



## The Necessity of Legal Consulting in Gastronomy Businesses: A Conceptual Evaluation / Gastronomi İşletmelerinde Hukuk Danışmanlığının Gerekliliği: Kavramsal Bir Değerlendirme

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### Abstract

Gastronomy businesses operate within a multilayered legal framework that includes food safety, hygiene, licensing, employee training, supply chain accuracy, and environmental regulations. These legal requirements shape daily operational routines while also influencing consumer trust, corporate reputation, and the overall sustainability of businesses in the sector. Existing studies indicate that shortcomings related to food safety, hygiene practices, and documentation may result in significant legal sanctions, financial losses, and reputational damage. In this context, legal consulting emerges as a critical support mechanism that assists gastronomy businesses in managing regulatory compliance, reducing legal risks, and strengthening transparency. This study conceptually examines the fundamental reasons behind the need for legal consulting in gastronomy businesses and proposes a factors-outcomes conceptual model to structure this relationship. The analysis identifies key drivers that increase the need for legal consulting, including the complexity and frequent change of regulations, the technical and legal challenges associated with inspection processes, limited in-house legal expertise, the close link between consumer trust and regulatory compliance, rising legal and economic risks, and increasing expectations regarding supply chain transparency and traceability. Within the proposed model, legal consulting is positioned as an intermediary mechanism that translates these pressures into organized compliance practices and structured operational processes. The model further highlights several organizational outcomes associated with effective legal consulting, such as strengthened regulatory compliance, improved risk management, enhanced consumer trust and business credibility, greater predictability in inspection processes, and support for operational sustainability. Based on a conceptual literature review, this study aims to contribute to the existing literature by offering a clear analytical framework for understanding legal consulting in the gastronomy sector. The findings suggest that legal consulting constitutes a strategic necessity rather than an optional service for sustaining reliable and compliant gastronomy businesses.

**Keywords:** *Gastronomy businesses, legal consulting, regulatory compliance, consumer trust, inspection process.*

### Öz

Gastronomi işletmeleri; gıda güvenliği, hijyen, ruhsatlandırma, çalışan eğitimi, tedarik zinciri doğruluğu ve çevresel düzenlemeleri kapsayan çok katmanlı bir hukuki çerçeve içinde faaliyet göstermektedir. Bu yasal yükümlülükler, işletmelerin günlük operasyonlarını şekillendirdiği gibi tüketici güveni, işletme itibarı ve sürdürülebilirlik kapasitesi üzerinde de belirleyici olmaktadır. Literatürde yer alan çalışmalar, gıda güvenliği uygulamalarındaki eksiklikler, hijyen sorunları ve yetersiz dokümantasyonun ciddi hukuki yaptırımlara, ekonomik kayıplara ve itibar zedelenmesine yol açabildiğini göstermektedir. Bu bağlamda hukuki danışmanlık, gastronomi işletmelerinde yasal uyumun yönetilmesi, hukuki risklerin azaltılması ve şeffaflık kapasitesinin güçlendirilmesi açısından önemli bir destek mekanizması olarak ortaya çıkmaktadır. Bu çalışma, gastronomi işletmelerinde hukuki danışmanlık ihtiyacının temel nedenlerini kavramsal düzeyde incelemekte ve bu ilişkiyi açıklamak amacıyla faktörler-sonuçlar temelli bir kavramsal model önermektedir. Analizde, mevzuatın karmaşıklığı ve sık değişmesi, denetim süreçlerinin teknik ve hukuki zorlukları, işletme içi hukuki uzmanlık eksikliği, tüketici güveni ile yasal uyum arasındaki ilişki, artan hukuki ve ekonomik riskler ile tedarik zinciri şeffaflığına yönelik beklentiler hukuki danışmanlık ihtiyacını doğuran temel faktörler olarak ele alınmaktadır. Önerilen modelde hukuki danışmanlık, bu baskıları düzenleyen ara bir mekanizma olarak konumlandırılmaktadır. Model kapsamında hukuki danışmanlığın; yasal uyumun güçlendirilmesi, risk yönetiminin iyileştirilmesi, tüketici güveni ve işletme güvenilirliğinin artırılması, denetim süreçlerinde öngörülebilirliğin sağlanması ve operasyonel sürdürülebilirliğin desteklenmesi gibi sonuçlar doğurduğu ortaya konmaktadır.

**Anahtar Kelimeler:** *Gastronomi işletmeleri, hukuki danışmanlık, yasal uyum, tüketici güveni, denetim süreçleri.*

## INTRODUCTION

Gastronomy businesses operate within a regulatory environment that is more intensive and more layered than that faced by many other service industries. Food safety, hygiene, supply chain accuracy, employee health, licensing procedures, and environmental responsibilities form the core set of rules that directly shape daily operations. These obligations influence production and service processes and at the same time shape consumer trust and business reputation. Adams (2024) highlights that food safety regulations are central to the formation of consumer confidence and that noncompliance can rapidly undermine trust. Empirical studies further show that failures in food safety practices may result in severe sanctions, including fines, temporary closures, or suspension of operations (Chatzimpyrou et al., 2025; Zhang et al., 2022). Sadiq and Governatori (2014) argue that regulatory compliance must be systematically embedded in business processes to support organizational performance. This perspective frames legal consulting in gastronomy businesses as a structural requirement rather than an optional managerial support.

The growing weight of regulatory obligations has made legal expertise increasingly necessary for gastronomy enterprises. Compliance failures in areas such as hygiene standards, licensing documentation, or traceability systems expose businesses to legal and financial risks that can threaten operational continuity. Managing these risks requires more than general managerial knowledge. It demands ongoing interpretation of regulations, preparation for inspections, and the alignment of internal procedures with legal requirements. In this sense, legal consulting functions as a practical mechanism that supports the organization of compliance-related processes and reduces vulnerability to sanctions.

Academic studies addressing management consulting in tourism remain limited, and research focusing specifically on legal consulting in gastronomy businesses is very scarce. Kılıç (2020) observes that hospitality enterprises increasingly seek consulting services due to rising competition, growing specialization, and sustainability pressures, yet these practices receive little attention in the academic literature. This gap suggests that legal consulting in gastronomy remains underexamined from both theoretical and applied perspectives. Given the dense regulatory structure governing food-related activities, gastronomy businesses represent a field where external legal expertise becomes especially relevant (Demirağ et al., 2022; Özkaya, 2022). Hashmi et al. (2018) further note that regulatory compliance cannot be reduced to knowledge of legislation alone, as it requires the coordination of process design, monitoring, and documentation within daily operations.

Beyond formal compliance, consumer trust and business reputation are critical concerns in the gastronomy sector. Transparent management of food safety and hygiene practices, accurate product information, and documented supply chain conformity directly influence how consumers evaluate food service providers (Macready et al., 2020; Ladwein & Romero, 2021). Wu et al. (2021) show that trust in the food system is closely linked to perceptions of transparency, accuracy, and adherence to regulatory standards. Bouhaddane et al. (2023) demonstrate that consumers interpret quality and origin certifications as signals of legitimacy, while Blanco-González et al. (2023) show that social responsibility practices strengthen legitimacy perceptions and consumer relationships. Within this context, legal consulting supports compliance efforts and contributes to the credibility and accountability of gastronomy businesses.

This study examines why legal consulting constitutes a fundamental necessity for gastronomy businesses through a conceptual perspective. Based on the limited existing literature, it discusses the legal obligations faced by gastronomy enterprises and the role of legal consulting in supporting operational sustainability. By doing so, the study aims to address a gap in the

national literature and to provide a foundation for future research on legal consulting practices in the gastronomy sector.

## METHODOLOGY

This study is structured to examine the need for legal consulting in gastronomy businesses at a conceptual level. The research aims to present a theoretical framework on legal obligations, compliance processes, and the necessity of consulting by thematically analyzing existing national and international literature. The method of the study is based on a literature synthesis and a conceptual evaluation approach (Snyder, 2019). In this context, recent academic publications addressing food safety, hygiene, licensing, traceability, and inspection processes in the gastronomy sector were reviewed, and the findings that justify the need for legal consulting in this area were reinterpreted within a coherent conceptual structure. No empirical data analysis was conducted; instead, the results are discussed theoretically in light of the insights provided by the literature.

## FINDINGS

### Legal Obligations of Gastronomy Businesses

Gastronomy businesses operate within a multi-layered regulatory framework that arises from the nature of their activities. Because every stage of food preparation and service carries risks that directly affect public health, legal regulations regarding food safety and hygiene are highly detailed and strictly binding. The intensity of inspection processes and the severity of penalties distinguish this sector from many other service areas. For this reason, proper management of legal compliance is an administrative requirement and, at the same time, a fundamental condition for the continued operation of these businesses.

**Table 1. Main legal obligations of gastronomy businesses**

Obligation Area	Description	Supporting Literature
Food Safety	HACCP implementation, proper food storage, prevention of cross-contamination, and establishment of traceability systems are mandatory regulatory requirements.	Zhang et al. (2022); Chatzimpyrou et al. (2025)
Hygiene and Sanitation	Kitchen equipment, preparation areas, storage rooms, and personal hygiene of staff are rigorously inspected; non-compliance leads to strict penalties.	Chatzimpyrou et al. (2025)
Licensing and Certification	Businesses must obtain—and regularly renew—operating licenses, food production permits, health certificates, and other official documents.	Latif & Sambas (2025)
Employee Training	Regular training on hygiene, food safety, and legal procedures is both a legal obligation and an operational necessity.	Segbedzi et al. (2023)
Recordkeeping and Documentation	Supplier information, training records, hygiene checks, inspection reports, and waste management documents must be consistently maintained.	Kasigwa (2024), Banks & Banks (2010)
Supply Chain and Traceability	Verification of ingredient sources, compliance with labeling rules, and functioning recall mechanisms are required.	Zhang et al. (2022)
Environmental Obligations	Waste management, grease trap maintenance, recycling, and compliance with environmental regulations are subject to inspection.	Chatzimpyrou et al. (2025)

Chatzimpyrou et al. (2025) show that the most common violations found during restaurant inspections involve hygiene, food storage, equipment cleanliness, and personal hygiene. These shortcomings can lead to operational restrictions or even closure.

Food safety regulations sit at the core of the legal obligations of gastronomy businesses. The implementation of systems such as HACCP, compliance with national food legislation, and the maintenance of up-to-date inspection records shape both the layout of physical spaces and the organization of operational processes. Zhang et al. (2022) note that traceability and process monitoring strengthen businesses' risk-management capacity, whereas non-compliance is classified by authorities as high-risk behavior. These findings indicate that legal requirements must be fully integrated into daily operations.

Caparic (2025) shows that non-compliance among food service providers often stems from operational shortcomings and that these risks increase when businesses do not receive professional support. Menon and Jain (2021) also argue that supply chain transparency is directly tied to legal compliance and that traceability infrastructure cannot be sustainably managed without advisory support.

Licensing processes form another critical legal component. To operate legally, businesses must follow procedures relating to work permits, employee health certificates, and food production or sales authorizations. Latif and Sambas (2025) emphasize that licensing and certification processes are essential for regulatory compliance and that neglecting these procedures poses a direct threat to business continuity. Rackl and Menapace (2025) also highlight that geographical indications and certification mechanisms strengthen the legitimacy of supply chains and carry strategic legal importance for businesses.

Employee training is another determining factor in structural compliance. The level of staff knowledge on food safety and hygiene directly influences compliance performance. Segbedzi et al. (2023) show that knowledge gaps among staff increase non-compliance rates and that insufficient training leads to recurring risks. These findings indicate that compliance requires not just procedural and physical adjustments but also continuous management of human-resource-based obligations.

Recordkeeping and documentation are indispensable both as legal requirements and as tools that allow compliance to be demonstrated. During inspections, businesses must provide training records, waste management documents, supplier information, and traceability logs. Kasigwa (2024) notes that inadequate documentation weakens compliance performance and harms the business's perceived reliability. Thus, documentation is a core mechanism supporting legal accountability.

Taken together, these obligations require gastronomy businesses to treat legal compliance as a continuous managerial function. Keeping up with regulations, conducting regular training and inspections, and maintaining systematic documentation often demand expertise that many businesses do not possess internally. This is where the need for legal consulting becomes apparent. Kılıç (2020) shows, in the context of accommodation businesses, that demand for consulting arises from a lack of expertise, regulatory complexity, and competitive pressure—all dynamics that also apply to gastronomy businesses.

In summary, the legal obligations faced by gastronomy businesses are extensive due to sector-specific risks and responsibilities related to public health. Proper management of these obligations is crucial for maintaining operations, protecting consumer trust, and preventing legal risks. This framework forms the basis for understanding why legal consulting is a fundamental necessity for gastronomy businesses.

### **The Fundamental Reasons for the Need for Legal Consultancy in Gastronomy Businesses**

The scope and complexity of the legal requirements faced by gastronomy businesses make it difficult for managers to track and implement these obligations on their own. Legal regulations

encompass far more than food safety and hygiene rules; they extend to supply chain management, employee health, licensing procedures, certification, and traceability. For this reason, legal consultancy has become a specialized support field that helps ensure both operational safety and continuity of business activities. Zhang et al. (2022) point out that food safety risk management leads to both technical and legal consequences, which makes professional oversight and guidance essential for effective compliance. Similarly, Wu et al. (2021) emphasize that consumer trust in the broader food system is shaped by perceptions of transparency and regulatory compliance, highlighting the indirect role legal consultancy plays in building trust.

**Table 2. Fundamental reasons for the need legal consultancy in gastronomy businesses**

Reason	Explanation	Supporting Literature
1. Complexity and Constant Change in Regulations	Regulations in areas such as food safety, hygiene, licensing, and traceability are frequently updated, making it difficult for managers to keep up.	Segbedzi et al. (2023); Zhang et al. (2022)
2. Technical and Legal Difficulty of Inspection Processes	The most common issues found in audits involve process, recordkeeping, and hygiene deficiencies; non-compliance may result in heavy sanctions. Legal consultancy plays a central role in preparing for inspections and designing compliant processes.	Chatzimpyrou et al. (2025)
3. Lack of Expertise Due to Operational Intensity	Because owners and managers focus heavily on day-to-day operations, they may struggle to internalize technical regulatory requirements, increasing the need for consultancy.	Kılıç (2020)
4. Direct Link Between Consumer Trust and Legal Compliance	Food safety, transparency, and traceability shape consumer confidence; legal consultancy helps ensure systematic compliance in these areas and strengthens business credibility.	Macready et al. (2020); Ladwein & Romero (2021)
5. Need to Reduce Legal and Economic Risks	Hygiene violations, mislabeling, or undocumented production can lead to fines, forced closures, and reputational damage; legal consultancy is essential for risk management.	Bergant (2020); Zhang et al. (2022)
6. Need for Supply Chain Transparency and Traceability	Digital traceability, geographical indications, and certification processes strengthen both compliance and product legitimacy.	Menon & Jain (2021); Rackl & Menapace (2025)

One of the primary reasons legal consultancy is needed is the continuous updating of regulations. Food safety and hygiene rules change frequently, and implementation standards, inspection procedures, and certification criteria evolve over time. Segbedzi et al. (2023) show that many compliance failures arise because businesses struggle to keep up with current regulations, a challenge that is especially pronounced for small enterprises. Hashmi et al. (2018) likewise argue that regulatory compliance demands an understanding of the legislation together with the alignment of business processes to meet those requirements. Thus, legal consultancy plays a critical role in helping businesses interpret regulatory changes accurately and adjust their processes accordingly.

Another reason is the complexity of inspection processes. Gastronomy businesses are regularly inspected by local authorities, health departments, and food safety agencies. Chatzimpyrou et al. (2025) report that most non-compliance in restaurants stems from process and documentation shortcomings. Caparic (2025) additionally shows that hygiene problems often arise from insufficient staff training. Legal consultancy helps businesses prepare for inspections by strengthening document management, recordkeeping, training planning, and process design, giving businesses a more systematic structure.

Legal consultancy is also important for reputation management. Consumer trust is particularly sensitive in the gastronomy sector. Macready et al. (2020) note that transparency, traceability, and reliable information significantly shape consumer trust across the food value chain.

Bouhaddane et al. (2023) show that consumers view quality and origin labels as indicators of legitimacy, while Blanco-González et al. (2023) demonstrate that ethical practices and social responsibility strengthen trust. Wu et al. (2021) similarly reveal that consumer trust is shaped by perceptions of regulatory compliance and transparency. Within this context, legal consultancy serves as a means of ensuring regulatory adherence while simultaneously reinforcing the credibility of the business.

A further reason for the need for legal consultancy is the lack of internal expertise. Kılıç (2020) observes that hospitality businesses often rely on consultancy because of limited regulatory knowledge and managerial complexity. Since gastronomy businesses share similar structural characteristics, this finding can be generalized to the sector. In addition, Pllana et al. (2012), notes that food safety violations have direct effects on consumer trust and business reputation, underscoring the importance of consultancy in reputation management.

Finally, legal consultancy enhances a business's capacity for risk management. Food safety violations, mislabeling, unauthorized production, or hygiene deficiencies can rapidly lead to major legal and financial consequences. Bergant (2020) emphasizes that compliance management acts as a crucial risk-reducing mechanism. Menon and Jain (2021) highlight the role of traceability technologies in risk management and note that legal consultancy contributes to implementing these systems effectively. Thus, legal consultancy helps businesses assess risks accurately, take preventive measures, and ensure operational safety.

Taken together, these factors show that the need for legal consultancy in gastronomy businesses arises from both structural and operational requirements. The breadth of legal obligations, the dynamic nature of regulations, and the complexity of inspection processes make professional legal consultancy indispensable for ensuring compliance and sustaining business operations.

### **Conceptual Model: A Factors–Outcomes Approach to Legal Consulting in Gastronomy Businesses**

This study proposes a conceptual model that explains the need for legal consulting in gastronomy businesses through the relationship between driving factors and organizational outcomes. The model is grounded in a factors–mechanism–outcomes logic commonly used in compliance and governance research to explain how structural pressures translate into organizational responses and results (Sadiq & Governatori, 2014; Snyder, 2019). The aim of the model is to clarify why legal consulting becomes necessary in gastronomy businesses and what kinds of outcomes it produces at the organizational level.

As illustrated in Figure 1, the model consists of three main components:

- (1) drivers of legal consulting need,
- (2) legal consulting as an intermediary mechanism, and
- (3) organizational outcomes.

#### **Drivers of Legal Consulting Need**

The first component of the model includes structural and environmental factors that increase the need for legal consulting in gastronomy businesses. Prior studies show that compliance pressures in food-related sectors are shaped by regulatory complexity, inspection intensity, and risk exposure, making external legal expertise increasingly relevant (Hashmi et al., 2018; Zhang et al., 2022). In this context, the main drivers are identified as follows:

- Regulatory complexity and frequent change, particularly in food safety, hygiene, licensing, and traceability regulations, which increase the difficulty of maintaining up-to-date compliance (Segbedzi et al., 2023; Chatzimpyrou et al., 2025);
- Inspection and enforcement pressure, resulting from regular audits, inspections, and the risk of administrative sanctions or operational restrictions (Chatzimpyrou et al., 2025);
- Lack of in-house legal expertise, as managers in gastronomy businesses tend to prioritize operational activities over continuous legal monitoring (Kılıç, 2020; Banks & Banks, 2010);
- The link between consumer trust and legal compliance, where food safety, transparency, and traceability directly influence consumer perceptions and legitimacy judgments (Macready et al., 2020; Wu et al., 2021);
- Legal and economic risk exposure, including fines, temporary closures, and reputational damage arising from non-compliance (Bergant, 2020; Zhang et al., 2022);
- Supply chain transparency and traceability requirements, such as certification, labeling, and source verification, which strengthen both compliance obligations and legitimacy expectations (Menon & Jain, 2021; Rackl & Menapace, 2025).

Taken together, these factors indicate that the need for legal consulting in gastronomy businesses emerges as a structural necessity rather than an individual managerial preference, reflecting broader regulatory and market dynamics.

### **Legal Consulting as an Intermediary Mechanism**

At the center of the model lies legal consulting, which functions as an intermediary mechanism that manages the compliance pressure created by the above factors. Research on regulatory compliance emphasizes that organizations often rely on intermediary mechanisms to translate complex legal requirements into operational practices (Sadiq & Governatori, 2014; Hashmi et al., 2018). In gastronomy businesses, legal consulting covers activities such as interpreting legislation, preparing for inspections, managing documentation and records, identifying legal risks in advance, and aligning operational processes with regulatory requirements.

Within this framework, legal consulting is not treated as an isolated service but as a coordinating mechanism that supports the integration of legal obligations into daily business routines and control systems (Banks & Banks, 2010).

### **Organizational Outcomes**

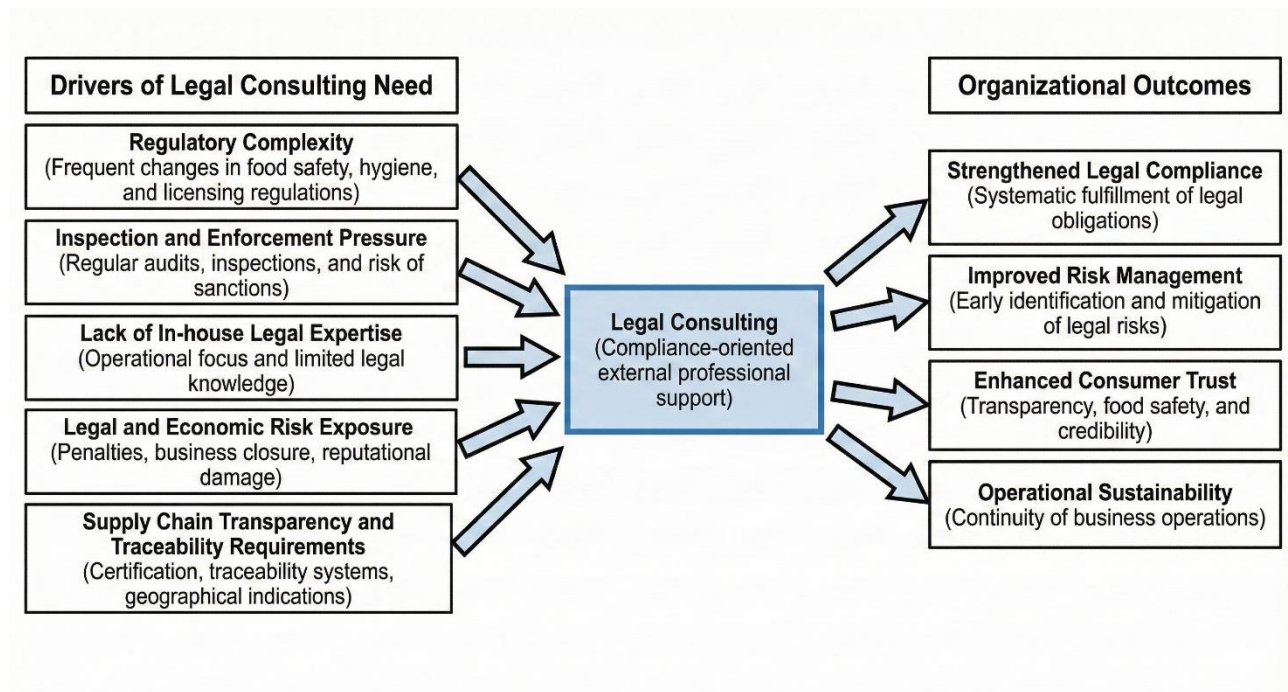
The effective use of legal consulting leads to several organizational outcomes, as shown on the right side of Figure 1. Studies on food safety governance and compliance management suggest that structured legal support contributes to both risk reduction and organizational stability (Bergant, 2020; Zhang et al., 2022). Accordingly, the main outcomes of legal consulting in gastronomy businesses include:

- strengthened legal compliance,
- improved risk management,
- enhanced consumer trust and business credibility,
- increased predictability in inspection processes,
- and support for operational sustainability (Macready et al., 2020; Wu et al., 2021).

These outcomes suggest that legal consulting contributes to regulatory compliance while simultaneously supporting the long-term stability, reliability, and sustainability of gastronomy businesses.

## Overall Logic of the Model

The proposed conceptual model explains the need for legal consulting through a cause–mechanism–outcome relationship. Legal consulting is positioned as a mediating structure that manages the impact of regulatory and operational pressures on business performance. In this respect, the model aligns with the conceptual nature of the study and provides a simple yet systematic framework suitable for national-level academic discussion.



**Figure 1. Conceptual model of legal consulting need in gastronomy businesses: a factors–outcomes approach**

## Key Benefits of Legal Consultancy for Gastronomy Businesses

The extensive legal obligations faced by gastronomy businesses make professional legal consultancy essential for ensuring that their operational processes run safely and sustainably. Legal consultancy is not merely a technical tool for meeting compliance requirements; it also functions as a strategic support mechanism that strengthens a business’s risk management capacity, transparency, and consumer trust. Zhang et al. (2022) show that food safety risks often stem from process-related non-compliance, and that professional guidance plays a critical role in reducing these risks. Similarly, Rackl and Menapace (2025) emphasize that properly managing the legal framework surrounding geographical indication products directly influences quality control and market legitimacy.

One of the primary benefits of legal consultancy is that it helps businesses fulfill their legal obligations accurately and on time. Areas such as food safety, hygiene standards, traceability systems, and licensing procedures require continuous technical and administrative oversight. Latif and Sambas (2025) note that errors in licensing and certification processes pose direct threats to operational continuity, while Menon and Jain (2021) highlight how traceability technologies support compliance and strengthen overall adherence capacity.

A second major benefit is the more effective management of inspection processes. The most common forms of non-compliance identified in restaurant audits arise from missing documentation, insufficient hygiene practices, and recordkeeping failures (Chatzimpyrou et al., 2025). Kasigwa (2024) and Banks & Banks (2010) stresses that legal documentation is often

neglected in businesses, creating both legal and reputational risks. Legal consultants provide structure by supporting pre-inspection preparation, organizing records, developing procedures, and establishing internal control mechanisms.

A third benefit relates to strengthening the business's credibility. Consumer trust is one of the most critical determinants of brand sustainability in the gastronomy sector. Macready et al. (2020) show that trust is closely linked to traceability, transparency, and accurate information across the food value chain. Ladwein and Romero (2021) find that the trust of organic food consumers relies heavily on producer and retailer transparency. In addition, Bouhaddane et al. (2023) demonstrate that consumers perceive legitimate and standards-compliant labels as indicators of product quality, while Blanco-González et al. (2023) show that ethical behavior and social responsibility practices enhance legitimacy and strengthen consumer relationships. Wu et al. (2021) add that consumer trust is built through perceptions of regulatory compliance and organizational transparency. Taken together, these findings show that legal consultancy indirectly supports trust-building by ensuring systematic compliance.

Finally, legal consultancy contributes significantly to risk management and operational sustainability. Bergant (2020) notes that compliance management serves as a risk-reducing mechanism in businesses, and that training, process design, and control systems become more effective with professional support. Segbedzi et al. (2023) show that gaps in personnel knowledge lead to recurring risks, reinforcing the need for consultancy-backed training. Adams (2024) and Lobstein (2019) further note that failures in food safety lead to legal sanctions while at the same time causing significant declines in consumer trust and brand reputation.

Overall, legal consultancy provides multidimensional support that extends beyond legal compliance, reinforcing credibility, transparency, and sustainable business performance.

**Table 3. Key benefits of legal consultancy for gastronomy businesses**

Benefit Area	Description	Supporting Literature
1. Strengthening Legal Compliance	Helps businesses fulfill requirements related to food safety, hygiene, traceability, and licensing accurately and on time.	Zhang et al. (2022); Latif & Sambas (2025)
2. Effective Management of Inspection Processes	Offers guidance on documentation, recordkeeping, and process updates, reducing non-compliance.	Chatzimpyrou et al. (2025); Kasigwa (2024)
3. Increasing Consumer Trust	Supports transparency, traceability, and reliable information flow, enhancing brand credibility.	Macready et al. (2020); Ladwein & Romero (2021)
4. Improving Risk Management	Enables early detection and prevention of legal risks such as hygiene violations or mislabeling.	Bergant (2020); Zhang et al. (2022)
5. Enhancing Operational Efficiency and Sustainability	Strengthens training, process design, and procedural development, improving long-term performance.	Segbedzi et al. (2023); Bergant (2020)

## CONCLUSION and FUTURE RESEARCH

This study conceptually examined why legal consultancy has become a fundamental necessity for gastronomy businesses. Because gastronomy businesses operate within an intensive regulatory framework covering food safety, hygiene, licensing, employee training, and traceability—legal compliance determines operational safety and long-term sustainability and business reputation. The literature shows that violations related to food safety and documentation can lead to serious legal and economic consequences, making professional legal consultancy a vital mechanism for reducing risks and structuring processes (Zhang et al., 2022; Chatzimpyrou et al., 2025). Furthermore, as consumer trust increasingly depends on transparency and traceability, legal consultancy functions not just as a technical service but as a strategic tool (Macready et al., 2020; Ladwein & Romero, 2021).

Based on these findings, legal consultancy provides four core contributions to gastronomy businesses: (1) systematic legal compliance, (2) more effective management of inspections, (3) strengthened consumer trust, and (4) increased capacity for risk management. These contributions offer a foundational framework for sustaining competitiveness and ensuring operational continuity.

Future studies could explore several key areas. First, empirical research could examine how widespread legal consultancy services are in gastronomy businesses and how needs differ according to business size or business model. Second, the conceptual link between legal compliance and consumer trust could be tested using qualitative or quantitative research designs. Third, comparative analyses could investigate how compliance practices vary across gastronomy sub-sectors (e.g., street food vendors, restaurant chains, fine dining establishments). Finally, future research could focus on how digital traceability systems, certification processes, and supply chain transparency influence performance outcomes from a legal standpoint.

This study provides a conceptual framework addressing a significant gap in the national literature on legal consultancy in gastronomy businesses. Further research is expected to expand this foundation and contribute to the sector's compliance capacity and consumer trust.

### **Limitations of the Study**

This study is a conceptual literature review that addresses the need for legal consulting in gastronomy businesses at a theoretical level. For this reason, the findings are not based on direct empirical data but on the synthesis of existing academic studies. No quantitative or qualitative data collection methods such as field research, surveys, interviews, or case analyses were employed. This constitutes one of the main factors limiting the generalizability of the results. Another limitation of the study is that the need for legal consulting is examined within a general framework of gastronomy businesses. Legal obligations and consulting requirements may differ across sub-sectors of gastronomy, such as street food vendors, chain restaurants, small independent establishments, or fine dining restaurants. However, this study does not provide a comparative analysis across these sub-sectors.

In addition, the effectiveness of legal consulting services, their cost-benefit balance, or their direct impact on business performance has not been empirically measured. The contributions of legal consulting to business sustainability, consumer trust, and risk management are discussed at a conceptual level based on existing literature. In this respect, the findings are explanatory and framework-oriented rather than causal.

Finally, the scope of the study is limited to legal consulting. Other forms of professional support such as accounting, financial consulting, or technical food safety consulting are excluded. While this focus allows for a clearer examination of legal consulting, it also limits a more holistic assessment of consulting needs in gastronomy businesses.

In light of these limitations, future empirical studies based on field research and comparative designs covering different types of gastronomy businesses are expected to contribute further to the literature.

### **Statement on the Use of Artificial Intelligence**

In this study, and in line with the limitations outlined in the YÖK Generative AI Use Guidelines, structured generative AI (GPT-5) was used only for language-related processes such as translation, expression refinement, conceptual simplification, and paragraph flow. Also the picture of figure 1 was created with Nano Banana Pro.

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## Genişletilmiş Özet

Gastronomi işletmeleri, gıda üretimi ve tüketiciyle doğrudan temasın eş zamanlı gerçekleştiği hizmet alanları olmaları nedeniyle, birçok sektörden daha yoğun bir düzenleyici çerçeveye tabidir. Gıda güvenliği, hijyen, tedarik zinciri doğruluğu, çalışan eğitimi, ruhsatlandırma, belgelendirme ve çevresel yükümlülükler gibi alanlar, işletmelerin hem operasyonel süreçlerini hem de tüketici güveni ve işletme itibarını doğrudan etkilemektedir. Son yıllarda küresel ölçekte yaşanan gıda kaynaklı hastalık vakaları, izlenebilirlik sorunları ve denetimlerde tespit edilen uyumsuzluklar, gastronomi işletmelerinin düzenleyici risklerini artırmış; bu durum hukuki danışmanlık ihtiyacını daha görünür hale getirmiştir. Çeşitli çalışmalar, gastronomi sektöründe karşılaşılan uyumsuzlukların işletmeler açısından ciddi ekonomik, hukuki ve itibari sonuçlar doğurabildiğini ortaya koymaktadır (Chatzimpyrou et al., 2025; Zhang et al., 2022). Ayrıca tüketici güveninin özellikle gıda değer zincirinde şeffaflık, doğruluk ve hukuki uyum göstergeleriyle yakın ilişkili olduğu literatürde güçlü biçimde ortaya konmuştur (Macready et al., 2020; Wu et al., 2021). Bu çerçevede gastronomi işletmelerinde hukuki danışmanlık, yalnızca teknik uyum sağlama aracı değil; daha geniş anlamda işletmenin sürdürülebilirliğini, güvenilirliğini ve risk yönetimi kapasitesini güçlendiren stratejik bir bileşen olarak değerlendirilmektedir.

Konaklama ve gastronomi sektörlerinde danışmanlık hizmetlerinin kullanımına ilişkin akademik literatür oldukça sınırlıdır. Kılıç (2020), konaklama işletmelerinde danışmanlık ihtiyacının rekabet baskısı, mevzuat karmaşıklığı ve yönetsel uzmanlık eksikliği nedeniyle arttığını belirtirken, bu alanda akademik katkıların henüz yeterli düzeyde olmadığını ifade etmektedir. Gastronomi işletmeleri için durum benzer hatta daha kritik olup, gıda güvenliği odaklı düzenlemelerin çok katmanlı yapısı işletmelerin hukuki uyumu kendi başlarına sağlamasını güçlendirmektedir. Bu bağlamda hukuki danışmanlık, sektördeki yapısal uyum sürecinin önemli bir tamamlayıcı unsuru haline gelmiştir. Mevcut çalışma, gastronomi işletmelerinde hukuki danışmanlık ihtiyacının temel gerekçelerini kavramsal düzeyde incelemekte; literatürdeki boşluğu doldurarak konuyu sistematik bir çerçevede ele alan nadir çalışmalardan biri olmayı amaçlamaktadır.

Bu çalışmada yöntem olarak Snyder'ın (2019) önerdiği kavramsal literatür derlemesi yaklaşımı benimsenmiştir. Gastronomi alanında gıda güvenliği, hijyen, izlenebilirlik, sertifikasyon, ruhsatlandırma, personel eğitimi ve denetim süreçlerini ele alan ulusal ve uluslararası çalışmalar tematik olarak incelenmiş; hukuki danışmanlık ihtiyacının ortaya çıkmasına yol açan yapısal faktörler kavramsal bir sentez içinde değerlendirilmiştir. Çalışma ampirik veri içermemekte; literatürel kanıtlar üzerinden kavramsal çıkarımlar sunmaktadır. Bu yönüyle araştırma, sektördeki hukuki uyum pratiklerinin teorik olarak anlaşılmasına katkıda bulunmayı hedeflemektedir.

Literatür incelemesi sonucunda gastronomi işletmelerinin hukuki yükümlülüklerinin yedi temel alanda yoğunlaştığı görülmüştür: gıda güvenliği, hijyen ve sanitasyon, ruhsatlandırma ve belgelendirme, çalışan eğitimi, kayıt tutma ve dokümantasyon, tedarik zinciri izlenebilirliği ve çevresel yükümlülükler. Bu alanların her biri, işletmenin hem günlük operasyonlarını hem de stratejik yönetimini doğrudan etkileyen düzenleyici gerekliliklere sahiptir. Örneğin HACCP uygulamaları, çapraz bulaşma önlemleri, gıda saklama sıcaklıkları ve izlenebilirlik mekanizmaları gibi teknik zorunluluklar işletmelerin süreç yönetimini doğrudan belirlerken (Zhang et al., 2022), hijyen ve sanitasyon eksiklikleri denetim süreçlerinde en sık karşılaşılan uyumsuzlukları oluşturmaktadır (Chatzimpyrou et al., 2025). Belge eksikliği, kayıt tutma hataları, çalışan eğitimi yetersizlikleri ve tedarik zinciri

doğrulama eksiklikleri ise hem hukuki yaptırımlara hem de işletme itibarında kayba yol açabilmektedir. Bu yükümlülüklerin genişliği ve dinamik yapısı, gastronomi işletmelerinin hukuki danışmanlığa duyduğu ihtiyacın temel nedenlerini oluşturmaktadır. Çalışmada bu nedenler; (1) mevzuatın karmaşıklığı ve sık değişmesi, (2) denetim süreçlerinin teknik ve hukuki zorluğu, (3) operasyonel yoğunluk nedeniyle uzmanlık eksikliği, (4) tüketici güveninin hukuki uyumla doğrudan ilişkili olması, (5) yasal ve ekonomik risklerin azaltılma gerekliliği ve (6) tedarik zinciri şeffaflığı ile izlenebilirlik zorunluluğu olmak üzere altı başlık altında sınıflandırılmıştır. Örneğin Segbedzi ve diğerleri (2023), gastronomi işletmelerinde görülen uyumsuzlukların büyük bölümünün güncel mevzuatın doğru takip edilmemesinden kaynaklandığını; Hashmi ve diğerleri (2018) ise düzenleyici uyumun yalnızca mevzuat bilgisiyle değil, iş süreçlerinin hukuki gerekliliklere göre tasarlanmasıyla mümkün olabileceğini vurgulamaktadır. Benzer şekilde Menon ve Jain (2021), izlenebilirlik teknolojilerinin ancak hukuki ve teknik süreçlerin bütünleşik yönetimiyle etkili olabileceğini belirtmektedir. Bu bulgular, gastronomi işletmelerinde hukuki danışmanlığın operasyonel bir gereklilik olduğu kadar yönetsel bir zorunluluk olduğunu göstermektedir.

Çalışmanın bulgularına göre hukuki danışmanlık, gastronomi işletmelerine dört temel alanda stratejik katkı sunmaktadır. İlk olarak hukuki danışmanlık, işletmenin yasal yükümlülüklerini zamanında ve doğru şekilde yerine getirmesine yardımcı olur. Bu durum yalnızca idari cezalardan kaçınmayı değil; aynı zamanda işletme sürekliliğinin korunmasını sağlar. İkinci olarak danışmanlık, denetim süreçlerinin daha etkin yönetilmesine imkân tanır. Belge yönetimi, kayıt tutma, prosedür tasarımı ve iç denetim mekanizmalarının işletmeye entegrasyonu, danışmanlık aracılığıyla daha sistematik hâle gelmektedir. Üçüncü olarak hukuki danışmanlık, tüketici güvenini güçlendiren şeffaflık ve izlenebilirlik uygulamalarının işletmede doğru şekilde uygulanmasını destekler. Literatürde, tüketici güveninin özellikle gıda sektöründe markanın sürdürülebilirliğini belirleyen en önemli faktörlerden biri olduğu vurgulanmaktadır (Macready et al., 2020; Ladwein & Romero, 2021). Dördüncü olarak danışmanlık, işletmenin risk yönetimi kapasitesini artırır; hijyen ihlalleri, yanlış etiketleme, belge eksiklikleri, izlenebilirlik sorunları gibi kritik risklerin erken tespiti ve önlenmesini sağlar.

Bu çalışma, gastronomi işletmelerinde hukuki danışmanlık ihtiyacının yalnızca mevzuat uyumu ile sınırlı olmadığını; aynı zamanda işletmenin rekabet gücü, tüketici güveni ve kurumsal sürdürülebilirliği açısından stratejik bir rol oynadığını kavramsal düzeyde ortaya koymaktadır. Mevcut literatürün sınırlılığı dikkate alındığında, çalışma literatüre teorik bir çerçeve sunarak önemli bir katkı sağlamaktadır. Bununla birlikte, gelecekte yapılacak araştırmalar açısından birkaç boşluk öne çıkmaktadır. İlk olarak hukuki danışmanlık hizmetlerinin gastronomi işletmelerinde ne ölçüde kullanıldığını inceleyen ampirik çalışmalara ihtiyaç vardır. İkinci olarak yasal uyum-tüketici güveni ilişkisinin nicel ve nitel yöntemlerle test edilmesi literatüre önemli katkılar sunacaktır. Üçüncü olarak gastronomi alt sektörleri arasında (ör. zincir restoranlar, bağımsız işletmeler, sokak lezzetleri, fine dining) hukuki uyum pratiklerinin karşılaştırmalı olarak incelenmesi sektörel farklılıkları anlamaya yardımcı olabilir. Son olarak izlenebilirlik teknolojileri, dijital sertifikasyon sistemleri ve blockchain temelli tedarik zinciri yönetimi gibi yeni uygulamaların hukuki boyutlarının işletme performansı üzerindeki etkisi gelecekte araştırılması gereken önemli bir alandır.

Genel olarak bu çalışma, gastronomi işletmelerinde hukuki danışmanlığın neden kritik bir ihtiyaç olduğunu sistematik biçimde açıklamakta; sektörde giderek artan düzenleyici baskıların ve tüketici beklentilerinin hukuki uyumu stratejik bir zorunluluk hâline getirdiğini ortaya koymaktadır. Bulgular, gastronomi sektörünün sürdürülebilirliği, güvenilirliği ve profesyonelleşmesi açısından hukuki danışmanlığın önemli bir yapı taşı olduğunu göstermektedir.