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## **CULINARY DESTINATIONS OF FRENCH AND MONACCO NATION IN GASTRONOMIC TOURISMI**

From an organizational point of view, culinary tourism involves features of local food production technologies, *their* history and traditions consumption, as well as possible tourist participation in the preparation of national dishes, visit culinary festivals and contests. Gastronomic tourism can also be considered an auxiliary tool in the knowledge of the cultural heritage of countries and regions of the world, since national cuisine is one of the elements *that* reflects the *lifestyle, outlook*, ethnic traditions. The phenomenon, which today is called to be called culinary tourism, is rooted in the distant past. As an example many centuries ago, merchants committed to purchase travel for different sweets, spices, wines and various beverages.

*The purpose of the article's research is to explore the national identity of the French cuisine and the principality of Monaco. To achieve the goal we set the task of denoting the culinary borders of a nation, traditions, habits and culinary preferences, origin of dishes, their recipes. Make a grammatical analysis of the recipe text in the context of culinary discourse. Show the transformation of the culinary ideas of the French cuisine and the principality of the Monaco kitchen and how culinary discourse is reflected in the process of national formation identity.*

In connection with this fact good cuisine is of particular value as part of culinary tourism, as well as an important component of the tourism product. The term "culinary tourism" was introduced ten years ago by a professor at the University of Ohio, USA, Lucy Long. Today, the term

has become widely used in the formation of the tourism product in many countries Saint ITT. It should also be mentioned that beer and wine tourism is very often an integral part of culinary tourism, in which tourists get acquainted with the traditions of brewing and winemaking in various countries. At the same time, tourists have the opportunity to get acquainted with the product itself. It is worth remembering that this niche of the tourist market will become one of the most promising for many reasons.

Culinary tourism – it's kind of tourism related to acquaintancing and tasting national culinary traditions of the different countries.

First of all, it should be recalled that for many tourist food and beverages are among the most important thing while traveling. In this case, if during the formation of the tour acquaintance with national cuisine it is the main motive of travel, then this fact will necessarily reflect the internal benefits of the majority of customers in the future. In other words, getting acquainted with national cuisine becomes the main determining element of staying in the country.

Culinary tourism provides an opportunity to bring tourists all the wealth of folk traditions. Getting acquainted with local cuisine, tourists are introduced to the ways of material culture of the people, elements of its folklore and traditional ways of producing food. It will be appropriate to recall the fact that there is a link between culinary tourism and the production of environmentally friendly food. Quite clear that culinary tourism can not confine only to the national cuisine. In any country you can find prestigious restaurants that represents cuisines from other countries of the world. For example, experienced gourmets who are well- known with local restaurants, meat dishes and salads eat in one restaurant, to enjoy the seafood – go to another restaurant, and try sweet – in the third. Another important fact. Culinary tourism provides an opportunity to attract tourists to the culinary process. For tourists attention there are offered original courses of local national cuisine, master classes with the participation of the best chefs.

It is important to note the fact that for culinary tourism there is no such thing as a season. According to the International Association of Culinary tourists prefer such leisure activities as visiting various festivals and museums and theaters. Quite often, travel companies form special tours based on both factors – cultural and culinary.

You can also notice a rather interesting picture that customers with an income above average are highly valued by high-quality cuisine. Naturally, due to this circumstance, their cost of staying in the countries will be higher than that of ordinary tourists. Therefore, as a conclusion a good idea is to start forming and promoting a new product such as culinary tours.

In most cases, culinary tourism is seen as short trips, mostly on weekends. Most tourists in two or three days have time to form impression about the new cuisine and its dishes. But you should not lose an opportunity to have longer tours. You can always plan a longer tour, which will include in your program a culinary journey across countries and the conduct of folk cuisine, which will ultimately give tourists a deeper insight into the beauty of national cuisine.

Truffle farms are common in Limousin, Provence, Franche-Comté, Ile-de-France, directly around Paris – the main consumer of the truffles, and the Champagne-Ardenne region. Often, wine tourism is also included, because its main principle is tasting wine at the place of its production. Among the most popular wine regions in France are Bordeaux, Burgundy, the Rhone and Loire valleys, Alsace, Champagne, Languedoc Roussillon and Provence.

Farms specialized on the cultivation of a special kind of toads for the preparation of the famous «frog legs» are located throughout the country. However, the farms did not actually receive the popularity among tourists, despite the phenomenal demand for this product in the restaurants of the country.

Thus, rural and urban wine and gastronomic tourism are represented almost all regions of France. At the same time, each region remains distinctive and has its own specialization.

*Keywords:* gastronomic tourism, culinary tourism, French cuisine, cuisine of Monaco, typical dishes of Nice.

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