Abstract

Food accompanies a tourist's stay in a destination from the very beginning to the very end and significantly influences the overall travel experience. However, gastronomic experiences also have a significant impact on the environment, as food has to be produced, transported, and processed. This thesis addresses the environmental issue of tourists' diet in detail. The main purpose is to comprehensively approach the problem from several perspectives. Specifically, the thesis has four objectives: 1) to quantify the amount of food consumed globally in tourism and its environmental requirements; 2) to identify the potential drivers behind excessive negative pressure on the environment; 3) to evaluate the level of environmental sustainability of selected European urban destinations and 4) to consider possible opportunities for the sustainable development of a destination in relation to its gastronomic offer. In terms of theoretical framework, the thesis uses the concept of time geography and the theory of planned behaviour to demonstrate the importance of the role of catering facilities in the environmental sustainability of a destination. The reason for this is primarily the limited movement of tourists and their access to catering facilities. Another key element is the structure of local offer (menus), which influences customer selection. Secondary and publicly available data are mainly used to achieve the stated objectives. The individual papers use a variety of methods and approaches: data mining, spatial analysis, content analysis and foresight scenarios. The results of the thesis confirmed the relevance of research on the environmental context of food consumption. In the light of the evidence obtained, it is legitimate to consider implementing measures aimed at expanding the range of meatless meals, which generally have a lower ecological footprint than meat-based meals. The measures are particularly relevant in urban destinations affected by overtourism, where there is an extreme concentration of tourists in a small area with a low number of available catering facilities.

Keywords

environmental impacts; sustainable tourism; catering establishments; sustainable gastronomy