



## National and Traditional Features of Cafe and Restaurants Interiors

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ABSTRACT

Serving foreign guests and tourists in restaurants, cafes and bars has its own characteristics, which are associated not so much with some special culture of service (the culture of service should always be high!), but with the food traditions of different peoples. This, by the way, determines the level of culture and the class of the enterprise.

**Keywords:**

restaurants, cafes, food, culture, interior, exterior

The organization of servicing groups of foreign tourists involves the use of several types of menus that take into account the peculiarities of the national cuisine of guests and include local national dishes. There should be a set menu of European breakfasts, a lunch and dinner menu for group tourists, a menu of a la carte dishes, dietary or vegetarian, children's, etc.

It should be taken into account, for example, that Americans drink coffee before breakfast, while Koreans do not drink coffee at all. Guests from India and some other countries should be served tea.

Europeans have breakfast, lunch and dinner with mineral or fruit water, while the peoples of the East - the Japanese and Koreans - most often do not drink mineral water at all.

Danes, Norwegians, Czechs and Romanians do not like lamb. Hungarians should not be offered jelly, and the British - boiled sausages, pancakes and dumplings. Romanians do not use sauces, and Koreans do not recognize the taste of broths. Scandinavians will not pay attention to cottage cheese dishes.

**Features of Uzbek national cuisine.** Uzbek national cuisine is recognized as the best cuisine in the world in a 2019 National Geographic poll. Uzbek cuisine has been rooted for thousands of years and developed along with the culture and traditions of the great people. In general, the cuisine has gained fame far beyond the East. In the USA, European countries and, of course, in Russia, there are several hundred restaurants of Uzbek cuisine, which do not lose popularity among representatives of different cultures. The dishes of Uzbekistan have won such fame with a simple set of products, satiety and excellent taste, which are revealed thanks to the widest range of oriental seasonings and spices, so skillfully matched to each individual dish.

Pilaf is associated with the cuisine of the Uzbek people. There are over a thousand varieties of this, on the one hand a simple dish. Each eastern country prepares pilaf according to its unique traditional recipes. By the way, a distinctive feature of the Uzbek pilaf is the simultaneous heat treatment of meat and rice and the laying of their absolutely identical quantity.



### *Uzbek cuisine cafe design*

Traditional Uzbek cafes use a lot of Central Asian decor and ornaments and this helps to immerse yourself in the appropriate atmosphere. However, external authenticity is not always needed. Moreover, it can scare away some visitors who are interested in modern style in the interior and who are not interested in immersing themselves in any culture. This design project combines elements of traditional Uzbek design and quite modern solutions in a loft style. One of the walls has sofas, upholstered in the spirit of Uzbek fabrics. Decorative oriental

plates and paintings by an Uzbek artist are placed on the wall. The ceiling is made using a carved Uzbek ornament, but in such a way as not to take all the attention, but set off other solutions. The kitchen is visible, the most interesting part - bowls with pilaf, tandoor - is brought out for viewing by visitors. Lighting is provided by oriental-style ceiling chandeliers descending from the ceiling and creating an even, slightly yellowish light. One of the walls is lined with precise loft-style lamps.



***Khan atlas restaurant Tashkent***

Uzbek national cuisine is perhaps the richest cuisine in all of Central Asia. Borrowing and mixing the culinary traditions of the Persians and Turks, as well as an advantageous position at the crossroads of trade routes made the recipes of Uzbek cuisine very diverse. In the Uzbek national cuisine, there are noticeable differences between regions. In the north, pilaf and dough dishes are considered the main dishes. In the southern part of the country, multi-component dishes of vegetables and rice are preferred. In the Ferghana Valley they cook darker and fried pilaf, in Tashkent it is lighter.

The interior of the Uzbek cuisine restaurant immerses you in an atmosphere of mystery and luxury. Blue, gold, brown shades are the key colors in the design of the Uzbek restaurant. The tables, as befits an authentic establishment, are decorated with vases filled with cotton, a plant traditional for Central Asia. A special place in the interior is occupied by an openwork brass partition with a perforated oriental ornament. It performs a decorative function and at the same time zones the space, separating the main hall from the hall. Only chairs with "wicker" backs, openwork decorative lattices, carved lamps, tubs with olives and geometric structures on the ceiling that imitate the natural lighting of a winter garden, which are inverted cones, are reminiscent of the oriental theme.

The national religion of Islam forbids the depiction of people or animals. Therefore, paintings and photographs are practically not used in the interior. Intricate geometric or floral patterns are found on almost every piece of furniture and even decoration. It is important to correctly combine them in colors, size and complexity, so as not to overload the look of the room. Soft pillows with tassels and carpets create an unusually warm, cozy and comfortable atmosphere. Wall drapery with light airy fabrics is a hallmark of any oriental style.

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