

## The Importance of Organizing and Zoning the Environment of Restaurant Interiors

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### ABSTRACT

*The article considers the factors influencing the formation of the interior environment of restaurants. The main trends in the development of the planning structure, stylistic interior solutions. New functional areas have been identified. The analysis of functional zoning, planning structure and color solution was carried out.*

**KEYWORDS:** *restaurant, functional zoning, layout, interior.*

There are some aspects to consider when designing the interior of public catering establishments, which, if properly organized, can significantly increase the number of visits to such establishments. "Today, public catering establishments have become an integral part of our lives. This is because modern people, accustomed to an active lifestyle, visit such places during their official duties, on trips, or simply for food and recreation"[1].

"It should be noted that all types of restaurants are divided into the following main types, depending on the type of trade and production activities, customer service: procurement, pre-cooking and full-cycle production" [2].

In modern restaurant interiors, depending on the planned impact on visitors, the artistic properties of different construction and decoration materials are applied in terms of their figurative expressiveness and the diversity of emotions and associations that result from seeing and touching. The materials used in terms of origin can be divided into natural - traditional, historical and artificial. The following are typical for decorative decoration (background or accent) of the surrounding surfaces of the restaurant interior:

- Involvement in the combinatorics of materials in accordance with the chosen style, regardless of the specific plane in space;
- abundance of imitations of natural materials and textures;
- the use of elements of industrial facilities, on the other hand, which are traditionally specific to the residential environment;
- decontamination of the structural structure or surrounding surfaces using surface decoration, finishing or reflection;
- use of utilitarian simple and economical materials.

Environmental elements of the restaurant interior are phytodesign, decorative accessories and fabric elements. Today it is possible to observe the whole surface "ensembles" used in the interior elements of different functionality, whose visual impressions are increasingly filled with "touch". They are used not only as ornaments, but also for spatial zoning, which allows them to change depending on

different events. That is, it helps to create a different, unique environment for different activities.

Restaurants and cafes not only attract guests with low prices and delicious food, but the atmosphere also depends on many factors: the location and shape of the establishment, the range of interests of customers and, of course, the beautiful and modern interior.

The process of designing a cafe or restaurant begins with the study of the corporate identity of the future establishment, so that the interior is fully consistent with the national taste of the kitchen offered to guests or the chosen thematic direction.

### *Styles in the design of cafes and restaurants*

Cafes and restaurants are chosen from the many classic and modern styles in interior design that best suit the theme of the establishment.

Eclecticism (mixing styles) is often used to create creative and unique designs. Playing the role of the main style, one style is taken as a basis and around it they form ideas derived from other stylistic directions. The result is an interior environment that is suitable for customers with different preferences.

Designers rarely use the style in its purest form, but if they rely on a specific style, then all interior elements (furniture, decorations, colors, lighting fixtures, decor elements and accessories) must clearly match the chosen style.

Classic styles are more commonly used in restaurant interiors, where the design is designed to emphasize the luxury of natural decorating materials, exclusive furniture made of fine wood, designer chandeliers and precious textures.

Modern style interiors (modern, minimalism, high-tech) are much more functional and practical than the classic. Lightweight, eye-catching accessories and easy-care materials play a role. Experts use these techniques more often in the design of youth cafes.

### *Correctly select and select color properties*

As for the color scheme, it is directly related to the chosen style, because each of them has its own colors. The color palette of the restaurant interior is distinguished by the brightness of different colors and "light colors", the saturation of shades and contrast of combinations, as well as the predominance of warm colors and the desire to fit into the overall interior plot. Color in a restaurant interior is one of the active means of emotional and communicative influence. The color gamut of the restaurant interior depends on the natural and artificial lighting that is installed depending on the overall functional direction.

### *Lighting features*

Well-chosen lighting in a cafe or restaurant - gives the interior a unique look, creates a cozy atmosphere for visitors.

When choosing lamps and their location, designers take into account natural light. If for small rooms light falls on all the tables from the window, in large rooms the tables far from the windows see themselves in the shade. In such cases, artificial lighting is provided during the day using chandeliers or candles lit separately on each table.

Large banquet rooms should be well lit for weddings, corporate events, birthdays and other events. In addition to chandeliers, such areas may be equipped with lamps or lanterns placed around the perimeter of the room. Restaurant booths are illuminated with wall lamps or table lamps, creating a unique atmosphere of comfort.

Shade lamps that hide the bulbs are used to create a light that is easy to perceive and pleasantly diffused. If light fixtures are used, then with the help of rotating light you can direct the stream of light to the ceiling or wall, you can illuminate the room with reflected light.

A multi-colored LED strip with a controller that can be programmed for lighting effects is used to illuminate the bar counter in the cafe. The backlighting gives the bar a bright look and draws attention to the products, which helps increase sales.

Artificial lighting is general, creating a "light background" of the room, used for local, customer areas, highlighting lighting, working to highlight interior details or areas, as well as non-standard light sources, working, special and advertising lighting, etc. The lighting in the restaurant's interior is not only utilitarian, but as a design technique characterized by multi-color, interactivity and dynamism, creating a unique "theatrical effect" according to a single scenario that connects the zones into an integrated light-dynamic composition.

### *Furniture features*

The most important element that creates the environment of restaurant establishments is the furniture, which is designed to promote the comfortable placement of guests and ergonomic capabilities in terms of the size of the premises. There are two radically different ways of arranging furniture - geometric and free. A characteristic feature of the use of furniture today: an important element of visual appeal with its versatile ability to shape and decorate, which simultaneously serves as an important utilitarian engineering structure and has a well-defined structure due to functional functions bar table.

When designing the interior of cafes and restaurants, designers must adhere to certain standards, which are the standards for dining tables in public catering establishments. The document will specify the dimensions of cafes, restaurants, kitchens, snack bars and waiter tables, as well as the size of the seats. But this is not limited at all in the imagination of designers, as the state standard provides the minimum dimensions allowed.

When designing the interiors of cafes and restaurants, the following options are based on the placement of furniture:

- diagonal;
- parallel-perpendicular;
- chess;
- along walls (half cabinets separated by sofas or upper backs of compartments).

These furniture placement options are for informational purposes only, and designers make their decisions based, as a rule, on the shape and size of the hall.

In the process of choosing furniture, the main focus is not on the shape of the tables in the form of rectangles, round or oval, but on the convenient placement. Often, the length of stay at this facility and the desire to visit it again depends on how comfortable the client feels while sitting in a chair, armchair or sofa.

### *Customer hall zoning features*

Zoning is the division of space into functional zones. Used when it is necessary to combine several rooms in one room. Thus, the room is made comfortable for life and work without losing the feeling of lightness and spaciousness.

The main hall, called the customer or restaurant hall, is a room in a cafe or restaurant, the design of

which makes a first impression on the guest, especially if no one has yet shared with him the high taste of this or that dish in the kitchen of this institution 'Ilsa. One of the important factors in the organization of the interior of public catering establishments is zoning. Modern design has many options for zoning. One of them is phyto-walls.

"All phyto-walls are unique because they are created for a specific interior. They can be wall-mounted or modular, stationary in the form of a single or double-sided column. Modular living walls are often partitions, stained glass, They are used as screens or are used to create unusual paintings and columns. Modern technologies of vertical gardening exclude moisture from entering the interior"[3].

One of the design methods to attract customers is the correct zoning of the dining hall in the restaurant, as well as an active and quiet place in the cafe. Large rectangular rooms and even high ceilings in cafes and restaurants can look uncomfortable, and such halls are more suitable for banquets. This problem is easily solved by arranging the parts and the portable screens.

Separating compartments can be sliding, moving or stationary, in a glass or wood, steel or plastic frame. By printing a photo on the wall, carving or drawing on a mirror, you can successfully emphasize and emphasize the overall theme of the institution.

Leaning upper backs of sofas are another good way to zoning a living room, especially where sections can block out daylight.

Zoning and planning of the interior of public buildings

Zoning is the division of space into functional zones. Used if you need to combine multiple task zones in a single room.

### ***Zoning rules***

The following rules apply to zoning to make the interior suitable and comfortable for a person:

- choice of style and color scheme;
- leave space for movement. Ideally, the aisles between the furniture should be at least 70 cm. If the cabinets have doors, their width is taken into account.
- storage, organized in each zone: shelves on the desktop, bedside tables, other types of shelves should have everything.
- In each zone the visual center is distinguished and decorated. The visual center is a place where a person is often seen. For example, an interactive whiteboard will be set up in a classroom in the central area. This board is the visual center of the class.
- take into account the shape of the room. In rooms with low ceilings, the second level is rarely done or the ceiling is lowered. And in rooms with multiple windows, zones are placed with attention to them.

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