The Profiles of Worldwide Gastronomy
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Abstract
A recent paper (Barrère, Bonnard, Chossat, 2014) has shown that Parisian Gastronomy can be analysed through the existence of diverse profiles of restaurants: from the elitist one (the traditional high class restaurant with its superstar chef) to the almost standard one, i.e. a sort of low-cost cooking taking more and more place in the selection of the Michelin guides through time -the study focuses on sixty years of Parisian Gastronomy produced by the selection of the Michelin Red guide. The question here is to know whether this evolution of the profiles of the Parisian gastronomy (say, a kind of ‘democratisation’) is a heavy trend of the worldwide gastronomy or a specific and geographically limited evolution due to the specific case of Paris, the historical capital of gastronomy. Can we compare the different gastronomic supplies? Are they deriving from the Parisian model of elitist gastronomy? Are there real similarities or the effect of Michelin’s norms? Does heritage, local resources, nature of demand, of tourism… play a role in the determination of the profiles running in a city? In order to sort the analysis out of the facts, we proceed to the study of the Michelin selection (limiting bias) for several big gastronomic cities: New York, San Francisco and Chicago, Berlin, London, Roma, Milano, Firenze, Torino, Barcelona, Madrid, Paris and Lyons. We use descriptive statistics to bring out the structure of gastronomy in the studied cities and a MCA for refining analysis by considering the different profiles they include.

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