July 9^{th,} 2022 conferencezone.org

REQUIREMENTS FOR HOTEL EMPLOYEES AND THEIR WORK CLOTHING

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Аннотация. Мазкур мақолада туризмга қаратилаётган эътибор кучайгани, ҳозирги кунда Ўзбекистон Республикасида фаолият кўрсатаётган туристик хизматлар, айниқса, меҳмонхоналар фаолияти ҳақида фикр юритилади.

Annotation. This article discusses the growing attention paid to tourism, the activities of tourism services, especially hotels currently operating in the Republic of Uzbekistan.

Калит сўзлар: туризм, меҳмонхоналар, туристик хизматлар, туризм комплекси ходимлари, миллийлик, туристик фаолиятлар.

Key words: tourism, hotels, tourist services, personnel of the tourist complex, nationality, tourist activity.

The next topic we stopped at was thoughts and proposals for modernizing tourism in Uzbekistan and increasing the flow of tourists to the country.

Of course, tourism in Uzbekistan is developing in accordance with the requirements of the world market. Today, a tourist who wants to visit our country can plan his trip via the Internet, use the online services of hotels and airlines.[1-10]

Today the hotel is of great importance for the development of tourism. In this case, the guest is the most important person who evaluates the quality of the hotel and its cleanliness. A hotel visitor should not regret choosing this particular hotel and should feel comfortable living in this hotel. The rapid development of the tourism industry and increased competition will lead to an increase in the quality of customer service. At the same time, if we consider the hotel as a large organism, then the most important elements of it are the care, cleaning and maintenance of all its parts. These include cleaning residential premises, corridors, halls, public, communal, administrative and industrial buildings.

Hotels are divided into 3 groups according to the official classification adopted in Europe:

in addition to luxurious interiors, grand hotels offer highly qualified staff, catering services, and so on. They build their reputation over theyears.





resort hotels - these hotels were considered places of rest and treatment. The tradition of traveling to mineral springs leads to the emergence of healing centers. These objects will gradually become boarding houses, where various entertainment events will be held: dance evenings, carnivals, and so on.

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transit hotels - are old caravanserais. They are not only distinguished by high convenience and high cost of services, but also are the basis of service standards that are characteristic of the modern hotel industry.



All employees serving such hotels are subject to the following requirements: good vision (after cleaning, make sure that the room is free of hair and dust particles);

the employee should not be obese, as being overweight does not allow him to move quickly and coordinate his actions ability to communicate with guests and hotel staff, as well as attention to cleanliness and detail;

must be fluent in foreign languages;

stress resistance, politeness, gentle nature, psychological education;

be an expert in your field;

It is important to have a beautiful appearance.[11-20]

Overalls for employees are made from natural cotton, linen and modern breathable synthetic blended fabrics. The style of the establishment is taken into account when choosing clothes. Small hotels in small towns may use clothes styled after them. In large hotels, classics are usually preferred to modern clothes in the form of a choice of fabrics and accessories.



In addition to the ability of workers to work, there are a number of requirements for clothing and appearance. This is:

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traditionally dressed in the hotel logo;

wearing low heels and closed shoes that match the color of the dress;

perfume should be moderate and odorless or no perfume at all; makeup should be beautiful and neat, the color of lipstick and varnish should not be bright;

hair is clean and combed;

employees should not use more than 3 additional decorations and accessories;

there should be no tattoos on open areas of the body;

Clothing should not be too short and should always be clean and ironed.[21-26]

This means that today the emphasis on the appearance of employees and household items of the tourist complex, as well as enrichment with national ornaments, has a significant positive impact on the development of the industry.

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