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Chef's Sabbatical: An analysis of chef's gastronomic research through culinary tourism

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Chef's Sabbatical: An analysis of chef's gastronomic research through culinary tourism**Watson Baldwin, DHTM***Technological and Higher Education Institute of Hong Kong, 12F South Block, 133 Shing Tai Road Chai Wan Hong
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Abstract

Chefs have long looked to various aspects of food, culinary trends, restaurants and their peers for inspiration. So much that they take time away from the line to go deep into culinary cultures across the globe as spectators, diners, tourists and even as line cooks to find the inspiration behind their new dishes or menu items. The premise of a chef's sabbatical is not a new theory or trend, but rather a new explanation of a rite of passage in the culinary world via culinary tourism. At the start of a chef's career, they are encouraged to work and gather experience from a number of restaurants before becoming an Executive Chef. However, when they do become an Executive Chef, it is difficult to take on multiple tasks or work at different restaurants to further their knowledge outside the kitchen. This is where the chef's sabbatical premise is put forward.

Keywords: Chef, Culinary Arts, Food Tourism, Gastronomy, Culinary and Food Innovation**Introduction**

Existing literature on the topic of culinary tourism has thoroughly examined a multitude of dimensions with regards to the importance, impact and viability of the topic associated with tourists, economics and the consumer market. The scope of this paper is to take a more in-depth and analytical approach to one area of the culinary tourism market, chefs. Chefs have been described as culinarians with regards to their professional field, preparing meals and dishes in all

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