for Specialized Restaurants in Enhancing Cultural Diversity and Competitiveness of the Tourism Sector

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Abstract:

This topic is addressed in order to understand the importance of food tourism restaurants in attracting visitors and promoting the tourism sector, and to highlight the challenges that can be faced in this field. The aim of this theme is to shed light on best practices and trends in the field of food tourism, and to enhance public understanding about the field of food tourism and its contribution to the economy and tourism.

The anthropological and ethnological difference between human nations is an important factor in enriching and reviving global tourism, but most local human cultures still suffer from marginalization and exclusion, and this is due to many media, social and political variables that have contributed, intentionally or unintentionally, to disrupting efforts to stimulate and develop domestic tourism. The World Tourism Organization (UNWTO) notes in its latest 2020 booklet on food tourism that travelers' destinations are beginning to be determined based on the type of food and the degree of its connection to the heritage of cities, making ancient tourist cities and rural areas the leader in this type of tourism.

This type of tourism becomes a major attraction for other tourism patterns, especially as it is an unseasonal pattern, unlike beach tourism and adventure tourism, and targets year-round tourist markets from different countries of the world. Despite the novelty of food tourism, social media has succeeded in spreading the pattern among different countries of the world, through various videos and photos, so that food becomes a vital element in tourism experiences.

Keywords:

Specialized tourist restaurants - Cultural Tourism - Food tourism "Food tourism" - Attractions - World Tourism Organization (UNWTO)

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