

Documentation of Traditional Local Culinary Knowledge and Development of Multicultural Gastronomy Tourism Media in Phimonrat Subdistrict, Nonthaburi Province

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Abstract

Phimonrat Subdistrict, Bang Bua Thong District, Nonthaburi Province, is a multicultural canal-side community whose local cuisine reflects the integration of Thai, Chinese, and Muslim cultural traditions. This research aimed to 1) investigate the cultural foundations and multicultural influences on local culinary practices in Phimonrat, develop a digital repository of local culinary knowledge, and 2) create a community-based gastronomy tourism system using digital technologies for tourism communication and promotion. The study employed Participatory Action Research integrated with qualitative and quantitative methods. The target group consisted of 26 community members from Villages 3–7 and 50 tourists/community participants. Research instruments included in-depth interviews, focus group discussions, participatory workshops, questionnaires, and field observations. Digital tools developed included an electronic cookbook through FlipHTML5, digital tourism maps using Google My Maps, and the Facebook fan page “Saneh Withi Phimonrat.” The findings revealed that the community documented 31 traditional recipes and identified seven signature dishes representing its multicultural gastronomic identity. Multicultural gastronomy tourism routes integrating local food, cultural landmarks, religious sites, orchards, and community learning activities were also developed. The digital platforms enhanced public access to local culinary

knowledge, increased online visibility, strengthened community participation and digital literacy, and supported tourism communication and promotion. Overall, the study contributed to preserving local culinary heritage and promoting sustainable community-based gastronomy tourism in Phimonrat.

Keywords: Phimonrat subdistrict, Local culinary knowledge, Tourism media, Multiculturalism

Introduction

Tourism is a major driver of Thailand's economy and plays an important role in cultural preservation, employment generation, social development, and environmental sustainability. In recent years, community-based tourism (CBT) has been increasingly promoted as a mechanism for strengthening local economies and reducing inequality through participatory development and local resource utilization. This direction is consistent with the ASEAN Tourism Strategic Plan (2016–2025), which emphasizes innovation, digital integration, and community participation in tourism management and destination development (Office of Strategy and Planning, Ministry of Tourism and Sports, 2021).

In Thailand, gastronomic tourism has emerged as a meaningful form of cultural tourism because local cuisine reflects local identity, traditional knowledge, and multicultural heritage while simultaneously creating economic opportunities for communities. Previous studies in Nonthaburi Province highlighted the importance of community food tourism, traditional cooking preservation, local entrepreneur development, and digital communication in enhancing gastronomic tourism competitiveness (Chunkajorn et al., 2025). Similarly, studies on gastronomic tourism products classified Thai food tourism experiences into ingredient-based learning, participatory cooking activities, sensory food experiences, and food-related cultural experiences that strengthen sustainable tourism development (Mongkolrojsakul et al., 2025). However, most previous studies focused primarily on tourism promotion and cultural interpretation at a broader provincial level, while limited attention has been given to the systematic documentation and digital dissemination of local culinary knowledge within specific multicultural communities.

Phimonrat Subdistrict, Bang Bua Thong District, Nonthaburi Province, represents a historic canal-side multicultural community where Thai Buddhist, Chinese, and Muslim populations have coexisted for generations. Located along the fertile Phra Phimon Racha

Canal, the community benefits from abundant agricultural and aquatic resources that have shaped its distinctive culinary identity. Local cuisine reflects the integration of Thai flavors, Chinese cooking techniques, and Islamic food practices emphasizing halal ingredients, aromatic spices, and communal food preparation traditions. Traditional dishes such as Muslim-style Kaeng Bon, Roti Mataba, Khao Mok, and Massaman curry adapted with locally grown bananas demonstrate the community's cultural adaptation and long-standing relationship with local resources. Food preparation remains closely associated with religious festivals, social gatherings, and communal activities where residents collectively prepare and share food using ingredients sourced from household gardens and nearby farms. These practices not only strengthen social cohesion among different ethnic groups but also preserve local wisdom related to seasonal ingredients, herbal usage, and traditional cooking techniques.

Despite its rich cultural heritage, local culinary knowledge in Phimonrat is increasingly threatened by social and generational change. Most traditional recipes and cooking techniques continue to be transmitted orally through elderly community members and practical experience rather than systematic documentation. Some local ingredients have become scarce, while younger generations show declining interest in inheriting traditional culinary practices due to changing lifestyles and modern consumption patterns. Furthermore, local food products are commonly prepared only for festivals or occasional community events rather than developed into sustainable economic products. Product presentation, packaging, branding, pricing strategies, and digital marketing remain restricted despite the use of high-quality local ingredients. Though several local dishes possess strong cultural and tourism value, including foods associated with the GI-certified "Yai Klam mango," there has been no comprehensive study focusing on the integration of multicultural culinary heritage, digital media, and participatory tourism development in Phimonrat. This research gap highlights the need for systematic collection, preservation, and dissemination of local culinary knowledge to prevent cultural loss and support sustainable community development.

In this context, a significant role in supporting the preservation and dissemination of local culinary knowledge is digital technology. The integration of Information and Communication Technology (ICT) with local knowledge documentation enables communities to transform traditional culinary heritage into accessible digital resources that support learning, tourism communication, and cultural continuity. Previous studies demonstrated that digital platforms can enhance visitor engagement, destination visibility, and tourist satisfaction

through real-time access to cultural and spatial information. Digital media such as electronic cookbooks, digital tourism maps, and social media platforms also provide opportunities for younger generations and external audiences to access local knowledge more conveniently while strengthening community visibility in online tourism markets. The integration of digital tools offers a pathway to strengthen gastronomic tourism by creating value from local food heritage (Suriyankietkaew, 2025). However, weak KM systems can result in communication delays, declining credibility, and economic vulnerability, especially during crises (Dolgui et al., 2017; Smolčić Jurdana, & Agbaba, 2025). Nevertheless, research specifically examining the use of digital media for preserving and promoting multicultural local food knowledge through participatory processes at the community level remains narrow.

Therefore, this study adopts a Participatory Action Research (PAR) approach to investigate the cultural foundations and multicultural influences on local culinary practices in Phimonrat and to develop digital media for preserving and communicating local food knowledge. The study further aims to design and develop a community-based gastronomic tourism support system through the development of digital tourism routes, electronic culinary media, and online tourism communication platforms. Unlike previous studies that mainly focused on tourism promotion, this research integrates multicultural culinary knowledge, participatory community processes, and digital technology to create practical tools for cultural preservation and sustainable tourism development. The findings are expected to benefit both the community and visitors by improving access to local culinary knowledge, enhancing cultural tourism experiences, strengthening community participation, and increasing economic opportunities through sustainable gastronomic tourism grounded in local identity.

Research Objectives

1. To explore the cultural foundations and multicultural influences shaping local culinary practices in Phimonrat and to develop a digital culinary knowledge repository in the form of an electronic cookbook (e-book) for cultural preservation and public dissemination.
2. To develop a community-based gastronomy tourism support system in Phimonrat Subdistrict through the creation of a digital tourism route map (Google Mymaps) and the application of digital communication platforms (Facebook) for tourism promotion and community-based destination management.

Methodology

Population and Target Groups

Phimonrat Subdistrict, Bang Bua Thong District, Nonthaburi Province, comprises eight villages with a total population of 47,847 residents. This study purposively selected communities located along the Phra Phimon Racha Canal, particularly Moo 3–7 as the study area due to their strong multicultural culinary identity, active community participation, and potential for gastronomic tourism development. The target groups were categorized as follows:

1. Co-researchers: The co-researchers consisted of 26 purposively selected participants included community leaders, local food entrepreneurs, community cooks, folk scholars, teachers, and representatives from government sectors. The selection criteria based on their involvement in local culinary activities, cultural practices, and tourism-related development, as well as their willingness to participate in collaborative research activities.
2. Key Informants: In-depth interviews on culinary heritage, tourism potential, local identity, and community development challenges were conducted with 14 key informants, including community cooks, community leaders with expertise in local history and culture, representatives from the subdistrict administrative organization.
3. Focus Group Participants: Two focus group discussions; community perspectives on local culinary identity, tourism management, and development needs, involving 16 community members and tourism stakeholders were conducted.
4. Quantitative Sample Group: Questionnaire surveys were administered to 50 tourists visiting the community and community participants to assess perceptions toward digital tools supporting gastronomic community tourism such as e-cookbook, digital route map, and communication platform.

Research Instruments, Data Validation and Analysis

The research instruments consisted of both qualitative and quantitative tools developed in accordance with the research objectives and the participatory research framework. These tools were categorized as follows:

1. Qualitative Instruments: In-depth interviews, focus group discussions, participant observation, field notes, community mapping.

2. Quantitative Instruments: Questionnaire surveys for tourists and community participants on digital tools and communication platforms, including: e-cookbook, Digital tourism maps, tourism communication and promotion channel.

3. Digital Research Instruments: 3 integrated digital tools were employed as data repositories and interactive knowledge-sharing platforms: (1) Google My Maps for co-creating geo-referenced cultural and culinary tourism routes; (2) FlipHTML5 for developing an interactive electronic cookbook of local recipes; and (3) Facebook (community page) for disseminating content, enabling two-way communication, and supporting real-time engagement.

All research instruments were reviewed by experts in tourism, community development, and information technology to ensure content validity and appropriateness. Qualitative data were analyzed using content analysis to identify key themes related to local culinary heritage, multicultural influences, and community-based tourism development. Quantitative data were analyzed using descriptive statistics, including frequency, percentage, and mean. Data credibility and trustworthiness were ensured through triangulation of multiple data sources, member checking with community participants, and verification of findings through participatory workshops and stakeholder discussions.

Research Process

The research emphasized collaborative participation among researchers, community members, local entrepreneurs, tourists, and relevant government agencies throughout the processes of multicultural gastronomy tourism media development. The series of systematic stages was conducted as demonstrated in Figure 1.

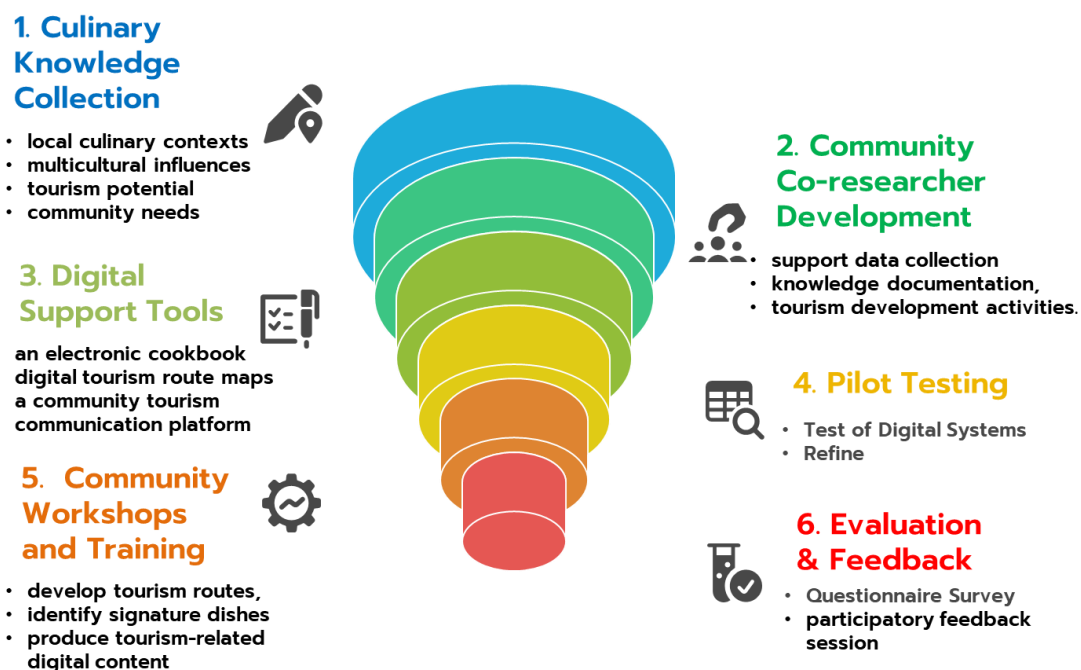


Figure 1 Research Process Funnel

1. Culinary Knowledge Collection: Data collection began with participatory community assessment activities to investigate local culinary contexts, multicultural influences, tourism potential, and community needs. Data were collected collaboratively with community members using mixed methods, including: in-depth interviews, focus group discussions, participatory workshops, field observations, and community narratives and stakeholder records. Traditional recipes, local ingredients, cooking techniques, and cultural narratives were systematically documented and verified through community participation.

2. Community Co-researcher Development: A total of 26 local representatives were appointed as community co-researchers to support data collection, knowledge documentation, and tourism development activities. This process strengthened collaboration between the research team and community members while enhancing local research capacity and participatory learning.

3. Development of Digital Tourism Communication Tools: Digital technologies were designed and applied to preserve, organize, and disseminate local culinary and tourism knowledge. These included: an electronic cookbook developed through fliphtml5, digital tourism route maps using google my maps, and a community tourism communication platform via Facebook page.

4. Technology Pilot Testing and Improvement: The digital systems were tested with community members, tourists, and local businesses. Feedback was used to refine the tools to enhance usability and effectiveness.

5. Community Workshops Training: Participatory workshops were organized to develop tourism routes, identify signature dishes, and produce tourism-related digital content. In addition, the training workshops on digital tools related to the research were organized for community participants, including Facebook, Google My Maps and FlipHTML5. These activities aimed to enhance community capacity in digital communication, knowledge management, and gastronomy tourism promotion.

6. Evaluation & Feedback: Questionnaire survey was conducted to evaluate the effectiveness of digital communication tools. The collected information was categorized, interpreted, and synthesized to identify tourist satisfaction on e-cookbook, digital maps and social communication channel using descriptive statistics. The research findings were then returned to the community through a participatory feedback session, enabling local residents, knowledge holders, and community leaders in Phimonrat Subdistrict to review, validate, and take ownership of the results. This data restitution process ensured that the community could directly apply the knowledge to sustain and further develop their local culinary heritage and gastronomy tourism initiatives.

Results

Phimonrat Subdistrict is a historic multicultural canal-side community located along the Phra Phimon Racha Canal, shaped by the long-term coexistence of Thai Buddhist, Chinese, and Muslim populations. Although urbanization and socio-economic transformation have gradually altered settlement patterns, Muslim cultural traditions and culinary practices remain strongly preserved through religious institutions and community networks, continuing to influence the local identity of the area. The fertile lowland ecosystems and interconnected waterways support agriculture, local fisheries, and household livelihoods in the community.

The abundance of locally sourced fruits, vegetables, herbs, and freshwater resources has contributed to the development of a distinctive culinary culture rooted in seasonal ingredients and community-based food practices. Traditional food preparation is closely associated with religious festivals, merit-making ceremonies, mosque activities, and communal celebrations, during which residents collectively prepare and share food using ingredients from household gardens and nearby farms. These practices have facilitated the intergenerational transmission of culinary knowledge and strengthened social cohesion among different cultural groups.

The findings further indicate that local cuisine in Phimonrat reflects the integration of Thai flavors, Chinese cooking techniques, and Islamic food traditions emphasizing halal ingredients and aromatic spices. However, much of this culinary knowledge remains undocumented and is primarily preserved through oral transmission and practical experience among elderly residents, placing several traditional recipes and techniques at risk of disappearance due to social and generational change.

The historical and cultural assets of Phimonrat provided an important foundation for collecting and documenting indigenous culinary knowledge from local experts. Through community-based tourism activities, local food experiences were linked with cultural landmarks, mosques, orchards, canal-side lifestyles, and community learning spaces, allowing visitors to engage with the multicultural culinary heritage and local wisdom of the community. Building on this foundation, the research systematically gathered and preserved this knowledge through direct engagement with local culinary experts, as detailed below.

1. Collect and document indigenous knowledge from local culinary experts

1.1 Cultural Foundations of Local Cuisine

As Phimonrat is a multicultural community, the traditional cultural practices coexist with modern development. Its local cuisine represents an important cultural heritage reflecting the community's collective wisdom and long-standing way of life. Food preparation primarily relies on fresh, seasonal, and locally sourced ingredients from household gardens and nearby farms. Local cuisine can be classified into three categories: traditional home-style foods transmitted across generations, heritage foods preserved mainly by elders, and ritual-related foods associated with religious and cultural ceremonies.

1.2 Multicultural Influences on Local Culinary Practices

Local culinary practices in Phimonrat reflect the integration of Thai, Chinese, and Muslim food cultures. Thai culinary foundations are evident in the use of aromatic curry pastes and balanced flavors, while Chinese influences appear through cooking techniques such as stir-frying, steaming, and deep-frying, as well as the use of noodles, tofu, and sauces. Muslim culinary traditions strongly shape ingredient selection and seasoning practices, particularly through the use of halal meat and spices such as cumin and cardamom. This multicultural fusion has created a distinctive gastronomic identity that represents both the cultural heritage and tourism potential of the community.

1.3 Development of the Digital Local Culinary Knowledge Repository

After the documentation of traditional culinary knowledge, all recipes were validated by key informants and verified through hands-on cooking sessions to ensure authenticity and cultural accuracy. Traditional recipes, cooking techniques, ingredient information, and cultural narratives were collected and verified through interviews, participatory workshops, and cooking demonstrations with local experts. The FlipHTML5 platform was selected because it supports multimedia integration, online accessibility, QR code sharing, and user-friendly management suitable for community-based knowledge dissemination as demonstrated in Figure 2.



Figure 2 Multicultural Phimonrat Digital Cookbook

Community leaders, including subdistrict administrators and local cultural representatives of Phimonrat were trained to independently manage and update digital content, including videos, photographs and graphics while increasing public access. The dissemination of e-book through QR codes at Phimonrat Subdistrict Municipality, local schools, and local restaurants as well as the community Facebook page supporting intergenerational

knowledge transfer, and enhancing the visibility of Phimonrat’s culinary heritage. The platform strengthens cultural capital while simultaneously reducing production costs and increasing accessibility. Ultimately, this digital repository enables the community to transmit culinary heritage in a modern, sustainable, and scalable form for future generations.

2. Multimedia Presentation Tools for Multicultural Gastronomic Tourism

2.1 Participatory Development of Community-Based Gastronomy Tourism Routes

The study began with a participatory assessment of local potential, involving multi-sector stakeholders to identify appropriate tourism routes and key attractions as demonstrated in Figure 3. The selected routes were then pilot tested, and activity formats were refined to enhance tourist engagement and experiential learning. Subsequently, coordination was undertaken with local communities and relevant agencies to support tourism management and logistics. Tourism activities and food menus were carefully designed to align with travel duration, visitor capacity, and the local socio-cultural context. In parallel, promotional materials, digital maps, and multimedia content were produced to communicate the community’s identity and culinary heritage effectively.

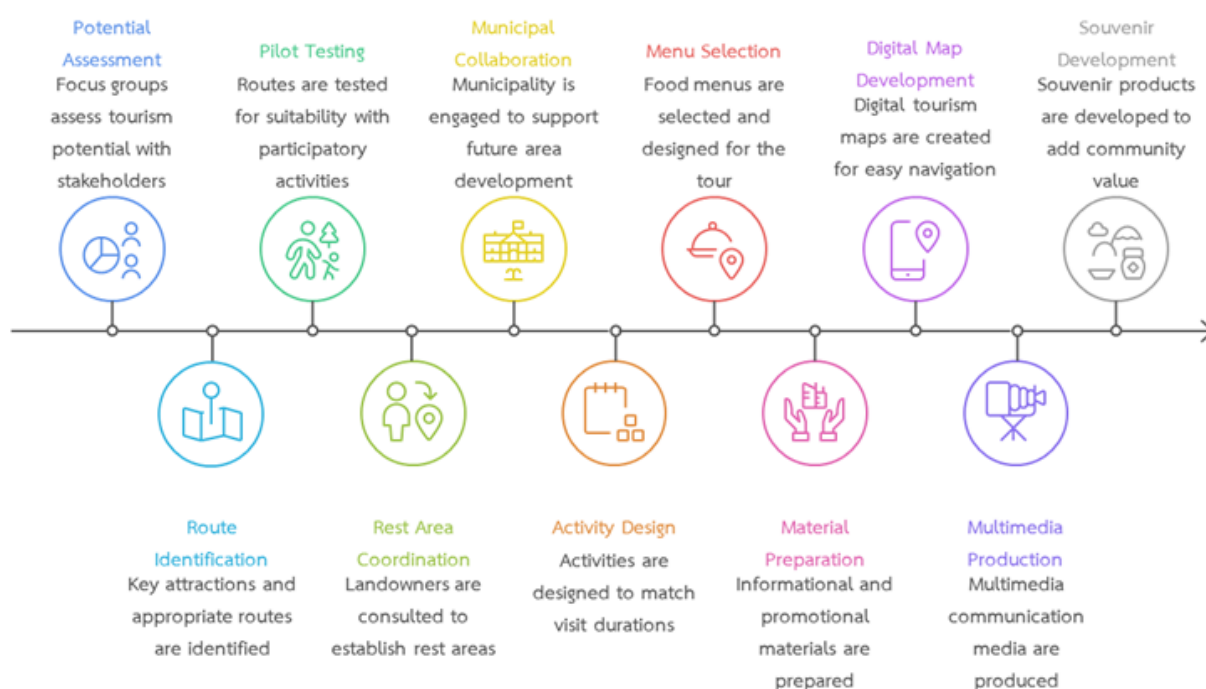


Figure 3 Community-Based Tourism Route Development Process

2.2 Community-Based Selection of Multicultural Signature Dishes

In collaboration with relevant government agencies: Nonthaburi Tourism Organization and Phimonrat Subdistrict Municipality, the community identified seven signature dishes to represent Phimonrat as part of its multicultural gastronomic tourism initiative. The selection process was carried out through participatory community meetings based on the criteria presented in Figure 4.



Figure 4 Criteria for the Selection of Signature Dishes

The selection process was conducted through participatory meetings involving community members, local culinary experts, and stakeholders using criteria related to cultural significance, local uniqueness, multicultural representation, continuity of community consumption, tourism potential, and feasibility for commercial development. The seven signature dishes are distinctive because they reflect the multicultural integration of Thai, Chinese, and Muslim culinary traditions unique to the canal-side communities of Phimonrat. The selected seven symbolic dishes include Traditional Khao Yam, Curry Noodle Soup (Kuay Tiew Kaeng), Muslim-style Kaeng Bon, Pun Klib, Roti Mataba, Sali Pao, and Sticky Rice with Yai Klam Mango as shown in Figure 5.



Figure 5 Symbolic culinary identities Dishes

Several dishes are closely associated with religious ceremonies, local festivals, agricultural resources, and traditional family practices, representing both the historical background and cultural identity of the community. For example, Roti Mataba demonstrates Muslim culinary influence through the use of halal ingredients and aromatic spices, while *Sticky Rice with Yai Klam Mango* highlights the GI-certified “Yai Klam mango,” a distinctive agricultural product of the province. The continued oral transmission of many recipes across generations further enhances their cultural significance and uniqueness as local culinary heritage.

2.3 Community-Based Tourism Governance and Digital Route Management

Community members played a central role in the planning and management of gastronomy tourism activities in Phimonrat through participatory discussions reflecting local needs and community capacity. During the tourism route development process, the community identified target visitors as tourists interested in local culture, traditional food, agriculture, and experiential learning. Tourism activities were therefore designed for small groups (2-8 people). Visitors were planned to participate in activities such as harvesting local ingredients, learning traditional cooking methods, visiting orchards, and exploring cultural and religious sites, allowing them to better understand the local way of life and multicultural identity of the community.

2.4 Digital Mapping for Cultural Interpretation and Sustainable Tourism Management

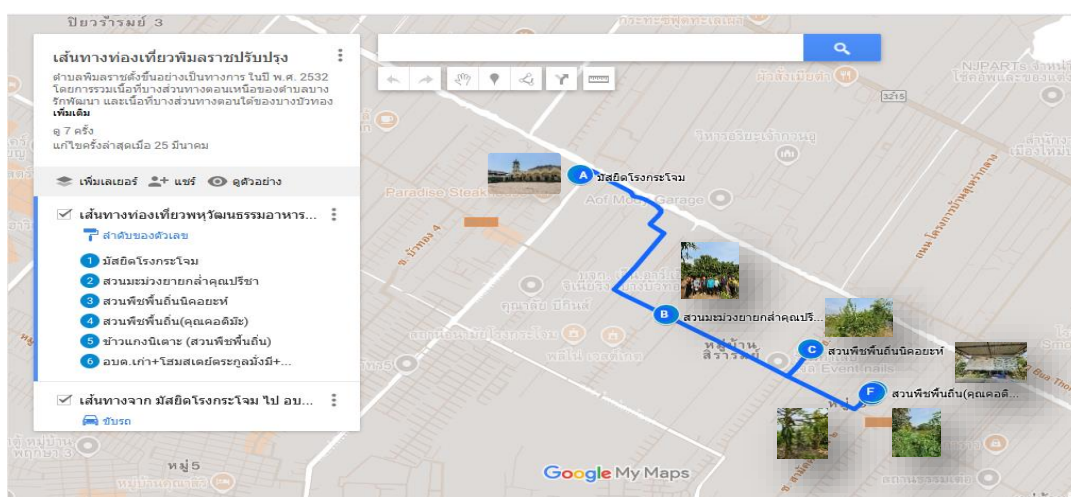


Figure 6 Digital Map of Culinary Tourism

To support tourism management and improve visitor accessibility, a digital mapping system was developed using Google My Maps to integrate tourism routes, local restaurants, cultural attractions, religious landmarks, and activity locations into a single geo-referenced platform, as illustrated in Figure 6. The platform enabled tourists to access travel information, navigate tourism routes, and plan visits more conveniently through online links and QR codes. The participatory development process also enhanced digital literacy among community members, who were trained to create map markers, upload tourism content, and manage route information independently. In addition to improving tourism communication and destination visibility, the digital map supported community-based tourism management by facilitating coordination of tourism activities and promoting local products and services through accessible digital technology.

2.5 Development of a Digital Community Platform for Gastronomy Tourism Promotion

The study developed integrated digital platforms to support community-based gastronomic tourism management and promotion. A digital tourism map using Google My Maps integrated local restaurants, cultural attractions, religious landmarks, orchards, and tourism activity points into an interactive route-planning system for tourists and community members. In addition, the Facebook fan page (Figure 7) “The Charm of Phimonrat Way of Life” was created to disseminate tourism information, culinary content, and community activities. Community members were trained to develop digital storytelling content and communicate with visitors through social media. The electronic cookbook and digital culinary repository were also utilized as learning resources during tourism activities and workshops. Collectively, these digital tools enhanced public access to local culinary knowledge, increased online visibility, supported intergenerational knowledge transfer, and strengthened Phimonrat’s identity as a multicultural gastronomic tourism destination.



Figure 7 Facebook The Charm of Phimonrat Way of Life

2.6 User Satisfaction with the Digital Community Support Systems

The satisfaction assessment of the community digital products as illustrated in Figure 8 revealed a high overall level of user satisfaction across all developed platforms. The assessment was conducted among 50 participants, comprising community participants (32%) and tourists visiting the community (68%). Among the three digital tools, the Facebook Fan Page received the highest satisfaction score ($\bar{x} = 4.31$, S.D. = 0.62), indicating that users perceived the platform as highly effective for tourism communication, public engagement, and dissemination of local culinary and cultural information. The Electronic Cookbook ($\bar{x} = 4.18$, S.D. = 0.31) also demonstrated a high level of satisfaction. The platform was considered particularly useful for transferring local culinary knowledge to younger generations and external audiences. Lastly, the Digital Tourism Map developed through Google My Maps received a slightly lower but still high satisfaction score ($\bar{x} = 3.89$, S.D. = 0.74). Respondents appreciated its usefulness in presenting tourism routes, cultural landmarks, and local food destinations in an integrated manner. However, some users indicated limitations related to digital literacy and familiarity with map-based navigation technologies, especially among elderly community members.

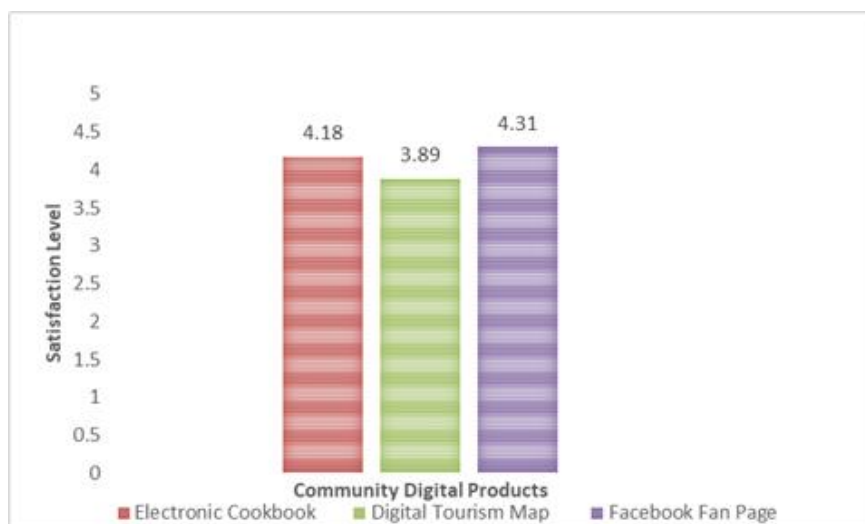


Figure 8 Satisfaction Assessment

Discussions

This study highlights the importance of community participation in preserving local culinary heritage and strengthening community-based gastronomic tourism. In relation to the first objective, the findings demonstrate that the multicultural food traditions of Phimonrat represent significant cultural capital shaped by the long-standing coexistence of Thai, Chinese, and Muslim communities. Through participatory processes, local culinary knowledge that had previously been transmitted mainly through oral traditions was systematically documented and transformed into a digital culinary knowledge repository. The development of the electronic cookbook and digital database supports previous studies indicating that digital technologies can enhance cultural preservation, knowledge accessibility, and public dissemination of local heritage (Mongkolrojsakul et al., 2025; Silva, 2025).

In relation to the second objective, the study found that the integration of digital technologies with community-based tourism management contributed to the development of gastronomy tourism in Phimonrat. The digital tourism map, Facebook fan page, and multimedia communication tools improved tourism information accessibility, destination visibility, and visitor engagement. These findings are consistent with studies emphasizing the role of ICT and digital storytelling in enhancing tourism experiences and destination competitiveness (Zielinski et al., 2020). The participatory development process also strengthened digital literacy, community collaboration, and local capacity for tourism management.

The study further found that the developed digital tools were practically applied during tourism activities, community workshops, and public relations campaigns. Community members, tourists, and stakeholders were able to access tourism information, culinary knowledge, and tourism routes through smartphones, QR codes, and online platforms. Feedback obtained from users during pilot implementation was used to improve the digital platforms, particularly in terms of interface design, accessibility, content organization, and navigation functions. Community members were also trained to independently update tourism information and digital content, allowing the tools to remain dynamic and continuously adaptable to community needs. These processes contributed to the long-term usability and sustainability of the developed digital systems.

The findings further confirm that community participation is a key foundation for sustainable community-based tourism, as communities become active co-creators of tourism value rather than passive service providers. Consistent with previous studies (Scheyvens, 2002; Ginanjar & Sri, 2023), the study demonstrates that participatory tourism development can generate cultural, social, and economic benefits for local communities. However, challenges related to infrastructure, marketing capacity, and financial support remain important constraints requiring continuous collaboration among community members, government agencies, and relevant stakeholders (Hall & Richards, 2000; Andjanie et al., 2023), while strong community networks and cross-sector integration can strengthen resilience and income diversification (Goodwin & Santilli, 2009; Tseng et al, 2023; Scheyvens, 2007). Overall, the study indicates that the integration of local culinary knowledge, participatory processes, and digital technologies can support sustainable gastronomic tourism development while strengthening cultural identity and community resilience (Chunkajorn et al., 2025).

Conclusion and Suggestions

This study demonstrates that the application of information technology, combined with participatory community-based research, is an effective approach for preserving local culinary knowledge and enhancing community-based food tourism. The digital documentation of traditional recipes and the development of a multicultural food tourism route in Phimolrat not only prevented the loss of intangible cultural heritage, but also strengthened community engagement and created new economic opportunities. The integration of digital platforms, including interactive e-books and online tourism maps, significantly improved accessibility to

cultural knowledge and increased the visibility of the community as a culinary tourism destination.

To ensure the long-term sustainability of these outcomes, continuous system maintenance and content updating should be institutionalized through local administrative organizations and community networks. Capacity-building initiatives focused on digital literacy, content management, and online marketing are strongly recommended to enable community members to independently manage and expand the digital tourism system. Furthermore, the digital tourism route should be integrated into regional and national tourism networks to enhance market reach and strengthen linkages with the broader tourism economy.

Future development should focus on transforming documented recipes into standardized cultural products and experiential tourism packages that add value to local resources. Policy support and targeted funding from relevant government agencies are also essential to strengthen infrastructure, ensure equitable benefit distribution, and promote inclusive participation. Finally, further research is recommended to evaluate the long-term socio-economic and cultural impacts of digital community-based food tourism, particularly in terms of income generation, cultural continuity, and community resilience.

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