

HISTORY OF THE CATERING SYSTEM

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Abstract. *The article analyzes the main methods of placing public catering facilities in urban planning and their specific features. There are nine options for placing public catering establishments within the city, and existing local and foreign restaurants are taken as the basis for analysis.*

Keywords: *public catering facilities, urban settlement typology, city, building, area.*

Since the 1920s, a number of programs and plans have been launched in the Soviet Union to create a "socialist" way of life. The tasks that had to be solved in this regard had to cover a number of areas. One of them was the large-scale organization of public catering establishments. For this purpose, the Turkestan Food Commissariat was established in March 1920. In order to strengthen the country's economy and "socialist" forms of economy in Uzbekistan, it was necessary to develop state and cooperative, wholesale trade and suppress retail, including private trade. In 1923-24, large hotels, parks and markets were opened in cities with dining areas and barbecues. In 1928, closed distribution stores were established to provide workers with necessary goods. These institutions were reorganized from the labor supply work in 1932. In large cities, stores selling food and industrial products were established. In the 1930s, measures were taken to organize and manage the public catering system, develop it, improve the sanitary conditions of this industry, provide it with the necessary equipment, and improve the quality of products.

In the 1940s, the system of public catering services in Uzbekistan was formed by a large number of institutions and organizations themselves. In particular, similar services were provided by the "Uzbekkhunarkengash" ("Council of Craftsmen of Uzbekistan"), the "Council of Disabled People of Uzbekistan", "Uzbekbirshavu", the People's Committee of Local Industry, the People's Committee of Building Materials, the Uzbek Military Trade Institutions, Special Trade, Fishing Cooperative Association, Railway Buffets, the River Fleet and many other institutions and organizations [1, 10-house, 53-house]. Later, the provision of services to the population in the field of public catering was carried out by several ministries and institutions. During the Second World War, food shortages occurred, and the population used canteens, cafes and restaurants through the state support card system. According to this, 24% of the survey participants used the services of canteens other than those at the enterprises where they worked or lived, 64% of respondents explained this by the low quality and high cost of dishes [6]. In the 1980s, the level of public catering in Karakalpakstan was 7 places per 1000 people [1, house 1630, L. 109]. At that time, in the city of Nukus, where everything was available, one dining room with a dietetic menu could not fully satisfy the dietary needs of the

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population. Such canteens were not organized at all in enterprises, as well as in secondary and higher educational institutions [1, house 1630, house 109]. By 1980, in cities of the republics such as Tashkent, Fergana, Samarkand and Andijan, canteens built according to new, modern projects were put into operation. However, the level of provision of students with public catering establishments (number of seats per 1000 students) is 95 seats in the Kashkadarya region, 83 seats in the Khorezm region, and 81 seats in Karakalpakstan. In this regard, in some higher and secondary educational institutions, what canteens are not organized at all, students are forced to eat outside the classrooms in institutions at relatively high prices. At the same time, it was found that the existing canteens did not comply with sanitary and hygienic rules, and their premises were not suitable for the purpose, that is, unsuitable for organizing canteens. In addition, there were not enough canteens with a capacity of 30 thousand seats to provide higher, secondary specialized educational institutions and professional technical colleges with a public catering system. Due to the lack of the most common kitchen utensils in some canteens, in particular, plates, spoons, knives, customers had to eat with their hands. There are reports that in some canteens, there were only 18 plates for 84 tables. Due to the high cost of dining rooms, most students do not use dining rooms.

During this period, the activities of canteens in a number of secondary schools also did not meet the requirements. For many years, the provision of schools with canteens in the Soviet republics lagged far behind and even fell short of the established standards by 2 times. For example, in 558, there were no canteens at all in the republican schools, more than half of the schools with canteens and buffets, which were located in places that did not meet the requirements for this activity. Also, 50% of the canteens available in schools did not meet sanitary and hygienic requirements. From 1960 to 1985, the number of seats in public catering establishments in the Soviet republics increased from 206 to 731 per 10 thousand people, or 3.5 times. In particular, their number in Moldova increased by 6.9 times, in Belarus by 5.1 times, and in Armenia by 4.6 times. In the Transcaucasian republics (Georgia and Azerbaijan) and the Central Asian republics (Uzbekistan, Turkmenistan and Tajikistan), this indicator was much lower, that is, the growth of Co was 3 times less. In conclusion, it should be said that one of the ideas of the "socialist" way of life promoted by the Soviet government was implemented, on the other hand, in expanding the system of public catering establishments and improving their activities, certain amenities were created for the population in this direction. However, the population of Uzbekistan to a certain extent used the activities of public catering establishments, they were not as widespread as in other republics of the Union. One of the main reasons for this was the sacred zana, which had a certain mentality of the Uzbek people.

It is known that the majority of the local population of Uzbekistan has a habit of spending their free time with their family, as well as having lunch and dinner with family members. On the other hand, the functioning of existing public catering establishments did not meet the requirements of the population, namely the preparation of dishes that met sanitary and hygienic requirements, prices did not meet the needs of the population

in many catering establishments. In them, the population did not have sufficient funds to eat in restaurants, cafes and canteens. At the same time, the preparation of traditional national dishes in public catering establishments led to a gradual increase in the use of the services of these institutions by the local population in the villages, in line with European standards.

Conclusions.

In conclusion, public catering facilities are an integral part of the structure of modern public buildings and complexes, as well as urban and suburban areas. In this article, based on a statistical analysis of modern public catering facilities, criteria for determining the type of placement in an urban environment are developed, which are related to the specific characteristics of a public catering facility, as well as the specificity and expediency of its placement in a settlement.

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