

Eating Out

Social Differentiation, Consumption and Pleasure

Eating Out is a fascinating study of the consumption of food outside the home, based on extensive original research carried out in England in the 1990s. Reflecting the explosion of interest in food, ranging from food scares to the national obsession with celebrity chefs, the practice of eating out has increased dramatically over recent years. Through surveys and intensive interviews, the authors have collected a wealth of information into people's attitude towards, and expectations of, eating out as a form of entertainment and an expression of taste and status. Amongst other topics they examine social inequalities in access to eating out, social distinction, interactions between customers and staff, and the economic and social implications of the practice.

Eating Out will be a valuable source to academics, advanced students and practitioners in the sociology of consumption, cultural studies, social anthropology, tourism and hospitality, home economics, marketing, and the general reader.

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