References

- Abarca, M. (2004). Authentic or not, it's original. Food & Foodways, 12, 1–25.
- Agriturismo-Sicilia.it (2012), FOODIES 2012: Gambero Rosso and Negroni's guide to Italian foods now available, http://www.agritourisme-sicile.com/blog.cfm?id=745
- Alonso, A. & Bressan, A. (2013). Stakeholders' perspectives on the evolution and benefits of a traditional wine festival: The case of the Grape Festival ('Festa dell' Uva') in Impruneta, Italy. *Journal of Convention and Exhibition Management*, **14**(4), 309-330.
- Alonso, A. & Northcote, J. (2010). The development of olive tourism in Western Australia: A case study of an emerging tourism industry. International Journal of Tourism Research, 12, 696-708.
- Andersson, T., & Mossberg, L. (2004). The dining experience: Do restaurants satisfy customer needs? Food Service Technology, 4(4), 171-177.
- Arnould, E., & Thompson, C. (2005). Consumer culture theory (Cct): Twenty years of research. Journal of Consumer Research, 31(4), 868-882.
- Barbieri, C. & Mahoney, E. (2009). Why is diversification an attractive farm adjustment strategy? Insights from Texas farmers and ranchers. Journal of Rural Studies, 25, 58-66.
- Barcelona Field Studies Centre (2013) (online source: ontarioculinary.com/uncategorized/ tasty-tidbits-consumer-trends; accessed Nov. 9, 2013).
- Barr, A., & Levy, P. (1984). The Official Foodie Handbook. London: Ebury Press.
- Barrera, E. & Alvarado, O. (2008). Food trails. Tourist architectures built on food identity. Gastronomic Sciences, 3 (8), 36-43.
- Barrows, C. (2008). Food and beverage management. In B. Brotherton and R. Wood (Eds.), The Sage Handbook of Hospitality Management, pp. 421-442. London: Sage.
- Beer, S. (2008). Authenticity and food experience: Commercial and academic perspectives. Journal of Foodservice, 19, 153-163.
- Bell, R., & Marshall, D. (2003). The construct of food involvement in behavioral research: Scale development and validation. Appetite, 40(3), 235-244.
- Benckendorff, P., & Pearce., P. (2012). The psychology of events. In, S. Page & J. Connell (Eds.), The Routledge Handbook of Events, pp. 165-185. London: Routledge.
- Bennett, L., and Freemantle, J. (2014). Cooking schools and classes. In, E. Wolf (ed.), Have Fork Will Travel: A Practical Handbook for Food and Drink Professionals, pp. 171-179. Portland OR: World Food Travel Association.

- Bertella, G. (2011). A knowledge-based model for the development of food tourism. In, M. Romano (Ed.), *Proceedings: The First European Conference on Wine and Food Tourism*. Pisa: Edizioni ETS
- Bessiere, J. (1998). Local development and heritage: Traditional food and cuisine as tourist attractions in rural areas. *Sociologia Ruralis*, **38** (1), 21-34.
- Biscardi, N., Casciola, C., Hrabec, M., Partain, H., and Wolf, E. (2014). Culinary Tours, Guides, Packages and Agents. In, E. Wolf (Ed.), *Have Fork Will Travel: A Practical Handbook for Food and Drink Professionals*, pp. 145-155. Portland OR: World Food Travel Association.
- Bitner, M. (1992). Servicescapes: The impact of physical surroundings on customers and employees. *The Journal of Marketing*, **56** (2), 57-71.
- Bitsani, E. & Kavoura, A. (2012). Connecting oenological and gastronomical tourisms at the wine roads, Veneto, Italy, for the promotion and development of agrotourism. *Journal of Vacation Marketing*, **18**, 301-312.
- Boniface, P. (2003). *Tasting Tourism: Travelling For Food And Drink*. Farnham, Surrey: Ashgate Publishing.
- Bourdieu, P. (1979). *Distinction: A Social Critique of the Judgment of Taste*, trans. Richard Nice, 1984. Boston MA: Harvard University Press.
- Boyne, S., Hall, D. & Williams, F. (2003). Policy, support and promotion for food-related tourism initiatives. *Journal of Travel & Tourism Marketing*, **14**, 131-154.
- Boyne, S., Williams, F., & Hall, D. (2002). On the trail of regional success: Tourism, food production and the Isle of Arran Taste Trail. *Tourism and gastronomy*, 91-114.
- Branscombe, N., & Wann, D. (1992). Role of identification with a group, arousal, categorization processes, and self-esteem in sports spectator aggression. *Human Relations*, **45**(10), 1013-1033.
- Brillat-Savarin, J. (2000). *The Physiology of Taste, or Meditations on Transcendental Gastronomy*. Counterpoint (trans. by MFK Fisher; first published in French in 1825).
- Brown, G., and Chappel, S. (2008). Tasting Australia: A celebration of cultural identity or an international event? In, J. Ali-Knight et al. (Eds.) *International Perspectives of Festivals and Events*, pp. 139-148. Oxford: Elsevier.
- Brown, G., and Getz, D. (2005). Linking wine preferences to the choice of wine tourism destinations. *Journal of Travel Research*, **43**(3): 266-276.
- Brown, G., Havitz, M., & Getz, D. (2007). Relationships between wine involvement and wine-related tourism. *Journal of Travel and Tourism Marketing*, **21**(1): 31-46.
- Bruwer, J., & Lesschaeve, I. (2012). Wine tourists' destination region brand image perception and antecedents: Conceptualization of a winescape framework. *Journal of Travel & Tourism Marketing*, **29**(7), 611-628.
- Bryan, H. (1977). Leisure value systems and recreational specialization: The case of trout fishermen. *Journal of Leisure Research*, **9**(3), 174-187.
- Bussell, J., and Roberts, K. (2014). Power of the people: Word of mouth marketing in

- food tourism. In, E. Wolf (ed.), *Have Fork Will Travel: A Practical Handbook for Food and Drink Professionals*, pp. 423-431. Portland OR: World Food Travel Association.
- Bussell, J., Tomei, A., & Wolf, E. (2014). Future of food tourism. In, E. Wolf (Ed.), *Have Fork Will Travel: A Practical Handbook for Food and Drink Professionals*, pp. 467-472. Portland OR: World Food Travel Association.
- Byrkjeflot, H., Pedersen, J., & Svejenova, S. (2013). From label to practice: The process of creating new Nordic cuisine. *Journal of Culinary Science & Technology*, **11**, 36–55.
- Cairns, K., Johnston, J., & Baumann, S. (2010). Caring about food: Doing gender in the foodie kitchen. *Gender & Society*, **24**(5), 591-615.
- Carlsen, J., and Charters, S. (Eds.) (2006). *Global Wine Tourism: Research, Management and Marketing*. Wallingford, England: CABI.
- Carlsen, J., & Edwards, D. (2008). Tasting Arizona, Arizona, USA. *Innovation for Sustainable Tourism: International Case Studies*, 48.
- Carroll, G., & Torfason, M. (2011). Restaurant organizational forms and community in the US in 2005. *City & Community*, **10**(1), 1-24.
- Casciola, C., Laurin, U., & Wolf., E. (2014). Developing a food tourism destination. In, E. Wolf (Ed.), *Have Fork Will Travel: A Practical Handbook for Food and Drink Professionals*, pp. 221-232. Portland OR: World Food Travel Association.
- Cavicchi, A., and Santini, C. (Eds.) (2014). *Food and Wine Events in Europe: A Stakeholder Approach*. London: Routledge.
- Cela, A., Knowles-Lankford, J. & Lankford, S. (2007). Local food festivals in northeast Iowa communities. A visitor and economic impact study. *Managing Leisure*, **12**, 171-186.
- Chang, W., & Yuan, J. J. (2011). A taste of tourism: Visitors' motivations to attend a food festival. *Event Management*, **15**(1), 13-23.
- Charters, S., Mitchell, R. (2014) Food and wine events in Europe and the New World: A comparison, in Cavicchi, A., Santini, C., Food and Wine Events in Europe. A Stakeholder Approach, Oxford: Taylor & Francis.
- Charters, S., & Pettigrew, S. (2006). Product involvement and the evaluation of wine quality. *Qualitative Market Research: An International Journal*, **9**(2), 181-193.
- Chawla, S., Elliot, S., Wansink, B., and Wolf, E. (2014). How foodies make decisions. In, E. Wolf (ed.), *Have Fork Will Travel: A Practical Handbook for Food and Drink Professionals*, pp. 71-81. Portland OR: World Food Travel Association.
- Che, D. (2006). Select Michigan: Local food production, food safety, culinary heritage, and branding in Michigan agritourism. *Tourism Review International*, **9**(4), 349-363.
- Che, D., Veeck, A., & Veeck, G. (2005). Sustaining production and strengthening the agritourism product: Linkages among Michigan agritourism destinations. *Agriculture and Human Values*, 22, 225-234.
- Cohen, E. & Avieli, N. (2004). Food in tourism: Attraction and impediment. *Annals of Tourism Research*, **31**, 755-778.

- Commonwealth Department of Tourism (Australia) (1994). *Australian Rural Tourism Strategy*. Canberra: Australian Government Publishing Service.
- Correia, A., Moital, M., Ferreira Da Costa, C. & Peres, R. (2008). The determinants of gastronomic tourists' satisfaction: A second-order factor analysis. *Journal Of Foodservice*, **19**, 164-176.
- Crispin, S., & Reiser, D. (2008). Food and wine events in Tasmania, Australia. In, C.M. Hall and L. Sharples (Eds.), *Food and Wine Festivals and Events Around the World*, pp. 113-131. Oxford: Butterworth-Heinemann.
- Croce, E., & Perri, G. (2010). Food And Wine Tourism: Integrating Food, Travel and Territory. Wallingford, England: Cabi.
- Crotts, J., Pan, B., & Raschid, A. (2008). A survey method for identifying key drivers of guest delight. *International Journal of Contemporary Hospitality Management*, **20**, 462-470.
- Csikszentmihalyi, M. (1990). Flow: The Psychology of Optimal Experience. New York: Harper & Row.
- Culinary (Gastronomic) Tourism (2011). Retrieved From www.onecaribbean.org/content/files/CulinaryCaribbeanNicheMarkets.Pdf).
- Dagesse, D. (2013). Wine producing soils of Niagara. In, M. Ripmeester, P. Mackintosh and C. Fullerton (Eds.), *The World of Niagara Wine*, 165-184. Waterloo: Wilfrid Laurier University Press.
- Delamont, S. (1994). Appetites and identities: Introduction to the social anthropology of Western Europe. London: Routledge.
- Deloitte and Touism Industry Association of Canada (2012). Navigate, Vol. 4.
- Demby, E. (1989). Psychographics revisited: The birth of a technique. *Marketing News*, January, p. 21.
- Dodd, T. (1998). Influences on search behavior of industrial tourists. *Journal of Hospitality & Leisure Marketing*, **5**(2-3), 77-94.
- Du Rand, G., & Heath, E. (2009). Local food as a key element of sustainable tourism competitiveness. In, J. Saarinen, F. Becker, H. Manwa, & D. Wilson (Eds.) *Sustainable Tourism in Southern Africa. Local Communities and Natural Resources in Transition*. Bristol: Channel View Publications.
- Du Rand, G., Heath, E. & Alberts, N. (2003). The role of local and regional food in destination Marketing. *Journal of Travel & Tourism Marketing*, **14**, 97-112.
- Dwyer, L., Forsyth, P. J., & Dwyer, W. (2010). *Tourism Economics and Policy*. Bristol: Channel View Publications.
- Einarsen, K. & Mykletun, R. (2009). Exploring the success of the Gladmatfestival (The Stavanger Food Festival). *Scandinavian Journal of Hospitality and Tourism*, **9**, 225-248.
- Episteme (2013). L'agroalimentare Italiano: centralità valoriale, strategicità economica, Presentation at Buying Tourism Online 6th Edition, Florence (Italy), 4-6 December, 2013.