



CATERING – ONE OF THE EFFECTIVE METHODS OF PROVIDING SERVICE

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Abstract : *This scientific at work In Uzbekistan catering of services development trends, economic and social importance and tourism field with related aspects analysis In the study catering of services formation stages, market mechanisms, employment in provision place and national gastronomy promote in doing importance illuminating given. Also, in the field problems and promising development directions based on .*

Keywords: *Catering , service show industry , tourism , gastronomic tourism, corporate event, economic efficiency, hospitality industry, sustainable development.*

The share of the service sector, which is considered the main segment of the economy of our republic, in the country's GDP is growing year by year. The GDP of our country by the end of 2025 amounted to 147 billion US dollars . Uz in turn , trade , living and food of services GDP in the content share exceeds 12% our vision It is also possible that the indicators of this segment next years In GDP share analysis when done his/her growth dynamics This is being observed . own in turn food enterprises of services share exceed from going evidence In particular , in the following years food in enterprises being shown services The types are also expanding own the effect Especially the service show methods inside catering services separately importance profession is doing .

The term "catering" English from the language taken " supply " to do ”, “ service show " meanings Catering means ... restaurant or from the

kitchen outside in the area food preparation and service show Catering of service main features following stages own inside takes :

- The dishes order based on preparation ;
- The dishes designated to the place convey ;
- Table serving and design ;
- Waiter service ;
- Event complete organization to grow and others .

Short as in other words , cater restaurant of service mobile (portable) form is considered .

Catering services development one how many stages there is become their development trends below statement done .

Catering The first stage of service roots ancient civilizations to the period go Ancient in the countries palace parties and public events held .

- Ancient In Rome emperors and nobles big parties organized .
- Ancient In Greece holidays and religious at ceremonies public food traditions was .

these times food special chefs by prepared , event transferable to the place take This is catering initial appearance as is evaluated .

Second stage , middle in the centuries Europe in the countries kingdom palaces and aristocrats by huge parties organization Especially in France palace culture and cooking art developed state as famous was .

This in the period :

- Food preparer special groups formed
- Banquets organization to do system developed
- Service show culture formed

These processes catering institutionalization ground created .

Third stage , modern catering of service formation own inside and to the 18th–19th centuries right Industry revolution and urbanization process public events number increased .

the 19th century In the USA independent catering companies appearance It was . Big events , political meetings and public ceremonies for public feeding services organization was done .

Railway transport development with :

- On trains feeding
- Large public at events centralized food supply

on the road was put .

this period starting catering independent business in the direction of became .

His fourth stage and the 20th century that is catering of service industrialized period It was during this period. catering of services main developed following directions appearance it has been :

1. **Air catering** – on airplanes food distribution service on the road was put .
2. **Corporate catering** – factory and in offices public feeding system organization was done .
3. **Banquet catering** - wedding , anniversary and official at ceremonies portable services became popular .
4. **State events catering** – international summits and official at receptions high level shuttle organization was done .

This in the period :

- Food safety standards formed
- Logistics system improved
- Service show culture increased

Today on the day catering high to technologies based is a field .

Modern catering Features :

- Molecular gastronomy elements
- Thematic design and decoration
- National and international food harmony
- Online order systems

Catering services following to types divided into :

1. Wedding and ceremony catering
2. Corporate catering
3. VIP catering
4. Exhibition and forum catering
5. Social catering (school , hospital) and others)

In Uzbekistan catering services independent business as mainly from the 2000s onwards take shape started .

Current on the day :

- Wedding ceremonies for traveler banquets
- Corporate events for buffets
- Tourist at events national food presentation wide spread .

From the above come go out and have fun of service to practice application own in turn food of enterprises economic and social importance increases and they in the following manifestation will be :

- Service show in the field competition strengthens
- Events quality increases
- Time and resources saves
- Tourism and hospitality field supports

This so , cater modern in the economy high profitable and promising from directions one is considered .

Conclusion as in other words , eat service ancient palace from parties starting today on the day high at the level organization technological and professional service to the field became . In the 18th–19th centuries independent business as formed catering in the 20th century industrialized and global service in the 21st century to the network became .

Current on the day catering not only food preparation , maybe public events complete shuttle with to provide own inside He takes the service. show of the field important and promising from directions one is considered .

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