

Gastronomy Management: a comparative analysis of the existing quality standards

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Abstract

Purpose: The aim of this paper is to analyze and compare the existing quality standards in the gastronomy sector.

Design/methodology/approach: Based on secondary data, the most implemented quality standards within this sector are analyzed, namely the ISO 9001 focusing on the sector of 'hotels and restaurants', the ISO 22000, the 'Q' Spanish standard for the tourism sector, and the Michelin stars.

Findings: The results, although descriptive, show differences among them. Regarding the structure, the main difference between the management system standards and the Michelin stars is in the evaluation and certification process, as it is known and planned in the former group but not in the latter. The diffusion results confirm the increase on sectoral-focused quality standards.

Originality/value: Although studies analyzing the importance of sectoral standards have been published, this study is one of the first focusing on four different quality standards in the gastronomy sector. Implications for both practitioners and academia are also discussed.

Keywords: standards, Michelin star system, ISO 9001, 'Q' Spanish standard, gastronomy sector