

## REVIEWER'S REPORT

Manuscript No.: IJAR-55045

**Title: Gastronomy as a Hospitality Vector: Evaluation of Integrated Experiences in Restaurants in Tourist Destinations.**

### Recommendation:

**Accept after minor revision.**

Rating	Excel.	Good	Fair	Poor
Originality	✓			
Techn. Quality	✓			
Clarity	✓			
Significance	✓			

Reviewer Name: Dr. Bishwajit Rout

### Reviewer's Comment for Publication.

*(To be published with the manuscript in the journal)*

*The reviewer is requested to provide a brief comment (3-4 lines) highlighting the significance, strengths, or key insights of the manuscript. This comment will be Displayed in the journal publication alongside with the reviewers name.*

- Significance:** This research significantly advances understanding of how gastronomy functions as a key hospitality driver in tourism settings. By showing how service, ambience, authenticity, and expectation alignment interact to shape visitor experience, the paper provides insights essential for tourism managers and policymakers. These findings contribute to strategic hospitality planning, promoting memorable cultural encounters that strengthen market positioning for gastronomic destinations.
- Strength:** The paper demonstrates deep theoretical grounding, robust qualitative analysis, and innovative application of csQCA in hospitality studies. Data triangulation enhances validity, while strong visual outputs improve interpretation. The work successfully bridges gastronomy literature with hospitality experience models, offering practical guidance for service and ambience improvement. Its multidimensional and configurational approach marks a notable methodological advancement in hospitality research.
- Key Insight:** Hospitality in gastronomic settings is not produced by a single factor, but from dynamic interplay between cooking authenticity, emotional service, sensory ambience, and expectation fulfillment. Different restaurants can achieve equal success through different but effective combinations, showing strategic flexibility for practitioners. The study highlights that restaurants as cultural spaces serve as identity transmitters and emotional anchors that define tourism experience quality.

## **REVIEWER'S REPORT**

### ***Reviewer's Comment / Report***

The paper titled “*Gastronomy as a Hospitality Vector: Evaluation of Integrated Experiences in Restaurants in Tourist Destinations*” offers a sophisticated, methodologically innovative exploration of how gastronomy functions as a vector of hospitality in tourist-destination restaurants. Employing a well-justified qualitative-configurational design with interviews, observation, and csQCA, it identifies three equifinal pathways to high hospitality perceptions and two to low perceptions, underlining the conjunctural roles of authenticity, ambience, service, and expectation alignment. The integration of MAXQDA coding with crisp-set QCA is rigorous and transparent, providing a valuable model for complex experiential research in tourism and hospitality.

#### **Suggestions for Improvement:**

1. Reduce repetition when discussing co-production of hospitality same concept resurfaced multiple times.
2. Improve flow by grouping literature into subsections (e.g., gastronomy, environment, service).
3. Provide conceptual diagram illustrating theoretical intersections early in introduction.
4. Indicate exact number of cases/restaurants and how many per destination.
5. Add demographic profile of participants to contextualize hospitality perceptions.
6. Provide duration and seasonality of data collection (tourist behavior can vary).
7. Discuss intercoder reliability or bias minimization in coding.
8. Provide more case-specific examples/quotes to support coded interpretations.
9. Add statistical relevance (coverage/consistency explained for non-expert readers).
10. Reduce narrative redundancy some findings rephrased from results with no added insight.
11. Compare findings with contradictory literature to show debate in field.
12. Provide more destination-specific interpretations instead of broad generalizations.
13. Highlight unique contribution of QCA more clearly vs. alternative approaches.
14. Include concise bullet-point recommendations for practitioner implementation.

# International Journal of Advanced Research

**Publisher's Name: Jana Publication and Research LLP**

*www.journalijar.com*

---

## **REVIEWER'S REPORT**

The study is well-structured, theoretically grounded, and methodologically rigorous, offering strong contribution to gastronomic tourism research. The integration of qualitative depth with csQCA provides innovative insights into hospitality co-creation. However, some areas require refinement, including reporting precision, sample details, case context, and reduction of repetitions in narrative. With improvements, this paper has high publication potential due to originality, relevance, and practical implications for destination competitiveness and hospitality enhancement. Addressing the identified weaknesses will make it suitable for publication in IJAR.

I recommend this paper for publication after minor revision.