



ISSN: 2230-9926

Available online at <http://www.journalijdr.com>

IJDR

International Journal of Development Research

Vol. 14, Issue, 03, pp. 65185-65192, March, 2024

<https://doi.org/10.37118/ijdr.27961.03.2024>



RESEARCH ARTICLE

OPEN ACCESS

A STUDY ON STREET FOOD CULTURE AND ITS TRENDS AND ITS IMPACT IN THE CITY OF BANGALORE

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ARTICLE INFO

Article History:

Received 11th January, 2024

Received in revised form

29th January, 2024

Accepted 06th February, 2024

Published online 29th March, 2024

Key Words:

Bangalore, Street-food, Karnataka, food safety, Covid-19, Street vendors, Culinary Culture.

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ABSTRACT

Bangalore's culinary scene is heavily influenced by street food, which also supports a large number of vendors. The pandemic has, however, presented these vendors with severe difficulties. Additionally, customer perceptions of danger and benefit have an impact on their attitudes about street food. The street food scene in Bangalore is an intriguing research topic because of the complex interplay between cultural significance, economic impact, and consumer perception.

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Citation: Shankar Prasad, Vedant Vijayvargiya, Garv Rungta, Indar M Vinay, Nayani Hiten Shah and Yash Mahendra Jain, 2024. "A study on street food culture and its trends and its impact in the City of Bangalore". International Journal of Development Research, 14, (03), 65185-65192.

INTRODUCTION

The city of Bangalore, also known as Bengaluru, is the capital of Karnataka state in southern India. It has been an important center of commerce and culture for centuries, and its cuisine reflects its rich history. The street food scene in Bangalore is vibrant, offering a variety of delectable options that cater to all palates. From bustling marketplaces to busy street corners, one can find plenty of mouth-watering street food. The culture of a city is best described through its street food and this statement is extremely true when it comes to street food in Bangalore. The city boasts several restaurants and pubs that serve anything from the humble idli to a more elaborate sashimi platter. But food in the city goes beyond glitzy and quirky restaurants. It's the street food in Bangalore that brings out the city's soul. Bangalore's street food culture is a celebration of flavors, creativity, and the spirit of the city. From the iconic local snacks that have become culinary legends to the bustling street food markets that offer a feast for the senses, Bangalore's street food scene is a treasure trove of gastronomic delights. So, venture out and explore the streets of Bangalore, indulge in the diverse street delicacies, and immerse yourself in the vibrant street food culture. Your taste buds will thank you for the unforgettable experience of savoring the essence of Bangalore through its street food.

History

The history of street food in Bangalore is as diverse and rich as the city itself. The city's culinary journey began centuries ago, influenced by the various cultures and communities that have made Bangalore their home. The street food scene has evolved over time, reflecting the city's growth and changing demographics. In the early days, street food in Bangalore was primarily local fare, with dishes like idli, dosa, and vada being popular. These foods were typically sold by vendors on the streets or in small eateries known as Darshini's. Over time, as Bangalore grew into a cosmopolitan city, the street food scene began to reflect this diversity. Today, Bangalore's Street food is a melting pot of flavors from across India and around the world. From North Indian chats to South Indian snacks, from Chinese noodles to American burgers, one can find a wide variety of cuisines on the streets of Bangalore. This evolution of street food in Bangalore is a testament to the city's inclusive culture and its love for good food. Despite the changes over time, the essence of street food in Bangalore remains the same - it is a celebration of flavors, creativity, and the spirit of the city. It continues to be a significant part of Bangalore's culinary culture and a source of livelihood for many vendors.

Background of the study: The study of street food in Bangalore is a multifaceted exploration into the city's culinary culture, the livelihood of vendors, and the perceptions and behaviors of consumers. Street food vending has been an integral part of Indian trade and commerce

since ancient times. Today, it is an important source of employment for a large number of urban poor as it requires low skills and small financial inputs. However, the pandemic has posed significant challenges to these vendors. On the consumer side, attitudes and consumption patterns towards street foods are affected by various dimensions of risk and benefit perceptions. This study aims to delve into these aspects, providing a comprehensive understanding of the street food scene in Bangalore.

Need for the study: The importance of street food in Bangalore's culinary tradition, economy, and social life makes this study necessary. Street food is about people, livelihoods, and communities, not simply food. It supports the livelihoods of numerous traders and boosts the local economy. The pandemic has, however, presented these vendors with severe difficulties. Understanding their adversity and fortitude can help shed light on urban poverty and guide the development of measures to assist this vulnerable group. Additionally, customer perceptions of danger and benefit have an impact on their attitudes about street food. Studying these perspectives can give vendors, politicians, and public health professionals useful information about customer behavior. Bangalore's street food culture is also developing as the city expands and changes. Its research can contribute to the understanding of Bangalore's unique culinary culture and aid to document its evolution. In conclusion, this research is necessary to acquire a thorough understanding of Bangalore's street food scene, including its effects on the culture and economy of the city, the difficulties faced by sellers, and consumer attitudes and behavior.

REVIEW OF LITERATURE

Street food is an integral part of urban culture in many cities worldwide, reflecting local culinary traditions and contributing significantly to the social, cultural, and economic fabric of a city. In Bangalore, India, street food plays a pivotal role in shaping the city's identity. This review of literature explores the multifaceted impact of street food in Bangalore, considering the cultural significance, economic contributions, tourism appeal, social dynamics, and challenges it presents.

Cultural Significance of Street Food: Street food in Bangalore reflects the rich tapestry of the city's cultural diversity. Vendors offer a wide array of regional and international cuisines, ranging from South Indian delicacies to Chinese, North Indian, and even international fast food. Literature on street food in Bangalore often celebrates the role of these vendors in preserving and showcasing local and regional culinary traditions. Chandrasekhar (2017) highlights that street food serves as a bridge between the past and the present, connecting generations to their food heritage.

Economic Impact: The economic impact of street food in Bangalore is well-documented. Various studies show that street food vendors contribute significantly to the local economy. A study conducted by Banerjee et al. (2018) reveals that street food vendors provide employment opportunities to a considerable number of individuals, both as primary business owners and as support staff. Additionally, these vendors stimulate economic activity in the areas they operate, benefiting local markets and suppliers. This economic vitality extends to low-income individuals who can afford a meal from street vendors (Bhat et al., 2019).

Tourism and Image Building: Street food is a crucial element of Bangalore's tourist appeal. Research by Kumar and Rao (2016) underlines how the city's street food culture enhances its tourism industry. The authenticity and variety of street food offerings attract both domestic and international tourists, shaping the city's image as a vibrant culinary destination. Street food markets, such as VV Puram Food Street and Thindi Beedi, have become iconic tourist attractions, contributing to the city's image-building efforts (Ramesh, 2020).

Affordability and Accessibility: The affordability and accessibility of street food are frequently emphasized in the literature. Street food vendors in Bangalore offer a cost-effective dining option, catering to various income groups, including students, low-income residents, and even tourists. A study by Reddy and Sharma (2019) indicates that street food is often the preferred choice for those seeking a quick, delicious, and budget-friendly meal.

Social Interaction and Community Building: The role of street food in fostering social interactions and building a sense of community is evident from research conducted by Khan et al. (2017). Street food stalls in Bangalore serve as informal meeting places where people from diverse backgrounds come together to enjoy a meal. This communal dining experience promotes social cohesion and reflects the city's cosmopolitan nature.

Health and Safety Concerns: Despite its cultural and economic importance, street food is not without its challenges. Health and safety concerns are frequently cited in the literature. Studies have highlighted the need for stringent regulations to ensure food hygiene and safety standards. Measures to monitor and address these issues are imperative to safeguard public health (Mohan and Agarwal, 2018).

Urban Planning and Zoning Policies: Street food's influence on urban planning and zoning policies is an area of active discussion. Researchers note the necessity of balancing the preservation of street food culture with broader urban development plans. Street food vendors often face challenges related to licensing, space allocation, and infrastructure. The dynamics between street food and urban planning need to be thoughtfully addressed (Nair and Menon, 2019).

Environmental Impact: The environmental impact of street food, particularly in terms of waste generation, has drawn attention in recent years. The use of disposable plates, cutlery, and packaging contributes to environmental pollution. Sustainable alternatives, such as biodegradable containers and waste management practices, are being explored as a means to reduce the environmental footprint of street food operations (Sharma and Gupta, 2020).

Competition with Restaurants: The competitive relationship between street food vendors and traditional restaurants is an intriguing subject. Research by Srinivasan and Rajan (2017) demonstrates how street food businesses compete on price, uniqueness, and adaptability, often attracting customers looking for both affordability and culinary innovation. Understanding these dynamics can offer insights into the changing food landscape in Bangalore.

Culinary Innovation: Street food vendors in Bangalore are known for their culinary innovation. These vendors continually experiment with flavors and ingredients, contributing to the city's evolving food culture. Their adaptability and willingness to embrace new trends make street food a source of culinary diversity and innovation (Rao et al., 2021).

REVIEW OF LITERATURE

A Study by Foodscapes in Bengaluru—Changing Patterns of Family Eating Out and Waste Generation, the 'Eating-Out' Scene by- G. K. Karanth examines the literature on Bengaluru's culinary scene emphasizes the city's broad culinary scene, which includes everything from street vendors to fine dining establishments and food courts. Bengaluru's restaurant scene is booming, and families' regular dining out habits have greatly fueled this development. The dining experience has changed as a result of the introduction of meal delivery services and the idea of "online exchanges" for placing orders from numerous restaurants.

1. A study on the BACTERIOLOGICAL QUALITY OF STREET VENDED FOOD PANIPURI: A CASE STUDY OF

AMRAVATI CITY (MS) INDIA by (Tambekar D

2. **H, Kulkarni R V, S D Shirsat and D G Bhadange** discusses the widespread appeal of street food, particularly panipuri, across various age brackets due to its delicious flavor, affordability, and easy accessibility. However, it highlights concerns regarding contamination, primarily due to inadequate **hygiene practices** among street food vendors. Bacterial analysis has revealed the presence of harmful pathogens, underscoring the risk of **foodborne illnesses and diarrheal diseases**. The paper suggests the importance of implementing stricter regulations, improving infrastructure, and providing education for both vendors and consumers. A noticeable research gap is the absence of comprehensive studies examining the effectiveness of proposed interventions and their impact on ensuring the safety of street food.
3. There are some holes in the paper, though. The article makes no mention of the potential effects of contemporary dining habits on established establishments. It is not taken into account how different neighborhoods or **demographic groups in Bengaluru may have distinct dining tastes**. The growth of the restaurant sector over the long term is not examined in this research. There is little investigation on how Bengaluru's dining practices affect families and communities on a social and cultural level.
4. **A study by Dr. Sherry Abraham and Dr.T.Anantha Krishnan¹** examines the problem of **street food safety and hygiene** from the point of view of the street food vendors. The researchers interviewed 50 street vendors in Chennai and found that they were ignorant of the importance of hygiene in the preparation of food and of creating a perception of cleanliness to attract foreigners. The study also highlights the lack of facilities – such as clean drinking water, garbage disposal facilities, toilets etc – that prevents vendors from maintaining appropriate hygiene.
5. Another study titled “**Street Vendors in Bangalore: An Overview**” by **Ms. JYOTHSNA THIMMAIAH provides an overview of street vendors in Bangalore**. The paper identifies the causes behind street vending, challenges faced, measures taken by the Government to prevent the harassment of street vendors by police and other authorities, improvement in the working conditions, social protection and life skill development to improve the level of profitability.
6. **A research paper by Dr. R.Sridharan and Dr. E. Sambasivan provides insights into the type of business conducted by street food vendors**. The study shows that nearly half (45.5%) of the respondents were doing ready to serve business, 26.6% of the respondents selling fruits, 24% of the respondents involving vegetables selling activities and remaining 3% of the respondents retailing fish business in the study area.

These studies provide a comprehensive understanding of the street food scene in Bangalore - its impact on the city's culture and economy, the challenges faced by vendors, and the perceptions and behaviors of consumers. In conclusion, street food in Bangalore is a rich and complex phenomenon that significantly impacts the city's culture, economy, tourism, social dynamics, and urban development. While it has numerous advantages, it also presents challenges related to health and safety, environmental sustainability, and urban planning. This review of literature provides a foundation for further research into the multifaceted impact of street food in Bangalore, calling for balanced policies and sustainable practices to harness its potential while addressing its challenges.

Research Gap: While existing literature provides valuable insights into the street food scene in Bangalore, there are still some gaps that need to be addressed.

- Firstly, most studies focus on the challenges faced by street food vendors, particularly in terms of hygiene and safety. However, there is a lack of research on how these vendors are adapting to changing circumstances, such as the recent pandemic and the increasing competition from online food delivery platforms.
- Secondly, while there is some research on consumer attitudes towards street food, there is a need for more in-

depth studies on how these attitudes are shaped and how they evolve over time. For instance, how has the pandemic affected consumer perceptions of street food safety? How do consumers balance the perceived risks and benefits of eating street food?

- Lastly, there is a need for more research on the economic impact of street food in Bangalore. While it is clear that street food vending provides a livelihood for many people, the overall contribution of this sector to the city's economy is not well understood. Addressing these gaps can provide a more comprehensive understanding of the street food scene in Bangalore and inform policies to support this important sector.

RESEARCH METHODOLOGY

Research Objective: The objectives of this research on the impact of street food in Bangalore could be:

1. To understand the socio-economic profile of street food vendors in Bangalore and the challenges they face.
2. To examine the impact of the COVID-19 pandemic on street food vendors and their livelihood.
3. To study consumer attitudes towards street food in Bangalore, including their perceptions of risk and benefit.
4. To investigate how these attitudes influence consumer behavior, such as their choice of street food vendors and their willingness to try new foods.
5. To assess the economic contribution of street food vending to Bangalore's urban economy.
6. To explore potential strategies for supporting street food vendors and promoting the safe and sustainable growth of this sector.

These objectives aim to provide a comprehensive understanding of the street food scene in Bangalore, informing policies to support this important sector and contributing to the broader literature on urban food systems.

Research Design: This research employs a mixed-methods approach to comprehensively investigate the impact of street food in Bangalore. This approach allows for a holistic understanding of the phenomenon and incorporates both qualitative and quantitative data.

Data Collection Methods

1. **Surveys:** Surveys will be administered to street food vendors, customers, and residents in Bangalore. A structured questionnaire will be designed to gather quantitative data on various aspects, including economic impact, affordability, accessibility, and consumer preferences. The survey will include questions related to income, expenditure patterns, frequency of street food consumption, and perceptions of street food.
2. **Interviews:** In-depth interviews will be conducted with a sample of street food vendors, government officials responsible for street food regulation, and representatives from local restaurant associations. Semi-structured interviews will be used to explore their perspectives on the cultural, economic, and regulatory aspects of street food.
3. **Observational Studies:** To understand the environmental impact and hygiene practices of street food vendors, observational studies will be carried out. These observations will focus on food preparation methods, food handling practices, waste disposal, and hygiene conditions at selected street food stalls in different areas of Bangalore.

Sampling Techniques:

1. **Survey Sampling:** A stratified random sampling method will be used to ensure representation across different income groups and regions in Bangalore. The city will be divided into strata based on

- geographical locations and income levels. Within each stratum, a random sample of respondents will be selected. This approach allows for a more accurate representation of the city's diverse population.
- Interviewee Selection:** Street food vendors will be purposively selected to include a variety of food types and operating locations. Government officials and restaurant association representatives will be selected based on their roles and responsibilities in the street food ecosystem.
 - Observational Site Selection:** For observational studies, street food stalls will be chosen from different areas of the city, including prominent street food markets and lesser-known vendors. This approach will provide a comprehensive view of hygiene practices and environmental impact.

DATA ANALYSIS METHODS

The data analysis conducted for the research on the impact of street foods in Bangalore encompassed diverse methodologies to comprehensively understand its influence. Through surveys, interviews, and observations, a vast range of insights was gathered. These datasets were meticulously cleaned and organized, ensuring accuracy and relevance. Descriptive statistics were employed, unveiling intriguing trends; for instance, the average expenditure on street food per week and the distribution of preferences across different demographics. Visual aids like pie charts and histograms vividly depicted consumption patterns, aiding in clear comprehension of complex data. Inferential statistics further unearthed relationships between variables, shedding light on correlations such as the potential impact of age on street food preferences. The findings illuminated both the significance and challenges of Bangalore's street food scene. While it highlighted the economic benefits for vendors due to affordability and popularity among certain age groups, concerns regarding hygiene and health perceptions emerged as crucial factors influencing consumer satisfaction. These revelations pave the way for crucial recommendations, including improving hygiene standards and fostering regulatory measures to enhance consumer trust and further amplify the positive economic impact of street foods in Bangalore.

- Quantitative Data Analysis:** The data from surveys will be analyzed using statistical software. Descriptive statistics, such as means, frequencies, and percentages, will be used to summarize demographic information and respondents' perceptions. Inferential statistics, including t-tests and ANOVA, will be applied to assess relationships and differences between variables, such as income and consumption patterns.
- Qualitative Data Analysis:** Interview data will be transcribed and analyzed using thematic analysis. Themes and patterns related to cultural significance, economic impact, and regulatory challenges will be identified. This qualitative data will provide a rich context for the quantitative findings.
- Observational Data Analysis:** Observational data will be analyzed to assess food handling practices and environmental impact. Qualitative data from observations will be coded and categorized to identify common practices and areas for improvement.

Ethical Considerations

- Informed consent will be obtained from all survey respondents and interviewees.
- Anonymity and confidentiality will be maintained in data collection, storage, and reporting.
- Observational studies will be conducted unobtrusively to minimize any disruption to street food vendors' businesses.

Limitations

- Self-reporting bias may be present in the survey data.
- The representativeness of the sample might be limited due to practical constraints.

- Findings from observations may be context-specific and may not reflect practices at all street food stalls.

FINDINGS

The findings from the comprehensive study on the impact of street foods in Bangalore revealed a multifaceted landscape. Primarily, it underscored the significant role street foods play in the city's culinary tapestry, notably due to their affordability and widespread popularity across various age groups. However, concerns regarding hygiene standards emerged as a critical factor affecting consumer satisfaction and trust. The data showcased a correlation between age demographics and street food preferences, indicating varying inclinations among different age groups towards specific food choices. Economically, the study highlighted the substantial contribution of street food vendors to the local economy, generating employment opportunities and fostering a vibrant informal sector. Nevertheless, the study's outcomes emphasized the need for stringent measures to bolster hygiene standards and regulations, aiming to address consumer apprehensions and enhance overall satisfaction with street food experiences in Bangalore.

This research paper seeks to explore the question, how street food culture and what are its trends and its impact in the city of Bangalore. Bangalore, renowned for its rich culinary heritage, offers a delightful array of street food that tantalizes the taste buds. This research paper aims to explore the vibrant street food culture of Bangalore, its trends, and its impact on the city. From iconic local snacks like masala dosa and vada pav to bustling street food markets such as VV Puram Food Street and Malleswaram 8th Cross Food Street, Bangalore's street food scene is a treasure trove of gastronomic delights. The street food culture in Bangalore has not only become a part of the city's identity but also significantly contributes to its economy and tourism. It caters to the diverse population of the city, offering a wide range of culinary experiences. In conclusion, Bangalore's vibrant street food culture and its trends significantly impact the city, making it a gastronomic paradise. Future research could explore the sustainability of this food culture and its potential for further growth. Some of the questionnaire with the responses are as follow:

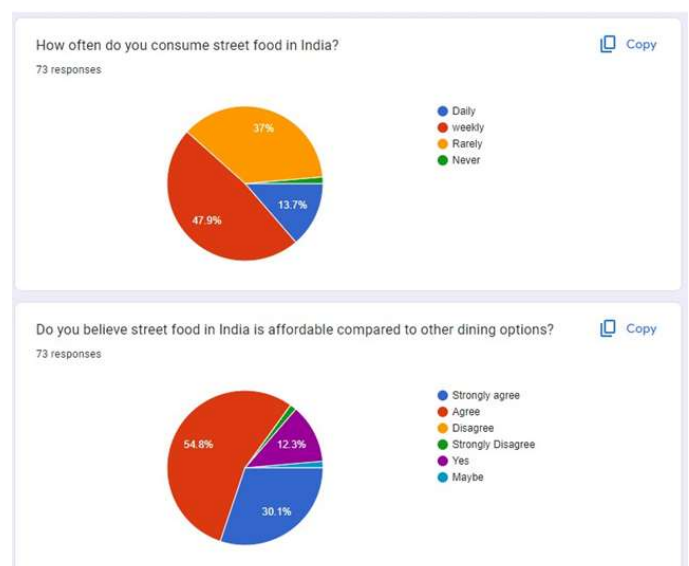


Fig. 1.

The first pie chart is about the frequency of street food consumption. The largest segment represents people who consume street food daily, followed by those who consume it weekly. A smaller segment represents people who rarely consume street food, and a very small segment represents people who never consume it. The second pie chart is about the perceived affordability of street food compared to

other dining options. The largest segment represents people who strongly agree that street food is more affordable. The next largest segment represents people who agree with this statement. A smaller segment represents people who disagree, and a very small segment represents people who strongly disagree or are unsure. This data suggests that a significant portion of the surveyed population consumes street food regularly and finds it to be an affordable dining option. However, there are also people who rarely or never consume street food, and a small percentage who do not find it affordable.

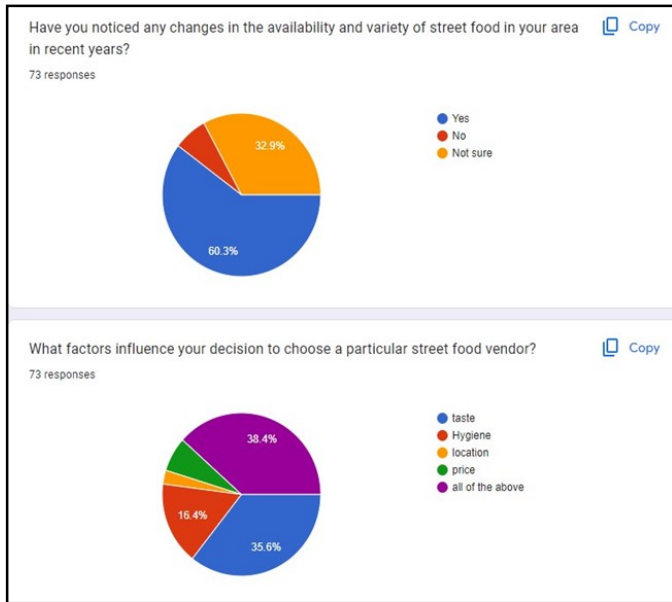


Fig. 2.

The first pie chart asks if people think street food vendors maintain proper hygiene and cleanliness in their preparation and serving areas. The majority of respondents believe that they do. The second pie chart asks if respondents have ever experienced any health issues related to consuming street food, such as food poisoning or stomach upset. Most respondents have not always experienced health issues from consuming street food. This suggests that while most people believe street food vendors maintain good hygiene, consuming street food does not always lead to health issues. However, there are still some who have experienced health problems due to consuming street food.

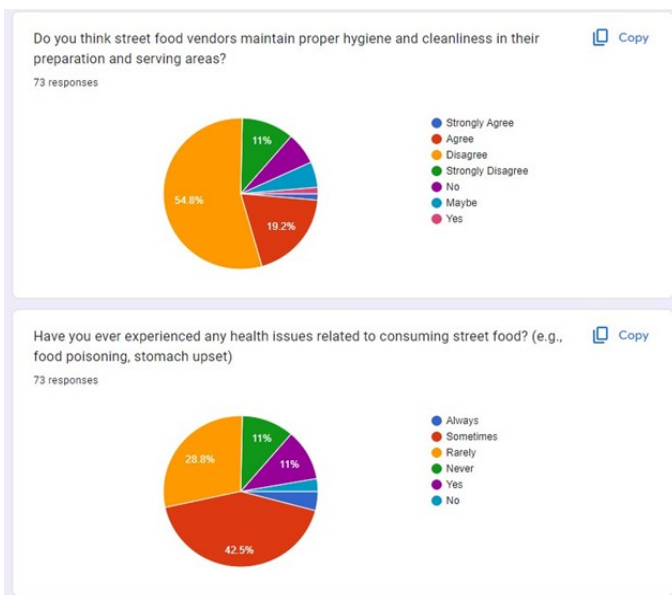


Fig. 3.

The first pie chart is about whether people have noticed changes in the availability and variety of street food in their area. The majority of respondents have noticed changes. The second pie chart is about the

factors that influence people’s decision to choose a particular street food vendor. Taste is the most significant factor for most people, followed by all of the listed factors combined (taste, hygiene, location, price). After that, price and location are the next most influential factors. This suggests that changes in street food availability and variety are noticeable to many people, and that taste is the most important factor when choosing a vendor. However, a combination of factors including taste, hygiene, location, and price also play a significant role for a large number of people.

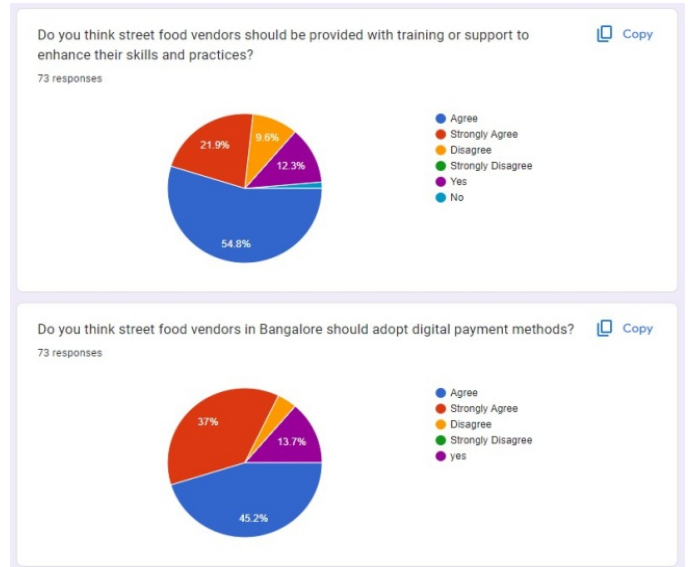


Fig. 4.

The first pie chart asks if people think street food vendors should be provided with training or support to enhance their skills and practices. The majority of respondents agree with this statement. The second pie chart asks if street food vendors in Bangalore should adopt digital payment methods. Again, the majority of respondents agree with this statement. This suggests that most people believe street food vendors could benefit from additional training and should consider adopting digital payment methods.

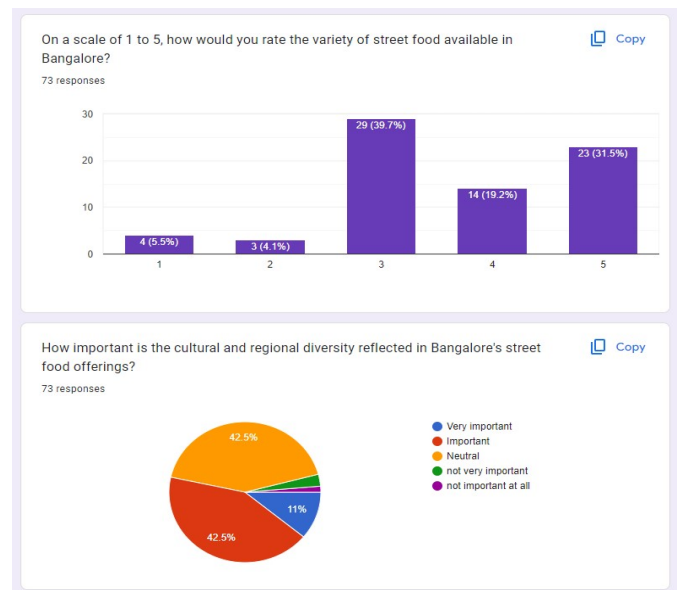


Fig. 5.

The first graph is a bar chart that asks people to rate the variety of street food available in Bangalore. The responses range from low to high, with most people giving a positive rating. The second graph is a pie chart that asks how important cultural and regional diversity is in Bangalore’s street food offerings. The majority of respondents consider it to be very important or important. This suggests that most

people are satisfied with the variety of street food in Bangalore and value the cultural and regional diversity reflected in the food offerings.

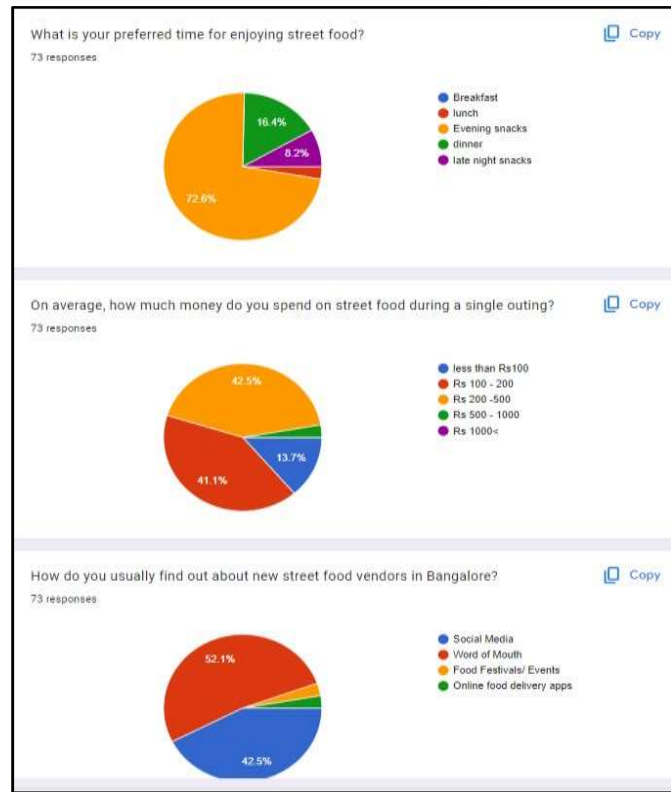


Fig. 6.

The first pie chart shows the preferred time for enjoying street food. The largest segment indicates a specific time, followed by smaller segments for other times of the day.

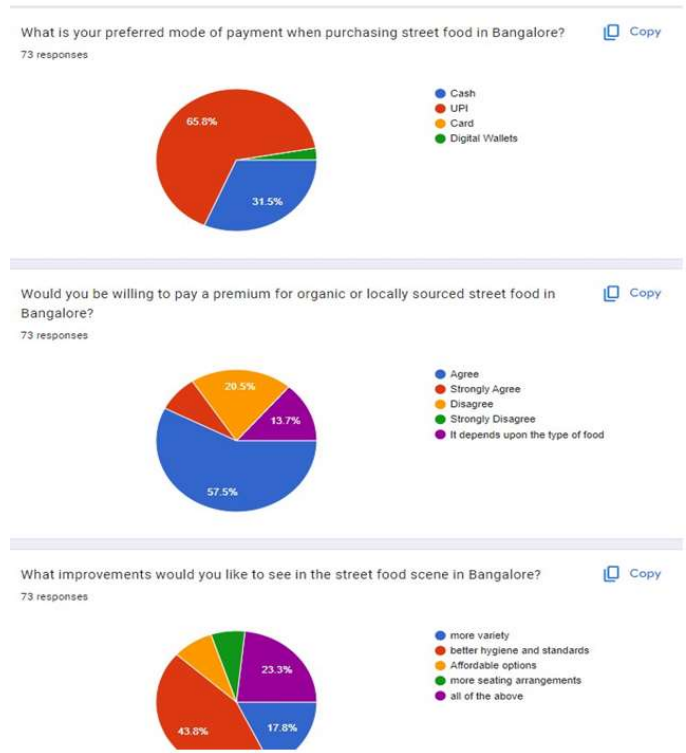


Fig. 7.

The second pie chart illustrates how much money people usually spend on street food during a single outing. There are two prominent

segments indicating different spending ranges. The third pie chart reveals how people usually find out about new street food vendors in Bangalore. There are two main methods being highlighted. This suggests that people have specific preferences for when they enjoy street food, how much they spend, and how they discover new vendors. The first pie chart shows people’s preferred mode of payment when purchasing street food. The majority of respondents prefer cash, followed by UPI, card, and digital wallets. The second pie chart asks if people would be willing to pay a premium for organic or locally sourced street food. Most respondents are willing to do so, while some disagree or say it depends on the type of food. The third pie chart reveals what improvements people would like to see in the street food scene in Bangalore. The responses vary, with desires for more variety, better hygiene and standards, affordable options, more seating arrangements, and all of the above.

This suggests that while cash is the most popular payment method, there is a willingness to pay more for quality food, and there are several areas where people would like to see improvements in the street food scene.

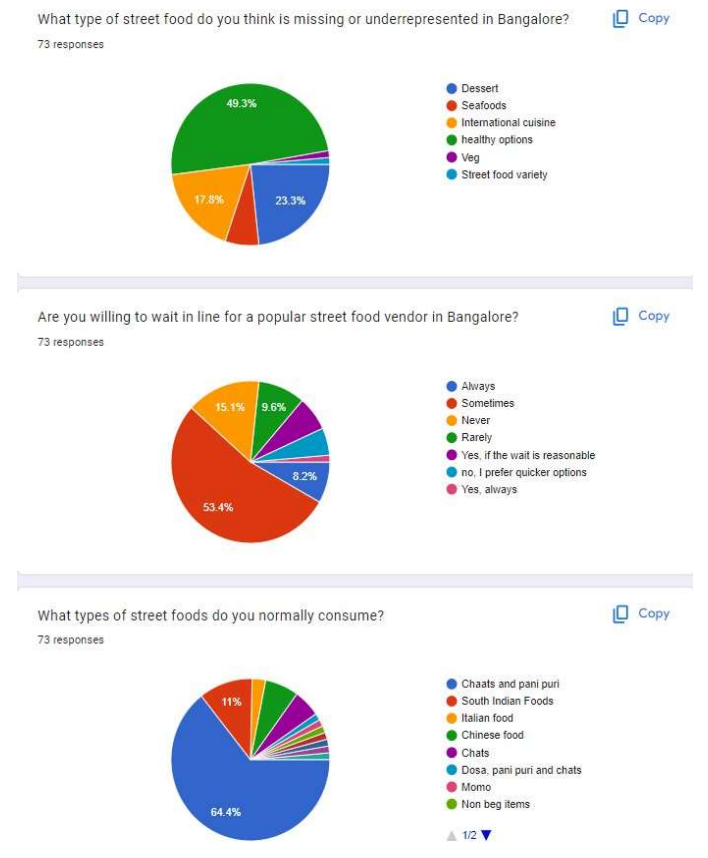


Fig. 8.

The first pie chart shows the types of street food people think are missing or underrepresented in Bangalore. Dessert, seafood, international cuisine, healthy options, vegetarian food, and overall variety are all mentioned. The second pie chart illustrates people’s willingness to wait in line for a popular street food vendor in Bangalore. The responses range from always willing to wait, sometimes willing, never willing, rarely willing, and other specific responses related to waiting time preferences. The third pie chart displays the types of street foods that respondents normally consume. The options include chaats and pani puri, South Indian foods, Italian food, Chinese food, chaats puri and chaats dosa, momos, and non-vegetarian items. This suggests that while there is a wide variety of street food available in Bangalore, people believe there is room for more diversity. Additionally, while some people are willing to wait in line for popular vendors, others prefer quicker options. Lastly, the types of street food consumed are quite diverse, ranging from local favorites to international cuisines.

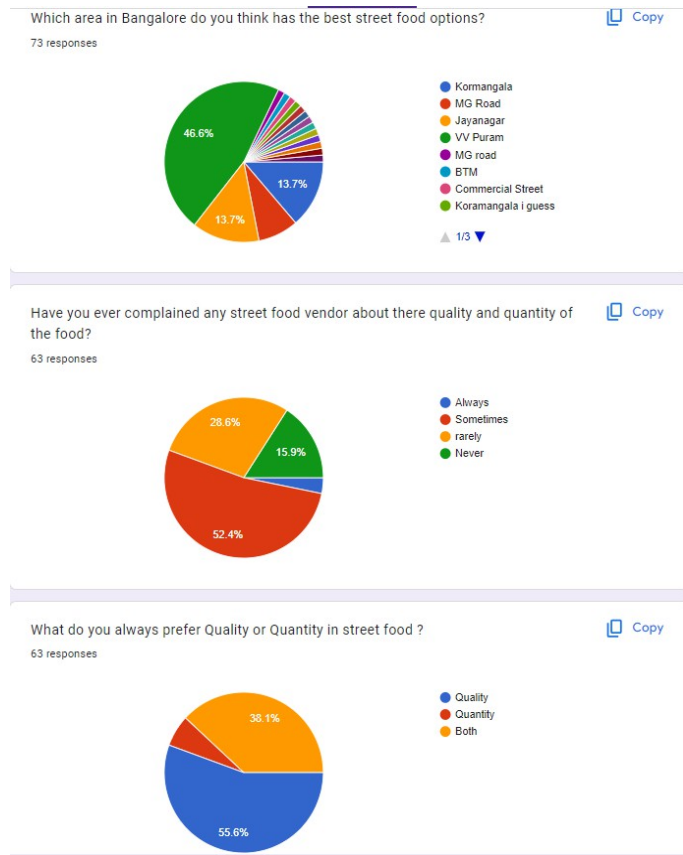


Fig. 9.

1. **Popular Areas for Street Food:** This chart shows the distribution of popular areas for street food in Bangalore. The areas include Koramangala, MG Road, Jayanagar, VV Puram, BTM, Commercial Street, and others.

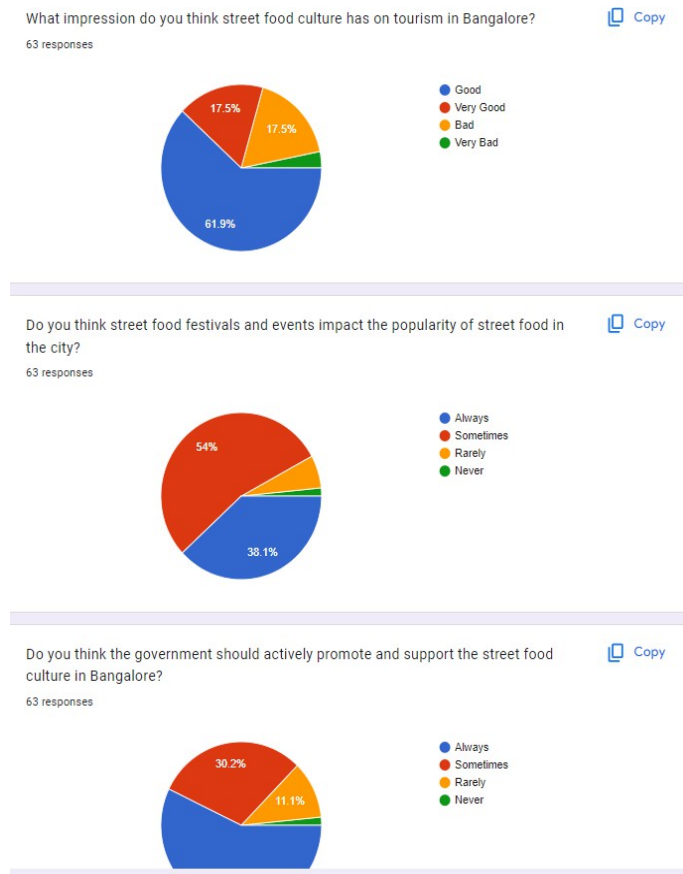


Fig. 10.

2. **Complaints about Quality and Quantity:** This chart represents people’s experiences with complaining about the quality and quantity of street food. The responses are categorized into “Always,” “Sometimes,” “Rarely,” and “Never.”
3. **Preference between Quality and Quantity:** The last chart illustrates people’s preferences when it comes to the quality and quantity of street food. The options are “Quality,” “Quantity,” and “Both.”
1. **Impression of Street Food Culture on Tourism:** This chart shows the distribution of responses to the question about the impression of street food culture on tourism in Bangalore. The responses range from “Very Good” to “Very Bad”.
2. **Impact of Street Food Festivals and Events:** This chart represents people’s opinions on whether street food festivals and events impact the popularity of street food in the city. The responses are categorized into “Always,” “Sometimes,” “Rarely,” and “Never.”
3. **Government Support for Street Food Culture:** The last chart illustrates people’s views on whether the government should actively promote and support the street food culture in Bangalore. The options are “Always,” “Sometimes,” “Rarely,” and “Never.”

These charts provide insights into the perceptions and opinions of the surveyed population when it comes to the street food culture in Bangalore. It seems that the majority have a positive impression of the street food culture’s impact on tourism, believe in the impact of street food festivals and events, and think that the government should support the street food culture.

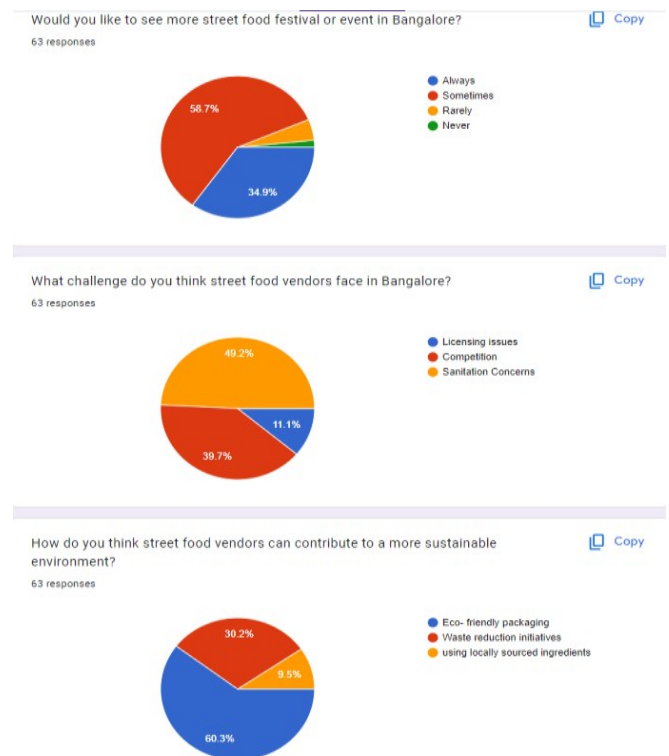


Fig. 11.

1. **Interest in More Street Food Festivals or Events:** This chart shows the distribution of responses to the question about people’s interest in attending more street food festivals or events in Bangalore. The responses range from “Always” to “Never”.
2. **Challenges Faced by Street Food Vendors:** This chart represents the challenges that street food vendors face in Bangalore. The challenges include “Licensing Issues,” “Competition,” and “Sanitation Concerns.”
3. **Contribution to a More Sustainable Environment:** The last chart illustrates people’s opinions on how street food vendors can contribute to a more sustainable environment. The options are “Eco-friendly packaging,” “Waste reduction initiatives,” and “Using locally sourced ingredients.”

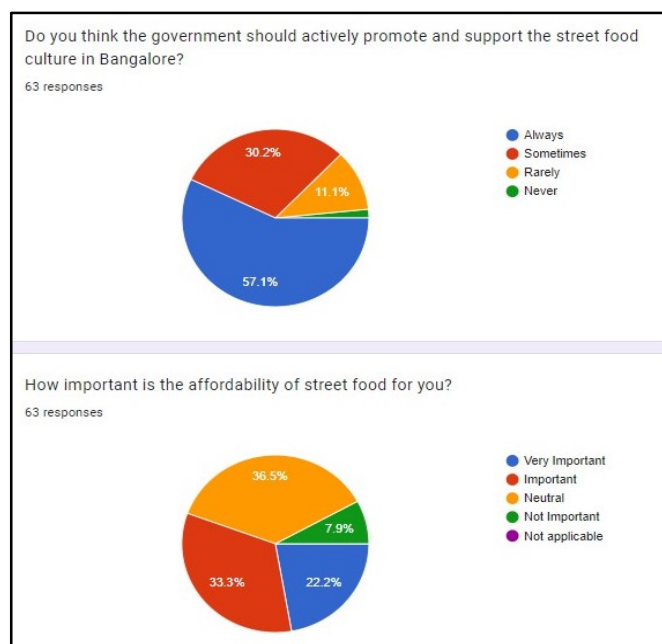


Fig. 12.

1. Government Support for Street Food Culture: This chart shows the distribution of responses to the question about whether the government should actively promote and support the street food culture in Bangalore. The responses range from “Always” to “Never”.
2. Importance of Affordability: This chart represents how important the affordability of street food is to individuals. The levels of importance range from “Very Important” to “Not applicable.”

CONCLUSION

The study on Bangalore's street food landscape has illuminated both its enriching aspects and the challenges it faces. Street foods hold a significant place in the city's culture, offering affordable culinary experiences enjoyed across diverse age groups. However, concerns revolving around hygiene and health perceptions pose substantial hurdles, impacting consumer trust and satisfaction.

The correlation between age demographics and food preferences emphasizes the need for tailored approaches in catering to varied tastes. Economically, street foods contribute significantly to the local economy, fostering employment and supporting a thriving informal sector. To harness its full potential, stringent measures must be implemented to elevate hygiene standards and regulatory frameworks. Strengthening these aspects can not only address consumer concerns but also augment the positive economic impact of street foods in Bangalore.

Recommendation

Based on the study's findings, several recommendations emerge to enhance Bangalore's street food culture. First and foremost, initiatives aimed at bolstering hygiene standards among street food vendors are imperative. This includes training programs, regular inspections, and incentivizing compliance with sanitary guidelines. Implementing transparent regulatory measures will not only elevate consumer confidence but also promote a healthier dining experience. Additionally, targeted campaigns focusing on educating consumers about safe eating practices and the measures undertaken to ensure food safety can bridge the trust gap. Collaborative efforts involving government bodies, vendors, and community stakeholders should be encouraged to streamline regulatory procedures and ensure their effective implementation. Lastly, continuous research and data-driven strategies are vital to adapt to evolving consumer preferences and uphold the economic and cultural significance of street foods in Bangalore.

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