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Local food availability in menus of hotels: The case of Batman, Turkey

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Abstract

The purpose of this study is to find out the availability of the local dishes of the city of Batman in the menus of the accommodation establishments. Therefore, at first, the local dishes of this city were compiled via document analysis technique. As a result of this compilation, for the study, semi-structured interviews were conducted with the managers or head chefs of 13 accommodation establishments located in Batman. As a result of these interviews, it was revealed that none of the accommodation establishments include local dishes in their menus. Furthermore, other results presented that the visitors have a demand towards local dishes and that they prefer local dishes when it is offered as an alternative. Within the context of local dishes, it was exhibited that the local tandoor bread was served to the visitors only in three hotels operating in a bed and breakfast system and this bread has been in demand.

Keywords: hotels, menu, local dishes, Batman

Introduction

Food is perceived as the topmost survival need of humans since their existence (Özbay, 2017; Nergiz, 2017; Syed *et al.*, 2022). For this reason, millions of meals from local cuisines to fast food are cooked every day all around the world (Lillicrop *et al.*, 2002). The main element that attracts the attention of the tourists and the researchers is the local dishes which provide a real cultural experience (See the studies of Pang, 2002; Hall *et al.*, 2003; Arthur 2010; Amuquandah *et al.*, 2013). Also, the production, consumption, and sale of local dishes play a role in the discovery of both healthy and nutritious meals, development of the local economy, and in establishing a realistic bond with the destination headed (Bird *et al.*, 2008). Hospitality and *authenticity* on the other hand, are a source of motivation in the tourism sector for the tourists (Changi *et al.*, 2010). Authenticity provides the tourist the advantage of experiencing that destination (Bondzi-Simpson & Aye, 2017). Therefore, the local products accompanied also by the local dishes constitute the authenticity of the destination. Especially, social media and other platforms are the tools that are used intensively to reach a destination.

The impact of local dishes in terms of enabling the authenticity of the destinations, distinguishing local communities, promoting economic development, and improving local tourism is non-ignorable (Bondzi-Simpson & Aye, 2017). However, local dishes lose their chance to survive day by day due to the recent conditions and emerging rapid and big changes (Sanlier *et al.*, 2008). This situation can only be actualized by using the local cuisine culture as a supporting product in the destinations, making sure that the tourists re-visit the region by ensuring their satisfaction or tourists extending their duration of stay in the hotels (Sengül & Türkay, 2016). In this context, including local dishes in the menus of accommodation establishments is an important advantage in creating a difference in terms of tourism (Mil & Denk, 2015). So, it can be concluded that ensuring an increase in the number of tourists and improving gastronomy tourism throughout the country can only be possible by accommodation establishments and catering firms. And they can

do this by serving local dishes in the region and including local dishes in their menu and advertising these cuisines. Along with the increase in the number of local dishes in the menus of businesses, it contributes to the gastronomy tourism and provides the opportunity to transfer region's local dishes to the next generations (Yıldırım *et al.*, 2018).

Local dishes play an important role in celebrations, cultural events, and festivals in many developing countries (Bondzi-Simpson, 2015). However, local products do not get the attention they deserve in the hotel menus in Turkey (Caliskan & Aydin, 2021). It is envisioned that this situation may have resulted from the *westernization* of the hotel menus (Bondzi-Simpson, 2015). As stated by DuRand *et al.*, (2003) that most local accommodation establishments do not deem local dishes suitable for their guests and they do not include local dishes in their menus (Caliskan & Aydin, 2021). Thus, the tourists take the opportunity to taste the local dishes of the city through establishments other than the hotels. However, this seems awkward and risky for some tourists. In this respect, these people can be deprived of tasting local dishes (Cohen, 1972). Accordingly, it is essential that these products are included in the hotel menus for the tourists to taste these local delicacies.

Turkish cuisine is one of the richest cuisines in terms of local products (Okumus & Cetin, 2018; Aydin *et al.*, 2021). Turkish cuisine has been shaped by Anatolia which hosted so many civilizations due to its geographical location (Okumus & Cetin, 2018). Turkish cuisine has been remarked to have a cuisine culture that is among one of the most exceptional cuisines in the world (Kan & Kaynakçı, 2009). Moreover, it was indicated that in terms of diversity Turkish cuisine constitutes the top three cuisines in the world along with Chinese and French cuisine (Heper & Karaca, 2017; Aydin *et al.*, 2021). It was stated that the cuisine of southeastern Anatolia which is hosted of Seljuq Empire and the Ottoman Empire has achieved this richness on account of its types of dishes and their preparation technique (Kan & Kaynakçı, 2009). Another important part of Turkish cuisine where the impact of court cuisine is seen is remarked to be *The Regional Cuisine* (Giritlioglu *et al.*, 2016). Batman cuisine, on the other hand, constitutes an essential part of Turkish cuisine in terms of regional cuisine. Therefore, this study aims to find out the availability of the local dishes of the city on the menus of accommodation establishments.

Literature Review

Tourism is defined as a social, cultural, and economic phenomenon requiring the mobility of the people to places other than their domicile for various purposes (UNWTO, 2018). It is stated that food takes part in all the stages of tourism from the transportation stage where the touristic events begin to the accommodation facilities, events tourists participate and shopping (Nebioglu, 2019). According to the UNWTO Report on Gastronomy Tourism (2017a), the dishes a region has been regarded as the third most important motive having an impact on tourists' travel motivation right after cultural and natural elements. At the same time, according to The Association of Turkish Travel Agencies (TÜRSAB) Gastronomy Report (2014), according to over 1 million tourists in the world, 88,2 % of them believe that food is very important in the destination preference. The amount of money spent by the tourists for catering activities who visit Turkey, on the other hand, amounts to nearly one-fifth of their per capita expenditure (TÜRSAB, 2010). When the table is viewed, the importance of catering in terms of tourism can be understood. Catering rates within the tourism revenues were presented in Table 1 below.

Table 1. Tourism Revenues and Catering Rate of Turkey

Year	Tourism Revenue (USD 1000)	Catering Expenditure (USD 1000)	Share of Catering in Total (%)
2004	17.076.609	3.158.780	18.4
2005	20.322.111	3.690.171	18.1
2006	18.593.947	3.899.512	20.9
2007	20.042.501	4.746.747	23.6
2008	25.415.068	5.774.961	22.7
2009	25.064.481	5.975.660	23.8
2010	24.940.996	5.841.251	23.4
2011	28.115.693	6.440.577	22.9
2012	29.351.445	6.210.047	21.1
2013	32.308.991	6.583.641	20.3
2014	34.305.904	6.523.852	19.0
2015	31.464.777	6.178.000	19.6
2016	22.107.440	5.108.000	23.1
2017	26.283.656	5.860.000	22.3
2018	29.512.926	5.933.587	20.1
2019x”	34.520.332	6.756.719	19.6

Reference: Gülbahar & Aydın, 2020.

It is argued that food tourism has a growing importance in academic studies, geographic theories, tourism policies, cultural studies, and sociological analyses (Everett & Aitchison, 2008). Food tourism gained an important potential as of special interest tourism (Douglas *et al.*, 2001) in countries’ policies, destination marketing strategies, and within the scope of travel media. Each of these interests interprets food tourism in accordance with its own field. However, Hall & Sharples (2003:10), define food tourism as visiting first and second food producers, food festivals, restaurants, and special locations and the desire to experience a special food or a dish specific to a special region. Therefore, for tourists, beyond continuing their existence, food has a cultural attraction role consisting of unlimited cultural elements that can integrate with many activities such as festivals and other activities that draw their attention as festivals. Studies conducted by Everett & Aitchison (2008) in Southwest England also support this argument. As a result of this study, it is revealed that the interest in local dishes has increased and that the participants are willing to pay more for the products that can be identified as regional food.

Although food is regarded as an inseparable part of the touristic experience (Hall & Sharples, 2003) and it is recognized as an anticipant source of motivation in terms of traveling (Quan & Wang, 2004), it is not researched enough. In the academic literature, food is much more than an economic product and a marketing tool (Kneafsey & Ilbery, 2001; Jones & Jerkins, 2002; Telfer & Wall, 2000; Okumus *et al.*, 2007). However, recent studies (Hall & Mitchell, 2000; Boniface, 2003; Hall *et al.*, 2003; Hjlager & Richard, 2002; Cohen & Avieli, 2004) have shown that there is a new tendency in food-oriented tourism. Along with these studies, the traditional perspective of food gives way to the notion of food that co-exists with the psychological, anthropological, ethnological and sociological perspectives (Beardsworth & Keil, 1997). According to Boniface (2003), nowadays, it is time to focus on the cultural dimension of food. Furthermore, Boniface also argues that food has an innovative aspect in cultural tourism within cultural heritage and sustainable tourism. Food, place and identity trio, on the other hand, is an essential source for identity formation in modern communities (Richards, 2002). When retracing food and identity, French gastronome Brillant-Savarin greets us with his remarks: Tell me what you eat and I will tell you who you are (Brillant-Savarin, 1825). Thereafter, through a series of sociological and

geographical studies, the social and cultural importance of food in society (Mintz, 1996), its contribution to personal identity formation (Bell & Valentine, 1997; Caplan, 1997), and its role in regional identity formation (Cook & Crang, 1996) were discovered. Moreover, the studies conducted by Cook & Crang (1996) show that local dishes are “cultural artifacts” and that they are substantial inasmuch as to replace identity. These studies present that geography and culture reveal culinary heritage and culinary identity by accompanying each other. However, the development of the food, place and identity trio are limited as to whether they take the place they deserve in the menus of accommodation establishments which are destination centers (Hall & Mitchell, 2000).

Food tourism creates employment opportunities and contributes to the development of local economies, which has a positive effect on other sectors in return. It is also a major contributor to overcoming seasonality (UNWTO, 2017b). Modern consumers are investigating local food and locally manufactured products. They do this for both local food suppliers and service providers (Long, 2004). So, this means that a tourist destination must be backed up by the destination identity which is beneficial for both local people and guests. Local dishes can be used to distinguish the context of marketing activities and they can be used as a key element for the development of sustainable tourism (Sims, 2009).

Furthermore, local food providers meet the needs of tourists. For them, local food is a gateway to the cultural heritage of the destinations. This particularly creates a concern for the tourists who want to learn more about local cuisine and a destination's culture (Diaconescu *et al.*, 2016; Hjalager, 2003; Yurtseven & Kaya, 2011), and the ones who want to taste the local food in their whole holiday experiences. Research has found that local food and eating habits can attract tourists who look for splendid experiences (Pesonen *et al.*, 2011). Florek & Conejo (2007) emphasize that local food may be a symbol of a destination, while Okumus *et al.* (2013) add that it is a component for composing an identity of the destination. This view is backed up by Forristal & Lehto (2009) who explored a link between personality, desirable food and the destination.

Regional culinary culture is an essential part of intangible cultural heritage and the visitors have an authentic experience by enjoying the regional culinary culture (Okumus *et al.*, 2007). As a result of this experience, an authentic bond is established between the visited place and the visitor. It is predicted that the establishment of this bond can be achieved by including regional delicacies in the menus of hotels that meet the accommodation needs of the tourists visiting the region.

Methods

In this study, qualitative research was adopted and the techniques belonging to this approach were used. Qualitative research is an activity that finds the observer in the world. It includes a lot of interpretative exercises that make the world observable. These exercises convert the world. They make the conversion with field notes, records, interviews, photos, and the notes taken by the observer. Therefore, qualitative research has interpretative and natural approaches. This means that qualitative research is realized in some things' natural environment. Also, it includes the people's interpretations of how they feel these things. (Denzin & Lincoln, 2005). For this purpose, firstly, local dishes were detected by using the document analysis technique. A lot of travel guide books on Batman, many books belonging to Batman Municipality and Southeastern Anatolia were analyzed. Then, a long list of local food which belongs to Batman was compiled. Then, a semi-structured interview technique was used. This technique enables the acquisition of flexible and

thorough information (Yıldırım & Simsek, 2011), gives the interviewed people the opportunity to express themselves at first hand and provides the researcher the opportunity to understand interviewers' world of meaning, perspectives and emotions, thoughts, and experiences in regard to the special situation they encounter also by means of their expressions (McCracken, 1988).

Participants

The research area consists of the city of Batman. One of the reasons for choosing the research area as the city of Batman was that there were not any similar studies conducted in this city so far. Furthermore, Batman is rich in terms of local food, and it has a developing tourist attraction potential. Therefore, this potential must be supported by the accommodation establishments in this city. To reveal this situation, Batman was chosen as the research area. These reasons add authenticity to the study. Information regarding the accommodation establishments constituting the research area was provided below in Table 2. There are 14 accommodation establishments in the study's research area, the city of Batman which are certified by the Ministry of Tourism and the Municipality. Research samples were not used in the study, and attempts were made to contact all establishments. However, one of the accommodation establishments could not be included in the study since it had to suspend its activities due to Covid-19 Pandemic.

Table 2. Accommodation Establishments in the City of Batman Which Are Certified by the Ministry of Tourism and the Municipality

Hotels Certified by the Ministry of Tourism
1. Atlıhan Park Hotel
2. Bozoogulları Hotel
3. Büyük Gecit Hotel
4. Grand Hasankeyf Hotel
5. Hotel İzgi Turhan
6. Mesa Hotel
7. Real Konak Hotel
8. The Ancient Mesopotamia Hotel
9. BatoTermal Hotel
Hotels Certified by the Municipality
1. Asko Hotel
2. Grand White Hotel
3. Gap Hotel
4. Hotel Zeki

Reference: <https://batman.ktb.gov.tr>

Research Questions

In this study, answers were sought for the questions provided below.

1. What is the availability status of the local dishes in accommodation establishments in Batman?
2. What is the demand status towards local dishes?
3. If local dishes are not included in the menus of accommodation establishments, what are the reasons behind this?
4. What is the relationship between including local dishes in the menus of accommodation establishments and tourism?

Data Collection

Firstly, the document analysis technique was used as a data collection transaction. Local dishes of Batman were compiled by this technique. Data regarding accommodation establishments were collected based on the questions prepared beforehand via semi-structured interview technique. Semi-structured interview form was prepared by using the studies conducted previously by Aslan, Güneren & Coban (2014), Mil & Denk (2015), Gordin, Trabskaya & Zelenskaya (2016), Yeşilyurt, Yeşilyurt, Güler & Özer (2017) on a similar subject. The consistency between the participants' voice of tone, gestures, and facial expressions and the sentences formed by them were taken into consideration to ensure data security (Sönmez & Alacapınar, 2013).

The data collection process was performed within December 2020 and the interview periods were between 15-20 minutes. The interview forms were filled out by taking notes during interviews since the participants approached cautiously towards tape recording. 3 of these interview forms were completed via cell phones as a communication instrument due to causes such as unfavorable weather conditions, lockdown on account of pandemic, and hotel managers not being present at their location.

Data Analysis

Data analysis of the study was conducted by the four-stage qualitative descriptive analysis process suggested by Yıldırım & Simsek (2011):

- Creating a framework for descriptive analysis,
- Processing the data eligible for thematic framework,
- Identifying the findings,
- Interpreting the findings

Results

Findings obtained for each research question were provided below.

First research question: What is the availability status of the local dishes in accommodation establishments in Batman?

None of the 13 accommodation establishments that participated in the study had included local dishes in their menu. However, 3 hotels operating in a bed and breakfast system offer local tandoor bread of Batman to the visitors for the breakfasts. It was determined that this bread is relished and demanded by the visitors.

Second research question: What is the demand status towards local dishes?

When participants were asked whether the tourists demanded local dishes, 2 of the accommodation establishments indicated that tourists did not have a demand in this sense while 11 of them stated that the tourists visiting the region demanded local dishes. The statements of the participants can be presented as an example for this situation:

“Our out-of-town visitors come having researched the Batman cuisine before. We are preparing a meal here if we are able to cook it here upon request; however, if it’s a special dish such as stuffed lamb ribs (Kabuga Dolması) or stuffed sheep sausages (Mumbar Dolması) we order it from traditional restaurants who serve special dishes.” **Interview #10**

“There is definitely a demand. Especially the travel groups order their local dish in advance.” **Interview # 8**

Negative opinions regarding demand towards local dishes are as follows.

“There is no demand. Batman does not have any local dish anyways.” **Interview # 5**

“Either marketing experts or people from Iraq visit us since we are city hotel. The marketing experts look for what is the most economic option in the first place. In this sense, there is no demand for local dishes. Packaged food draws the attention of the people coming from Iraq.” **Interview # 3**

Third research question: If local dishes are not included in the menus of accommodation establishments, what are the reasons behind this?

Participants were asked the reasons for not including local dishes in their accommodation establishments. Most of the participants presented reasons such as: following standard menus since they operate as a city hotel, customer potential, huge differences between the number of daily visitors, insufficient infrastructure, economic distress, the hardship of cooking local dishes, the fact that there are traditional restaurants cooking local dishes and providing this service in Batman. In this sense, to set an example for the participant’s opinions.

“There are already lots of traditional restaurants in Batman. We order from these restaurants when our customers demand local dishes.” **Interview # 2**

Another participant remarked that they had time-related problems with these words.

“Our real goal is to provide accommodation. We do not have the time to deal with the restaurant business and local dishes. Therefore, we prefer to cook practical meals that are easy to prepare such as grills, sautéed chicken.” **Interview # 5**

The participant opinion associating the reason behind not including local dishes in their accommodation establishment with the “customer potential” is as follows.

“Usually, employees of certain firms come to our hotel since we operate as a city hotel. They order from our standard a la carte menu. They let themselves into their room after finishing their meal. Our budget and cooks are available for cooking local dishes, but we do not cook local dishes in our restaurant on account of supply and demand.” **Interview # 11**

Another participant’s opinion indicating the reason for not including local dishes in their accommodation establishments as “customer potential” is as below.

“We do not have local dishes in our hotel because sometimes we have very few customers and sometimes, we are packed. For example, yesterday, 55 people stayed in our hotel, 11 people the day before and 33 people are staying right now. There are huge differences between the numbers. Therefore, we do not want to risk our business economically by cooking local dishes.” Interview # 13

Fourth research question: What is the relationship between including local dishes in the menus of accommodation establishments and tourism?

When the participants were asked whether including local delicacies of Batman in their menus would contribute to tourism; 11 participants stated that including local delicacies in their menus would have a positive impact on the touristic development of Batman. On the other hand, the other 2 participants claimed that Batman does not have a conception in terms of tourism and regional food. In this context, the relevant participant opinions are as follows:

“It would definitely have a positive impact. Visitors would have a delightful perception of Batman. The taste created in their palate would make them come here once again.” Interview # 12

“Of course, local dishes draw the foreign guests’ attention. We go to Diyarbakır to eat liver and to Siirt to eat pit-roasted lamb (Büryan). Why shouldn’t others come to Batman to eat stuffed sheep sausages? In fact, we can consider cooking this meal in our hotel. Both the tourist will come once again and recommend this place to others.” Interview # 10

“If a big hotel opens in Batman which there are plans on opening a 5-star hotel, it will definitely have a positive impact on tourism provided that local dishes are prepared especially for travel groups and teams. However, this is not possible for city hotels like us.” Interview # 11

“I do not think it will make any contribution. If we look at the situation in terms of food, it is a pandemic period. Furthermore, there is nothing worth seeing in Batman.” Interview # 7

Conclusions

Combining food and tourism is having a powerful appeal in recent years. Offering local products and culinary traditions to international and national visitors adds a new component to the image of the tourist destinations and creates additional economic activity in and around the destination. Accordingly, the local dishes of Batman were compiled within the scope of the study at first (Appendix 1). Moreover, it was discovered that the city of Batman is rich in terms of local food such as Sason strawberry, salted watermelon seed, sweet rolls from grape molasses, and walnuts (Sahran). Later, out of the 14 accommodation establishments in Batman, managers, and head chefs of the 13 establishments were interviewed. As a result of these interviews, it was discovered that the accommodation establishments here did not apply the local food culture in their menu and that these foods were only provided verbally to the customers. It was determined by the employees of the accommodation establishments that the customers prefer local dishes when served or they have a demand towards them even if they are not served in the menus. It was revealed that 3 accommodation establishments operating in a bed and breakfast system serve the local tandoor bread to their customers in breakfast and that this bread was in high demand. As it can be seen, it is likely that the demand towards the local tandoor bread might pave the way to the demand towards local dishes. According to the findings of the research, there is a demand for local dishes.

However, it was determined that these demands were not met for various reasons (operating as a city hotel, customer potential, differences between the number of daily visitors, insufficient infrastructure, economic distress, the hardship of cooking local dishes, etc..) and that there no action to meet them. When the findings were examined, it was determined that there was a positive perspective towards local dishes in general. Although there are opposing views regarding the matter, they are few. On the other hand, according to the findings of this research, it is expected that tourism will be positively affected by the inclusion of local dishes in the menu.

Theoretical Implications

Considering the demand for gastronomic tourism and the competition between destinations, it is seen that the importance of local foods is not understood enough. Especially in accommodation establishments, these products are not adequately represented. Accommodation businesses do not want to abandon their habits or routines for various reasons and may ignore the demand. This research also contributes to the literature by revealing that the accommodation sector in Batman ignores the demands in this direction and continues the habits.

Practical Implications

When the city's tourism potential is examined, according to the data provided by Batman Provincial Directorate of Culture and Tourism, in 2014, a total of 106.399 tourists visited Batman: including 101.365 residents and 5.034 foreigners. This number increased to 159.066 after 5 years, in 2019. These dates show that the city of Batman has developed in time and that it has become a more attractive destination for tourists day by day. However, not including local dishes in the accommodation establishments might have a negative impact on the tourism potential of Batman. In accordance with the purpose of this study, local dishes of Batman were examined and it was discovered that they were demanded in the accommodation establishments; however, they are not included in the menus. Furthermore, according to the opinions developed in the study, the inclusion of the local dishes to the menus by the accommodation establishments will have a positive impact on tourism. Also, it will have a positive impact on Batman's economic development. Since any tourism experience is one in which one learns about, appreciates, and/or consumes food and drink that reflects the local, regional, or national cuisine, heritage, culture, tradition, or culinary techniques. It is evident that the growth of food tourism has been gradually increasing worldwide. It is one of the most dynamic segments within the tourism market. On the occasion of this study, if the accommodation establishments make changes and include local dishes in their menus, the city of Batman will reach its deserved position both economically and in the tourism market. This study may also contribute to this change.

Suggestions

Regional cuisine preferences of the visitors of the accommodation establishments can be examined for future studies. A similar study to this research can also be conducted on the availability of the inclusion of local dishes in the menus of catering firms. As for the suggestions regarding the practitioners, it is recommended that the accommodation establishments operating in a bed and breakfast system include local products at least in breakfast. Locality can be integrated into the breakfast especially with Sason honey, Sason strawberry, jams made from these strawberries, and local tandoor bread. It is also recommended for the accommodation establishments, operating with

a la carte menu system, to include at least a demanded local dish in their menu and serve it both visually and in writing.

Appendix

The Local Foods of Batman, Turkey

Local foods	Sources	Authors/Year
Batman style stuffed meatballs (Batman usulü kütük /içli köfte)	To the oldest civilizations of the World, To the Journey of Batman, Municipality of Batman, our City of Batman, (Dünyanın en eski medeniyetlerine, Batman'a Yolculuk, Batman Belediyesi ve Şehrimiz Batman), MEB.	Aksoy, 2019
Damascus Pastry (Şam böreği)	Our City of Batman (Şehrimiz Batman), MEB.	Dervisoglu, 2020 Dervisoglu, 2020
Stuffed sheep sausages (Mumbar/ Bumbar dolması /İşkembe dolması ya da uru u rovi)	To the oldest civilizations of the World, To the Journey of Batman, Municipality of Batman (Dünyanın en eski medeniyetlerine, Batman'a Yolculuk, Batman Belediyesi).	Aksoy, 2019 GAP Gezi Rehberi-3, 2007
Tandoori bread made from local mud (Yöreye özgün çamurdan yapılan tandır ekmeği)	Our City Batman (Şehrimiz Batman), MEB; International Gastronomy Tourism Studies Congress Book (Uluslararası Gastronomi Turizmi Araştırmaları Kongre Kitabı), Kocaeli University.	Dervisoglu, 2020 Genc and Genc 20-22 September, 2018
Curtain rice (Perde pilavı)	To the oldest civilizations of the World, To the Journey of Batman, Municipality of Batman (Dünyanın en eski medeniyetlerine, Batman'a Yolculuk, Batman Belediyesi ve Şehrimiz Batman), MEB.	Aksoy, 2019
Lentil Soup (Mercimek Çorbası)	To the oldest civilizations of the World, To the Journey of Batman, Municipality of Batman, Our City Batman (Dünyanın en eski medeniyetlerine, Batman'a Yolculuk, Batman Belediyesi ve Şehrimiz Batman), MEB.	Dervisoglu, 2020 Aksoy, 2019
Highland Meadow Soup (Yayla Çorbası)	To the oldest civilizations of the World, To the Journey of Batman, Municipality of Batman, Our City Batman (Dünyanın en eski medeniyetlerine, Batman'a Yolculuk, Batman Belediyesi ve Şehrimiz Batman), MEB.	Dervisoglu, 2020 Aksoy, 2019
Buttermilk Soup (Mehir Çorbası/Ayran Çorbası)	To the oldest civilizations of the World, To the Journey of Batman, Municipality of Batman, Our City Batman (Dünyanın en eski medeniyetlerine, Batman'a Yolculuk, Batman Belediyesi ve Şehrimiz Batman,) MEB.	Dervisoglu, 2020 Aksoy, 2019
Wedding kebab Düğün aş (kebabı)	To the oldest civilizations of the World, To the Journey of Batman, Municipality of Batman Dünyanın en eski medeniyetlerine, Batman'a Yolculuk, Batman Belediyesi.	Dervisoglu, 2020 Aksoy, 2019
Polat meatballs (Polat Köftesi/İri içli köfte)	To the oldest civilizations of the World, To the Journey of Batman, Municipality of Batman Dünyanın en eski medeniyetlerine, Batman'a Yolculuk, Batman Belediyesi.	Aksoy, 2019
		Ekinci, 2015

Stuffed lamb ribs (Kaburga Dolması)	The Petrol City of Batman and its Districts in Every Aspects (Her Yönüyle Petrolün Kenti Batman ve İlçeleri Tarihi), Batmane Yayınları:11, Araştırma-İnceleme:8;	Genc and Genc 20-22 September, 2018
A dessert made from grape juice Havdel (üzüm suyundan yapılan ev tatlısı)	The Petrol City of Batman and its Districts in Every Aspects (Her Yönüyle Petrolün Kenti Batman ve İlçeleri Tarihi), Batmane Yayınları:11, Araştırma-İnceleme:8	Ekinci, 2015
Eggplant paste (Baba gannuç/Babakanuç/Babaqenuç/Patlıcan Ezmesi)	The Petrol City of Batman and its Districts in Every Aspects (Her Yönüyle Petrolün Kenti Batman ve İlçeleri Tarihi), Batmane Yayınları:11, Araştırma-İnceleme:8	Ekinci, 2015
Stew (Tırşık /Güveç)	The Petrol City of Batman and its Districts in Every Aspects (Her Yönüyle Petrolün Kenti Batman ve İlçeleri Tarihi), Batmane Yayınları:11, Araştırma-İnceleme:8	Ekinci, 2015
Steak Tartar A la Turka Çiğ köfte	The Petrol City of Batman and its Districts in Every Aspects (Her Yönüyle Petrolün Kenti Batman ve İlçeleri Tarihi), Batmane Yayınları:11, Araştırma-İnceleme:8	Ekinci, 2015
Meat with rice (Goşt u savar/SavareRaxisti/Etli bulgur)	The Petrol City of Batman and its Districts in Every Aspects (Her Yönüyle Petrolün Kenti Batman ve İlçeleri Tarihi), Batmane Yayınları:11, Araştırma İnceleme:8	Ekinci, 2015
Pumpkin with syrup (Kundire Mirani/Tatlısı yapılan bir tür kabak)	The Petrol City of Batman and its Districts in Every Aspects (Her Yönüyle Petrolün Kenti Batman ve İlçeleri Tarihi), Batmane Yayınları:11, Araştırma-İnceleme:8	Ekinci, 2015
A dish made from bread Pıspısok (Kuru ekmekten yapılan bir yemek)	The Petrol City of Batman and its Districts in Every Aspects (Her Yönüyle Petrolün Kenti Batman ve İlçeleri Tarihi), Batmane Yayınları:11, Araştırma-İnceleme:8	Ekinci, 2015
Shabut fish (Şabut Balığı)	http://yayin.gap.gov.tr/pdf-view/web/index.php?Dosya=ae3131775e Yöresel Ürünler, Dicle Kalkınma Ajansı Yayınları	GAP Gezi Rehberi-3, 2007
The Cefan Melon of Beşiri (Beşiri Cefan Kavunu)	Local Agriculture and Food Products of TRC3 Region (TRC3 Bölgesi'nin Yöresel Tarım ve Gıda Ürünleri Yöresel Ürünler), Dicle Kalkınma Ajansı Yayınları	Ercin, 2017
The salep of Gercüş (Gercüş Salebi)	Local Agriculture and Food Products of TRC3 Region (TRC3 Bölgesi'nin Yöresel Tarım ve Gıda Ürünleri Yöresel Ürünler), Dicle Kalkınma Ajansı Yayınları	Ercin, 2017
The sumac of Gercüş (Gercüş sumağı)	Local Agriculture and Food Products of TRC3 Region (TRC3 Bölgesi'nin Yöresel Tarım ve Gıda Ürünleri Yöresel Ürünler), Dicle Kalkınma Ajansı Yayınları	Ercin, 2017
The almond of Hasankeyf (Hasankeyf Bademi)	Local Agriculture and Food Products of TRC3 Region (TRC3 Bölgesi'nin Yöresel Tarım ve Gıda Ürünleri Yöresel Ürünler), Dicle Kalkınma Ajansı Yayınları	Ercin, 2017

The Mezrone Grapes of Gercüş (Gercüş Mezrone Üzümü)	Local Agriculture and Food Products of TRC3 Region (TRC3 Bölgesi'nin Yöresel Tarım ve Gıda Ürünleri).	Ercin, 2017
Stuffed dried vegetables with a lot of sumac (Dolme Hişk/Bol sumaklı kuru sebze dolması)	To the oldest civilizations of the World, To the Journey of Batman, Municipality of Batman, Our City Batman (Dünyanın en eski medeniyetlerine, Batman'a Yolculuk, Batman Belediyesi ve Şhrimiz Batman), MEB.	Aksoy, 2019 Dervisoglu, 2020
Licorice syrup (Meyan kökü şerbeti)	Our City Batman (Şhrimiz Batman), MEB.	Dervisoglu, 2020
Sweet rolls from grape molasses and walnuts (Şhıran/cevizli sucuk/cevizli ya da fıstıklı pestil)	Our City Batman (Şhrimiz Batman), MEB.	Dervisoglu,2020
The strawberry of Sason (Sason Çileği)	To the oldest civilizations of the World, To the Journey of Batman, Municipality of Batman (Dünyanın en eski medeniyetlerine, Batman'a Yolculuk, Batman Belediyesi ve Şhrimiz Batman), MEB.	Aksoy, 2019 Dervisoglu, 2020
The honey of Sason (Sason balı)	To the oldest civilizations of the World, To the Journey of Batman, Municipality of Batman (Dünyanın en eski medeniyetlerine, Batman'a Yolculuk, Batman Belediyesi ve Şhrimiz Batman), MEB.	Aksoy, 2019 Dervisoglu, 2020
The walnut of Sason (Sason cevizi)	To the oldest civilizations of the World, To the Journey of Batman, Municipality of Batman (Dünyanın en eski medeniyetlerine, Batman'a Yolculuk, Batman Belediyesi) and International Gastronomy Tourism Studies Congress Book (Uluslararası Gastronomi Turizmi Araştırmaları Kongre Kitabı), Kocaeli University.	Dervisoglu, 2020 Aksoy, 2019
Rheum ribes (Yayla muzı Işgın/Ribez)	International Gastronomy Tourism Studies Congress Book (Uluslararası Gastronomi Turizmi Araştırmaları Kongre Kitabı), Kocaeli University.	Genc and Genc 20-22 September, 2018
Roasted chick peas with sand (Kum Leblebisi)	International Gastronomy Tourism Studies Congress Book (Uluslararası Gastronomi Turizmi Araştırmaları Kongre Kitabı), Kocaeli University.	Genc and Genc 20-22 September, 2018

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