



Issue №25 Part 4 January 2023

Published by: Sergeieva&Co Karlsruhe, Germany

ISSN 2567-5273 DOI 10.30890/2567-5273

Editor: Shibaev Alexander Grigoryevich, *Doctor of Technical Sciences, Professor, Academician* Scientific Secretary: Kuprienko Sergey, *PhD in technical sciences*

Editorial board: More than 200 doctors of science. Full list on page: https://www.moderntechno.de/index.php/swj/about/editorialTeam

Expert Board of the journal: Full list on page: <u>https://www.moderntechno.de/index.php/swj/expertteam</u>

The International Scientific Periodical Journal "**Modern Technology and Innovative Technologies**" has been published since 2017 and has gained considerable recognition among domestic and foreign researchers and scholars. **P**eriodicity of publication: Quarterly

The journal activity is driven by the following objectives:

- Broadcasting young researchers and scholars outcomes to wide scientific audience
- Fostering knowledge exchange in scientific community
- Promotion of the unification in scientific approach
- Creation of basis for innovation and new scientific approaches as well as discoveries in unknown domains

The journal purposefully acquaints the reader with the original research of authors in various fields of science, the best examples of scientific journalism.

Publications of the journal are intended for a wide readership - all those who love science. The materials published in the journal reflect current problems and affect the interests of the entire public.

Each article in the journal includes general information in English.

The journal is registered in IndexCopernicus, GoogleScholar.

UDC 08 LBC 94 DOI: 10.30890/2567-5273.2023-25-04

Published by:

Sergeieva&Co Luβstr. 13 76227 Karlsruhe, Germany e-mail: editor@moderntechno.de site: www.moderntechno.de



UDC 008:640.41 SERVICE ACTIVITIES IN THE HOTEL AND RESTAURANT BUSINESS CEPBICHA ДІЯЛЬНІСТЬ В ГОТЕЛЬНО-РЕСТОРАННОМУ БІЗНЕСІ Onyshchuk N.V. / Онищук Н.В.

с.е.s., as.prof. / к.е.н., доц. ORCID:0000-0002-1635-0801 Postova V.V. / Постова В.В.

c.e.s. / к.е.н. ORCID: 0000-0002-0056-5648 Vinnytsia Institute of Trade and Economics of State University of Trade and Economics, Vinnytsia, Soborna, 87, 21000 Вінницький торговельно-економічний інститут Державного торговельно-економічного університету, Вінниця, Соборна 87, 21000

Abstract. The article examines the scope of service activities of hotels and restaurants, which determines the type and direction of the strategies of these institutions in the context of the crisis in the industry. In turn, the service activity of hotels and restaurants allows for the construction of appropriate economic and management mechanisms, as they are determined precisely by the type of service implemented and the chosen strategy.

Keywords: hotel and restaurant business, service activity, competitiveness, service process, innovations.

Introduction.

In the conditions of quarantine existence and martial law in Ukraine, the enterprises of the hotel and restaurant business require the implementation of measures to ensure survival and existence at the present time, as well as action plans with strategies for exiting the crisis, which consider improvements, or service activities: quality and safety of services, introduction of new services, innovative technologies, improvement of marketing activities, or strategic management: entering new markets, changing the organizational form of management, in order to remain a competitive player.

Despite the significant achievements in this field, the issues of the consequences of the world crisis caused by the pandemic and war on the hotel and restaurant business, in particular, the search for solutions for a gradual exit from the stagnation of the industry, the identification of problems and prospects for the development of this business in the country remain unresolved, debatable, need clarification and further development, which determines the need for this scientific research.

Main part.

In the conditions of fierce competition on the services market, the service activities of hotel and restaurant business enterprises are aimed, first of all, at increasing the competitiveness of both services and institutions as a whole.

Only those institutions remain in the market environment that are able to satisfy the traditional or new needs of target consumers in a way that was not used before, widely introduce modern service into the process of serving consumers.

For enterprises of the hotel and restaurant business, the service approach manifests itself, first of all, in the improvement of information support for the activities of accommodation facilities. To ensure the necessary level of competitiveness, there is an obvious need to use the latest information technologies when introducing new types of basic and additional services, as well as expanding the use of new communication channels for hotel or restaurant promotion.

The sources of modern service in hotel and restaurant enterprises are the changing requests and demands of consumers, changes in the needs of the production process (outdated equipment, technologies), changes in the structure of the industry or market, and demographic changes. The service activities of hotels and restaurants are most often concentrated in two areas of services [1]:

- provision of material and technical conditions for providing services to consumers;
- expansion of the range of related and, even more importantly, additional services.

Currently, the hotel and restaurant development strategy should be the basis for service processes. The service process can be divided into the following stages [2]:

- 1) determining the potential of the hotel and restaurant;
- 2) mandatory setting of goals and objectives for service implementation;
- 3) generation, analysis and selection of ideas;
- 4) creation of service concepts based on the best ideas;
- 5) launching the process of introducing a new service;
- 6) integration of the service into the corporate culture of the hotel and restaurant.

In the modern practice of the hotel and restaurant business, there are several directions in which service is possible or necessary: conceptual service; information service; security; PR activity; association of hotel and restaurant establishments.

The service provided in the hotel and restaurant business can be classified according to a number of criteria, distinguishing four groups (table 1).

Table 1 – Areas of application of service activities in the hotel and restaurant
business

N⁰	Classification sign	Content of the service			
1	Service innovations in the	Strategic resources, new technologies, human resources,			
	field of strategic capital	management methods. These can be innovations in the			
		form of a new method of training employees, faster			
		integration of new employees into the team, which			
		increases the efficiency of the hotel and restaurant			
2	Service management in hotel	Measures to increase labor productivity, improve the			
	and restaurant operations	quality of guest service			
3	Service activity in the field of	Increasing guest loyalty, implementation of incentive			
	relations with consumers and	programs, development of the hotel and restaurant brand			
	the market	on the market, new marketing strategies, pricing			
4	Service activity in the field of	Measures to reduce costs and increase hotel and restaurant			
	financial efficiency	revenues. Management of liquidity, assets, costs of			
		institutions			

Author's development

Hotel and restaurant services related to customer service, built on the basis of already created products, are the most widespread due to the lower complexity of implementation and reduced risks of failure. One of the most striking trends of recent years is the convergence of development processes of communication and automation, computerization, telecommunications and software [3, 4].

In general, service in the hotel and restaurant business can be classified according to the following characteristics: by facilities; by the level of manufacturability; according to the management method.

According to the service objects used in the hotel and restaurant business, we distinguish such directions as technological, ecological, managerial, and security (table 2).

Table 2 – Types of service activities in the hotel and restaurant business by				
service objects				

		a	
N⁰	Types of service	The essence of the service	
1	Application of a wide	From automated hotel and restaurant service management	
	range of modern	systems to online room reservation programs. The presence of	
	information technologies	such a system allows institutions to maintain rapid interaction	
		with tour operators and travel agents, to enter the market of	
		booking services for individual tourists, as well as to integrate	
		into global reservation systems through specialized portals	
2	Ensuring the safety of	The presence of a video surveillance system not only on the	
	consumers	territory of the hotel and restaurant, but also on the adjacent	
		territory. Electronic locks on room doors and programmable	
		safes as means of consumer protection	
3	Ecological environment	Implementation of ecological innovations in the hotel and	
		restaurant business	

Author's development

According to the method of management in the hotel and restaurant business, such areas of innovative management as benchmarking and software complex in the management of the hotel and restaurant complex are distinguished (table 3).

N₂	Types of service	The essence of the service
1	Benchmarking	A continuous process of evaluating the level of products, services and work methods based on comparison with the strongest competitors or those institutions that are recognized as leaders
2	Program complex in management of hotel and restaurant establishments and management	Aimed at performing accounting, control and statistical processing of information

Table 3 – Service activities in hotel and restaurant business management

Author's development

Information availability of modern means of accommodation and food leads to two results: on the one hand, the hotel and restaurant becomes as open and accessible as possible to the potential consumer, on the other hand, such openness leads to rapid copying of innovations in the management of competitors. In a similar situation, the competitive struggle can be won only by hotel and restaurant establishments that constantly apply an innovative approach to management.

Conclusions.

Thus, the conditions determining the vector of effective development of the

modern hospitality industry lie in the service plane. It is clear that now the need for service for the further economic growth of the service sector is more important than ever. It has been proven that services with a higher degree of service contribute to the growth of consumer satisfaction and, as a result, to an increase in the financial indicators of enterprises. Today, consumers pay special attention to the service of hotel and restaurant enterprises at the stage of choosing an establishment. Accordingly, the availability of the service leads to an increase in demand, which means their effectiveness. Service activity not only increases their turnover, but also has a positive effect on their liquidity. So, at the current stage, the implementation of service offers of hospitality industry enterprises becomes one of the significant competitive advantages that needs to be studied and implemented in hotel and restaurant management.

Literature:

1. Davydova O. Formation of the innovative management system for the development of hotel and restaurant enterprises. *Business Inform.* 2017. vol. 11. pp. 459–464.

2. Zavidna L. Hotel business: development strategies: monograph. Kyiv, 2017. 600 p.

3. Matviychuk L. Regional features of the development of the hotel industry in Ukraine. *Economic sciences*. 2016. Issue 13. pp. 265–273.

4. Milashovska O., Hrynialo A., Udut M. Innovative potential of hotel and restaurant business enterprises. *Economy and society*. 2017. Issue 8. pp. 431–435.

References:

1. Davydova, O. (2017). Formation of a system of innovative management of the development of hotel and restaurant enterprises. *Biznes Inform*, no. 11, pp. 459–464 [in Ukrainian].

2. Zavidna, L. (2017). Hotel business: development strategies: monograph. Kyiv, 600 p. [in Ukrainian].

3. Matviychuk, L. (2016). Regional features of hotel development in Ukraine. *Ekonomichni nauky*, iss. 13, pp. 265–273 [in Ukrainian].

4. Milashovska, O., Grynialo, A., Udut, M. (2017). Innovative potential of hotel and restaurant business enterprises. *Ekonomika ta suspilstvo*, iss. 8, pp. 431–435 [in Ukrainian].

Анотація. У статті розглянуто сфери застосування сервісної діяльності готелів та ресторанів, що визначає тип і спрямованість стратегій даних закладів в у мовах кризи у галузі. У свою чергу, сервісна діяльність готелів та ресторанів дозволяє конструювати відповідні економічні та управлінські механізми, оскільки вони визначаються саме типом впроваджуваного сервісу та обраної стратегії. При цьому будь-який заклад в процесі реалізації системного підходу до визначення своєї стратегії розвитку, розглядає свою сервісну діяльність з урахуванням принципів і аспектів класифікації, отримує можливість точніше позиціонуватися на ринку, визначити форми просування і реалізації своїх послуг і пропозицій на ринок, які для різних типів сервісу різні. Сервісна діяльність підприємств готельно-ресторанного бізнесу охоплює якість та безпечність послуг, впровадження нових послуг, впровадження інноваційних технологій, удосконалення маркетингової діяльності закладів розміщення.

Ключові слова: готельно-ресторанний бізнес, сервісна діяльність, конкурентоспроможність, сервісний процес, інновації.

<u>Issue 25 / Part 4</u>

http://www.moderntechno.de/index.php/meit/article/view/meit25-04-066 MODERN PRACTICE OF APPLICATION OF ARTIFICIAL INTELLIGENCE IN THE BANKING FIELD Kravchenko V.P. http://www.moderntechno.de/index.php/meit/article/view/meit25-04-070 **68** MANAGEMENT OF ADVERTISING OF PHARMACEUTICAL BRANDS Podzihun S.M. / Подзігун С.М. http://www.moderntechno.de/index.php/meit/article/view/meit25-04-071 74 UKRAINIAN RETAIL MARKET: MAIN DEVELOPMENT TRENDS Averkyna M.F., Soltys-Sholudko N. V. http://www.moderntechno.de/index.php/meit/article/view/meit25-04-077 79 SERVICE ACTIVITIES IN THE HOTEL AND RESTAURANT BUSINESS Onyshchuk N.V., Postova V.V. http://www.moderntechno.de/index.php/meit/article/view/meit25-04-081 83 BLOCKCHAIN TECHNOLOGY IN INNOVATIVE DEVELOPMENT Kachula S.V., Khalatur S. M., Tsykal M. M., Kovalchuk O. L. http://www.moderntechno.de/index.php/meit/article/view/meit25-04-082 **88** DEVELOPMENT OF A NEW MODEL OF MIST Starovoit O.Y., Zhuravska N.Y. http://www.moderntechno.de/index.php/meit/article/view/meit25-04-119 94 OFFSHORIZATION AS A KEY MECHANISM OF SHADOW **BUSINESS OPERATIONS** Chernytska T.V., Kharlov V.V. http://www.moderntechno.de/index.php/meit/article/view/meit25-04-121 102 INTERCONNECTION OF THE ECONOMIC GROWTH CONCEPTS WITH INTERNATIONAL TECHNOLOGY TRANSFER Kohut M.V. http://www.moderntechno.de/index.php/meit/article/view/meit25-04-122 112 THE EFFECTIVENESS OF THE USE OF PUBLIC RELATIONS TOOLS IN THE PHARMACEUTICAL MARKET Humeniuk A., Garmatiuk O. http://www.moderntechno.de/index.php/meit/article/view/meit25-04-127 117

ORGANIZATIONAL ENSURING THE DEVELOPMENT OF LABOR POTENTIAL OF BUSINESS STRUCTURES AS A COMPONENT OF STRATEGIC MANAGEMENT Savchenko V.M., Kononenko L.V., Karnaushenko A.S.



International periodic scientific journal

MODERN ENGINEERING AND INNOVATIVE TECHNOLOGIES Heutiges Ingenieurwesen und innovative Technologien

Indexed in INDEXCOPERNICUS high impact factor (ICV: 87.25)

Issue №25 Part 4 January 2023

Development of the original layout - Sergeieva&Co

Signed: January 30, 2023

Sergeieva&Co Lußstr. 13 76227 Karlsruhe e-mail: <u>editor@moderntechno.de</u> site: <u>www.moderntechno.de</u>

Articles published in the author's edition







ISSN 2567-5273



www.moderntechno.de

e-mail: editor@moderntechno.de