



SOME SCIENTIFIC AND METHODOLOGICAL ISSUES OF CLASSIFICATION OF SUBJECTS OF THE FAST FOOD SECTOR OF THE PUBLIC CATERING

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ABSTRACT

This article discusses some of the features and classification aspects of fast food establishments in the modern public catering system.

KEYWORDS: *public catering, fast food establishments, restaurant, bar, canteen, snack bar, coffee shop, tea house, buffet, assortment*

The standard of living of a population tends to increase regardless of the region, country, or social and economic system. Additionally, people are developing a greater appreciation for cultural activities such as going to the cinema, theater, circus, parks, and sports and fitness facilities. As a result, the status of public catering establishments is also improving.

This is mainly due to the fact that the companies operating in the field have achieved financial independence, changed their target strategies, and strive to survive in the market conditions and in the struggle with competitors. Of course, it is clear that profit is the main goal of any business in the catering industry.

Catering enterprises operate in the public and private sector from the point of view of ownership. However, government-owned caterers are becoming private companies in the current economic climate.

Catering corporation fulfill a number of social tasks while response state standards. Among them, the biological function (*filling, satisfying the needs for food*), the communication function (*people communicate around the table*), the functions of rest and relaxation are listed.

Actually, the term food catering is interpreted in different ways in different countries and simply means the preparation of large quantities of food outside the home [1].

One sum invested in food catering runs 4-5 times faster than in other sectors of the economy and makes more profit for its owner, and this sector has bright future with a growth trend.

The most popular catering establishments in developed countries are called FFC (*fast food companies*). they are restaurants with an automated or semi-automated kitchen, cafes, "snack", "fast-food", "grill-bar", "shop-cafe", coffee shops, buffets. They not only prepare but also sell ready meals or semi-finished products. [2].

In foreign countries, there are mainly 3 types of FFC's operating in the technological systems as follows:

- "*preparation of ingredients - cooking - delivery*";
- "*storage - heating - preparation, processing - delivery*";
- "*storage - heating - delivery*".

In the conditions of Uzbekistan, it can be added as the 4th type "bringing ready-made (*gumma, pirojka, pancake, sumsa, various pastries*), heating and selling which are necessary".

Although such food caterings seem like a very easy and simple structure at first glance, they have a complex structure. Because the semi-cooked products of the enterprises operating in the 1st type must be cooked, boiled or heated to be ready for consumption. Such businesses need to have a designated area for lunch and self-service food. The space should be equipped with specialized kitchen equipment, ventilated chambers for storing daily semi-finished products, refrigeration rooms, staff quarters, and waste disposal facilities. Typically, utility rooms occupy 30% of the total area of the business [3]. However, only food delivery companies have refrigerators for product storage and ovens for heating food to the required temperature. In such enterprises, there are no such things as a kitchen, a garbage room, a room for employees, and mainly there will be a room with a refrigerator for ready-frozen products, a room for employees and waste, and additional rooms occupy 20% of the total rooms [3].

Automated enterprises (*they are not very popular in our country, they are available in airports, train stations, large hypermarkets, movie theaters*) prepare meals in portions and are mostly equipped with vending machines. Ready-made meals are stored in the required assortment in single-use containers in vending machines equipped with refrigeration equipment. The customer dials the number of a food in the machine and after 15-20 seconds receives the ready food to consume.

In some cases, large machines can work 24 hours in a day without the help of staff. In this case, the machines can be equipped with special ovens [3].



Enterprises operating in the “Storage-heating-delivery” system work in a very simple mode. Such enterprises include 3 main rooms: a common hall with a vending machine, a room for employees, a special room for disposing of single-use dishes, sometimes the staff room can be in the common hall. Additional buildings occupy 10 percent of the total place.

In foreign companies, special technological equipment for preparation, heating and quick weighing of food is produced for FFC:

- small pots, plates for frying, marmites¹, a deep fryer² designed for deep frying in vegetable oil to keep the temperature of food at the same level;
- special heat equipments: heating devices in various modes, microwave oven with ultra-high frequency light, devices for preparing dough products;
- linear, carousel trading equipment, vending machines.

Often, many restaurants of national cuisines, small-scale restaurants are widely developed abroad, and Chinese and Japanese cuisines are in high demand and very popular in the United States. Foreign restaurateurs mainly draw up wine cards and pay particular attention to pouring wines produced in different years and priced for people with different incomes in the restaurant.

FFCs usually use branches and business lunches, which are quick service types. The English word “brunch” is a word combination of British students, which appeared as a result of combining the words “breakfast” and “lunch”. Literally translated, it means “*a late breakfast and an early lunch*”. Usually, British people are interested in brunch on Saturday and Sunday.

The term “business lunch” is a lunch where business people gather to eat delicious food at low prices in the middle of the working day. Business lunch usually consists of salad, soup, side dish, hot food, soft drinks, and provides energy to consumers whole day.

Many hotels in foreign countries actively use this type of service, although brunches are not profitable in most cases. Brunch prices usually start at \$45 for adults. Family brunches are also common, where while parents are eating and drinking, their children are busy with various toys and TV channels connected to the Internet in specially equipped rooms. In addition, they are under the control of computers.

The practice of opening restaurants in supermarkets is also widely used abroad. Sometimes restaurants can be located at the entrance, on the other side of the hypermarket, or on a separate floor of the building. As an example, hypermarkets such as “MegaPlanet”, “Next”, “Tomaris NUR” in Uzbekistan can be mentioned. They have canteens, kitchens preparing food

from different countries, cafes and restaurants on separate floors. In such restaurants, depending on the availability of seats, the turnstiles are opened and closed with the help of waiters, or entry and exit are free. Sometimes waiters serve or, depending on the type of company, it can be self-service.

Even today, the system is rapidly developing in Uzbekistan, as well as in other countries, with the opening of FFC in various forms. In our republic, the industry of quick-frozen ready-made meals and semi-cooked products are spreading to more and more regions.

In Khorezm region, during the years of independence, the public catering system developed in the form of a kitchen, a chayhana, a bar, a coffee shop, a restaurant, a wedding hall, a hamburger shop, a samsahana, and a fish restaurants. Today, in the Khorezm region there are FFCs that have reached the level of the following brands and are widely popular among the population. For example, famous local wedding pilavs “Maftuna”, “Mash'al”, “Khiva Keramika”, hamburger shops “Kamish”, “Mirza”, “Chashma”, fish restaurants “Chakka”, “Khorazmbaliq”, “Okean”, “Kopalturkman”, samsahanas “Mir”, “Darital”, “Sharshara”, “Khonka yoli”, tandir gommas “Sharof”, “Khorazm bakhmali” and hot-dog centers in Khiva. Catering entities that serve visitors are categorized as either mobile or stationary depending on the time of operation. Mobile catering services use sheltered pavilions, tents, furniture, tables and chairs to serve food, while stationary ones operate continuously or seasonally throughout the year. The quality of these services is directly related to the improvement of products and materials, preparation methods, storage, and delivery of food, technological processes, and communications. All these factors play a crucial role in enhancing the standard of living of the population and society. Also, when determining the type of catering enterprise, attention is mainly paid to the following:

- Assortment of sold products, variety and complexity of their production;
- Technical equipment, kitchen technological equipments and tools;
- Material base, engineering and technical equipment and tools, building system, architecture-planning, etc.;
- The ways of service;
- Qualifications of employees;
- Quality of service, interior decoration of the building, ethics, communication, aesthetics, etc.

Classes, categories of food catering usually *deluxe, superior and first class, and this categories are mainly given to restaurants and bars. Cafes, dining rooms, canteens are not divided into the categories.*

In turn, restaurants differ according to different criteria. Including:

¹ A marmite (pronounced [maʁ'mit]) is a traditional crockery casserole vessel found in France. It is famed for its “pot-belly” shape. [citation needed] <https://ru.wikipedia.org/wiki/мармум>

² A deep fryer— (also referred to as a deep fat fryer) is a kitchen appliance used for deep frying.



- according to the range of prepared dishes (*national fish dishes, national dishes, Khorezm fish dishes, wedding pilavs, dishes of foreign countries*);
- according to the place of operation (*city, station, ship, wagon, compartment, bus, etc.*),

The Bar is small type of restaurants, which were also called pubs (*for the sale of beer and other drinks*) in ancient times. Bars offer a wide range of drinks are sold. Bars also have food, snacks, and confectionery. The task of the bars is to provide good service to the visitors, to create a relaxing atmosphere in a comfortably furnished, beautiful place, music, performances by artists, and video broadcasts.

Depending on their assortment, bars are divided into the following types: *beer bars, wine bars, milk-yogurt bars, cocktail halls, cocktail bars.*

Bars are usually opened in administrative-cultural and shopping centers, micro-districts, near restaurants, coffee shops, hotels. According to the structure of the buildings, the bars are located as follows:

- *In Vestibules* - here people meet and talk;
- *Restaurant Bars* - located inside the building, in the hall;
- *Auxiliary Bars* - located on the hotel floors.
- *Banquet Bars* - located in banquet halls.
- *Mini-Bars* - located in the hotel rooms.

In addition, bars with dairy products (*milk and butter cocktails, various sandwiches, cheese, sausages, several types of dairy dishes, puddings, cream, cheese somsa, flour-confectionery products, sweet food and drinks*), disco bars (*operates as a coffee shop during the day, and provides music services in the evening, a dance floor, television, a bar with a large screen equipment provides various lighting effects, food and drinks, ice creams*), express-bars (fast service, operating in shopping centers, hotels and stations), beer bars (bars where beer is poured and sold in special places, or bars that are brought from factories in large containers and sold through them, as an addition, sandwiches, cheeses suitable for beer, various pickled products, dried fish, fries, brown bread, kulcha, shurdanak, shur badam, etc.), wine bars (*which operate near hotels, restaurants, coffee shops, are very convenient for people who have limited time and are in a hurry to have a quick meal, wait, chat, a cup of tea or coffee to drink*), grill-bars (*they are typically located in shopping centers, urban areas, and other crowded places. They often prepare dishes such as fried fish, chicken, kebabs, and steaks in front of customers.*) are different.

Coffee shops also provide a place for consumers to eat and relax, they tend to have less variety than a restaurant. The cafe offers hot tea, coffee, cocoa, iced juices, mineral water, yogurt, milk, pastries and sweets. Second dishes - fried eggs, sausages, anchovies, dumplings, and soup can be served to the first.

Also, there are alcoholic and non-alcoholic coffee shops, ice cream centers, confectionery centers, and milk product centers. In addition, coffee shops differ in the composition of consumers. For example, there are different types of youth coffee shop, children's coffee shop, etc.

In addition, the definition of the word coffee shop is interpreted as follows. It is a specialized catering entity that offers a wide range of coffee drinks to consumers, mainly including the following drinks, which are famous all over the world:

- natural coffee (filter coffee), cappuccino coffee (coffee cappuccino): strong black coffee with foam similar to boiled milk foam, sometimes cinnamon and crushed chocolate are added;
- luz coffee (coffee luz): with strong fruit liqueur;
- coffee corretto: with grape vodka;
- Warsaw coffee (coffee Warsaw style): boiled milk
- Turkish coffee: boiled with sugar;
- espresso coffee (espresso): strong black coffee, in a special machine it is prepared by grinding it and passing boiling water through its layers.
- green tea, rose-hip tea and mint tea (bait tea, or peppermint tea); herb tea and chamomile tea;
- tea with ice (iced tea);
- black tea, etc.

The cuisine is a common dining area where food is served to meet specific customer requirements. Their main activity is to prepare meals for the residents and prepare breakfast, lunch, dinner or part of them to meet their requirements. From the cuisines, food is delivered to the house, pre-orders are accepted, as well as food products and semi-finished products are sold.

Cuisines can be classified based on different criteria. They can be categorized based on the type of food offered, such as general or dietary. They can also be classified based on the type of customers served, like school children, students, etc. Additionally, canteens can be grouped based on their accessibility, whether they are open to everyone or restricted to specific educational institutions and organizations catering to their employees.

Stands are public dining places with a limited range of food, which is mainly part of the FFC system. The range of consumer food includes both cold and hot options, as well as fast food such as sausages, sardines, dumplings, and fried eggs. The sale of alcoholic beverages is not permitted. In restaurants, diners can choose from a diverse selection of food items and often eat while standing. Once the meal is selected, the bill is promptly processed, and payment can also be made through ATMs. The entire dining experience in restaurants is designed to be quick and efficient. People in a hurry can consume their food in a matter of minutes and attend to their work. Restaurants are typically located in high-traffic areas, and can be either general or specialized based on the products they offer. Specialized restaurants prepare a range of items such as dumplings, baked meat, kebabs, somsa, cutlets, sausages, sandwiches, etc.

Buffets are intended for the sale of food products. They can be located inside and outside. Trades in semi-finished products, various other products, and the most popular hot drinks. All buffets, except school buffets, sell tobacco products. buffets are mainly self-service, and payment is made by a bartender or a vending machine. buffets operate in *hotels, theaters, around sports centres, railway stations, rivers, ships, production and transport organizations, construction and other institutions.*



Usually they get products from their organizations or from wholesalers, small wholesalers, retail stores, markets.

Buffets in public entertainment areas must have high-quality pastries, candies, fruit and mineral waters, fresh fruits, and alcohol cannot be sold.

Although it is not found in our country or is being introduced now, in many countries the buffets at the Civil registration offices (CRO) have fruits, chocolates, candies, as well as flowers and gift items. Depending on the wishes of the bride and groom, the table can be prepared in advance and served by waiters.

Grocery stores are very popular. They are the most numerous both abroad and in our republic, and they are subjects that sell various products, vegetables, fruits, sweets, food and confectionery products, semi-finished products, and other additional items to the population.

Chayhanas (teahouses) sell tea and pastries, confectionery, meat dishes, fish, eggs, beef, fried eggs, sausages, etc. Some teahouses are served by waiters, while in others self-service is common.

Due to independence, there are wide opportunities for food catering, teahouses, restaurant-style fish houses, and kitchens in Uzbekistan. In this way, subjects of the food catering systems, FFCs were established, which became not only a place to drink tea or eat food, but also a great place to have fun, and talk with friends. Here, customers can order the preparation of their desired dishes based on various technologies, and in some regions, customers can prepare their desired dishes, including teahouse pilafs and stews. Also, it will be possible to watch cultural recreation, football, movies and entertainment events with the help of experienced artists and DJs in such places.

In the city of Urganch, which is located in the center of Khorezm region, there are a multitude of restaurants that cater to both national and local dishes. Some of the popular dishes include: *gomma, tukhum barak, fish meals, chicken, Khorezm tuy oshi, iijan, shivit ashi, chalov, kalla pochcha, qarin tuyoq, shur kebab, un ashi*. In addition to these, there are also hamburgers, lavash, spicy, sweet meat, potatoes, kuk sumsa, and hot dogs sold at various points. Whether you prefer large restaurants or small home-made kitchens, you can find a variety of food options in Urganch.

Today, each of them has its own customers, and every day they improve their activities, production technologies, level and quality of work with customers. Also, in the next period, services related to the preparation, sale and presentation of various cakes and pastries are also developing. *Jasmin, Caramel, Odina, Anakhon, Sofia* cake brands are examples.

To sum up, the public catering networks, the FFC systems, in Uzbekistan as well as abroad, satisfies the material and cultural needs of the population, which are the main issues in the society, and remains one of the main factors in raising the standard of living.

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