One of the most basic cultural characteristics of people living in a region is food culture, or in other words, the cuisine. The region's climate, geographical structure and agricultural products that grow in the region shape the culinary culture of that region. This has enabled the development of the concept of local cuisine. Isparta province, which has a rich structure due to its natural, historical and cultural attractions, also has its own unique cuisine. In this study, it was aimed to investigate the local food culture of Isparta cuisine and Ilılin with the direction reflecting the richness of Mediterranean cultures. In the study, the face-to-face interview technique was chosen as the method as qualitative research methods. Preferring the qualitative method, features such as the ability of the researcher to be a participant, the study of the subject in its own right, and the flexibility in data aggregation have been influential. As an example in the survey, master chefs in the provinces that provide daily food and beverage services in the past, who are active in the day-to-day activities, were selected. The study was carried out in December 2017. The questions directed to the participants were made by examining the relevant literature and consulting the knowledge of the experts in the field.