

FOOD AND BEVERAGE MANAGEMENT IN TOURISM:
BUSINESS, MANAGEMENT AND ACCOUNTING A SYSTEMATIC
LITERATURE REVIEW AND BIBLIOMETRIC ANALYSIS

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Abstract

This study aims to map the scholarly development of food and beverage management in tourism from a business, management, and accounting perspective by identifying its conceptual structure, intellectual structure, collaboration patterns, and future research directions. The study employed a systematic literature review approach following PRISMA 2020 and integrated it with bibliometric analysis using RStudio and the Bibliometric package. Data were collected from the Scopus database through a search of English-language journal articles published between 2020 and 2026 within the Business, Management and Accounting subject area. After the identification, screening, and eligibility procedures, a final corpus of 93 articles was retained for analysis. The findings indicate that food and beverage management in tourism has developed from a relatively narrow operational concern into a more visible and strategically significant research field. Conceptually, the literature is structured around three dominant themes: food tourism, marketing, and cultural heritage; sustainability, ecotourism, and destination management; and experience, authenticity, and co-creation. Intellectually, the field is supported by interconnected streams related to culinary experience, sustainable operations, destination development, managerial resilience, and digital innovation. The collaboration structure further reveals that knowledge production remains concentrated in a limited number of countries, particularly Italy and the United Kingdom, while emerging contributors such as Indonesia are growing but remain comparatively fragmented. These findings confirm the strategic role of food and beverage management in destination value creation and suggest that future research should prioritize digitalization, operational sustainability, food waste governance, and community-linked co-creation.

Keywords: food and beverage management; tourism; systematic literature review; bibliometric analysis; science mapping

INTRODUCTION

Food and beverage activities have become far more than ancillary services within tourism. Contemporary tourism research increasingly recognizes food as a core component of the travel experience because it shapes sensory enjoyment, cultural learning, place perception, and destination attractiveness. Early scholarship already showed that food can function simultaneously as a tourism attraction and a source of uncertainty, depending on tourists' familiarity, expectations, and willingness to engage with local culinary cultures (Cohen & Avieli, 2004). Subsequent studies reinforced the idea that gastronomy is not merely consumed during travel, but actively structures how tourists experience destinations, interpret

authenticity, and form destination-related memories (Kivela & Crotts, 2006; Ellis et al., 2018). In this sense, food and beverage offerings are increasingly understood as strategic tourism resources that influence not only visitor satisfaction but also the symbolic and competitive positioning of destinations (Sánchez-Cañizares & López-Guzmán, 2012; Yang et al., 2024). The growing prominence of gastronomy in tourism is also closely linked to broader destination-development agendas. Research has shown that local food can strengthen regional identity, support sustainable place-making, enrich destination branding, and stimulate local economic linkages between producers, restaurants, communities, and visitors (Everett & Aitchison, 2008; Sims, 2009; Horng & Tsai, 2010; Montanari & Staniscia, 2009). Culinary initiatives have also been examined as tools for strategy implementation and tourism positioning, demonstrating that food-related experiences can be mobilized deliberately to differentiate places and create competitive advantage (Ottenbacher & Harrington, 2013; Morris et al., 2020). More recent studies further confirm that local gastronomy contributes to destination enchantment, visitor well-being, and local economic development, thereby extending the role of food from consumption activity to a multidimensional tourism asset (Recuero-Virto & Valilla Arróspide, 2024; Fernández & Irimia-Diéguez, 2025). At the same time, the expanding role of food and beverage in tourism has made management issues increasingly salient. The field now encompasses questions of service design, restaurant and hospitality operations, sustainability, supply-chain coordination, waste reduction, authenticity management, and destination governance. Community-oriented scholarship has highlighted how culinary tourism can support local development when food systems, tourism actors, and territorial identity are effectively linked (Green & Dougherty, 2008; Gugerell et al., 2017). Other studies show that authenticity and destination food image are now central to understanding how culinary experiences shape tourist evaluation and behavioral outcomes (Kim & Lee, 2022; Mohamed et al., 2024). Together, these developments suggest that food and beverage management in tourism should not be treated as a narrow operational topic, but rather as a managerial field that connects destination strategy, market positioning, cultural value, and stakeholder coordination. This managerial importance has become even more pronounced in the context of sustainability pressures and digital transformation. Food waste remains one of the most persistent operational and environmental challenges in hospitality, prompting calls for stronger managerial systems in procurement, production, buffet control, and disposal practices (Filimonau & De Coteau, 2019). At the same time, restaurant and tourism businesses are increasingly influenced by data analytics, service automation, artificial intelligence, and digital communication platforms, which are reshaping how food is produced, promoted, and consumed (Liao et al., 2021; Shimmura et al., 2020; Xu & Liu, 2022; Kim et al., 2025). Social media and digital storytelling now play a growing role in food destination image formation and tourism marketing, while AI-enabled service innovation is beginning to alter both restaurant management and customer experience design (Fusté-Forné & Filimon, 2025; Ibrahim et al., 2025). These shifts indicate that the contemporary food and beverage domain in tourism is increasingly characterized by the intersection of operational efficiency, sustainability performance, technological change, and experiential value creation (Hall, 2020). Parallel to these developments, the experiential literature has shown that food-related encounters are powerful determinants of memorable tourism experiences, emotional response, and post-visit outcomes. Studies on memorable food experiences demonstrate that local cuisine can shape how tourists remember destinations and whether they intend to revisit or recommend them (Sthapit, 2017;

Sthapit et al., 2019). Recent systematic work on memorable gastro-tourism experiences and empirical evidence on tourists' subjective well-being further suggest that food experiences are now central to tourism value creation rather than peripheral to it (García-Pérez & Castillo-Ortiz, 2024; Yang et al., 2024). This line of inquiry reinforces the argument that food and beverage management is deeply intertwined with tourist satisfaction, brand meaning, place identity, and destination competitiveness.

Despite this rapid expansion, the literature remains fragmented across multiple streams such as food tourism, culinary tourism, gastronomy, hospitality operations, sustainability, destination marketing, and digital innovation. Existing reviews have provided important insights into specific subdomains, including food tourism and regional development, emerging food-tourism themes, memorable gastro-tourism experiences, and the links between food tourism and local economies (Rachão et al., 2019; Sujood et al., 2023; García-Pérez & Castillo-Ortiz, 2024; Fernández & Irimia-Diéguez, 2025). However, these studies do not fully resolve how the broader field of food and beverage management in tourism is structured from a business, management, and accounting perspective. In particular, there remains a need for a more integrated mapping of publication trends, key journals, influential authors, productive countries, dominant themes, intellectual foundations, and collaboration patterns across this increasingly important field. Accordingly, this study undertakes a systematic literature review and bibliometric analysis of Scopus-indexed journal articles on food and beverage management in tourism published between 2020 and 2026 within the Business, Management and Accounting category. Consistent with the scope of your manuscript, the study aims to identify the evolution of publication output, map the conceptual structure of the field, examine its intellectual foundations, and analyze the collaboration patterns that shape knowledge production. By doing so, the study contributes a clearer understanding of how food and beverage management research in tourism has developed, where its strongest concentrations lie, and which research gaps should guide future scholarship.

METHODS

This study employed a systematic literature review (SLR) approach in accordance with the PRISMA 2020 guidelines (Haddaway et al., 2022; Page et al., 2021). The Scopus search was conducted on 8 March 2026 using the following Boolean query: (TITLE-ABS-KEY (food AND management AND tourism) OR TITLE-ABS-KEY (beverage AND management AND tourism)) AND PUBYEAR > 2019 AND PUBYEAR < 2027 AND (LIMIT-TO (SUBJAREA , "BUSI")) AND (LIMIT-TO (PUBSTAGE , "final")) AND (LIMIT-TO (DOCTYPE , "ar")) AND (LIMIT-TO (LANGUAGE , "English")) AND (LIMIT-TO (OA , "all")). The initial search retrieved 2,094 records. After automatic filtering by publication year (2020–2026) and subject area (Business, Management and Accounting), 347 records remained for screening. Non-article document types, including book chapters, books, reviews, conference papers, conference reviews, errata, and editorials, were then excluded, reducing the dataset to 217 articles. A second screening excluded articles in press and non-English publications, resulting in 153 records for full-text eligibility assessment. Following assessment of substantive relevance to food and beverage management in tourism, 60 records were excluded and 93 studies were retained for the final review. Figure 1 presents the complete study identification, screening, eligibility, and inclusion process.

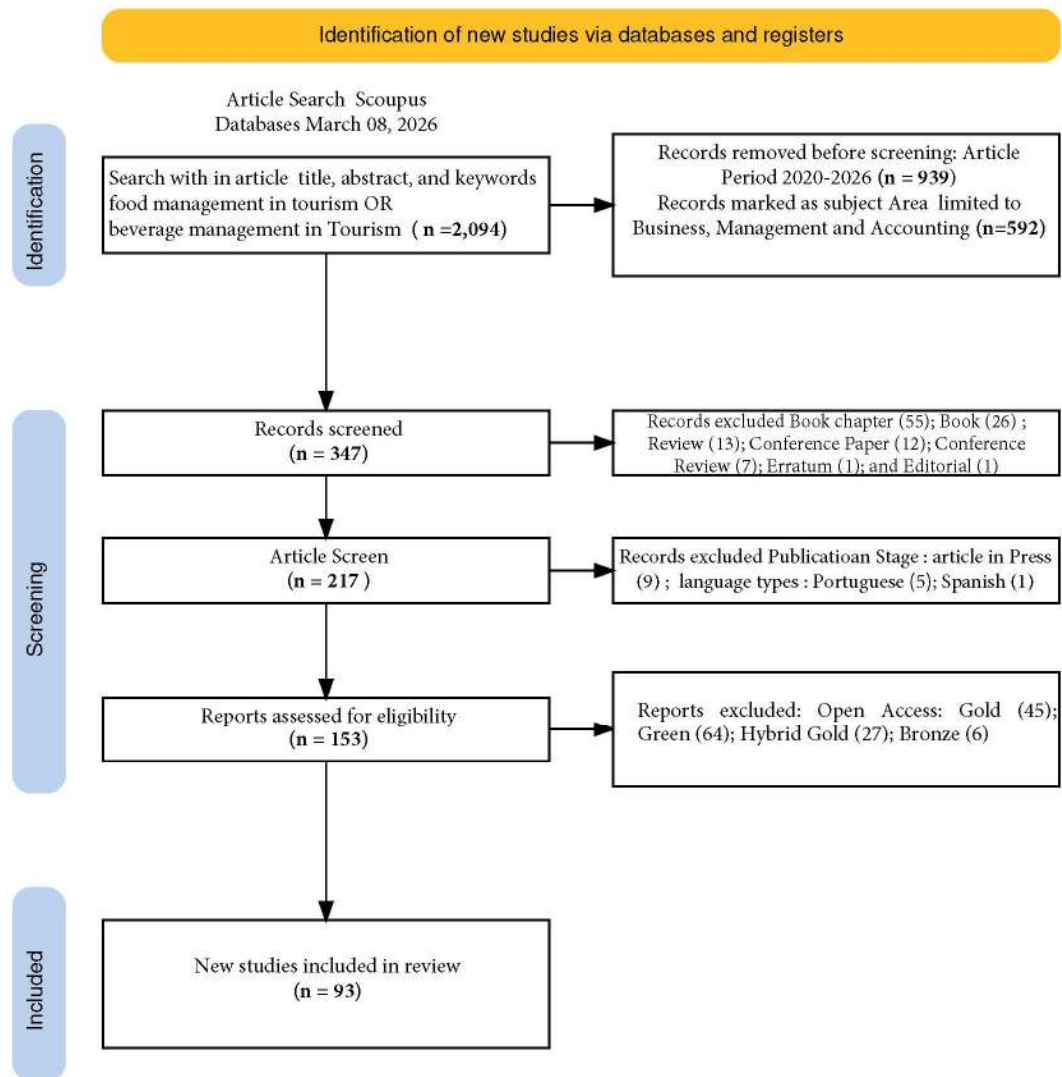


Fig 1. PRISMA 2020 flow diagram for study identification, screening, and inclusion in the systematic literature review

Source : Data Analyzed by Page et al. (2021)

After PRISMA 2020 flow diagram the next method utilized with R studio and bibliometric software illustrated in the figure 2 is represents a bibliometric science-mapping procedure that begins with data loading and conversion, followed by descriptive bibliometric analysis to summarize the main characteristics of the literature. Next, the study constructs a document $\times$ attribute matrix that connects each publication with its metadata, such as authors, keywords, affiliations, and references. After normalization, the analysis proceeds in two directions: first, data reduction using techniques such as principal component analysis, multidimensional scaling, multiple correspondence analysis, and clustering to identify the conceptual structure of the field; and second, network matrix creation to examine relational patterns such as co-citation, bibliographic coupling, co-occurrence, collaboration, and historiographic links. The final stage is mapping and visualization, where the results are presented through factorial maps, dendrograms, semantic maps, network maps, and historiography to reveal the intellectual and conceptual

organization of the research domain (Aria & Cuccurullo, 2017, 2025).

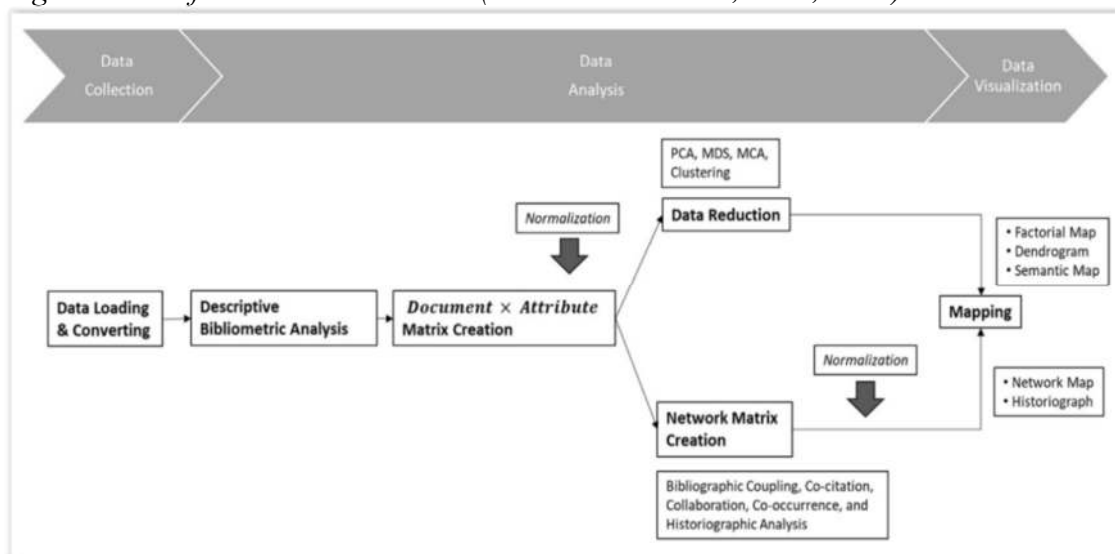


Fig 2. R studio and bibliometric flow diagram for The final stage is mapping and visualization

Source : Data Analyzed (Aria & Cuccurullo, 2017, 2025)

RESULTS AND DISCUSSION

RESULTS

Overview of the Reviewed Corpus



Fig 3. Main Information

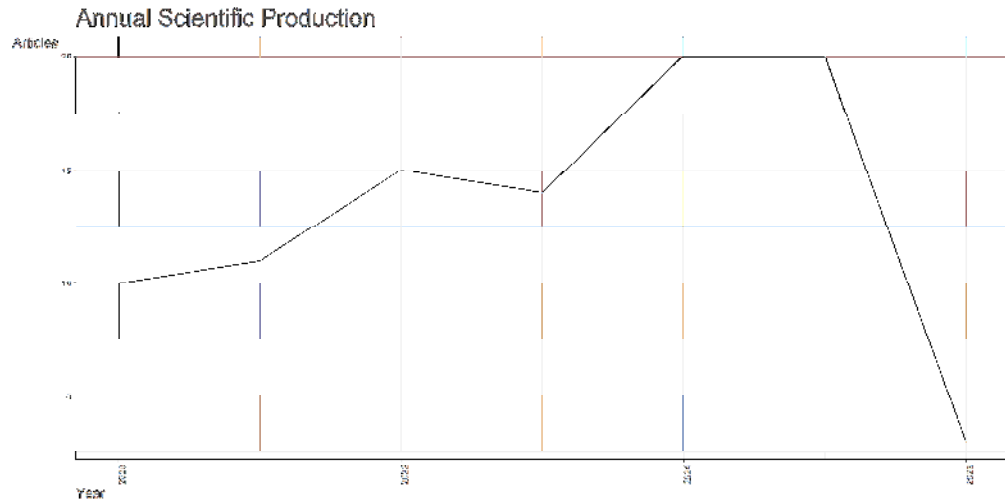
Source : Data Analyzed by Author's 2026

Figure 3 shows that this section presents the descriptive profile of the final corpus included in the bibliometric review. Following the PRISMA 2020 screening procedure and eligibility criteria, a total of 93 documents published between 2020 and 2026 were retained for analysis, drawn from 61 sources. The dataset involved 291 authors, with an average of 3.28 co-authors per document, indicating a relatively collaborative research pattern. In addition, the international co-authorship rate of 37.63% suggests a moderate level of cross-country scholarly collaboration in this field. Although the annual growth rate was -18.18%, the corpus still demonstrates that research on food and beverage management in tourism has generated substantial academic attention, particularly in relation to its

thematic diversity and collaborative knowledge production.

Fig 4. Annual Scientific Production

Source : Data Analyzed by Author's 2026



Publication Trend and Scientific Performance

Figure 3 shows the annual scientific production shows a generally increasing but fluctuating pattern in research on food and beverage management in tourism over the 2020–2026 period. As illustrated in the figure, the number of publications rose from 10 articles in 2020 to 15 in 2022, slightly declined to 14 in 2023, and then reached its peak at 20 articles in both 2024 and 2025. A sharp decrease appears in 2026 (3 articles); however, this should be interpreted cautiously, as it likely reflects an incomplete publication year rather than a substantive decline in scholarly interest. Overall, the trend suggests that the field has gained stronger academic attention in recent years.

Table 3. Sources' Production over Time

<i>Year</i>	<i>Geo</i>	<i>Cognitive</i>	<i>International Journal of Hospitality Management</i>	<i>Tourism and Geosites</i>	<i>Journal of Hospitality Management</i>
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					<i>u d i e s</i>
2020	<i>1</i>	<i>0</i>	<i>0</i>	<i>0</i>	<i>0</i>
2021	<i>1</i>	<i>0</i>	<i>1</i>	<i>0</i>	<i>1</i>
2022	<i>2</i>	<i>0</i>	<i>2</i>	<i>0</i>	<i>1</i>
2023	<i>2</i>	<i>0</i>	<i>2</i>	<i>0</i>	<i>3</i>
2024	<i>2</i>	<i>2</i>	<i>2</i>	<i>1</i>	<i>4</i>
2025	<i>4</i>	<i>4</i>	<i>4</i>	<i>3</i>	<i>4</i>
2026	<i>5</i>	<i>4</i>	<i>4</i>	<i>4</i>	<i>4</i>
Total	<i>17</i>	<i>10</i>	<i>15</i>	<i>8</i>	<i>17</i>

Source : Data Analyzed by Author's 2026

Table 4. Authors' Production over Time

<i>Author</i>	<i>year</i>	<i>freq</i>	<i>TC</i>	<i>TCpY</i>
CARLISLE S	<i>2022</i>	<i>1</i>	<i>16</i>	<i>3.20</i>
CARLISLE S	<i>2023</i>	<i>2</i>	<i>166</i>	<i>41.50</i>
DIJKMANS C	<i>2022</i>	<i>1</i>	<i>16</i>	<i>3.20</i>
DIJKMANS C	<i>2023</i>	<i>1</i>	<i>148</i>	<i>37.00</i>
ELSHAER AM	<i>2024</i>	<i>2</i>	<i>20</i>	<i>6.67</i>
GÖSSLING S	<i>2021</i>	<i>2</i>	<i>76</i>	<i>12.67</i>
IVANOV S	<i>2022</i>	<i>1</i>	<i>16</i>	<i>3.20</i>
IVANOV S	<i>2023</i>	<i>2</i>	<i>166</i>	<i>41.50</i>
KIM JH	<i>2021</i>	<i>2</i>	<i>85</i>	<i>14.17</i>
KUKANJA M	<i>2020</i>	<i>1</i>	<i>52</i>	<i>7.43</i>
KUKANJA M	<i>2021</i>	<i>1</i>	<i>12</i>	<i>2.00</i>
LUND-DURLACHER D	<i>2021</i>	<i>2</i>	<i>76</i>	<i>12.67</i>
MUSKAT B	<i>2020</i>	<i>2</i>	<i>191</i>	<i>27.29</i>
PLANINC T	<i>2020</i>	<i>1</i>	<i>52</i>	<i>7.43</i>
PLANINC T	<i>2021</i>	<i>1</i>	<i>12</i>	<i>2.00</i>

Source : Data Analyzed by Author's 2026

Table 5. Countries' Production over Time

<i>Year</i>	<i>Australia</i>	<i>Indonesia</i>	<i>United Kingdom</i>	<i>Spain</i>	<i>Italy</i>
2020	<i>2</i>	<i>1</i>	<i>5</i>	<i>0</i>	<i>0</i>
2021	<i>2</i>	<i>1</i>	<i>7</i>	<i>1</i>	<i>0</i>
2022	<i>5</i>	<i>4</i>	<i>10</i>	<i>7</i>	<i>14</i>
2023	<i>5</i>	<i>4</i>	<i>12</i>	<i>10</i>	<i>16</i>
2024	<i>13</i>	<i>6</i>	<i>13</i>	<i>11</i>	<i>16</i>
2025	<i>13</i>	<i>12</i>	<i>16</i>	<i>16</i>	<i>20</i>
2026	<i>13</i>	<i>12</i>	<i>19</i>	<i>16</i>	<i>20</i>

Total	53	40	82	61	86
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Source : Data Analyzed by Author's 2026

Tables 1–5 show that the scholarly landscape of food and beverage management in tourism has evolved from a niche topic into a more visible domain of inquiry between 2020 and 2026. Academic output is led by *Geojournal of Tourism and Geosites* and *Tourism and Management Studies*, each with 17 publications, followed by the *International Journal of Hospitality Management* with 15 publications. At the author level, MUSKAT B recorded the highest citation impact in 2020, while CARLISLE S and IVANOV S emerged as highly influential contributors in 2023. Country totals in Table 5 are reported using full counting by author affiliation. Therefore, the cumulative country frequencies exceed the final corpus of 93 documents because a single article may be attributed to more than one country when co-authored across national affiliations. Within this counting framework, Italy (86), the United Kingdom (82), Spain (61), Australia (53), and Indonesia (40) represent the most visible contributors to the field. These findings indicate that the literature has expanded internationally, although its production remains concentrated in a limited number of countries.

Conceptual Structure of the Field

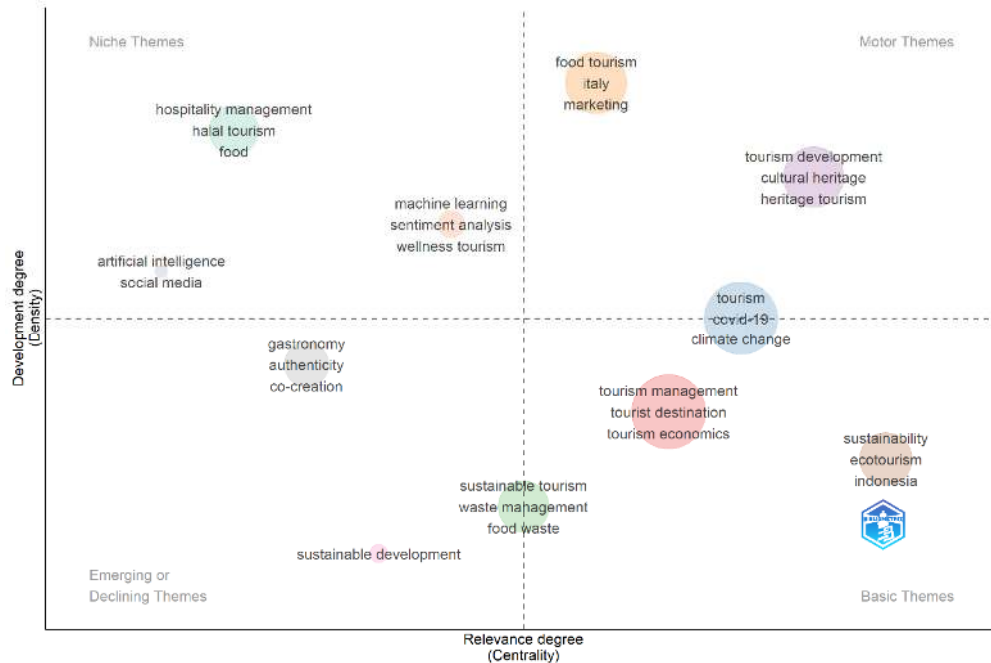


Fig 5. Thematic Map

Source : Data Analyzed by Author's 2026

Figure 5. shows that the conceptual structure analysis reveals that the literature on food and beverage management in tourism is organized around several interconnected thematic clusters. As shown in the thematic map, the motor themes are represented by clusters such as food tourism–Italy–marketing and tourism development–cultural heritage–heritage tourism, indicating that these topics are both well developed and highly relevant to the field. The basic themes include sustainability–ecotourism–Indonesia, tourism management–tourist destination–tourism economics, and tourism–COVID-19–climate change, suggesting that these

themes are central but still developing conceptually. In contrast, hospitality management–halal tourism–food and artificial intelligence–social media appear as more specialized or niche themes, while sustainable tourism–waste management–food waste, gastronomy–authenticity–co-creation, and sustainable development are positioned as emerging or relatively underdeveloped themes. Overall, the map suggests that the field is conceptually broadening, with strong emphasis on heritage, sustainability, and destination-related issues, although several themes remain fragmented and not yet fully consolidated.

Intellectual Structure of the Field

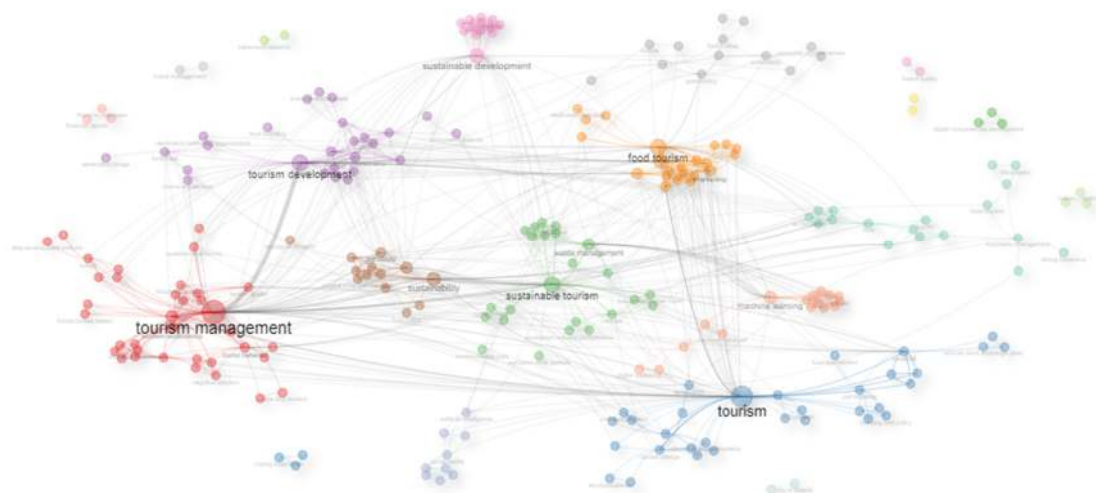


Fig 6. Interconnected Network

Source : Data Analyzed by Author's 2026

The intellectual structure of the field shows that food and beverage management in tourism is supported by several interconnected knowledge bases. Based on Figure 6, the field is anchored by a strong experience-oriented stream examining memorable food experiences, destination image, authenticity, satisfaction, and loyalty. A second and highly dominant stream focuses on sustainability and operational management, particularly food waste, hotel waste governance, sustainable supply chains, and environmental compliance. A third stream emphasizes local development and destination branding, where gastronomy is treated as a cultural and economic asset that supports festivals, community participation, regional identity, and agri-food collaboration. A fourth stream addresses managerial resilience and business performance, including crisis management, SME adaptation, financial efficiency, and post-pandemic recovery. Finally, an emerging stream highlights digitalization and specialized market niches, including social media analytics, AI-supported restaurant service, digital menus, halal tourism, and ESG-related research. Overall, the intellectual structure suggests that the field has evolved from a narrow focus on culinary attraction toward a broader and more integrated domain that combines tourist experience, sustainable hospitality operations, destination development, and strategic innovation.

Collaboration Structure

The collaboration analysis highlights the social structure of the field by examining linkages among countries

Table 6. Countries' Collaboration World

<i>Collaboration Node</i>	<i>Total Article</i>	<i>Primary Collaboration Linkages</i>	<i>Network Role</i>
<i>Italy</i>	<i>86</i>	<i>Strong intra-European links</i>	<i>Core Central Hub: Leading country in knowledge production and network density.</i>
<i>United Kingdom</i>	<i>82</i>	<i>Europe and Global networks</i>	<i>Secondary Central Hub: Key bridge between European and international scholarly communities.</i>
<i>Spain</i>	<i>61</i>	<i>Mediterranean and European clusters</i>	<i>Regional Influencer: High production with strong regional connectivity.</i>
<i>Australia</i>	<i>53</i>	<i>Asia-Pacific and UK linkages</i>	<i>Global Connector: Dominant player in the Southern Hemisphere with established international ties.</i>
<i>Indonesia</i>	<i>40</i>	<i>Emerging regional networks</i>	<i>Emerging Player: Rapid growth but</i>

with more
fragmented
or localized
collaboratio
n clusters.

Source : Data Analyzed by Author's 2026

The collaboration analysis highlights the social structure of the field by examining linkages among countries within the bibliometric network. The frequencies reported in Table 6 reflect full counting and network presence based on author affiliations, rather than unique article totals. Accordingly, these values should be interpreted as indicators of collaboration intensity and international visibility, not as standalone counts of distinct documents. Within this network, Italy and the United Kingdom occupy the most central positions, followed by Spain and Australia, indicating that the field is shaped by a relatively concentrated set of international hubs. Indonesia appears as an emerging contributor with increasing visibility, although its collaboration pattern remains comparatively more fragmented than that of the dominant European nodes. Overall, the results suggest that the internationalization of the field is increasing, but global collaboration remains unevenly distributed across countries.

Discussion

Evolution of the Research Field

This review shows that food and beverage management in tourism has moved beyond a marginal operational topic and is becoming a more recognizable research domain within tourism and hospitality scholarship. The increase in publication output from 10 articles in 2020 to 20 articles in both 2024 and 2025 suggests that scholarly interest has intensified, particularly around culinary value creation, destination competitiveness, and service innovation. However, growth in output alone should not be equated with full disciplinary maturity. As Aria and Cuccurullo (2017, 2025) suggest, science mapping is useful not only for identifying productivity but also for assessing structural coherence. In the present study, the coexistence of dominant, emerging, and fragmented themes indicates that the field is expanding, but is still only partially consolidated.

Interpretation of the Main Themes

The thematic structure indicates that the field is being shaped by three major interpretive pillars: food tourism, marketing, and cultural heritage; sustainability, ecotourism, and destination management; and experience, authenticity, and co-creation. This configuration is analytically important because it shows that food and beverage management is no longer treated merely as a functional hospitality activity, but as a strategic interface between destination branding, sustainable operations, and tourist experience design. In bibliometric terms, the presence of motor themes alongside basic, niche, and emerging themes suggests conceptual broadening rather than full stabilization (Aria & Cuccurullo, 2017, 2025). In other words, heritage- and sustainability-oriented topics now anchor the field, while

issues such as artificial intelligence, halal tourism, and social media remain peripheral, signaling a likely next phase of thematic development.

Intellectual and Scholarly Concentration

The intellectual structure further indicates that the field is organized around a relatively concentrated but coherent knowledge base. The dominant streams identified in the network map—memorable food experiences, sustainability and operational management, gastronomy-led local development, managerial resilience, and digital innovation—suggest that scholarship is becoming cumulative rather than fragmented. This is a positive sign, because a recognizable intellectual core allows theory building and comparative advancement across studies. At the same time, concentration also creates a risk of intellectual narrowing. When a field is repeatedly shaped by the same journals, authors, and thematic assumptions, alternative theoretical lenses, underrepresented destinations, and methodological diversity may receive less attention. Thus, the current concentration should be seen as both a sign of consolidation and a warning against overdependence on dominant scholarly trajectories.

Collaboration and Knowledge Distribution

The collaboration pattern reinforces this interpretation by showing that knowledge production remains unevenly distributed. Italy and the United Kingdom function as the principal hubs of scholarly connectivity, while Spain and Australia occupy strong secondary positions. Indonesia, by contrast, appears as a growing but more fragmented contributor. This pattern matters because collaboration networks do not simply reflect output; they also shape which destinations, institutional contexts, and research problems become visible in the literature. The present findings therefore suggest that the internationalization of the field is real but asymmetrical. As a result, broader cross-country and cross-institutional collaboration is needed if the field is to achieve stronger global relevance and better represent developing and non-Western tourism contexts.

Research Gaps and Future Directions

Taken together, the results point to three priority gaps. First, digitalization and technology-enabled food and beverage management remain underdeveloped relative to the dominant heritage and sustainability themes, despite the growing relevance of AI-supported service, digital menus, and social media analytics. Second, sustainability in operational practice requires deeper investigation, especially regarding food waste governance, sustainable supply chains, and environmental compliance in varied tourism settings. Third, authenticity, co-creation, and community-linked destination value creation deserve more sustained attention, particularly in developing destinations where gastronomy functions not only as a market offering but also as a cultural and territorial asset. Methodologically, future studies should move beyond predominantly descriptive and cross-sectional designs toward comparative, longitudinal, and mixed-method approaches. Such a shift would strengthen the field's explanatory power and clarify how food and beverage management contributes to destination identity, business performance, and long-term tourism value creation.

CONCLUSION

This systematic literature review shows that food and beverage management in tourism has developed into an increasingly important area of scholarly inquiry, extending beyond its traditional operational role to become a strategic component of destination development, visitor experience, and business performance. The review of 93 articles demonstrates that the field is growing in visibility and scope, particularly in relation to culinary tourism, sustainability, service innovation, and destination competitiveness. However, the field remains only partially consolidated, as established themes coexist with several emerging and still fragmented areas of research. The findings reveal that the literature is primarily structured around three major themes: food tourism and cultural heritage, sustainability and destination management, and experience, authenticity, and co-creation. At the same time, the intellectual and collaboration structures indicate that knowledge production is still concentrated among a limited number of influential journals, authors, and countries. This suggests that while the field has developed a recognizable knowledge base, greater theoretical diversity and broader international participation are still needed. Overall, this review contributes by clarifying the conceptual and scholarly structure of the field and by identifying important directions for future research, particularly in digitalization, operational sustainability, food waste management, and community-linked destination value creation.

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