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PROSPECTS FOR THE DEVELOPMENT OF GASTRONOMIC TOURISM IN UZBEKISTAN

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ABSTRACT

This article defines the importance and prospects for the development gastronomic tourism in Uzbekistan regions. As we know in competitive tourism market it is important to create new and special types of tourism. For this reason, authors have analyzed the economic and social importance of gastronomic tourism in hospitality industry in Uzbekistan regions. Gastronomic travel industry is a making trip and gastronomic visits to become more acquainted with the country through its gastronomy, local food and culinary expert classes. Uzbekistan is the most reasonable country for gastronomic the travel industry. Without a doubt, the Uzbek public food is perhaps the most beautiful and wealthy in the East. Some Uzbek dishes have a centuries-old history. A gastronomic excursion around Uzbekistan, regardless of whether in any piece of the nation, will have new sentiments and impressions.

KEYWORDS: *Gastronomy, Culinary, Gastronomic Tourism, Gastro Tourist, Types Of Food, Uzbek Culinary, Culture, Tourism Products.*

INTRODUCTION

Gastronomic tourism industry is a visit through nations and landmasses, the reason for which is to get to know the highlights of local cooking and offer vacationers the chance to taste old fashioned food and items. The gastronomic visit isn't just an excursion as a help, yet additionally a bunch of exercises pointed toward tasting dishes that are extraordinary to a specific area, comprising of fixings that are interesting and have a one of a kind taste elsewhere on the planet.

Nowadays, the main purpose of gastronomic tours is to get acquainted with the features of the national cuisine of any country, to taste a variety of unique and delicious dishes, and not to eat

them to satiety. As we have mentioned, it is about enjoying national dishes that incorporate their ingredients and traditions with local cooking methods that have not been lost and preserved over the years, and about getting to know the culture of cooking them.

Gastronomic travel - in which each visitor learns about the tourist resources of a country, as well as the culture of the people of this tourist country through the concept of national cuisine. Thus, gastronomic tourism is a tour of countries and continents, the purpose of which is to get acquainted deeply with the features of local cuisine and allow guests to taste antique-special dishes and products. The gastronomic tour is not only a traveling around the country to see historical monuments, but also a set of activities aimed at tasting foods that are unique to a particular region, consisting of special ingredients that are unique and have a unique taste anywhere else in the world [31].

METHODS AND RESULTS

Cooking mirrors the traditions, verifiable customs and characteristics of every country. It is this uniqueness that makes public cooking extraordinary and differed. The variety of horticultural items filled in our bright land assumes a significant part in raising the degree of taste and kind of the entirety of our dishes. One of the components that completely mirror the uniqueness of our table is the assortment of our dishes. For instance, meat-and-milk and yogurt are devoured more in cows reproducing zones, while vegetables are more predominant in farming zones. There are dishes that are ready for the visitors, not for regular utilization, but rather for the occasion table. These are incorporate halim, sumalak, plov, postdumba wrapping, shashlik, somsa, tandir kebab, narin, fatir, hasip

Interest in the kind of gastronomic the travel industry is developing from one year to another. This interest is more pervasive in the Spain, Italy and Asian countries, and the quantity of nations creating gastronomic agendas is developing step by step. This developing interest is making the reason for the advancement of different kinds of the travel industry. This kind of amusement can likewise be perceived as the craving to taste the food you need in its unique structure in the wake of being enticed to eat semi-completed items. Gastronomic the travel industry is particularly appealing for experts, who are keen on flavorful food, which isn't just food, yet additionally snapshots of cheerful dispositions. Second, gastronomic travel pulls in experts whose exercises are straightforwardly identified with cooking and eating, like eatery chiefs, testers, and café pundits. These individuals go on visits to improve their expert abilities, information and abilities. Thus, there are ace classes in gastronomic visits with the best culinary experts, where they are glad to share their expert privileged insights. At long last, in gastronomic visits, delegates of the movement organization additionally go on culinary outings to extend their business.

There are two sorts of gastronomy: provincial (called "green") and metropolitan. The thing that matters is that travelers making a trip to the wide open are centered on tasting eco-accommodating items. For instance, the "green" species offers an assortment of wild organic products filling in the forested areas, an assortment of leafy foods filled in the fields, and an excursion along chasing and wine creation courses where allowed. City visits incorporate an outing to the ice cream parlor manufacturing plant or a little frankfurter shop, an eatery situated close to the shop and the results of the exquisite cuisine shop. It likewise acquaints us with various cooking styles of the very area and the way that a similar food is set up in various nations. It is an exceptionally well known kind of Italian and Moldavian wines that welcomes sightseers to go around the grape plantations, pick grapes and taste the wines.

DISCUSSIONS

Including the Republic of Uzbekistan has the potential for the development of gastro-tourism, with its unique national cuisine, its tradition of hospitality. Uzbek cuisine is perhaps one of the richest in the East. Located on the trade caravan routes of the Great Silk Road, for many centuries Uzbekistan has absorbed the most interesting and unusual dishes from various countries. Merchants exchanged the most intimate secrets of certain recipes. Thus, the dishes of other peoples penetrated into the Uzbek cuisine and practically became national. Each dish has its own traditional rituals and preparation methods. Of course, the most famous and favorite dish of Uzbekistan, as everyone knows, is pilaf. In addition to this dish, there is a huge list of other, no less exotic dishes.

By developing gastronomic tourism on the territory of Uzbekistan, it is possible to attract many tourists from different countries of the world. Uzbekistan can also share its national cuisine, winemaking, products, melons, and honey with guests from different countries of the world.

It should be noted that each region of the Republic of Uzbekistan has its own peculiarity of cooking national dishes, for example, pilaf, which is considered the most exquisite dish. Pilaf is the most famous dish in Uzbekistan. It is considered an ordinary and at the same times a festive dish. Not a single wedding, party or birthday takes place without it. The main components of pilaf are rice, meat, carrots, onions, etc [1].

A gastronomic tour as a service is more than just a trip, it is a well-organized and well-thought-out complex of events for tasting traditional dishes in a certain area, as well as individual ingredients that are not found anywhere else in the world, which have a special taste.

Specific features of gastronomic tourism:

1. Gastronomic travel has a key personality that not only every country, but every region has the resources to develop such travel.
2. Also, gastronomic tourism does not have the character of a seasonal holiday; for any time of the year, you can choose a suitable tour.
3. Gastronomic tourism, to one degree or another, is considered an element of the constituent of all tourist trips. But in contrast to other forms of tourism, acquaintance with the national cuisine becomes a key motive, goal and component of a gastronomic journey.
4. Promotion of local farms and food producers is an integral part of any gastronomic tour [5].

Our country can be proud of the fact that we have qualified cooks of national cuisine, masters of their craft. The only obstacle is the organization of a gastronomic tour. If you interest tourists from different countries of the world with your cuisine, your traditions, attract bloggers, make films about national cuisine, then gastronomic tourism will not differ much from other popular tours.

Of course, it is necessary to work with catering establishments: restaurants, teahouses, improve service, attract professional chefs, and give the enterprise a national flavor, not a European one. To increase the range of national dishes and drinks. Use national live music on POP.

And also when visiting enterprises in the production of winemaking, carefully prepare all the premises, improve roads, observe all the rules of sanitation and hygiene.

Currently, this topic is modern and relevant. The development of gastronomic tourism in the world is gaining momentum every year. This type of tourism is suitable for tourists who want to add something new, amazing to their trip, in order to see and feel the culture of the country, people through the food they eat [5].

The degree of study of this topic is not significant yet. Since, now gastronomic tourism is going through a stage of formation: the development of interesting directions and the selection of services offered in such tours. For the study of gastronomic tourism, one of the most advanced, sufficiently developed in terms of tourism country, Uzbekistan, was chosen.

CONCLUSION

Today, one of the significant moments and element of the tourism industry is the catering of guests. Getting acquainted with the sights of the city, sightseers at the same time want to know about the peculiarities of the national cuisine of that country. Local cuisine can be considered as an important tourist resource of the territories, it is important to maintain and promote various food options, which allows you to preserve the regional peculiarity of the territory and increase its attractiveness and attractiveness for tourists.

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