



## “Catering In Uzbekistan From The History Of The System”

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### ABSTRACT

The article describes the activities of the public catering system during the years of Soviet rule the policy pursued in this regard, logistics, problems and needs of the population in this regard.

During the years of Soviet rule, new directions of the public catering system were formed. The management and supply system has changed. A number of reforms in the system have played an important role in over the years in the quality, cost and conditions for catering services in large industrial enterprises and educational institutions.

The measures taken in the 60s and 70s of the twentieth century to develop the public catering system and the lack of attention to the solution of existing problems in the scope of work did not meet the growing demands of the population on the system at that time.

### KEYWORDS

Home kitchens, restaurants, teahouses, cafes, enterprises, organizations, educational institutions, various historical sources, to critically evaluate.

### INTRODUCTION

In the period of radical reforms in society, in the process of determining future plans, it is

important to look to the past, to study the history of generations and the daily lives of

the population. In this regard, issues such as the daily life of the population during the years of Soviet rule, the activities and problems of the existing social infrastructure, the attitude of the population have a special place.

Due to the fact that our history was previously written under the influence of the dominant idea, a one-sided approach to the events that took place, many events and incidents were covered from a class point of view, and events related to the history of the Soviet period were distorted. In particular, all the achievements have been touted as the product of a socialist system, sometimes exaggerated, and its negative consequences have been partially reflected in Soviet-era research. Therefore, it is necessary to reconsider this page of our history conceptually and methodologically, to study it more deeply on the basis of sources. It is necessary to study and analyze various historical sources, critically evaluate, interpret correctly and reveal a true and complete picture of our history.

After the independence of Uzbekistan, historians were tasked to reveal the areas that were distorted or poorly studied during the Soviet era, and in the past, some progress has been made in this area. Research is also being conducted to study the history of Uzbekistan in the Soviet period from a new conceptual point of view. Related to such issues is the study of the state of public catering in Uzbekistan in the 20-80s of the XX century. Disclosure of some aspects of the history of this period is still one of the most pressing issues today.

#### **METHODS AND LEVEL OF STUDY**

The article describes the activities of the public catering system in Uzbekistan during the years of Soviet rule, the measures taken in the field, plans and innovations, as well as the

attitude of the population to these processes on the principles of comparative analysis.

In turn, this topic was discussed by a number of Soviet scientists MD Rajabova, VS Semyonov, E. Yusupov, RH Shadiev, MS Khidoyatov and BT Barinov [1], researchers of the years of independence M. In scientific research works of B.Burbanova, I.O.Otajonov, I.R.Ramazanov, J.N.Tursunov, Z.U.Ismailova, S.R.Safaeva and T.S.Sharipov [2] There is a lot of information about changes, eating habits, traditions and activities. Today, issues related to the general nutrition system of this period have been highlighted in the research work of a number of neighboring state scientists, namely K. Abdurahmanova, TG Buyarova, EA Vorobeva and DB Ilyushchenko.

#### **RESEARCH RESULTS**

Along with environmental factors, quality nutrition is also important for the growth and development of the population. Eating habits according to age, gender, work activity and health status have a positive effect not only on the ability to work and health of young people, but also of adults [3].

The culture of cooking and consuming food, which is one of the components of the traditional culture of life, is a mirror of spiritual life. This is because food and drink made from food and various blessings are the main source of the human body and play an important role in its physical and spiritual maturity [4].

It should be noted that local historians of the Russian Empire B.Khanikov, P.I.Nebolsin and I.Gayer commented on the traditional cuisine of the local population. In particular, B. Khanikov described the fruits and melons grown in the Bukhara Khanate, P.I.

N.A. Friedrich, who wrote his ethnographic essay on Bukhara, spoke about the diet of the people of Bukhara, their favorite dish - pilaf and a table filled with various sweets and

fruits. There have been changes in the system and composition of the general diet, which play an important role in the daily lives of the population. In particular, during the Soviet era, the functioning of the public catering system, in turn, changed the form of management and introduced new directions of service.

That is, in the Soviet country, the public catering system included a factory-kitchen, preparation, kitchens, home kitchens, restaurants, teahouses, cafes, canteens and buffets. Some of them served the population at work and study, and a certain part of the cost of cooking was borne by those organizations, institutions and educational institutions. The second half of the 1950s From the first half of the 1960s, the focus was on the automation of public catering establishments in the Soviet state. However, due to the technological imperfections of the mechanisms, only aerated water guns were available for a long time [7].

In the 60s and 70s of the last century, the number of seats in kitchens, cafes, restaurants and other institutions in the country amounted to 113.6 thousand. Along with the construction of new facilities in a number of cities, extensive demolition work has been carried out on the buildings of food establishments that are unusable and on the verge of demolition. As a result, in 1966-1969, 79.1 thousand public catering facilities were commissioned. During this period, 639 modern public catering establishments with 41,000 seats instead of the established 39,000 were established in Uzbekistan [9].

However, a number of such measures taken in the field at that time did not meet the growing needs of the population in public catering establishments. In particular, the activities of kitchens in some enterprises, organizations, educational institutions and schools were unsatisfactory, and the culture of serving in-place meals was low [10].

In the 70s and 80s of the twentieth century, although a number of measures were taken to improve the nutrition of secondary schools in the country, there were shortcomings in the general situation. The norm for 1,000 students in public catering establishments in urban schools was to be 250 places. However, in practice, the figure is 98 places, and in some regions the situation is even worse. In the Karakalpak ASSR, this figure is 10%, in Kashkadarya - 19.2%, in Namangan and Samarkand - 22.4%, and in Jizzakh - 30.4% [11].

Shortcomings in the canteens of a number of secondary schools in the country affected the activities. Analyzes conducted in the field in 1975 show that the kitchens and cafeterias in a number of schools did not meet sanitary requirements, and there were not even auxiliary farms for heating food. Some kitchens and buffets were not adequately equipped with commercial and technological, refrigeration equipment, there were shortcomings in the supply of food, the uniformity of meals and the number of seats were disproportionate to the number of students. In Fergana, for example, the total number of seats in the kitchens of 21 secondary schools with 18,768 students was 1,082 (23% provided).

R.H., who conducted research on the functioning of the general nutrition system during this period. According to the survey, 48.1% of respondents use the public catering system every day, 15.5% in some cases, 7% do not use it at all, and 11.2% use the services of kitchens, cafes and restaurants on weekends. In addition, 64% of respondents admitted that the quality and cost of food was low when they did not use kitchens in their workplaces and residences [13].

It should be noted that public catering establishments have also been criticized for cooking on national holidays in accordance with the needs of the local population. In particular, one of the values of the ancient

history of our people, the Ministry of Trade of Uzbekistan has strongly criticized the fact that during the Navruz holiday in a number of trade and catering enterprises in the country are engaged in the production and sale of flour and confectionery. As a practical proof of this, all trade and catering enterprises are prohibited from buying, preparing and selling food to the population in the future in their activities [14].

## CONCLUSIONS

In conclusion, independence has opened a wide way to study the centuries-old rich historical, scientific, cultural, spiritual and religious heritage of the Uzbek people and use it as an invaluable property of the people. In science, there is ample opportunity to study and analyze various historical sources, to critically evaluate, to interpret correctly, and to reveal a true and complete picture of our history.

In general, during the Soviet era, a number of measures were taken to develop the public catering system in Uzbekistan, to build new facilities, to increase the range of services in this area. Plans have been set by the government for the sector. However, in the process of implementing these plans, a number of existing problems have been neglected on the ground. Such cases, in turn, have led to a reasonable public outcry against the activities of representatives of the industry, and the need has persisted for years.

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