

# Impact of Culinary Tourism on Sustaining the Regional Identity of Haryana

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## Abstract

*The cuisine of Haryana is as simple as the land's food. The locals here can't stop eating the piping hot, steamed rotis, which are healthy and quite tasty. The state produces a lot of milk; hence milk and milk-related goods are prevalent in local cuisine. As opposed to the prevalent junk food in the metropolitan areas, Haryanvi's prefer simple and nutritious culinary preparations. Lassi, kachri ki sabzi, mixed dal, methi ghajjar, bajare ki khichadi and roti, kadhi-pakoda, lapsi, chutney, etc. are some of the popular dishes of the state.*

*While expecting tourists to bring their cuisine is unreasonable, Haryana is home to various mouthwatering dishes. The people of Haryana are greeted with the region's distinctive cuisine. The people that live in this state like good food and drink. The majority of people in Haryana are vegetarians. The culinary style known as Haryanvi, as it is known, has a particularly specific connection to the land. The diner enjoys his culinary delights without any bother. The present paper discusses culinary tourism's impact on sustaining Haryana's regional identity.*

**Keywords:** Culinary Tourism; Local Food; Regional Identity; Haryana

## Introduction

The government of Haryana has established a total of 44 tourist complexes around the state. There are 832 rooms and units of accommodation available via Haryana tourism. In addition to the above, there are foreign and Indian-origin hotel chains, independent hotels, and additional lodging to satisfy the diverse needs of visitors and tourists in the state. To promote tourism, Haryana has taken a multifaceted approach. Along the route that runs across the state, tourist complexes have been placed at key locations. For leisure and conference tourism development, tourist complexes have also been developed around Delhi. To meet the requirements of both tourists and residents, tourist facilities have been pushed in the district headquarters and key towns. Brhamsarovar, situated in Kurukshetra, has also been developed as a center for tourist attractions. Similarly, the government developed Bhadkal lake in Faridabad as an integral element of the city's tourist attractions. (Government of India 2015 Reference Yearbook, Publishing Division)

Surajkund and Damdama in Gurugram, as well as the interesting enclave of pines at Morni Hills, are notable tourist complexes. The other significant resorts include Ethnic India Rai, Blue Jay (Samalkha), Skylark (Panipat), Karna Lake and Oasis (Uchana), Parakeet (Pipli), Kingfisher (Ambala), Magpie (Faridabad), Dabchick (Hodal), Shama (Gurugram), Jungle Babbler (Dharuhera), and Gauriyya (Bahadurgarh). Myna & Tiliyar (Rohtak), Blue Bird (Hisar), Red Bishop (Panchkula), and Pinjore Gardens (Pinjore) (Haryana Tourism Corporation Limited., 2018).

Every year in February, the well-known Surajkund Crafts Mela is organized to promote local cuisine and art. Similarly, the Pinjore Heritage Festival is held annually to promote the city's long and illustrious history. If they choose to travel by land instead of by air, tourists going to Himachal Pradesh, Jammu and Kashmir, Punjab (including Delhi), Rajasthan, and Uttar Pradesh will have to pass via the state of Haryana. Consequently, Haryana benefits from passing by tourists who must inevitably demand culinary and stay along with supplemental amenities route. Despite being the first state in the country to develop standards in tourism, trade, and other sectors, Haryana has yet to investigate the possibilities presented by culinary or gastronomic tourism.

Every state wanting to see significant economic expansion and income increases should prioritize investing in the tourism industry. It has a significant potential for developing extra employment possibilities, in which both skilled and unskilled employment plays an important part. Also, it might be crucial to attain expansion via equity. Haryana's tourism industry is primarily governed by the Tourism Department of Haryana and the Haryana Tourism Corporation Limited. The development of the state's tourism infrastructure is the department's primary focus. Although the company operates and maintains both commercial and non-commercial units, such as restaurants, hotels, gas stations, rest houses, and so on. The number of domestic tourist arrivals in Haryana has increased by 88.59 percent, according to the Ministry of Tourism Report (MOT) 2014. In addition, the state has seen a sharp increase of 88.59% in the number of tourists from outside the country. Because of its immediate beneficial effect on the economy, In June 2016, the Haryana government recognized tourism as an industry.

### **Culinary Heritage in Haryana**

The idea of heritage compels us to discuss the continuity between the past and the present. Heritage offers historical depth and a steadfast pattern in a world that is always changing. According to Bessière (1998), the heritage component, specifically culinary, will likely play a role in tourist appeal, integration, and social dynamism. In addition to other topics, Rocco & Gill (2012) discuss the potential for gastronomy vests in Heritage Culinary. It is claimed, defended, and praised by a huge number of communities all over the globe, who see it as a source of money, a label, and a tool for local development. According to Chabrol and Muchnik (2011) in *Anthropology of Culinary*, our culinary heritage encompasses not only culinary goods and manufacturing processes but also consuming skills and technology.

A great deal of Haryana's culinary heritage has gone unexplored and untouched. The current focus on the documentation of commercial culinary heritage and the opening up of the potential for culinary tourism will further contribute to revolutionary expansion in this industry. *Culinary of Haryana: The Great Chutneys, The Great Sweets, and The Great Breads*, respectively, were provided by Dahiya (2012, 2013) and Dahiya & Duggal (2016) in the culinary journey to Haryana. Yet, there is still a significant amount of work to be done.

While expecting a tourist to bring their own cuisine is unreasonable, Haryana is home to various mouthwatering dishes. The people of Haryana are greeted with the region's culinary tradition. The people that live in this state like good food and drink. The majority of people in Haryana are vegetarians. The culinary style known as Haryanvi, as it is known, has a particularly specific connection to the land. The diner takes pleasure in his cuisine without making a fuss. From the food, the culinary has developed. Like their civilization, their cuisine is straightforward. People manufacture ghee, and many chunking uses of ghee can be noticed in the cuisine of Haryana. In Haryana, homemade butter is referred to as noni or tindi. The sweet milk drink known as Haryana Thandai is a regional favorite.

There is no such thing as a static state of culinary art in any nation, nor is the state of culinary art in India. Day by day, Haryanvi people are also aware of and inspired by Indian and worldwide culinary art. For Growing culinary knowledge, credit goes to published culinary books, televised culinary programs, renowned TV series, and Restaurants or quick culinary. Enjoying culinary experiences outside the house is becoming more popular in Haryana's middle-class culture. Nonetheless, these new traditions imply that the old tradition should be abandoned. The culinary traditions of the Haryanvi people have traditionally been influenced by their religion, stage of life, city or place, caste and social identity, family tradition, health worry, and limitless spiritual faith.

It is abundantly obvious from the preceding discussion that the state of Haryana has a rich natural, cultural, and historical heritage, and several types of tourism are flourishing in this region. It is impossible to disregard

or undervalue Haryana's vast culinary heritage. There is little documentation that goes into great length regarding Haryana's culinary customs, traditions, and recipes. In the state of Haryana, there is a need to use better the possibilities offered by culinary and culinary tourism. The current research is a modest effort to delve deeply into Haryana's culinary traditions and gastronomic pleasures and to record the state's Culinary Heritage.

### **A. Cooking, Food, and Culinary**

Food is a reference to the way of life that people lead, which includes the performance of everyday duties, the celebration of festivals, and the carrying out of different occasions or events of life in any area at any time throughout the years. Food is plentiful in Haryana. The people of Haryana are renowned for being straightforward, entrepreneurial, straightforward, hard-working, and devout. After finishing their labor, people in rural areas lounge about and talk about their day while smoking hukka. Despite European colonization and political instability, Haryana's food has stayed mostly unchanged for at least 5000 years. Ayurveda and Aryan food developed Indian cuisine. In certain Haryana houses, the Swastika may still be seen as a sign of good fortune. Just as the Harappan civilization was about to reach its final stage of expansion, Haryana began to experience a great connection with food and the culinary arts. Several sites in Haryana provide proof of this relationship. The food in Haryana is quite diverse, and each region has its flavor. For example, Sikhs choose jhatka meat, while Muslims prefer halal, and Jain prohibits any vegetable cultivated underground. This is only one example of how different faiths have different culinary practices.

Aryan, Mongolian, Persian, Turk, Greek, Chinese, Arab, Portuguese, and British invasions have impacted Haryana's food and culinary traditions. Many Hindus are vegetarians for religious reasons, while others consume nonvegetarian cuisine because they believe vegetarian cuisine is exclusively for the righteous. Emperor Ashoka promoted and influenced vegetarian food in the second century B.C. Great spiritual gurus Mahavir and Buddha also contributed to developing a vegetarian society in India. Only after the animals were offered as a sacrifice to the gods was meat eaten. Cows were prohibited in Hindu society throughout the period of the Vedas, and animals were regarded as the property of both people and the gods. Out of 250 animals, the Vedas also discuss which ones are appropriate for food and sacrifice. There are several gods in Hindu society, such as Indra, who has a particular preference for the meat of bulls, and Agani, who prefers the meat of bulls and cows. In Haryanvi cooking, butter, and ghee from India are widely used. However, in recent decades, vegetable oil and Vanaspati ghee have become more popular across Haryana. Meals are consumed while seated on the floor, a charpoy, or a peedha.

Certain culinary items, including fruit and nuts, are eaten raw, but most culinary items are prepared before consumption. For desired changes in culinary, various heat sources (wood, coal, gas, oil, electric heat, etc.) are employed in cooking. Culinary cooking kills unwanted microorganisms, which improves the taste, texture, appearance, palatability, and digestibility of the food. To evaluate a culinary item's quality, sense organs (the eyes, nose, and mouth) or equipment may be used. Haryanvi food has always emphasized the idea of "Slow Culinary." When rural workers return from the field, they deliver organic vegetables, which the spouse prepares at home using Angeathi, Hara, or Clay Chullah in village food.

### **B. Culinary Ingredients, Fuels, Kitchen Tools, and Equipment used in Haryana**

The availability of culinary items provides clues about the region's cropping pattern. Hence, agricultural transformation significantly influences the alteration of cropping patterns. The agricultural change may be traced back to several revolutions, including the Green Revolution, White Revolution, and Blue Revolution. New technological adaptations, the extent of land holdings, the ownership of land size, and socio-cultural factors all impact an area's cropping pattern. Political, historical, and economical. Between 1991-1992 and 2014-2015, the cropping pattern of cereals in the state of Haryana changed, and researchers discovered an increase in rice and wheat area of 8.38 percent and 8.95 percent, respectively. Nevertheless, a reduction in the percentage of land used for growing maize (-0.45), barley (-0.31), jowar (-1.36), and bajra is recommended (-4.26). Over the same period, pulses in the region reduced by 5.70 percent.

An agricultural state is Haryana. From the beginning of civilization, agriculture has been the primary means of subsistence and the most important activity for the people. In terms of culinary grain production, Haryana is self-sufficient. Maize is most specialized in Ambala and Yamunanagar, cotton is most specialized in Hisar, sugarcane is most specialized in Yamunanagar and Ambala, mustard is most specialized in Rewari and

Mahendragarh, gram is most specialized in Mahendragarh, and bajra is most specialized in Rewari. From 1991–1992 to 2008–2009, the areas of Panipat, Hisar, and Faridabad with the greatest levels of specialization in wheat, rice, and jowar production are as follows: (Ramphul, 2012).

Many NSS reports emphasize the culinary items' expenditure and distribution, representing the use of culinary products at a certain moment. The NSS 64 round (2011) displays the Haryana household expenditure in percentage, which also aids in understanding the consumer expenditure in Haryana. Exhibit 1.4 provides a detailed breakdown of the expenditure. The agricultural food production of fruit and vegetable in Haryana is highlighted in display 1.5. This display also demonstrates that the region of production influences people's eating habits.

### Research Methodology

In the course of this research, both qualitative and quantitative approaches will be used. A questionnaire survey form will be used to obtain primary data. In the state of Haryana, verbal feedback from tourists and proprietors of local restaurants, dhabas, and hotels has been recorded. Hence, the present research is based on data that conclude the current state of the tourism industry about the holy trinity of culinary, food, and tourism, which boosts employment for the locals and prevents distress migration in the state of Haryana in India. The researcher began by gathering the opinions of tourists on their likes and dislikes of the regional culinary scene, as well as suggestions on how to improve the lifestyle of the Haryanvi people in order to reduce the number of people who leave the region due to mental distress.

The researcher has detailed the preferences and views of tourists toward seeing the undiscovered portions of the Haryana region, as well as the nutritious culinary food, in order to expedite tourism in the region. As a consequence of this, it may be argued that the research used a descriptive research design.

The secondary data came from a wide number of sources, including the internet, journals, reference material, publications, and websites, among others.

### Data Analysis & Interpretation

#### A Distribution of the Age of the Selected Tourist Visiting Haryana

Age Group	Number of Tourists	Percentage of Tourists
18-25	73	24.33%
26-35	86	28.67%
36-45	67	22.33%
46-55	47	15.67%
55 or above	27	9.00%
Total	300	100%

#### Interpretation:

The data presented in the table make it abundantly clear that the majority of respondents, or 28.67%, fall into the age bracket of 26-35 years, followed by the age bracket of 18-25 years, which accounts for 24.33%, the age bracket of 36-45 years, which accounts for 22.33%, the age bracket of 46-55 years, which accounts for 15.67%, and the age bracket of over 55 years, which accounts for 9%.

#### B. Distribution of Nationality among the Selected Tourist Visiting Haryana

Nationality	Number of Tourists	Percentage of Tourists
Local	48	16.00 %
From other Indian State	167	55.67 %
Foreigner	85	28.33 %
Total	300	100%

**Interpretation:**

According to the findings of this in-depth analysis carried out for the purpose of this research project, the majority of tourists (55.67%) came from other Indian states (other than Haryana), 28.33% were tourists from outside of India, and the remaining 16% were local tourists.

**C. Distribution of Gender among the Selected Tourist Visiting Haryana**

Gender	Number of Tourists	Percentage of Tourists
Male	151	50.33 %
Female	146	48.67 %
Transgender	3	1.00 %
Total	300	100%

**Interpretation:**

Based on the comprehensive analysis that was conducted for the purpose of this research, it can be observed that male respondent make up a slightly larger proportion (50.33%) than female respondent (48.67%). The remaining 1% of respondents is transgender.

**D. Marital Status of the Selected Tourist Visiting Haryana**

Marital Status	Number of Tourists	Percentage of Tourists
Married	172	57.33 %
Unmarried	109	36.33 %
Other	19	6.34 %
Total	300	100.0%

Source: SPSS Output.

**Interpretation:**

The descriptive statistics table shown above provides information about respondents' marital status. The total number of respondents is 300, and of them, 57.33 percent are married and 36.33 percent are single. The remaining 6.34 percent of respondents are either divorced or have never been married.

**E. Education Levels of the Selected Tourist Visiting Haryana**

Education	Number of Tourists	Percentage of Tourists
Below Metric	4	1.33 %
Metric	5	1.66 %
12th	9	3.00 %
Graduation	108	36.00 %
Post-Graduation	129	43.00 %
PhD	45	15.00 %
Total	300	100.0%

Source: SPSS Output.

**Interpretation:**

The survey result sheds insight on the respondents' educational level. The majority of respondents, 43%, have Post Graduate degrees, while the remaining respondents, 36%, have Graduate degrees. Although 15% of respondents earned their doctorate, 3%, 1.66%, and 1.33% of respondents studied up to the secondary level metric, respondents and lower level, respectively.

**F. Profession of the Selected Tourist Visiting Haryana**

Profession	Number of Tourists	Percentage of Tourists
Government Employee	37	12.33%
Self Employed	79	26.33%
Businessman	72	24.00%
Professional	43	14.34%
Any other	69	23.00%
Total	300	100.0%

Source: SPSS Output.

**Interpretation:**

It is clear from the survey results that 12.33% of respondents are government workers and the majority, 26.33%, are self-employed. Nonetheless, 24% of respondents are businesspeople, and 14.34% are professionals. The remaining 23% of respondents are involved in some other profession.

**G. Income Levels of the Selected Tourist Visiting Haryana**

Income	Number of Tourists	Percentage of Tourists
Below 1 Lakh	9	3.00 %
1 Lakh - 1.5 Lakhs	11	3.67%
1.5 Lakhs - 2.5 Lakhs	47	15.67%
2.5 Lakhs - 5 Lakhs	103	34.33%
5 Lakhs - 10 Lakhs	73	24.33%
More than 10 Lakhs	57	19.00 %
Total	300	100.0%

Source: SPSS Output.

**Interpretation:**

The frequency distribution table in the survey result provides information on the income of respondents. According to the table, 34.33 percent of respondents had yearly incomes between 2.5 and 5 lakhs INR. While the yearly income of 24.33% of respondents is INR 5 lakhs to 10 lakhs, and the yearly income of 15.67% of respondents is INR 1.5 to 2.5 lakhs. Although the income of 19% of respondents is more than INR 10 lakhs per year, the income of 3.67% of respondents is between INR 1 and INR 1.5 lakhs per year. Just 3% of respondent income is less than one lakh Indian Rupees per year.

#### H. Travelling Companion along with Selected Tourist Visiting Haryana

	Number of Tourists	Percentage of Tourists
None	37	12.33%
With family	88	29.33%
With friends & relatives	115	38.33%
Official group / students	37	12.33%
Others (Specify)	23	7.67%
Total Tourists	200	100.0 %

#### Interpretation:

The travelling companion of the maximum tourists i.e. 38.33 percent came in the category of friends and relatives followed by 29.33 percent of the tourists whose travelling companion were family members. 12.33 percent were travelling alone; 12.33 percent were travelling with office groups or students. Only 7.67 percent of the tourists were travelling with others. This indicates that the majority of tourists visit Haryana with friends and relatives.

#### I. Purpose of the Tourist to Visit Haryana

	Number of Tourists	Percentage of Tourists
Leisure / recreation	101	33.67%
Business	37	12.33%
Religious	73	24.33%
Visiting Friends & Relatives	59	19.67%
Medical	14	4.67%
Others (Specify)	16	5.33%
Total Tourists	300	100.0 %

#### Interpretation:

The table represents the purpose of the tourists to visit Haryana. The majority of the tourists i.e., 33.67 percent were leisure or recreation travelers followed by 24.33 percent of the tourists who had a religious purpose. The purpose of 19.67 percent tourists was to visit friends and relatives, 12.33 percent were on business tour. 5.33 percent were visiting for some other reasons, only 4.67 percent of the tourists were visiting for medical reasons. This indicates that the purpose of majority of tourists to visit Haryana was leisure or recreation.

**J. Average expenditure for this tour**

	Number of Tourists	Percentage of Tourists
Less than 5000 INR	48	16.00 %
5000 to 10000 INR	104	34.67 %
10000 to 15000 INR	86	28.67 %
More than 15000 INR	62	20.66 %
Total Tourists	300	100.0 %

**Interpretation:**

The average expenditure for the trip is shown in the table. According to the depiction, the majority of tourists, or 34.67 percent, spent their average tour expenditure within the ranges of 5000 and 10,000 dollars, while the remaining 28.67 percent spent their average tour expenditure between the ranges of 10,000 and 15,000 dollars. Twenty-six and a half percent of tourists had an average age expenditure of more than fifteen thousand dollars. Just 16% of tourists had an average age expenditure of less than \$5,000. This suggests that the majority of tourists had an expenditure of 5,000–10,000 for this tour.

**K. Type of Culinary the Selected Tourist had during their Visit to Haryana**

Categories	Number of Tourists	Percentage of Tourists
Local culinary/ traditional culinary	88	29.33 %
Fast culinary	62	20.67%
Both	150	50.00 %
Total	300	100.0

**Interpretation:**

The values in the table represented the data on the culinary experiences that the tourists experienced while on their tour. The majority of tourists, or fifty percent, had experience with both fast and traditional culinary, while the remaining tourists, or 29.33 percent, only had experience with either local or traditional cuisine. 20.67 percent of tourists possessed fast culinary skills. This indicates that the majority of people choose to have fast culinary and tradition culinary even when they go on excursions, and this decision is entirely dependent on the types of culinary that are available in a given location.

**L. Frequency of having Local/traditional culinary during the current tour**

Categories	Number of Tourists	Percentage of Tourists
Once in the tour	44	14.67 %
More than once during the tour	108	36.00 %
Very often	110	36.66 %
I eat only local culinary	38	12.67 %
Total	300	100.0

**Interpretation:**

The above table denoted the presence of local culinary talent during the current tour. The majority of tourists, or 36.66 percent, had a local culinary tour quite often, followed by 36 percent of tourists who had a local culinary tour more than once during their current tour. Only local cuisine is preferred by 12.67 percent of culinary tourists. On their current tour, 14.67 percent of other culinary tourists had only experienced local cuisine once. This indicates that the majority of people prefer to consume traditional/local culinary whenever they get the opportunity to do so since it provides them a sense of belonging in a familiar setting and helps them connect with Haryana's regional identity.

**M. Average expenditure on local culinary for one person**

Categories	Number of Tourists	Percentage of Tourists
Less than Rs. 50	23	7.67 %
Rs 50-100	61	20.33 %
Rs. 100-150	101	33.67 %
Rs. 150-200	59	19.67 %
More than Rs 200	56	18.66 %
Total	300	100.0

**Interpretation:**

The average expenditure on local culinary per person was shown in the table below. The majority of tourists, or 33.67 percent, spent between 100 and 150 rupees on local culinary per person. This was followed by 19.67 percent of tourists, whose average expenditure on local culinary was between 150 and 200 rupees per person. The average age of 20.33 percent of tourists was between 50 and 100 rupees. Tourists who spent more than 200 rupees made up 18.66 percent of the total. Just 7.67 percent of tourists there had an average age expenditure of less than 50 rupees.

This suggests that the majority of tourists spent between 100 and 150 rupees on local culinary experiences. Tourists enjoy local culinary since it is cost efficient, fresh, and health friendly as well, and it is not a huge problem for them to spend 100 or 150 rupees on nice culinary.

**N. Experiencing the Interconnection between Culinary, and Tourism Resources as Regional Identity during the Haryana Visit**

Categories	Number of Tourists	Percentage of Tourists
In hotels where you are staying	34	11.33 %
During sight seeing	78	26.00 %
Only at some special local restaurants	84	28.00 %
Mostly all the places	104	34.67 %
Total	300	100.0 %

**Interpretation:**

During their journey to Haryana, the table represented their understanding of the interconnection between local culinary, food, and tourism resources as well as regional identity. The majority of tourists, or 34.67 percent, were able to feel the interconnection between local culinary and tourism resources as a form of regional identity almost everywhere they went. This was followed by 28 percent of tourists, who were only able to feel such an interconnection between local culinary and tourism resources as a form of regional identity at a select few specialized tourist restaurants. The identical feeling might be experienced by 26 percent of tourists when seeing the property. Just 11.33 percent of culinary tourists sensed the interconnection between regional culinary resources and local identity as a kind of tourism, and solely at the hotels in which they were staying. This suggests that virtually all locations have a strong interconnection between regional culinary, food, and tourism resources as well as local identity.

**O. There is so much variety of local culinary at this destination, hence the local culinary is worth to remembered as Regional Identity of the Haryana**

Categories	Number of Tourists	Percentage of Tourists
Strongly Disagree	8	2.67 %
Disagree	14	4.67 %
Can't Say	64	21.33 %
Agree	123	41.00 %
Strongly Agree	91	30.33 %
Total Tourists	300	100.0 %

**Interpretation:**

According to the analysis of the frequency table for the statement "There is so much variety of local cuisine at this region, hence the culinary variety to be remembered as a destination of the Haryana," the study quantified that a significant number of tourists, i.e. 41 percent, agree that there is so much variety of local cuisine at this region, hence the culinary variety to be remembered as a destination of the Haryana, and a nominal proportion of tourists, i.e. 4.67 percent, disagree with this statement. On the other side, 30.33 percent of tourists strongly agree with the statement, while 21.33 percent of tourists were indifferent about it. The percentage of tourists who strongly disagreed with the statement was 2.67 percent. So, it means that there is a great deal of variety of regional cuisine at this destination, making the local culinary identity of Haryana worth remembering.

**P. Local Culinary, and Tourism Resources have higher impact on Upholding the Regional Identity of the Haryana**

Categories	Number of Tourists	Percentage of Tourists
Strongly Disagree	8	2.67 %
Disagree	18	6.00 %
Can't Say	58	19.33 %
Agree	138	46.00 %
Strongly Agree	78	26.00 %
Total Tourists	300	100.0 %

### Interpretation:

According to an analysis of the frequency table for the statement “Local Culinary and Tourism Resources have higher impact on Upholding the Regional Identity of the Haryana,” the majority of tourists, or 46 percent, agree with this statement, and the nominal proportion of tourists, or 6 percent, disagree with it. On the other side, 19.33 percent of tourists were indifferent about the matter, 26 percent of tourists strongly agree, and 2.67 percent of tourists strongly disagreed with the statement. In light of this, it can be concluded that the Local Culinary and Tourism Resources have a greater impact on the Maintenance of the Regional Identity of the State of Haryana.

### Conclusion

This research focuses primarily on the impact of regional resources, culinary traditions, and tourism on maintaining Haryana’s distinctive regional identity. Because of this reason, the researcher has gathered data in order to quantify the perspectives of the numerous people who have an interest in the local culinary, food, and tourism sectors. These people primarily include tourists, who are the industry’s primary source of revenue, the general public, who form their perceptions of the destination, the government, which provides funding for promotional activities and sets policies for the tourism sector, culinary guides, and agencies, which have a direct impact on the tourist experience. At the present time period, local culinary tourism is an intriguing choice; it has the potential to considerably contribute to the total development of a destination’s tourism industry.

According to the conclusions of this research, the state of Haryana has a number of distinctive traits that, when considered together, should speak to the region’s immense potential as a booming centre for local cuisine, food, and tourism resources. The research examines the state of the industry as a whole as well as the tremendous potential for expanding local culinary and cultural tourism.

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