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## History And Current State Of Public Catering Establishments In The Fergana Valley

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### ABSTRACT

After the independence of our country, we can see a significant increase in construction and beautification works in our country. In Uzbekistan, a lot of attention is paid to urban planning, including the construction of buildings and structures. Our cities are becoming more beautiful day by day, and the focus on the construction of new buildings, schools, colleges, commercial establishments, and many industrial and public buildings, as well as public catering establishments, has changed significantly. This article discusses the historical form, decoration, architectural solutions and current state of public catering establishments in the Fergana Valley.

### KEYWORDS

A teahouse, public catering establishments, Kokand teahouse, energy-efficient heating and cooling systems.

### INTRODUCTION

Today, reconstruction and repair work is being carried out in all cities of the country, including the Fergana Valley. If we look at the

history of public catering establishments in the Fergana Valley, the history of public catering establishments goes back a long way.

Ancient teahouses are reflected as the first example of public catering establishments. Because from ancient times, Asian nations used teahouses for rest, recreation and exchange of information [1-3].

## LITERATURE REVIEW

If we look at the historical sources, the candidate of architecture in the scientific work of R.J. Asomov "Modern types of teahouses for the Republic of Central Asia" analyzed the Central Asian teahouses. Teahouses were widespread in Central Asia in the late 19th century. Due to the hot natural and climatic conditions of Central Asian countries, it is

written that teahouses are mainly "public canteens" for drinking tea [4-7]. Historical sources state that elements of national patterns were used to decorate the interiors and facades of teahouses (Fig.1). He studied the historical origin, geographical location, natural and climatic conditions of the teahouse and developed a modern classification. Teahouses are common in Central Asian countries, Iran and Turkey. In the past, teahouses were often located in the centre of the neighbourhood. Later, construction began in caravanserais, in convenient locations around the market.



Figure 1 Teahouse (medieval).

In H. Bobobekov's book "History of Kokanda" in the 10th century manuscript in the written evidence about the city of Kokand (Havoqand), it is mentioned as a city located on the Great Silk Road and engaged in handicrafts. Khudoyorkhan, the last ruler among the Kokand khans, left the brightest mark in history. During his reign, he paid special attention to the beautification of the city and built Guzars, Mosques, Madrasas and Teahouses. There were interesting meetings and discussions in the teahouses, and the

teahouses were the main place for information exchange [8-11].

## MATERIALS AND METHODS

The development plan of the public catering industry will be based on the needs and availability of kitchens, cafes, restaurants, cafes, etc. in each district and city. The plan should be economically sound and linked to the overall economic and cultural plan of the city. The board of directors of the catering

industry should be developed in accordance with the modern traditions of urban planning. This is due to the movement of products and activities of the population, the growth of living standards and leisure, as well as the development of transport, the network of catering establishments, the busiest areas, taking into account the main directions of the population. (crosswalks, recreation parks, intersections of the transport system). In the process of designing networks, the characteristics of these areas are taken into account, their planning solution, the characteristics of the development of the population, its benefits, etc. are taken into account. Therefore, the network of public catering establishments in residential areas is divided into closed and open types.

The closed network includes hotels, industrial enterprises, educational institutions, sanatoriums, hospitals and administrative buildings. The open network includes public catering establishments in residential areas, hotels, shopping malls and all roads.

If a closed type of public catering establishment is designed to serve a certain contingent of customers, its size and types are limited, while open type establishments are more complex and have a more developed specificity. However, the fragmentation of open-type institutions into extremely small ones also poses significant challenges to the centralized operation and management of the network. But today, small-scale catering establishments are gaining popularity [5-8]. In order to further improve the work of public catering establishments, it is desirable to create a set of facilities that are extremely economical and able to operate quickly in any

situation and to organize them where necessary.

It is known that in the Fergana Valley in summer the temperature rises to 40-44 °C, and in winter to 3-4 °C. Taking these factors into account, it is necessary to make the internal environment of catering establishments more comfortable for consumers, to consider high-quality service solutions and to develop projects accordingly. It is necessary to introduce energy-efficient heating and cooling systems, which are in demand today. One of the current problems is the natural cooling of cooking rooms, the installation of ventilation systems, the design of the air circulation system in the dining room in the right direction. To solve these problems, it is advisable to use solar panels. It is necessary to decorate the interior of the dining hall on the basis of a simple composition of architectural elements in order to create a comfortable environment for the guests. The larger the exterior windows, the better the ability for the viewer to connect directly to the outside environment. It is necessary to organize a children's play corner for young children, for families with children. This allows parents to have fun with their children and themselves.

Rising temperatures in the Fergana Valley during the summer months cause people to go for walks in the evenings and ice cream at resorts. There is a growing demand for high-quality, hygienic ice cream cafes. An example is the Bolajon ice cream parlour in the Al-Fargani Park in Fergana. Located on the banks of the Margilan River, which crosses the city of Fergana, this cafe has a very comfortable environment for customers, the area is

landscaped, the fountains provide a natural coolness.

In the outer courtyard, there are places for guests, under the open porch, and the utility rooms are located in a separate environment. Children's playgrounds have been created. The history of the main building is in the form of a circle, the wall is covered with glass, which in turn provides convenience to visitors in all respects [10-13]. The roof is domed, combining nationalism and modernity. Another type of public catering is the modern, national teahouses. The teahouse is an ancient form of catering and has not lost its place in our lives today. Many modern teahouses are being built in community centres, Guzars, parks and recreation areas. Among them is the Kokand Teahouse in the centre of Fergana.

Located in the recreation area, the location of the teahouse, the greenery of the environment, the style of the building give the restaurant a special charm.

The history of the building is rectangular, with access to the building from all sides through an open porch. An open porch is attached along the outside of the building, which in turn facilitates uninterrupted customer service during the winter and summer seasons. The teahouse has one floor and a half-basement, on the first floor there is a hall, and in the basement, there are all utility rooms [10-13]. Such a historic solution will allow the hall to interact with the utility rooms. National decorations in the style of the building, columns of the porch in the national style create a unique look of nationalism. Under the

veranda, we can see the national seats and special seating areas.

In addition, the most common types of catering establishments are public kitchens, which, as mentioned above, are divided into open and closed types. These facilities are used for a person's daily nutritional needs. This catering establishment must be convenient and fast for its customers. An example of this is the recently built modern kitchen at the FarAzot production association. This restaurant is closed to the public. The kitchen is designed for 80 seats and is small. Due to its location, it is close to administrative buildings and is convenient for staff. The history of the building is in the form of a one-story "Г".

The building can be divided into three zones: 1 utility room; 2-hall; 3 open terraces. There are separate doors for servants and waiters. The interior of the building combines national and European styles. The exterior windows are large enough to reflect the outside environment. The outer porch is interconnected with the building. The porch of the building is decorated with columns in the national style and is designed for hot summer days.

## CONCLUSION

In conclusion, we can say that it is necessary to develop modern catering establishments, create comfort for customers, take into account architectural solutions, architectural elements, artistic decoration and the volume of the premises, the number of storeys of the institution, and a high level of technological process. Given these circumstances, it would

be expedient to develop projects using the advantages of existing cafes, restaurants, teahouses and existing catering establishments.

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