

I. ГЕОГРАФІЯ РЕКРЕАЦІЇ ТА ТУРИЗМУ: ТЕОРЕТИЧНІ ТА ПРИКЛАДНІ ПИТАННЯ

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*КОНЦЕПЦІЯ ГАСТРОНОМІЧНОГО ЛАНДШАФТУ В СУЧАСНІЙ ГЕОГРАФІЇ*

*Актуальність дослідження* зумовлена теоретичним обґрунтуванням концепції «гастрономічного ландшафту». Антропогенне середовище – це зміни, які людство внесли в ландшафт: ферми, поля, будинки, селища, міста та інфраструктура, які пов'язані з виробництвом, переробкою місцевих терруарів та спеціалітетів, харчовою культурою етносів, що стає частиною ширшого поняття «гастрономічного ландшафту». Це область, де прослідковується найбільш безпосередній вплив людини на гастрономічний ландшафт, хоча цей вплив так чи інакше також формується природним середовищем. У той момент, коли виникла більшість українських, зокрема регіональних (поліських) сільськогосподарських об'єктів, ферм, містечок, сіл і міст, не існувало технології, щоб просто розмістити людське житло де завгодно, не враховуючи природного середовища.

*Метою дослідження* є обґрунтування концепції «гастрономічного ландшафту».

*Методи дослідження* включали комплекс взаємодоповнюючих загальнонаукових та конкретних наукових методів наукового пізнання, зокрема загальнонаукові: аналізу, синтезу, індукції, дедукції, аналогії, моделювання, літературний, типізації тощо. Використано низку конкретних наукових методів наукового пізнання: методи причинно-наслідкового й історичного аналізу, методи порівняльного аналізу, методи статистичних досліджень (щорічники спеціалізованих організацій ООН, особливо ЮНЕСКО); польові географічні розвідки з метою визначення атрактивності природних ресурсів, культурної спадщини.

*Отриманні результати* полягають в тому, що ініційовано та сформульовано концепцію «гастрономічних ландшафтів» на збагачення сучасного наукового арсеналу конструктивної географії; створено картосхеми: гастрономічних ландшафтів регіону, природно-ресурсного потенціалу гастрономічного ландшафту українського Правобережного Полісся, етнічного складу населення територіальних громад та культурної, гастрономічної спадщини Правобережного Полісся України, що надає можливість отримати комплексну інтегральну оцінку території.

*Наукова новизна* роботи полягає у сформуванні та обґрунтуванні концепції «гастрономічних ландшафтів».

*Практична значущість* дослідження через теоретичні напрацювання та практичні висновки, імплементують концепцію «гастрономічних ландшафтів» в теорію конструктивної географії через регіональний наратив.

*Ключові слова:* гастрономічний ландшафт, культурна спадщина, природно-ресурсний потенціал, Правобережне Полісся України, ідентичність місця, етнос, сталий розвиток.

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*THE CONCEPT OF GASTRONOMIC LANDSCAPE IN MODERN GEOGRAPHY*

*The relevance of the study* is due to the theoretical justification of the concept of “gastronomic landscape”. The anthropogenic environment is the changes that humanity has made to the landscape: farms, fields, houses, villages, cities and infrastructure associated with the production, processing of local terroirs and specialties, and the food culture of ethnic groups, which becomes part of the broader concept of “gastronomic landscape”. This is the area where the most direct human influence on the gastronomic landscape can be traced, although this influence is also shaped by the natural environment in one way or another. At the time when most Ukrainian, in particular regional (Polissia) agricultural facilities, farms, towns, villages and cities emerged, there was no technology to simply place human habitation anywhere, without taking into account the natural environment.

*The purpose of the study* is to substantiate the concept of “gastronomic landscape”.

*The research methods* included a set of complementary general scientific and specific scientific methods of scientific knowledge, including general scientific methods: analysis, synthesis, induction, deduction, analogy, modelling, literary, typification, etc. A number of specific scientific methods of scientific cognition were used: methods of causal and historical analysis, methods of comparative analysis, methods of statistical research (yearbooks of UN specialised organisations, especially UNESCO); field geographical exploration to determine the attractiveness of natural resources, cultural heritage.

*The results obtained* are that the concept of “gastronomic landscape” was initiated and formulated to enrich the modern scientific arsenal of constructive geography; mapping schemes were created: gastronomic landscapes of the region, natural resource potential of the gastronomic landscape of the Ukrainian Right-Bank Polissia, ethnic composition of the population of territorial communities and cultural and gastronomic heritage of the Right-Bank Polissia of Ukraine, which makes it possible to obtain a comprehensive integrated assessment of the territory.

*The scientific novelty of the work* lies in the formation and substantiation of the concept of “gastronomic landscapes”. The practical significance of the study is that theoretical developments and practical conclusions implement the concept of “gastronomic landscapes” in the theory of constructive geography through a regional narrative.

*Key words:* gastronomic landscape, cultural heritage, natural resource potential, Right-Bank Polissia of Ukraine, place identity, ethnicity, sustainable development.

*Relevance and scope of the study.* The gastronomic landscape differs from the conventional food production landscape in that it is cultivated or managed with an emphasis on broader culinary values such as nutrition or flavour, rather than solely on the caloric content of a product. In this way, gastronomy can be practiced by anyone and encourage people, including farmers, hunters, and diverse chefs, to think more carefully about how food is produced and prepared.

The study highlights how years of consolidation and rationalization of food production in many places around the world have led to the erosion of traditional and artisanal food knowledge. Yet this knowledge is crucial to the future sustainability of food systems. The authors argue that the concept of a “gastronomic landscape” can offer innovative ways to address and restore landscape biodiversity. By focusing on locality, diversity and quality, the gastronomic landscape approach can enhance the ability of geosystems to adapt and thrive while supporting food sovereignty.

Using the prism of ethnic gastronomy and natural resource potential to understand gastronomic landscapes, we emphasize that gastronomic traditions and innovations, from chefs of local communities to chefs of leading restaurants, have the potential to stimulate the development of biosphere management, which leads to the conservation of biodiversity and sustainability of the gastronomic landscape.

In the researches of Jonsson A., Haider G., Pereira L., Fremier O., Folke K., Tengyo M., Gordon L. the concept of “gastronomic landscape” is interpreted as a combination of gastronomy and biosphere management, which stimulates the development of socio-ecological sustainability and food sovereignty (Amanda et al., 2024). The scientific work of Chapin F. and others reveals the appreciation of high quality in terms of healthy and sustainably produced, diverse and nutritious ingredients in kitchens, stimulating interest in the management of land/seascapes that provide the products necessary for gastronomy (Chapin et al., 2022).

The study of Folke S. reveals the issue of biosphere management, which has the potential to create meaning and develop respect and dignity for the competencies and skills needed to manage landscapes and their sustainability, including the management of landscapes where products originate as part of a sustainable biosphere (Folke et al., 2011).

The idea of Foodscapes is developed in the researches of (Burgoine & Monsivais, 2013), (Lake et al., 2012), (Kestens et al., 2010), (Sonnino, 2016), (Cummins et al., 2005) and (Morgan, 2015), presented in the works of (Mikkelsen, 2001), (Vonthron et al., 2020). The issues that cover the fact that in different geographical regions of food production, including biophysical aspects and management methods related to the consumer who eats food, are revealed in the work of (Bossio et al., 2021).

An attempt to link gastronomy and food is highlighted in the study of (Alden, 2021). Other researchers, such as García-Martín M., have argued that foods from different landscapes can help preserve the ecological and cultural identity of a place, promote the sustainability of agro-landscapes, reconnect people and nature, and ensure landscape conservation and restoration (García-Martín et al., 2022). The scientist Alden J. suggested that gastronomic landscapes can be used to highlight the role of gastronomy in changes towards sustainability (Alden, 2021).

An equally important aspect in the study of the gastronomic landscape is agricultural biodiversity, which has evolved along with cultural practices and knowledge, which are collectively considered as biocultural diversity in the work of (Haider, 2021) and (Haider et al., 2021).

One of the important emphases in the study is the terrain (landscapes of plains and mountains, aquatic, limnological), which combines traditional knowledge and innovation to create avant-garde cuisine (Guerrero et al., 2019). Gastronomic landscapes promote local cuisine that is not is still not attractive to tourists: sorghum culture in Wolfgang (Pereira, 2021), Sami cuisine (venison dishes) - Sápmi landscape (Norway, Sweden, Finland and the Kola Peninsula (Lanyon-Garrido, 2021), which provides motivation to study the gastronomic landscapes of the Right-Bank Polissia of Ukraine and local specialties and terroirs. Thus, the choice of the research topic was based on the need to conceptualize the gastronomic landscape in the context of constructive geographical studies of natural resource potential and cultural heritage.

The research proposal of the concept of “gastronomic landscape” links natural resource potential and cultural heritage, namely ethnic gastronomy, with the rational management of landscapes. We propose three main characteristics of a gastronomic landscape that capture its essence: locality, diversity, and quality. The agro-cultural practices of ethnic groups are emphasized as a key factor in enhancing food system resilience through locality, diversity and quality. By rethinking how we manage our landscape with gastronomy in mind, we can contribute to more resilient geosystems and communities, and we can unlock new possibilities for how we manage the biosphere.

The gastronomic landscape is a synthesis between local biodiversity and socio-cultural traditions.

The concept of terroir also extends to agricultural production and products that have their own history of origin (Castello, 2021) and are local products of the gastronomic landscape. The territory of the Right-Bank Polissia of Ukraine also has its own gastronomic images, which are enshrined in terroirs that are modified by the gastronomic landscape, which has stimulated ethnic groups to certain gastronomic practices.

The physical and geographical zone appears as a territory where a certain terroir and specialty are produced, processed, and marketed. The European institutional community identifies local products as follows: a Protected Designation of Origin (PDO) identifies products that are produced, processed and prepared in a particular geographical area using the expertise of local producers and ingredients from the region concerned; a Protected Geographical Indication (PGI) identifies products whose quality or reputation is linked to the place or region where they are produced, processed or prepared, even if the ingredients used do not necessarily originate from that geographical area.

In Europe, the Protected Designation of Origin (PDO) branding has been introduced - a type of EU geographical indication aimed at preserving the names of origin of food products. The designation was created in 1992, and its main purpose is to identify products that have been produced, processed and developed in a certain geographical area using recognized know-how of local producers and ingredients from the respective region. The characteristics of protected products are mainly related to their terroir. For example, Parmigiano-Reggiano and Camembert cheeses can be labelled as such only if they originate from the specified region. In other words, it is possible to sell cheese under the “Roquefort” designation of origin, provided that this cheese is processed from raw milk of a certain breed of sheep (Lacaune), the animals are raised in a certain area, and the resulting cheese is purified in one of the cellars in Roquefort-sur-Soulzon in the French department of Aveyron, where it is inoculated with mold spores (*Penicillium roqueforti*) endemic to the same cellars.

The register of geographical indications of Ukraine contains more than 40 products (wines - Shabag, Asha-Abag, Yalpug, Zakarpattia Wine, Danube Bessarabia, cheeses - Hutsul Sheep's Bryndza, Hutsul Cow's Bryndza, etc.) representing local terroirs and specialties. According to the Law “On the Legal Protection of Geographical Indications” (20.09.2019), the term “geographical indication” refers to a name that identifies the production of a product that has a certain history of tradition, has special qualities or characteristics due to its place of origin, and is important for the preservation of the culture of the region (Закон ..., 2025).

In our research, we would like to draw attention to the spread of certain agricultural products (terroirs) and dishes (specialties) for which there is a link between the characteristics of the product and its geographical origin: these can be wines, cheeses, hams, bacon, sausages, fruits and vegetables, bread from the gastronomic landscapes of Ukrainian Right-Bank Polissia.

Food producers and marketers can come together both geographically and economically to form regional gastronomic routes, creating new tourism experiences.

Both terroir and geographical indications help people reconnect with specific places and the unique qualities of the food produced in that gastronomic landscape. Reconfiguring relationships to place is also at the heart of alternative food movements, such as the Slow Food movement. Slow food supply

chains are the main institutional expression of changed relations of production and consumption (Marsden et al., 2000).

At the current stage of development of geographical science, the concept of “gastronomic landscape” makes sense in the context of deep uncertainty with climate change, which affects the crop portfolio in different landscape conditions of the Earth, where the global food system is becoming more homogenized and determined by factors of healthy eating.

The aim of the study was to formulate the concept of “gastronomic landscape” in the theoretical and methodological discourse of constructive geography.

*Sources and Methods.* As an interdisciplinary field of study, landscape and local products have enormous potential. The article applies a geographical approach to defining the gastronomic landscape, based on the use of place and natural resource potential for local food systems.

The geographical concept of “place” in local terroirs and specialties acquires a new scientific meaning. Such research will encompass the geography of local foods by developing a broader, more comprehensive strategy, including the concept of a “gastronomic landscape” of crops and foods, combining social and environmental aspects of natural resource use, linkages between rural and urban producers and consumers, and incorporating farmers' ecological knowledge.

The selected scientific case study is based on field research in the region, where landscape, cultural and ethnographic research has been conducted over a long period of time, mainly through observation, own route studies and interviews with members of local communities. General scientific and specific scientific methods of scientific cognition served as a guide, in particular, general scientific methods: analysis, synthesis, induction, deduction, analogy, modelling, literary, typification, etc.

Despite the geographical, cultural, and socioeconomic differences in the Ukrainian Right-Bank Polissya region of Ukraine, it is possible to distinguish and classify gastronomic landscapes based on the cultural and gastronomic heritage of ethnic groups. The classification of gastronomic landscapes may include the following categories: by region, land use, biodiversity, gastronomic traditions by region, types of products, cooking techniques, and cultural influences.

The gastronomic landscape is a complex socio-ecological system that includes different types of land use, such as agriculture, forestry, biodiversity conservation and urban areas. The boundary of a gastronomic landscape is not simply defined by its natural features or land use, but should be defined by all stakeholders involved in the management of the landscape and may follow or be a combination of natural boundaries, distinct land features, socially defined areas such as indigenous territories and/or jurisdictional and administrative boundaries. The integrated gastronomic landscape management approach that follows from these ideas is a multi-stakeholder approach to gastronomic landscape management that aims to address trade-offs and synergies between stakeholders related to natural resource potential and establish cooperative relationships to achieve sustainability.

The natural resource potential of the gastronomic landscape is represented by the physical and geographical features of the study area: Volyn Polissia, Zhytomyr Polissia, Kyiv Polissia on the right bank of the Dnipro River. In our case, we study the relationship between natural resources and gastronomic cultures of ethnic groups in the region by highlighting the environmental impact of current consumption and production patterns, where we distinguish the following types of gastronomic heritage: vegetable-cereal-fish type of gastronomic heritage; rye-potato-mushroom type of gastronomic heritage; hunting-plant type of gastronomic heritage. This allows us to understand the diversity of gastronomic experiences and their significance for local culture.

Modern consumption patterns involve high environmental, carbon and water footprints.

The fundamental common features of the gastronomic landscape are related to the flat landscapes dominated by forests and pastures, where local communities have traditionally based their livelihoods on a combination of food searching, cattle breeding, hunting and gardening. There are eight main categories of food in the region, namely: potatoes, rye, wheat, milk, meat, fish, fruits, and vegetables.

Generalized data on the biodiversity of Ukrainian Right-Bank Polissia from the late nineteenth century to the early twenty-first century showed that the list of zoned crops has hardly changed, with only rapeseed and soybeans appearing in the modern crop rotation and industrial crops such as flax, hops and hemp almost disappearing. Horticulture and vegetable gardening are developing both in households and on a larger scale in large private farms.

Significant waterlogging and a rich and diverse vegetation cover have led to the formation of a very complex soil cover in Right-Bank Polissia. Soddy-weak podzolic and soddy-medium podzolic soils predominate in Polissia. They cover about 60% of the area. The second place in terms of area (about 20%) is occupied by meadow and sod soils, which are common on the floodplain terraces of rivers, in

some low-strength depressions on the floodplain terraces and watersheds. Peat bogs and peat-gley soils occupy the third place in terms of area (10%). They occur on the floodplain terraces of rivers and valley bottoms, mostly of lowland, less often of transitional types. A small area (1-1.5%) is occupied by soddy-carbonate soils developed on Cretaceous rocks, and almost the same amount is occupied by grey and light grey podzolic soils, which are common on loess islands. These are some of the best soils in Polissia. In general, 48.0% of the zone's agricultural land is represented by sod-podzolic soils, 13.9% by light grey, grey forest, dark grey and partially black podzolic soils, 14.6% by soddy gley soils and 6.0% by peat bogs and peat lands. The soil cover of the region directly shaped the diet of the Polissia people and influenced the food practices of the ethnic groups living there.

Research has shown that the sphere of folk material culture of Polissia is very unified. This is due to the similar natural resource potential of the territory, the settlement of ethnic groups (about 16 ethnic groups), and common economic activities.

*Research results and discussion.* The study emphasizes the crucial role of the gastronomic landscape in strengthening the identity of a place, shedding light on its multidimensional relationship with the culture of the destination and promoting gastronomic diversity and authenticity. The UNESCO World Heritage List is categorized by cultural landscapes. All previous geographical developments organically fit into the study of constructive geography, human geography, cultural geography, tourism studies, where the study of cultural landscapes, cultural heritage, and gastronomic landscapes occupy a prominent place. The concept of “sustainable food systems” advocated by scientists (M. Hull, S. Hessling, B. Harrod, K. Rogack) is noteworthy, as food systems link different dimensions of sustainability.

The restaurant business and commercial kitchens can contribute to the promotion of ecological ways of eating and the concept of “foodscape”, a term coined in 1995 by G. Yasmin and developed by P. Adema, T. Burgoyne, A. Lake, J. Kestnes, R. Sonino, S. Camins, C. Mogran.

Ukrainian scholars who conducted research in the field of cultural geography O. Liubitseva, O. Ripka, I. Rovenchak, L. Shevchuk, O. Topchiev, studied the geographical aspects of culture and the issues of their geographical distribution, the concept of geo-ecological systems and cultural landscapes. Indeed, the geography of culture is authoritative and rapidly developing among other geographical sciences, covering the study of culture in geographical space, the identification of spatial differentiation and diversity of its components, their expression in the landscape and connection with the geographical environment, as well as the reflection of geographical space in culture.

Cultural geography is usually assumed to simply dictate aspects of culture such as housing, clothing, and cuisine. However, the systematic development of this idea has generally been discredited as environmental determinism. Geographers are now more likely to understand culture as a set of symbolic resources that help people make sense of the world around them, as a manifestation of power relations between different groups, and as a structure through which social change is constrained and enabled. There are many ways to look at what culture means in light of different geographical perspectives, but in general, geographers study how cultural processes involve spatial patterns and processes, requiring the existence and maintenance of certain types of places.

In turn, the gastronomic landscape reflects unique traditions, customs and practices related to food and can be classified according to various criteria.

The following types of gastronomic landscapes have been identified:

✓ regional gastronomic landscapes - landscapes characterized by unique culinary traditions that have developed in a particular region of the country (Polissia, Pokuttia, etc.), which are associated with the use of local products, traditional recipes and cooking methods. In our case, Ukrainian cuisine, and in the world: Mediterranean cuisine, Asian cuisine, etc.;

✓ rural gastronomic landscapes - characterized by food production in rural areas where traditional agricultural methods prevail, associated with the production of organic products, farmers' markets and agritourism. For example: farms specializing in the production of potatoes, rye, dairy and meat products, craft wine and cheese production (in Volyn region, more than 700 farms are registered - JVP “Vyshenky”, LLC “Volyn-Zerno-Product”, PJSC “Volodymyr-Volynska Poultry Farm”, etc. in Zhytomyr region - 592 farms - FG “NIKOLOS-2007”, LLC “Ukrainian Mushroom Company”, “Bratalivska cheese factory”, etc.; in Rivne region - 493 farms - PE “AGRO-EXPRESS-SERVICE”, SATOV “Dubenska Agrarian Company”, etc.; in Kyiv region - 493 farms - LLC “Agrofirma KOLOS”, LLC “Khutir na okolytsi”, LLC “Khutir na osolytsi”, etc.;

✓ urban gastronomic landscapes - characterized by a diversity of culinary traditions that reflect the multicultural population of cities, often associated with restaurants, cafes, street food festivals and culinary schools. Examples include: national cuisine restaurants, street food markets, culinary festivals

(over 350 restaurants in Kyiv region - Matisse restaurant, Dumky na tastu restaurant-bar, O'Panas restaurant, etc, In Rivne region - Bulba Fest, Matzik Festival, Barbecue Festival, Varenyky Festival, Borsch Festival; in Zhytomyr region - more than 20 well-known festivals, including the International Festival of Potato Pancakes, Ice Cream Festival, Mrs. Potato Festival; in Volyn region - Smakovytsia in Volodymyr style, Shatsk Donut; Kyiv region is represented by such gastronomic events as Kyiv Food and Wine Festival, Best Food Fest, Candy and Pundit Festival, SWEETs Fest, Kyiv Coffe Festival, and Kyiv Coffe Festival;

✓ thematic gastronomic landscapes - focused on a specific type of product, such as wine, cheese, chocolate, honey, fish, tea, coffee, fruit, which are primarily related to the production, tasting and sale of these products. For example: wine tours, cheese fairs, visits to ice cream and chocolate factories (gastronomic tours to industrial facilities: “Rud, Zhytomyrski Lasoschi, Ruden, etc. (Zhytomyr region); Teremno Khlib PJSC, Dmytruk TM, Zabiayaka TM, etc. (Volyn region), Rivne region (Matsyk LLC, Dubrovytsia Matsyk, Polissia Delicacies, etc.); Kyiv region - Babini Kozy Cheese Factory, Doobra Farm, Virtuoso by Lukachivka, and other craft production facilities;

✓ cultural and historical gastronomic landscapes - reflect historical and cultural traditions related to food, which are associated with food museums, historical restaurants and culinary festivals. For example: bread museums (Nova Tsvilya village of the Emilchyn territorial community in Zhytomyr region), historical restaurants (Teretenia cafe in Zhytomyr, Granite mug of beer can be seen in Berdychiv, ice cream monument in Zhytomyr, pancake monument in Korosten), traditional cuisine festivals (International Festival of Pancakes in Korosten), ROSHEN Museum (Kyiv region).

According to the National Restaurant Association's 2025 Culinary Forecast, locally sourced meat and seafood is the most popular food trend of the year. Local produce and ultra-local sourcing (materials grown in restaurants' own facilities) are not far behind, ranking 3rd and 4th respectively out of 20. This trend is evident not only in the number of farm-to-table eateries that are popping up; it can also be seen in the growing popularity of local farmers markets and Whole Foods locations.

The production and consumption of food shapes the nature of the gastronomic landscape and people's relationship to it. The food cultures of ethnic groups can be seen as a representation and manifestation of human identity, and this is reflected in the character of the landscape's landscape. Food traditions and identities become embedded in the “marking” and physical form of gastronomic landscapes, which are manifested in the urban scene through monuments, place names, allotments, gardens, retail outlets, street and farmers' markets, as well as restaurants, fast food outlets and their signage.

Some of this has developed over a long period of time, but food identities can also be developed and used to convey a sense of place for marketing purposes or to attract a specific category of consumers who themselves have a specific food identity. There is growing interest in how gastronomic landscapes around the world are shaped by the production and consumption of food.

In particular, how local food cultures of ethnic groups develop from the interaction between people and food, which is grown as a result of specific environmental conditions and culinary practices. A number of cultural landscapes recognized by UNESCO include the Alto Douro wine region in Portugal, the Honghe Hani rice terraces in China, the Fray Bentos industrial meat processing landscape in Uruguay, and the Wachau vineyard landscape in Austria.

Spatial analysis allows us to explore the gastronomic landscapes of the Ukrainian Right-Bank Polissia, to identify the connection between the food culture of ethnic groups and the natural environment, studying how it changes under the influence of the geographical environment and socio-economic conditions.

Despite the fact that in academic circles more attention is paid to the urban gastronomic landscapes: food production has moved “to the city”, there is still a need to study the impact of food production on rural gastronomic landscapes, as climate change and human processes change and degrade soils, as the population migrates and the pressure to use GMOs increases.

Nowadays of globalization and homogenization of gastronomic landscapes and tastes, many rural places still retain their original character and produce products that evoke traditions and a sense of quality of life. The landscape of origin is often affected by dynamics that threaten their preservation, but growing awareness among producers and consumers creates market niches for local food products (terroirs) that contribute to their preservation. In our research, we aimed to learn more about the “terroirs” and “specialties” of the Right-Bank Polissia of Ukraine.

Unsustainable agricultural practices are the main cause of biodiversity loss worldwide and a key driver of greenhouse gas emissions. In turn, agricultural systems are threatened by climate change and the

decline of nature and ecosystems. Collaboration between gastronomic landscapes and agricultural systems will contribute to the functioning of a sustainable food system, which will contribute to achieving climate and biodiversity goals.

*Conclusions.* There is now a pressing need to test the concept of a “gastronomic landscape” for the development of gastronomic tourism in the project region – Right-bank Polissia of Ukraine. Ethnic groups and local communities around the world have been leading the way towards renewable production for millennia, preserving global biodiversity and growing food in harmony with the natural environment. Combining traditional knowledge and scaled-up natural interventions is crucial to achieving inclusive and sustainable transformation of food systems and accelerating system-wide change.

Gastronomic landscapes are an important element of cultural heritage and can be attractive to tourists interested in the culinary traditions of different regions. The developed classification of gastronomic landscapes is the first step towards their organization and interpretation in a new way.

Faced with the homogenizing effect of globalization, where it is increasingly easier to access products and food from other places and standardized recipes, the preservation of cultural and gastronomic heritage is a fundamental element for preserving the identity and character of a region. Its importance lies not in the cultural manifestation itself, but in the wealth of knowledge and techniques that are transmitted from generation to generation to achieve the product. The social and economic value of this transmission of knowledge is fundamental for preserving the richness and cultural diversity of a place, and therefore has a direct (although not necessarily explicit) impact on the conformation of the gastronomic landscape. Therefore, a first attempt has been made to identify the types of gastrocultural heritage of the study region.

The gastronomic landscape can also be understood as a tourist activity through the consumption of the food culture of a particular place in its regional and local manifestations, thus causing an increase in the influx of visitors motivated by the guarantee found in the rich cuisine of the origin of the tourist place, preventing the food offered from being a simple culinary offer without identity, which does not shape and enhance the landscape and does not reflect the culture, but is perceived as a simple additional service for the tourist, an experience.

Thus, gastronomic heritage is the calling card of any place in the world and must be valued and preserved by the local community to make it a sustainable heritage. Understanding this, it can be said that gastronomic landscapes are not only an example of gastronomic heritage, but also an invisible alliance between a given space and its food, taking into account that each place has landscapes, architecture, history, heritage, social structures and relationships that can significantly influence the construction of culture, as well as the perception and experience of a place.

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