

PROCESSES OF ESTABLISHMENT OF HOTELS AND RESTAURANTS IN UZBEKISTAN

Bashorat Kamoliddinovna Raximova

Master of Tourism Faculty student at Kimyo International University in Tashkent

ABSTRACT

This exploratory research has been developed to explore Processes of establishment of hotels and restaurants in Uzbekistan. In this study, there are Legislation, types and classifications of hotels and Restaurants and their role in the development of tourism.

In this research you can learn about the goals and priorities of tourism activities, as well as the principles, standards, and methods of state regulation in this industry, by reading articles written by participants in the tourism sector on standardization, licensing, and certification, insurance, and tourism safety in Uzbekistan. These laws and regulations are directly and indirectly related to tourism in the country.

Keywords: hotels and restaurants, tourism, types and classifications, Legislation.

INTRODUCTION

The field of hospitality management has always required extreme accuracy and difficulty. This is demonstrated by the variety of roles they play, including those in industrial catering operations, 5-star hotels, outdoor catering, in-flight catering, and casino operations.

The decisions made by hotel operational managers affect the chance that the company or the manager will face legal action on a daily basis in countless circumstances.

Almost all actions in the hotel and tourism industries are regulated by law.

The majority of the laws relate to the beginning of hotel operations and tourism. However, some of the issues are complex and occasionally require expert counsel in order to satisfy the legal requirements.

1.1 Legislation and its essence on the organization and regulation of the activities of hotels and restaurants.

Tourism-related legislation

Hotel-related liability issues are covered under general hospitality law, which encompasses a variety of topics, including risk management. It may include pest issues like rodents.

Companies handling food today must take the necessary precautions for the prevention, early identification, and control of pests in food and food supplies due to ever-tighter food safety and hygiene regulations as well as hotel rules.

Articles on the regulation of civil, customs, insurance, and hotel activities that regulate tourism in Uzbekistan are also included in this legal framework.

1.2. Types and classifications of hotels.

What is a Hotel?

A hotel gives convenience, alongside administrations like food and refreshments, and offices like diversion, gathering, preparing game plans, and associations of official and confidential gatherings. There are distinctive features associated with each hotel.

The elements might be its area, the quantity of visitor rooms, unique administrations like attendant, travel help, and valet stopping, offices, for example, specialty eateries, bars, conference settings, pool, etc.

The star rating system is one of the most widely accepted hotel rating systems in the world. Evaluations of lodgings in various nations are finished by the public authority or semi government sources, free appraising organizations, or once in a while the inn administrators themselves. The star rating system is used in the Indian hotel industry to indicate the number and quality of a hotel's amenities.

A hotel provides its guests with a variety of services and amenities, including lodging, food, beverages, and other offerings. One of the main ways the hotel makes money is from the main product in the room. Add-ons that have a significant impact on the pricing of the services include ambiance, decor, in-room amenities, security, and other facilities and benefits.

Hotels offer a variety of room types to meet the specific requirements of each guest, catering to their profile and financial situation. The size, layout, view, interior decoration, and services offered of the rooms can be used to classify them.

Although hospitality appears to be a glamorous industry, many people now know that a great deal of hard work goes on beneath the surface. The beginning and improvement of the cordiality business are an immediate result of movement and the travel industry.

A person might travel for business, pleasure, further education, medical treatment, pilgrimage, or any number of other reasons. A person can take his clothes with him when he travels for a few or more days, but he cannot take his home and food with him.

As a result, when he travels, two of his three basic needs are

not met: food and shelter. The hospitality industry steps in to help. People used to travel on horses, camels, and elephants before the wheel was invented.

Nonetheless, there was a breaking point to the distance they tried not to head out because of the anxiety toward wild creatures and desperados, and furthermore due to creature weakness. Subsequently, for the night end, they searched for a spot that could give them water, fuel to prepare food, and, most importantly, security from wild creatures and crooks.

The crude housing houses or hotels began basically to take special care of the necessities of explorers. The first inns were typically run by families or husband-and-wife teams who provided spacious halls where guests could sleep on the floor and make their own beds. In addition, they provided stable facilities for the animals and moderately healthy beverages like wine, port, ale, and others.

A small amount of recreation and entertainment was also provided. Naturally, there was a cost to all of this. These hotels or inns were located in private homes owned by locals.

They survived by providing travelers with lodging. The cleanliness of these inns was not as high as it is today. They were additionally absent any and all the ornaments and offices are found in current cordiality foundations. The travelers had to cook for themselves and make their own beds.

1.3. Restaurants and their role in the development of tourism.

Introduction

The restaurant industry is one of the most crucial connections between food, tourism, and local development. Restaurants that use local ingredients produce more local goods. In the interim, the stamping of eateries' menus in light of neighborhood food is a decent option of menus and eatery's showcasing (Henchion and McIntyre, 2000). In addition, Fox (2007) found that when a restaurant uses local food, customers are more likely to believe that the restaurant's experience is more authentic across the destination. Eateries have a fundamental effect in the travel industry improvement proposing to vacationers the food as well as the experience. Truth be told cafés are not made only for food reason since food industry plays a supporting part and is a significant piece of the travel industry. According to Hall dhe Michell (2006), one of the traveler's primary motivations is food, which also plays a role in their restaurant choices. Travelers consider as 'a fascination' a spot that let them show, be important for and be more delicate. So a 'touristic fascination' is a physic improvement that proposals to travelers the likelihood to acquire insight through coordination (Gunn,

C.,1979) to build the degree of buy consequently to ranchers, provincial regions are looking for growing direct connections between neighborhood makers and eateries. On the other hand, restaurant owners and chefs try to work together with local producers in hopes of getting better prices. The advantage is shared and should be visible in the two perspectives (Chang et al., 2011). The reasons restaurant managers choose local producers are as follows: The proprietor of the majority of restaurants allows customers to purchase wherever they please.

- The demand for restaurants is lower than for other types of establishments, so there is a greater chance that this request will be fulfilled. Restaurant menus are subject to constant change, and it is simpler to purchase seasonal goods.

- Customers are willing to pay more for a menu item that uses high-quality bio-grown products (Scanlan and Associates, Huber, G., and Karp, R., 2000).

- Local producers benefit from direct sales at restaurants: Market security. The price and quantity of the requested product are also determined in a cooperative relationship with a restaurant.

- Keeping personal contact with owners, managers, or chefs allows for flexibility in product development and in gathering customer feedback on product quality.

- Popularity of the brand or name. In the event that eateries stress the name of nearby makers on their menus, the degree of name or memorability increments offering new open doors (Gibson 1995 pg 35). For tourists and their tourist experiences, restaurants and food experiences are crucial. Their research aims to comprehend how this sector influences a tourist destination's level of attractiveness. Restaurants that serve local foods or foods that are produced according to local tradition may benefit from a competitive advantage, helping to differentiate a destination. Additionally, restaurants have a positive impact on the improvement of products made from local traditions or on the restaurant experiences tourists gain. The way restaurants position themselves in the market changes. Most eateries trust on help quality and its effect in consumer loyalty. In order to provide high-quality service, they choose a staff that is specialized and trained. In a lot of restaurants, the emphasis on local dishes on the menu or the presentation of various appetizers highlight the local nature of the food. However, very few of them employ the narration effect to relate the food, location, history, and culture of the nation that preserves and inherits them. A good way to improve a tourist experience is through narration. According to Tellstrom et al. (2006), restaurants can be thought of as a service that has more to do with the growth of culinary tourism. This strategy can be used by restaurants to

attract tourists because places with a particular history attract more visitors and tourists. The promotion of this relationship through various means of communication is crucial. The world of gossip is the most common method of information transmission. Discovering restaurants in a particular area is another common tourist tool. Newspapers, magazines, printed materials, and various restaurant websites are also examples. Television and the internet also bring various restaurants to people's attention. It is possible to increase tourists' appetites for traditional cuisine, but first, negative perceptions of this style of cooking must be changed. An option are eateries front rooms where vacationers feel more great (Stomach muscle Karim and Chi 2011). It is vital to offer different conventional dishes not simply the dishes that are known by vacationers. At the same time, there is a growing interest in the production of local specialties and products that are one of a kind and unique. This elective brings serious areas of strength for a between the area of cafés, climate and makers of region becoming the degree of legitimate encounters for guests and travelers of a spot (Clarc and Chabrell 2007) Eateries that offer subjective items have a significant commitment in the improvement of neighborhood food and the arrangement of creation connecting with the nature of item and administration. The significance of nearby food, as a feature of menus, can be perceived and overseen in various ways on eateries. When it comes to the growth of culinary tourism, numerous factors determine a destination's success or failure. Restaurants play a role in the promotion of local cuisine as one of these factors. Everett and Aitchison (2008) say that restaurants are considered to be the closest service to culinary tourism. They communicate with both local producers and tourists while keeping an eye on the local situation. Hjalager and Richards (2002) argue that few restaurants have developed a comprehensive strategy focused on the evaluation of local food and the typical cuisine of destination, despite the significant role that restaurants play in the growth of culinary tourism. This argument has distinct arguments. It could be argued that there are restrictions or barriers that prevent managers from using entirely local food as a tourist attraction or source. According to Smith and Xiao (2008), the difficulty of full accessibility of components and the safety of their quality is the most common restriction that cuisine chiefs and restaurant managers have when using local food. Restaurants can lessen the barriers to using local food as a tourist source in a destination if they establish positive relationships with stakeholders in the area. The placement of direct relationships with the local community and the use of local food in restaurants have the potential to improve local production and the image of a destination. They also provide tourists with a full package of authentic experiences, which helps the destination



stand out from the competition and gives it a competitive advantage.

REFERENCES

1. Dzhandzhugazova E.A. *Marketing in the hospitality industry*, Moscow, 2005, p. 172–195.
2. Ol'shanskaya O.G. *Journal of Economic Integration*, 2010, 3, p. 27–35.
3. Charkin A.D. *AlPari*, 2010, 4, p. 12–14.
4. Rahimbekova J. *Economics and Statistics*, 2003, 4, p. 88–94.
5. <https://www.uzbekistan.travel/en/tourism-laws/>
6. <https://www.hotelmanagementtips.com/types-of-hotels/>
7. https://www.researchgate.net/publication/311991505_The_Role_of_the_Restaurant_Sector_in_Promoting_the_Local_Cuisine_The_Case_of_Shkodra_City