

RESEARCH PAPER**OPEN ACCESS****Status assessment of gastronomic tourism in Aparri, Cagayan, Philippines:
Implications for sustainable tourism development****Shirley Soriano-Quinto****College of Hospitality Management, Cagayan State University-Aparri Campus, Maura, Aparri,
Cagayan, Philippines***Key words:** Gastronomic tourism, Culinary tourism, Sustainable tourism development, Destination marketing, Stakeholder participation**Received:** 28 June, 2026**Accepted:** 08 July, 2026**Published:** 15 July, 2026**DOI:** <https://dx.doi.org/10.12692/jbes/29.1.112-121>**ABSTRACT**

Gastronomic tourism has emerged as an important component of sustainable destination development by promoting local culinary heritage, strengthening cultural identity, and creating economic opportunities for local communities. This study assessed the status of gastronomic tourism in Aparri, Cagayan, Philippines, and examined its implications for sustainable tourism development. Specifically, the study evaluated the municipality's gastronomic resources, promotion and marketing initiatives, stakeholder participation, tourism readiness, and existing challenges and opportunities. A descriptive research design employing a mixed-methods approach was utilized. Quantitative data were collected through a researcher-developed survey questionnaire administered to fifty (50) local stakeholders, while qualitative information was obtained through key informant interviews and field observations. Descriptive statistics, including frequency counts, weighted means, and standard deviations, were used to analyze the quantitative data, whereas thematic analysis was employed for the qualitative responses. The findings revealed that Aparri possesses abundant and authentic seafood-based culinary resources, with respondents generally agreeing that these contribute significantly to the municipality's tourism potential (overall weighted mean = 3.86). Local delicacies such as aramang, gakkka, daing, ipun, ludong, and dilis were identified as the municipality's primary gastronomic assets. Despite these strengths, the study found that destination marketing, tourism infrastructure, sanitation practices, and institutional coordination remain inadequate to fully support gastronomic tourism development. The study concludes that strengthening stakeholder collaboration, enhancing destination branding, improving tourism facilities, and implementing sustainable tourism strategies are essential to maximizing Aparri's gastronomic potential. The findings provide practical insights for local government units, tourism planners, and hospitality stakeholders in developing culturally grounded and sustainable gastronomic tourism initiatives.

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INTRODUCTION

Tourism has evolved beyond traditional sightseeing to embrace cultural and experiential activities that enable visitors to engage more deeply with the heritage and identity of destinations. Among these emerging forms of tourism, gastronomic tourism has gained increasing recognition as an important driver of sustainable tourism development because it showcases local cuisine, preserves cultural traditions, and creates economic opportunities for local communities. Local food is more than a source of nourishment; it reflects a community's history, environment, customs, and way of life. Authentic culinary experiences have become a significant factor influencing tourists' travel decisions, encouraging destinations to develop and promote their unique gastronomic resources as part of their tourism offerings. Studies have shown that destinations with well-developed culinary identities are better positioned to enhance visitor satisfaction, strengthen destination competitiveness, and stimulate local economic growth while preserving intangible cultural heritage (Ellis *et al.*, 2018; Richards, 2021; United Nations World Tourism Organization, 2023).

The Philippines possesses a rich and diverse culinary heritage shaped by indigenous traditions, geographical diversity, and centuries of cultural influences. Across the country, local governments have increasingly recognized gastronomy as an important tourism asset capable of generating employment, supporting micro, small, and medium enterprises (MSMEs), and promoting inclusive local development. In Northern Luzon, the municipality of Aparri, Cagayan, is particularly distinguished by its abundant seafood resources and traditional delicacies such as aramang, gakka, daing, ipun, ludong, and dilis, which reflect the municipality's coastal identity and fishing traditions. Despite the richness of these culinary resources, Aparri remains relatively underrecognized as a gastronomic tourism destination. Existing tourism initiatives have focused primarily on the municipality's natural attractions, while its culinary heritage has received comparatively limited promotion and institutional support.

Consequently, opportunities to strengthen destination branding, diversify tourism products, and enhance community-based economic development through gastronomy have yet to be fully realized.

Although previous studies have established the contribution of gastronomy to destination competitiveness and sustainable tourism, limited empirical research has examined the status of gastronomic tourism in Aparri, Cagayan, particularly from the perspective of local stakeholders who play a critical role in tourism development. Furthermore, there remains insufficient evidence regarding the municipality's readiness to position its culinary heritage as a sustainable tourism product through coordinated marketing, stakeholder collaboration, infrastructure development, and local governance. Addressing these knowledge gaps is essential for developing evidence-based tourism strategies that are responsive to the municipality's unique cultural and economic context. Hence, this study assessed the status of gastronomic tourism in Aparri, Cagayan, Philippines, by examining its gastronomic resources, promotion and marketing practices, stakeholder participation, tourism readiness, and existing challenges and opportunities. The findings provide empirical evidence that may guide local government units, tourism planners, hospitality practitioners, and community stakeholders in formulating sustainable tourism policies and strategies that strengthen local culinary identity, improve destination competitiveness, and contribute to long-term community development.

MATERIALS AND METHODS

Research design

The study employed a descriptive mixed-methods research design to assess the status of gastronomic tourism in Aparri, Cagayan. A descriptive approach was utilized to determine the current condition of the municipality's gastronomic resources, promotion and marketing initiatives, stakeholder participation, tourism readiness, and existing challenges and opportunities. Quantitative data were collected through a structured survey questionnaire, while

qualitative information was obtained through key informant interviews and field observations.

The integration of quantitative and qualitative data provided a comprehensive understanding of the municipality's gastronomic tourism potential and supported the validation of the study findings through methodological triangulation.

Study area

This study was conducted in the Municipality of Aparri, Cagayan, Philippines, a first-class municipality located at the northernmost tip of Luzon where the Cagayan River meets the Babuyan Channel. Aparri is recognized for its rich fishing industry, abundant seafood resources, and distinctive culinary traditions that form an important part of its cultural heritage. The municipality is known for local delicacies such as aramang, gakka, daing, ipun, ludong, and dilis, which represent its coastal identity and provide opportunities for gastronomic tourism development. The study area was selected because of its emerging tourism potential and the increasing recognition of local cuisine as a tourism resource.

Research participants

The respondents consisted of fifty (50) local stakeholders purposively selected based on their involvement and familiarity with tourism and food-related activities in Aparri. The participants included local residents, restaurant and food business owners, tourism-related workers, employees, and other individuals with knowledge of the municipality's culinary resources and tourism activities. Their diverse experiences provided valuable perspectives regarding the current status and development of gastronomic tourism in the municipality.

In addition to the survey respondents, key informants from the Local Government Unit (LGU), Municipal Tourism Office, restaurant owners, and representatives of micro, small, and medium enterprises (MSMEs) participated in semi-structured interviews to provide in-depth information regarding tourism promotion, stakeholder participation, existing challenges, and future development opportunities.

Research instrument

Three research instruments were employed in data collection. The primary instrument was a researcher-developed survey questionnaire designed to assess the status of gastronomic tourism in terms of gastronomic resources, promotion and marketing, stakeholder participation, tourism readiness, and related development concerns. Responses were measured using a five-point Likert scale, ranging from 1 (Strongly Disagree) to 5 (Strongly Agree).

A Key Informant Interview (KII) Guide was used to gather qualitative information from tourism officials, restaurant owners, and MSME representatives regarding local culinary resources, tourism promotion, stakeholder collaboration, existing challenges, and potential development strategies.

An Observation Checklist was likewise utilized to validate the actual conditions of selected gastronomic establishments, focusing on cleanliness and sanitation, customer service quality, facility readiness, food authenticity, and overall tourism preparedness.

Data collection procedure

Prior to data collection, permission to conduct the study was secured from the appropriate local authorities and participating establishments. Survey questionnaires were personally administered to the selected respondents after explaining the objectives of the study and obtaining their voluntary consent. Key informant interviews were conducted using semi-structured interview questions to allow participants to share their experiences and insights regarding gastronomic tourism in Aparri. Field observations were simultaneously undertaken in selected food establishments to validate the information obtained from the survey and interviews. All collected data were carefully recorded, organized, and prepared for analysis.

Statistical treatment of data

Quantitative data were analyzed using descriptive statistics, including frequency counts, weighted means, and standard deviations, to determine respondents'

assessments of the different indicators of gastronomic tourism. The weighted mean was used to describe the level of agreement for each indicator, while standard deviation measured the variability of respondents' responses.

Qualitative data obtained from the key informant interviews and field observations were analyzed using thematic analysis. Responses were transcribed, coded, grouped into emerging themes, and interpreted to complement and validate the quantitative findings. The integration of survey, interview, and observation data enhanced the credibility and comprehensiveness of the study through methodological triangulation.

Ethical considerations

The study adhered to the fundamental principles of research ethics. Participation was entirely voluntary, and all respondents were informed of the objectives and purpose of the study prior to their participation. Informed consent was obtained from all participants, and they were assured that their responses would be

treated with strict confidentiality and used solely for academic and research purposes. Participants were likewise informed of their right to decline participation or withdraw from the study at any stage without any consequences. The identities of all respondents and key informants were kept anonymous throughout the conduct of the research and the preparation of this manuscript.

RESULTS

I. Status of gastronomic tourism in Aparri, Cagayan, Philippines

The study assessed the status of gastronomic tourism in Aparri, Cagayan using survey responses obtained from fifty (50) local stakeholders. The assessment covered the availability of local culinary resources, recognition of local cuisine as a tourism attraction, promotion and marketing, stakeholder collaboration, readiness of food establishments, cleanliness and sanitation, infrastructure and facilities, and tourism policy and governance support. The descriptive statistics are presented in Table 1.

Table 1. Summary survey descriptive statistics (n=50)

Indicator	Mean	SD	Verbal interpretation	Remarks
Availability of local dishes and delicacies	4.58	0.61	SA	Local foods are abundant and well-recognized
Local food as a tourist attraction	4.45	0.55	A	Viewed as a cultural and tourist asset
Promotion and marketing visibility	3.62	0.71	N	Organized promotion is limited
Stakeholder collaboration	3.76	0.65	N	Informal cooperation exists but lacks structure
Readiness of food establishments	3.84	0.63	A	Moderately prepared for tourism influx
Cleanliness and sanitation	3.67	0.68	N	Varies among establishments
Infrastructure and facilities	3.42	0.74	N	Requires improvement
Tourism policy and governance support	3.51	0.70	N	Needs stronger LGU initiative
Overall weighted mean: 3.86- Agree				

SA= Strongly Agree, N=Neutral, A= Agree

As shown in Table 1, the overall weighted mean is 3.86, with a verbal interpretation of Agree, indicating a generally positive assessment of the status of gastronomic tourism in Aparri. Among the indicators, the availability of local dishes and delicacies obtained the highest mean (4.58 ± 0.61), followed by local food as a tourist attraction (4.45 ± 0.55). The indicators on promotion and marketing visibility (3.62 ± 0.71), stakeholder collaboration (3.76 ± 0.65), cleanliness and sanitation (3.67 ± 0.68), infrastructure and

facilities (3.42 ± 0.74), and tourism policy and governance support (3.51 ± 0.70) received neutral to agreeable ratings. Meanwhile, the readiness of food establishments recorded a mean score of 3.84 ± 0.63 , corresponding to an interpretation of Agree.

II. Stakeholders' perspectives on gastronomic tourism development

Key informant interviews were conducted to obtain qualitative information regarding the current

condition and development of gastronomic tourism in Aparri. Responses from local government officials, restaurant owners, and MSME representatives were organized into recurring themes. The thematic analysis is presented in Table 2.

As presented in Table 2, five major themes emerged from the interviews. Local gastronomic resources were the most frequently mentioned theme (12 responses), followed by challenges (11 responses),

marketing and promotion (10 responses), stakeholder participation (9 responses), and opportunities (8 responses). Participants consistently identified Aparri's seafood-based cuisine, including aramang, gakka, daing, ipun, ludong, and dilis, as important components of the municipality's culinary identity. The responses also documented existing marketing practices, stakeholder involvement, perceived constraints, and potential opportunities for tourism development.

Table 2. Thematic analysis of key informant interview results

Theme	Frequency	Key response/Insights
Local gastronomic resources	12	"Aparri is known for Aramang, Gakka, Daing (dried fish), Ipun, Ludong, Anchovy, and other native seafood-based dishes".
Marketing and Promotion	10	"We rely on Facebook and word-of-mouth; there's no strong promotional plan".
Stakeholder participation	9	"Business owners are supportive but not always coordinated with the LGU".
Challenges	11	"Funding, Sanitation, and lack of training are major issues".
Opportunities	8	"There's a potential for food festivals and a culinary map for Aparri".

Table 3. Summary of observation results

Indicator	Rating	Description/Observation notes
Cleanliness and sanitation	Moderate	Generally clean, but inconsistent management waste
Customer service quality	Moderate	Friendly service, yet lacking formal training
Facility readiness	Low	Some eateries lack signage and hand washing areas
Food authenticity	High	Dishes are traditional and locally inspired
Tourism readiness (overall)	Moderate	Potentials observed need upgrading and improvement

III. Observation results on tourism readiness

Field observations were conducted to validate the conditions of selected food establishments with respect to cleanliness and sanitation, customer service quality, facility readiness, food authenticity, and overall tourism readiness. The summary of the observations is presented in Table 3.

As shown in Table 3, food authenticity received a High rating, indicating that the establishments continue to offer traditional and locally inspired dishes. Cleanliness and sanitation, customer service quality, and overall tourism readiness were rated Moderate, while facility readiness received a Low rating. The observations documented variations in sanitation practices, service delivery, and the availability of visitor facilities among the establishments included in the study.

Summary of major findings

The survey, interview, and observation results consistently indicate that Aparri possesses abundant gastronomic resources characterized by authentic seafood-based cuisine and strong community recognition of its culinary heritage. Survey respondents generally agreed that the municipality has favorable conditions for gastronomic tourism development, while interview participants highlighted the importance of local cuisine, existing promotional practices, stakeholder participation, prevailing challenges, and future opportunities. Field observations confirmed that although food authenticity remains a major strength, improvements in sanitation, infrastructure, and facility readiness are necessary to enhance the municipality's tourism preparedness.

IV. Links of findings to research questions

To synthesize the findings from the survey, key informant interviews, and field observations, the results were organized according to the study's research questions. The integrated summary is presented in Table 4.

As presented in Table 4, the findings indicate that Aparri possesses abundant gastronomic resources

characterized by distinctive seafood-based cuisine. Existing promotional activities primarily utilize social media and informal marketing approaches. Stakeholder participation was found to be moderate, while sanitation, infrastructure, and funding were identified among the existing challenges. The findings likewise identified opportunities for culinary tourism through food festivals, capacity-building activities for MSMEs, and collaborative tourism initiatives.

Table 4. Summary of findings according to the research questions

Research question	Key findings	Overall interpretation
What are the valuable gastronomic resources in Aparri Cagayan	Rich in seafood-based cuisine: aramang gakka, daing (dried fish), ipun, ludong and dilis (anchovy)	Abundant resources define local identity.
What promotional and marketing strategies are used?	Reliance on social media; lack of formal campaigns	Promotion exists but lacks structure.
What is the level of stakeholder participation?	Moderate collaboration; limited coordination.	Promising but unstructured involvement.
What challenges and opportunities exist?	Challenges: sanitation, infrastructure, funding. Opportunities: food festivals, MSME training.	Growth is hindered by logistics but supported by interest.

Table 5. Proposed action plan for strengthening gastronomic tourism in Aparri

Program/Strategy	Objective	Key activities	Expected output/ Outcome
Culinary trail development	Design and promote a culinary route	Map local eateries. Install signage; promote through print and digital media	Increase tourist arrivals and stronger branding
MSME capacity- building program	Strengthen small enterprises in safety and marketing	Conduct training in food safety, entrepreneurship, and service	Improved food quality and business sustainability
Digital marketing initiative ("Taste of Aparri")	Enhance online visibility	Launch social media pages, digital menus, and promotional content	Greater engagement and branding presence
Infrastructure and sanitation improvement	Upgrade facilities and cleanliness	Build hand washing areas, improve signage, and conduct sanitation drives	Cleaner, safer, more tourist-friendly sites
Annual Aparri food festival	Institutionalize local culinary culture	Organized yearly "Aparri Food and Sea Fest"	Stronger community pride and sustained tourism promotion

V. Proposed action plan for strengthening gastronomic tourism

Based on the findings of the study, an action plan was developed to address the identified needs and support the sustainable development of gastronomic tourism in Aparri. The proposed interventions are summarized in Table 5.

The proposed interventions include the development of a culinary trail, implementation of MSME capacity-building programs, enhancement of digital marketing initiatives, improvement of tourism infrastructure and

sanitation, and institutionalization of an annual Aparri Food Festival. Each program identifies corresponding objectives, key activities, and expected outcomes to support sustainable tourism development.

DISCUSSION

The findings of this study show that Aparri has a favorable foundation for gastronomic tourism, particularly because of its abundant seafood resources, distinctive local dishes, and strong recognition of food as part of the municipality's cultural identity. The overall assessment of gastronomic tourism was positive

(weighted mean = 3.86), although considerable differences were observed across the individual indicators. Availability of local dishes and delicacies received the highest rating (4.58 ± 0.61), followed by the recognition of local food as a tourist attraction (4.45 ± 0.55). In contrast, infrastructure and facilities, tourism policy and governance support, promotion and marketing visibility, cleanliness and sanitation, and stakeholder collaboration received comparatively lower assessments. Taken together, these findings suggest that Aparri's principal strength lies in the quality and authenticity of its gastronomic resources, whereas the systems needed to develop these resources into a more established tourism product remain less developed.

The strong assessment of local dishes is particularly important because local food can contribute to destination attractiveness when visitors associate culinary experiences with originality, locality, authenticity, and uniqueness (Björk and Kauppinen-Räsänen, 2016). In Aparri, delicacies such as aramang, gakka, daing, ipun, ludong, and dilis are closely associated with the municipality's coastal environment and fishing traditions. Their value therefore extends beyond food consumption; they represent local knowledge, livelihood practices, and cultural identity. This interpretation is consistent with Ellis et al. (2018), who identified culture, authenticity, destination orientation, management, and marketing among the central themes of food tourism. From this perspective, Aparri's seafood-based cuisine provides a locally grounded resource around which distinctive gastronomic experiences can be developed.

However, the presence of authentic cuisine alone does not ensure the development of a successful gastronomic tourism destination. Promotion and marketing visibility received a mean of only 3.62 ± 0.71 , and the qualitative findings similarly indicated reliance on Facebook and word-of-mouth rather than a coordinated promotional strategy. This convergence between the quantitative and qualitative results points to a gap between the availability of gastronomic resources and their visibility to potential visitors. Previous research has shown that destinations can use local cuisine as part of tourism promotion through

websites, brochures, visual materials, and other coordinated marketing channels (Okumus *et al.*, 2013). For Aparri, a clearer culinary identity supported by consistent digital content, culinary mapping, promotional materials, and destination-level branding could help transform locally recognized foods into more visible tourism attractions.

Stakeholder collaboration represents another area requiring further development. The survey rating for stakeholder collaboration (3.76 ± 0.65) indicates that cooperation exists but is not particularly strong, while the interviews revealed that business owners are supportive but are not always coordinated with the Local Government Unit. This is important because gastronomic tourism involves multiple actors, including food producers, restaurant operators, MSMEs, tourism offices, local government agencies, and community members. Tosun (2006) emphasized that community participation in tourism can take different forms and that the expectations of different stakeholder groups may not necessarily coincide. In the context of Aparri, informal participation therefore needs to be complemented by clearer mechanisms for consultation, shared planning, and coordination. A more organized stakeholder structure could help align tourism promotion, business development, food-related activities, and municipal priorities.

The findings on tourism readiness further demonstrate that authenticity and operational preparedness do not necessarily develop at the same pace. Food authenticity received a High rating during field observation, whereas cleanliness and sanitation, customer service quality, and overall tourism readiness were rated Moderate, and facility readiness was rated Low. These observations are consistent with the relatively low survey assessments of infrastructure and facilities (3.42 ± 0.74) and cleanliness and sanitation (3.67 ± 0.68). The consistency across the survey and observational findings strengthens the conclusion that physical and service-related conditions remain important constraints. Visitors encounter a destination not only through its food but also through the cleanliness of establishments, quality of service and accessibility of

facilities, signage, and general convenience. Improving these basic conditions is therefore necessary if Aparri intends to translate culinary authenticity into a satisfactory and competitive visitor experience.

Tourism policy and governance support also received one of the lower assessments (3.51 ± 0.70), indicating a need for stronger institutional involvement. This result is closely related to the reported weaknesses in stakeholder coordination, infrastructure, and organized promotion. Sustainable tourism planning requires the integration of tourism resources with local development priorities rather than treating individual attractions or businesses in isolation. In Aparri, stronger LGU leadership could provide the institutional framework needed to coordinate food enterprises, tourism stakeholders, infrastructure improvements, destination promotion, and community participation. Such coordination would also help ensure that gastronomic tourism development remains connected to local livelihoods and cultural preservation rather than being pursued solely as a promotional activity.

The proposed action plan responds directly to these identified gaps. The development of a culinary trail could connect local dishes, eateries, markets, and cultural experiences within a recognizable tourism route, while the proposed “Taste of Aparri” digital marketing initiative could address the municipality’s limited promotional visibility. Similarly, MSME capacity-building programs could strengthen food safety, entrepreneurship, marketing, and service quality, particularly in establishments where field observations indicated room for improvement. Infrastructure and sanitation interventions would address the comparatively weak readiness indicators, while an annual food festival could provide a platform for showcasing local products, strengthening community participation, and increasing awareness of Aparri’s culinary identity. These interventions are therefore not independent activities but complementary components of a broader destination-development strategy.

The integration of the survey, interview, and observational findings provides a consistent picture of

gastronomic tourism in Aparri. Across the three sources of evidence, local culinary resources and food authenticity emerged as clear strengths, whereas marketing, sanitation, infrastructure, institutional coordination, and tourism readiness remained areas requiring improvement. This convergence is important because it suggests that the municipality does not need to create an entirely new gastronomic identity; rather, it needs to organize, support, and communicate an identity that is already embedded in its local food culture. Sustainable gastronomic tourism development should therefore focus on adding value to existing culinary resources while maintaining their local character and strengthening the capacity of the people and enterprises responsible for producing and presenting them.

CONCLUSION

This study assessed the status of gastronomic tourism in Aparri, Cagayan, and examined its implications for sustainable tourism development using quantitative and qualitative approaches. The findings demonstrate that Aparri possesses significant gastronomic tourism potential, primarily attributed to its rich seafood-based culinary heritage, authentic local delicacies, and strong community recognition of its cultural food identity. These resources provide the municipality with a distinctive tourism asset capable of enhancing destination attractiveness and supporting local economic development. However, the study likewise revealed that the municipality’s tourism potential has not yet been fully realized due to limitations in destination marketing, tourism infrastructure, sanitation practices, stakeholder coordination, and institutional support. Although local stakeholders recognize the value of Aparri’s culinary heritage, existing tourism initiatives remain largely fragmented and require more strategic planning to transform the municipality into a competitive gastronomic tourism destination.

The findings underscore the importance of adopting an integrated and collaborative approach to gastronomic tourism development. Strengthening destination branding, implementing comprehensive marketing strategies, improving tourism facilities

and sanitation standards, providing continuous capacity-building programs for local entrepreneurs, and enhancing collaboration among the Local Government Unit, tourism stakeholders, and local communities are essential to achieving sustainable tourism growth. These initiatives will not only improve visitor experiences but also preserve Aparri's culinary heritage, empower local enterprises, and create inclusive economic opportunities for the community. Ultimately, this study contributes to the growing body of knowledge on gastronomic tourism by providing empirical evidence on the tourism potential of local cuisine in emerging destinations and by offering practical insights that may guide policymakers, tourism planners, and community stakeholders in developing culturally grounded and sustainable tourism programs in Aparri and other municipalities with similar tourism resources.

RECOMMENDATION(S)

Based on the findings of the study, the following recommendations are proposed:

1. The Local Government Unit (LGU) of Aparri should develop and implement a comprehensive gastronomic tourism development plan that integrates local cuisine into the municipality's tourism and economic development agenda. This plan should include destination branding, infrastructure enhancement, and policy support to strengthen Aparri's position as a gastronomic tourism destination.
2. The Municipal Tourism Office, in partnership with local stakeholders, should establish a unified marketing strategy that promotes Aparri's unique culinary heritage through digital platforms, tourism campaigns, culinary mapping, and participation in regional and national tourism events to increase destination visibility.
3. Restaurant owners, food entrepreneurs, and MSMEs should continuously improve food safety practices, sanitation standards, service quality, and customer experience through regular training and capacity-building programs to enhance visitor satisfaction and competitiveness.
4. The LGU, educational institutions, and tourism organizations should strengthen stakeholder collaboration by forming a local gastronomic tourism council that will facilitate coordinated planning, implementation, monitoring, and promotion of culinary tourism initiatives.
5. Community-based tourism activities, such as annual food festivals, culinary trails, seafood-themed events, and local cooking demonstrations, should be institutionalized to preserve Aparri's culinary heritage while generating sustainable livelihood opportunities for local residents.
6. Future researchers are encouraged to expand this study by involving a larger sample size and a broader range of stakeholders, including domestic and international tourists. Comparative studies with other municipalities and the use of advanced statistical analyses may provide deeper insights into the factors influencing gastronomic tourism development and visitor behavior.

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