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Edited by

Catarina Martins
Márcio Martins
Clarisse Pais
Elisabete Mendes Silva

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Editors

Catarina Martins, Instituto Politécnico de Bragança, Portugal

Márcio Martins, Instituto Politécnico de Bragança, Portugal

Clarisse Pais, Instituto Politécnico de Bragança, Portugal

Elisabete Mendes Silva, Instituto Politécnico de Bragança, Portugal

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NAVIGATING THE CROSSROADS OF CIRCULAR ECONOMY, GASTRONOMY, AND SUSTAINABILITY

Andreia Moura

andreiamoura@esec.pt, CiTUR, Coimbra Education School, Polytechnic Institute of Coimbra, Portugal

Vânia Costa

vcosta@ipca.pt, CiTUR, School of Hospitality and Tourism, Polytechnic Institute of Cávado and Ave, Portugal

Eugénia Devile

eugenia@esec.pt, CiTUR, Coimbra Education School, Polytechnic Institute of Coimbra, Portugal

Beatriz Maia

9170124@esht.ipp.pt, Researcher of the project CeGAS - Circular Economy for Sustainable Gastronomy: Diagnosis and adoption of good practices in the restaurant sector

Henrique Camões

a2019110776@esec.pt, Researcher of the project CeGAS - Circular Economy for Sustainable Gastronomy: Diagnosis and adoption of good practices in the restaurant sector.

António Melo

antonio.melo@esht.ipp.pt, CiTUR, School of Hospitality and Tourism, Polytechnic of Porto, Portugal

Purpose – The objective of this study is twofold: firstly, to scrutinize the scholarly output regarding Circular Economy, Gastronomy and Sustainability concepts, and secondly, to evaluate the adhesion of scientific literature to global trends and recommendations within the domain of Circular Gastronomy.

Theoretical framework – Circular Economy principles are not based exclusively on reducing and reusing the raw materials used in the production system, but should, at the same time, encourage opportunities for sustainable consumption, waste management and innovation, as well as human development and global well-being (Muranko et al., 2018; Lakatos et al., 2021). In this context, the concept of circular gastronomy arises as the expertise and proficiency in food and meal designs, with a particular emphasis on reimagining and redefining culinary experiences, being instrumental in fostering the advancement of gastronomy towards a sustainable future (Lee, 2023; Nyberg et al., 2022; Schmitt et al., 2017). In sum, the development of sustainable models and innovation in gastronomy, based on the principles of prevention and regeneration, is imperative in outlining a goal that the current restaurant industry must strive to increase (Borrello et al., 2016; Chuang et al., 2010; Vilariño et al., 2017; Rodrigues et al., 2022; Visković & Komac, 2021).

Design/methodology/approach – The research overviews the key results of a bibliometric analysis that was conducted using the SCOPUS and Web of Science (WOS) databases, on February 28, 2023, following a mixed methodological approach, as part of the project CeGAS – Circular Economy for Sustainable Gastronomy: Diagnosis and adoption of good practices in the restaurant sector. The obtained results, deemed significant, were further processed using the VOSviewer software to enhance interpretation.

Findings – Out of the four hundred articles analyzed, the majority of research has been conducted by authors from Italy, Spain, and the United States. Over the past decade, there has been a notable increase in scientific publications exploring the concepts of circular economy, sustainability, and gastronomy, with contributions from three hundred authors dedicated to this subject. Results suggest a strong presence in the study of these variables in European countries and four main areas of research: i) behavioral aspects of society; ii) the multidisciplinary of environmental sciences; iii) agricultural innovation; and iv) economic and management approaches.

Research, practical & social implications – This systematic approach can aid in organizing the key attributes of the scientific literature pertaining to the correlation between circular economy and gastronomy, highlighting its sustainable and industry-advancing essence. Moreover, it serves as a means to raise awareness and cultivate a critical mindset among individuals regarding the significance of circular practices within the restaurant sector. Additionally, it can offer valuable guidance to entrepreneurs and managers in the field, empowering them to select more sustainable and eco-efficient operational alternatives, thereby reducing resource depletion and minimizing food waste.

Originality/value – This pioneering study represents a significant contribution to the pursuit of a more sustainable restaurant sector by exploring the convergence of circular economy principles and local gastronomy. By delving into this intersection, it sheds light on an unexplored area of research and provides valuable insights for fostering circular gastronomy within the restaurant industry.

Keywords – Circular economy, Gastronomy, Sustainability, Circular gastronomy, Bibliometric analysis

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