

## ARCHITECTURAL AND URBAN PLANNING PRINCIPLES OF CATERING SYSTEM ORGANIZATION

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### Abstract:

The rapid mass growth of catering and wedding facilities is significant in the article. The number of new wedding halls, bars, cafes, clubs, coffee shops, and fast food companies that combine recreation in different ways is increasing day by day. The social direction of the market economy determines the need to qualitatively change the service sector, in particular, catering.

**Keywords:** catering, small business, wedding venue, facility, bars, cafes, clubs, coffee shops, fast food, company, functional planning, architecture, design.

The acceleration of the population's life and business activity has made catering facilities in demand and relevant. The wedding business remains one of the brightest representatives of small business, as well as one of the three fastest growing types of services. In practice, the rapid mass growth of catering and wedding facilities is significant. The number of new wedding halls, bars, cafes, clubs, coffee shops, and fast food companies that combine recreation in different ways is increasing day by day.

The social orientation of the market economy determines the need to qualitatively change the service sector, in particular, catering. Also, long-term targeted programs can serve as a vivid example of the relevance of development: It should be noted that the modern approach to space functional planning and spatial organization is fundamentally different from previously known principles, which shows the importance of generalizing and systematizing global and local experience in the design of catering facilities. Some types of food that were common and even popular in the past have become archaisms.

Also, the lack of scientific and design models for the organization of the architectural environment of catering facilities has led to errors in the architectural design project and low profitability of the facilities.

The above-mentioned rules confirm the relevance of the mentioned topic and its high social importance. The theoretical basis of the research was the scientific work of leading domestic and foreign scientists in the field of architecture, urban planning, production technology and design. Today, there are many works dedicated to the research of catering facilities. History of catering establishments: IV Volkov, GV Baranovsky, Yu. Demidenko, VM Timiryanova, VP Urenev, VV Adamovich, Yeh Ahmedova. Works by authors such as A., Baklikskaya E., Gelfond AL, Konran T., Nefedov VA, Nikulenkova TT, Reznikov NM, Sementsov S. V., Urenev V. scientific work was carried out to create the architectural and spatial structure of catering facilities and their urban location.

To highlight specific issues of architectural environment formation: Galimshina A., Yefimov AV, Nefedov VA, Perova AF, Pomorova SB, Shimko VT, Ureneva VP, Chernishova Ye. P., Yankovskaya YS were used. The works of Russian authors (Volkov Yu. F., Denisova NI, Pyankov A.) and their foreign colleagues (Baraban Regina S., Colgan S., Mealey L.) are devoted to the stylistic features of the formation of the interiors of catering facilities.

### Research object:

Architectural environment of catering facilities.

The topic of the study: urban planning, organization of functional planning, specific features of the complex organization of the architectural environment of catering facilities from the point of view of spatial and architectural and artistic features.

The purpose of the research: to develop scientific and design models of the formation of the architectural environment of public catering facilities, ecological organization and organization from the point of view of the location of urban planning.

### Research objectives:

- formation of research terminological apparatus;
- analyze the historical foundations of the formation of catering facilities;
- updating the existing classification and typological division of catering facilities;



- ✚ study and systematization of the factors affecting the formation of the architectural environment of catering facilities;
- ✚ to determine the characteristics of the development of public catering establishments based on the analysis of world design experience;
- ✚ to propose an urban planning typology of catering facilities;
- ✚ distinguish three-dimensional models of public catering facilities;
- ✚ development of ecological approaches used in the design of the architectural environment of catering facilities.

### Limitations of the study:

Architectural boundaries-research is limited to the issues of functional planning, spatial, architectural and ecological features of catering facilities, as well as their urban planning placement within the city. Economic, engineering and technological issues are indirectly considered in the work.

The typological boundaries include the main types of catering facilities based on GOST 30389-2013. "Food services. Food establishments. Classification and general requirements". The geographical limits of the study are determined by the location of public catering facilities in large and large cities with a high level of social, economic and cultural development.

Chronological limits of the research - public catering facilities have a long history of development, but for the purpose of this research, this research is based on institutions opened at the beginning of the 21st century, institutions that demonstrate the latest achievements in architectural design are of priority. The wedding hall consists of a complex approach that includes the step-by-step application of the following scientific research methods.

**Method of analysis of sources:** study and systematization of scientific, literary and journalistic, normative, architectural and design sources, photographic materials on the topic of research; analysis and summarization of statistical data (including Internet sources) describing domestic and foreign practice of designing and building catering facilities.

The analysis of the historical methods of the wedding hall and public catering establishments allowed to determine the stages, as well as to form trends reflecting the evolution of the development of public catering establishments.



The graphoanalytical method made it possible to analyze existing public catering facilities, systematize types of urban development and form spatial models, as well as visually present the main results of the author's research and development.

The structural method determined the logic of the research. It served as a basis for establishing the main approaches used in the design of the architectural environment of catering facilities.

The method of synthesizing new scientific knowledge is the basis for the formation of a scientific design model for the organization of the architectural environment of public catering facilities, and it summarizes the main research results.

The method of theoretical and practical modeling was used in the development of a number of three-dimensional models of the building, as well as in design developments within the framework of the course and diploma project in the architectural design department of the architectural design institutes, faculty of architecture.

### Scientific news:

1. The conceptual and terminological apparatus of the research is determined: the concept of "food facility" is considered in the context of architecture and the interpretation of the term "architectural environment of food facilities" is proposed.
2. From 1990 to our time, four stages of the development of catering facilities were identified (the first stage-regression, the second stage-recovery, the third stage-growth, the fourth stage-adaptation), usually the evolution of the development of catering establishments reflects certain trends.
3. The typological section of public catering establishments was completed and updated: new types - coffee shop, fast food establishments and concepts of snack bar, buffet, cooking shop were revised. The main features and unique features of each institution are highlighted. The classification of catering facilities has been updated: distribution of catering facilities offered not only by the range of products sold, types, level of availability, methods and forms of service, but also by the location of functional zones and recreation areas. Division according to the period of activity, the level of mobility has been expanded.
4. The most important factors determining the emergence of new trends in the architectural environment of catering facilities were identified, described and systematized. As a result, directly influencing factors (architectural and



construction, compositional and artistic, socio-psychological) and indirectly influencing factors (natural-climatic, urban planning, economic) are identified.

5. The features of the development of public catering establishments are highlighted on the basis of a comparative analysis of various types of establishments according to single parameters (location within the framework of urban planning, planning structure, artistic solution of interiors): combination of planning, optimization of production, integration of bioelements, "healthy" " and create "children" environment, network distribution.

6. In the development of urban planning, the main types of urban planning of public catering facilities are described: placement in the center of the city next to socially important objects, placement in the peripheral area of the city, placement outside the city limits, placement on highways, placement in the recreation area, on pedestrian traffic routes placement, placement under reconstruction, non-standard placement, power supply of mobile state facilities.

7. Three-dimensional models of catering facilities have been developed, which are distinguished by the integrity of the solution and the harmony of the mutual agreement of the volumes: the traditional volume based on horizontal-vertical communications, the volume installed on the surrounding buildings , volume reconstruction and transformation, green volume, atrium, main volume satellite with remote control, variable volume, single volume, combined volume.

8. The main approaches used in the design of the architectural environment of catering facilities are defined: ecological approach, figurative and artistic approach, ecological approach, functional approach, socio-cultural approach, personal approach.

In conclusion, it can be said that the level of reliability and approval of the results of the research conducted in Uzbekistan depends on the use of an integrated research approach, as well as the grapho-analytical method, the method of analyzing sources, reflecting our national architecture in wedding halls and public catering buildings, and theoretical and practical based on the use of the modeling method.

The ability to use different design approaches in design developments to more effectively organize the architectural environment of the wedding venue; at the stage of operation of the object, the author's developments can be used as recommendations for updating and humanizing the architectural space that improves the quality of the environment and increases the popularity of the institution.



The presented recommendations and research results can be used in the process of finalizing and developing normative and reference documents for the design of catering facilities.

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