

## ORGANIZATION AND BASIC REQUIREMENTS FOR RESTAURANT DESIGN INTERIOR

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### ABSTRACT

One of the important conditions for human life and its normal performance is nutrition.

At the same time, a properly organized leisure of the population in their free time, combined with entertainment and eating, ensures employment of the population and enhances human culture. The restaurant is a catering company, which provides a high culture of commercial services, combined with a vacation for visitors to a diverse assortment of culinary, confectionery and wine and vodka products and the organization of musical and pop performances.

The first restaurant was opened in 1553 in Paris, which for the next two centuries remained a unique institution, since its only function was to provide food. During the French Revolution, in connection with the emigration of chefs to other states, the idea of a restaurant was widespread throughout the world.

The development of catering requires the construction of a large number of new restaurants, taking into account modern requirements. The new architectural appearance of restaurants necessitates a modern solution to their interiors. A beautiful, tastefully designed interior, providing a cozy atmosphere and the necessary comfort, contributes to the aesthetic taste of visitors.

A major role in creating the interior of a modern restaurant is played by art construction, or design. Considering each projected object - whether it be furniture, a lamp, etc. - as part of a complex of objects surrounding a person in a restaurant, the designer (designer) creates a variety of convenient and aesthetically complete complexes that have the purpose of serving the person better and more efficiently. At the same time, solving purely artistic problems, modern design in a socialist society at the same time propagandizes a socialist way of life, that is, it helps to organize life and educate a person according to communist ideals.

A large team of people, technologists, organizers of public catering, architects, specialists in decoration, lighting, sanitary equipment, furniture makers, etc. take part in creating the modern interior of the restaurant. For each element of the interior you need a precisely found place that determines its character and style. Only under these conditions can a holistic, artistically expressive interior be created.

One of the important methods in solving the modern interior of the restaurant is dividing the space of the trading floor into separate zones and sectors. The huge halls of previous years, where a person at a table seemed to get lost in space and did not always feel comfortable and at ease, were replaced by small halls with various forms of communication between them (for example, sliding walls). In one large hall, cozy niches and boxes are created through the use of low partitions, flower girls, etc.



Compositional-planning decisions of a restaurant, cafe can be suggested by the location: on the ruins of the old fortress walls, in a fishing hut, an old mill, etc. Exotic solutions can be used not only in the interior, but also in the architectural solution of the buildings themselves. Open courtyards with barbecue grills, terraces, porches - all create an environment conducive to relaxation.

There are three types of compositional-planning solutions for the interior of the halls of public catering enterprises:

- the object of observation is the surrounding landscape (the so-called panoramic restaurants and cafes in recreation areas, summer catering facilities);
- the object of observation can be both the interior and the external environment, i.e., the composition is based on the sequential disclosure of the internal and external space. This technique is typical for cafes, restaurants, the interior of which is “opened” to the city, the park, as well as for snack bars, fast-food cafes, which are as if part of the street or foot court;
- the object of observation is any part of the interior.

The role of such an element, attracting the main attention of visitors, can be played by a stage, a dance floor, a fountain, a panel, a bar counter, etc.



This technique is most often used in restaurants, cafes, intended for evening relaxation, with a chamber, intimate character of the interior.

In compositional-planning decisions of large restaurants, compositions built on a number of “zones” with their centers can be used.

In this case, the feeling of unity of a large space is combined with a cozy, chamber atmosphere created by zoning furniture, a bar, a dance floor, and a stage.

The principle of consistent opening of spaces emphasizes the festive, solemn character of the interior. The means of dividing the space include removable and sliding partitions, freestanding panels - screens (blank and transparent), walls with decorative plastic or painting, sculpture, ponds, decorative plants.

The planning composition of the halls of restaurants and cafes is often determined by such interior elements as a dance floor (stage), bar, as well as elements that give it a special personality - fireplaces, open kitchens, pools, decorative walls, winter gardens.



Dance venues can have a different shape depending on the size and composition of the hall. In the halls of large capacity sometimes arrange two dance floors with one stage, each of which is oriented to a specific area of tables.

A place for dancing can be allocated in the overall composition or decided neutrally without any external tricks - it depends on the overall concept, which is determined by the purpose of the restaurant. It can complete the perspective of the interior, be placed at the entrance or in the center, being the compositional middle of the hall.

In cases where the dance floor plays an active compositional role, it is raised or lowered in relation to the general floor level, highlighted by the concentration of lamps, a special shape of the ceiling, floor. However, it is not always necessary to focus on a place for dancing. Neutral placement of the stage and dance circle, not emphasized by the compositional axis and placement of furniture, can serve as a means of dividing the internal space.

Furniture. A significant role in the interior of the restaurant is played by furniture, which should be in harmony with its general character, meet the aesthetic requirements presented to it as an important element of the interior. The form of furniture, its color, arrangement - all this is associated with the architectural decision of the hall, its decorative design.

Furniture can have a certain effect on a person, affect the nature of his rest, mood. Therefore, furniture, especially restaurant furniture, first of all should be comfortable, light, without unnecessary decorations, hygienic. The design of modern furniture is based on anthropometry, i.e., the study of the size and proportions of the human body in order to create tables, chairs and other furniture elements for dining halls that provide the greatest convenience to visitors.

One of the main requirements for the layout of the restaurant premises is a clear organization of the connection of the trading floors with the production rooms (distribution, service, washing tableware) and buffets.

The dispensing room, where ready meals are dispensed, can communicate with the trading floor in two arches-aisles: through one, the waiters go to production, and through the other, they enter the hall with the dishes on trays without interfering with each other. There may be other options for planning decisions. However, in all restaurants without exception, a convenient relationship between trading premises and production should be ensured, which helps to expedite the service to visitors, provides the necessary amenities for the work of waiters, and thereby increases their productivity.

In some foreign restaurants, for a clearer connection of waiters with production and information on the readiness of custom-made dishes, a light panel located in the trading floor is used. As the dishes are being made, the shopkeeper presses a button on her remote control, and the waiter's number on the display in the hall lights up, the order of which has been completed. A similar installation works in Moscow in a restaurant under the CMEA.

Ventilation. To create a normal temperature regime (temperature 16–18 ° C, air humidity 60–65%), air conditioning is sometimes carried out in commercial premises. However, most often the required temperature regime is maintained thanks to the correct ventilation and heating device. Usually, a common system of supply and exhaust ventilation is used, and the ventilation grilles overlooking the commercial premises should be

decoratively decorated. Thus, they will combine their direct technical function with design. In the trading rooms of restaurants, cocktail bars should arrange independent mechanical ventilation. An important role is played here by the height of the premises. Low trading floors create the need for relatively expensive ventilation equipment.

It is very important to achieve silent operation of ventilation units. The occurrence of noise can be caused by improper selection of the fan number, defects in its operation or too high air velocity in the ventilation ducts. You can drown out sounds with a special lining made of sound-absorbing materials. Sound attenuation is also achieved by increasing the channel cross section and giving it an appropriate shape. The start-up of ventilation units must be such that they can be turned on or off by the room manager.

Lighting. The right choice of lighting system, compliance with hygiene standards of illumination of various sections of the hall are equally important for visitors and restaurant employees. In addition, lighting plays a large role in the design of interiors.

In modern restaurants, the natural lighting of the hall on one side is sometimes replaced by two to three-sided and upper natural lighting, which achieves the connection of the interior with the landscape surrounding the building. To create a view of the area around the restaurant, large window displays are used. In this case, with the onset of darkness, when the view of the night city and the surrounding area will be distorted by the reflection of internal light, it is recommended to lower the brightness of the hall lighting or turn off a number of light sources. At the same time, it is necessary to increase the brightness of the external light, for example, using directional floodlighting to identify some expressive details of the surrounding area.

Light is able to "make" the room more spacious or more comfortable, wide or high. It psychologically affects a person; can contribute to a noisy revitalization or set up for a quiet conversation, have peace of mind.

Hall lighting has its own laws. When you need to quickly serve, for example, participants in a congress, forum, festival, the full light comes on. If visitors are in no hurry and want to sit and relax longer, the lighting does not turn on completely. When performing dance music, colored spotlights and various illusionary lighting devices (snow, rain, etc.) can be included. The color of light (its warm or cold tones) affects the quality of lighting, the type of lighted objects, foods, drinks, as well as the well-being of a person.

All luminaires used to illuminate rooms are divided into three groups: freely placed in space, plafonds and built-in. Freely placed in space fixtures are divided, in turn, into the following types: pendant; chandeliers - multi-tube lamps; sconces - wall lights; tabletop; floor lamps - portable or stationary floor lamps. The last two types are used quite rarely, as they require a special place.

The lighting device, like everything in the interior, should be in harmony with the architectural elements of the halls in the daytime and evening.

The most common lighting system is mixed or combined lighting. With this system, the entire hall is illuminated with a general, not very bright light, and some places are highlighted using additionally directed light streams. The mixed lighting system allows you to optionally vary the illumination of the hall, the direction of the light flux, create additional lighting effects, turning the lights on and off.

For general lighting of the trading floor, scattered light fixtures are most suitable. The use of such lamps allows to achieve sufficient uniformity of lighting, attenuation of shadows, uniform distribution of light brightness. The ceilings and walls of the trading floor should be smooth and light to reflect a significant amount of the light directed at them.

If the ceiling in the hall is smooth, white, with a sufficiently high reflection coefficient, you can use reflected light fixtures. Such lighting gives a softer, more uniform light, without the glare of the bright parts of the fixtures. As a rule, illumination by reflected light fixtures is carried out using hidden sources, usually incandescent lamps, which are positioned so that direct light does not get into the eyes of visitors, and the light flux directed to the smooth white surfaces of the ceiling or walls, reflecting, creates uniform diffused lighting. Incandescent lamps, in addition, contribute to the spectacular "play" of glassware and the brilliance of cutlery. In addition to the suspension hidden behind the curtain rods or suspended ceiling, various gratings are used and scattered from white plastics or from tin plate painted in white.

When choosing fluorescent lamps for lighting, great importance is given to the color shade of light. Some lamps give a white or greenish tint that decomposes the red gamut of the color of the surrounding objects. Dishes lit with such lamps have an unattractive, unnatural appearance, so lamps with warm color shades - yellowish or pinkish - are preferable.

Lamps must be properly placed in the restaurant. In case of evacuation of visitors, the lighting installation should be equipped in the corridors, on the stairs and exits. Lampshades should be equipped with an arrow indicating the direction of exit.

**Decoration Materials.** To decorate the trading floors of the restaurant, now instead of cladding from expensive wood and veneered surfaces, facing materials based on synthetic resins are increasingly being used. They are durable, flexible, waterproof, resistant to chemical attack, very diverse in appearance, have a surface of all kinds of colors and shades.

The walls of trading floors are sometimes lined with chipboards coated with plastics with a distinctive patterned surface. These boards are made from shavings bonded to synthetic resins by extrusion; after grinding and coating the plastic with a plate, they are quite hard and meet hygienic requirements. Of great interest for the decoration of the interiors of trading floors are materials from synthetic resins with drawings or panels pressed into the top layer.

Natural stone is widely used as a finishing material. Stone surfaces in the interior give it a special artistic expression. Currently, wall decoration with pebbles, gravel, cobblestones, facing bricks, etc., has gained popularity.

In order to reduce the noise in the hall, it is recommended to use sound-absorbing plates when decorating walls and ceilings. With the universal use of the trading floor, special acoustic panels can be used, thanks to which it is possible to improve the acoustic quality of the hall for concerts, organizing pop shows, etc. However, sound-absorbing materials with perforated, ribbed, and other similar surfaces must be used so that violate hygiene standards.

False ceilings are now widely used. The use of soundproofing materials (perforated plates) in suspended ceilings during the construction or conversion of dining halls not only contributes to a significant (approximately 85%) reduction in the noise level in the building, but also helps hide electrical wiring, ventilation ducts and other communications. In addition, electric lighting fittings are easily and conveniently placed in a suspended ceiling made of perforated plates. The most common soundproofing material is perforated wood fiber boards; they are porous, light, coated with a refractory composition, wash well, are relatively inexpensive.

The main requirements for floors in restaurants are a smooth non-slip surface, moisture resistance and abrasion resistance. Until recently, parquet floors were widely distributed in most restaurants. However, due to increased humidity in the fall and winter, they quickly deteriorated, and in addition, they required careful care. In order for parquet floors to become moisture resistant, they are coated with colorless varnish, which forms a waterproof film that lasts for 1-1.5 years. The operation of a parquet floor covered with varnish is much easier, however, the high cost and time-consuming installation process make the use of parquet floors unprofitable.

Therefore, now in many restaurants the entire surface of the floors, with the exception of the dance floor, is covered with synthetic carpet, often plain. Along the entire border with the dance floor, the carpet is fixed with a brass strip 2 cm wide.

The most suitable for flooring in trading floors are various roll materials based on synthetic resins. Roll polyvinylchloride linoleum is glued to any carefully aligned and dried floor base using special mastic. But the base of the floor should be smooth, since, being a plastic material, polyvinyl chloride linoleum repeats on its surface all the irregularities of the base of the floor. It is recommended to use tiled materials (phenolite), asbestos-resin and religious tiles for flooring. Covering the floor with tiles makes it possible to create a specific pattern from them, if necessary, any of the tiles is easy to replace. High hygienic properties and resistance to the effects of acids and alkalis are found in tiles and roll material made of rulon (rubber linoleum).

The principles of the design of the sales area are similar to those of the design of the banquet room, which is intended for arranging receptions, banquets, wedding evenings, celebrations of friends, birthdays, etc. In modern restaurants (for example, in the banquet hall of the CMEA building restaurant), sliding partitions are used. In the new restaurant, from one large banquet hall, three compartments can be made using sliding partitions, depending on the number of participants in the banquet. This makes it possible to change the number of seats and serve several banquets at the same time. At banquet rooms, coffee and wine bars are sometimes arranged.

A special place in the compositional solution of the interiors of restaurants and cafes is occupied by bar counters. They are usually located in the back of the hall or at the entrance. Often, the bar counter is compositionally combined with a place for dancing, which makes the interior space more free. The placement of the bar at the entrance allows you to create a kind of entrance hall: in conjunction with low tables and upholstered furniture, a recreation area with its own special character is formed here.



Depending on the compositional concept of the interior, bar counters are free-standing, with wall and built-in ones. The integrated placement of the bar counter is the most economical way, therefore it is most often used in halls of small capacity. Freestanding bar counters, plastic, voluminous, acceptable in large halls.

The location of the bar determines its shape and decoration material. The neutral nature of the solution corresponds to the built-in bar counters or placed along the walls. The compositional significance of the bar in this case can be created by decoratively processing the wall to which it adjoins. A variety of means can be used for wall decoration: decorative panels (relief, wood firing texture, leather embossing, painting, embossing), mirrors, shelving with utensils. Elements of wildlife can also be used: ornamental plants, aquariums, etc.

The banquet hall in a restaurant or cafe is a place for celebrations at the most important moments in the life of a company or an individual. That is why special attention is paid to its design, which can make any holiday memorable and cause a desire to return here again. Meeting the requirements for aesthetics, functionality and comfort will give a professional design banquet room project created by Inspiregroup.

The celebration in a specially prepared hall can take place on a variety of occasions. To make visitors happy with the reception, its interior should be beautiful, convenient and versatile, able to beat almost any topic. In addition, the movement paths of both visitors and staff should be well thought out. In the decoration and decor can be used both traditional and the most modern materials - wood, stone, mirror and glass, plastic and sculptural elements.



Well-designed components will create the necessary feeling of lightness and chic, giving an idea of the most luxurious holidays and celebrations.

A modern restaurant is an institution in which people come not just to eat, but to receive aesthetic pleasure from the design of dishes, enjoy exquisite culinary masterpieces, a festive atmosphere and, of course, a stylish interior design.

Hiring a professional team of chefs and well-trained staff is half the battle, in order for the establishment to be popular with visitors, you need to create your own unique look - an interior that you want to return to again and again. At the moment, there are several of the most popular stylistic trends that are used to design cost-effective restaurants around the world.



Ресторан в стиле модерн

Ресторан в стиле хай-тек

The restaurant is in the Art Nouveau style. This style bizarrely combined the characteristic features of several eras, which ultimately led to the appearance of a rather interesting result. Modernity is characterized by asymmetry, high decorativeness and an abundance of various ornaments and patterns. The feeling of softness and comfort of the interior is created through the use of smooth lines.

Particular attention in restaurants of this direction is given to lighting, it should not be too bright, but the presence of lamps of the most unusual location is welcomed. The color scheme is maintained in soothing colors, contrasting combinations are not peculiar to modernity. In the decoration, preference is given to natural materials.

High-tech style restaurant. High-tech involves the use of ultra-modern materials and furniture. Plastic chairs, laminated countertops, unusual decorative elements, bold color combinations, original lighting - these are the essential elements of such an institution.

White, sulfur or cream shades are often used as primary colors, silver tones are often used. Any shade can be used as an additional color, the most original combinations are welcome. In addition, the room should have many mirror surfaces that effectively reflect light.

## CONCLUSIONS

Thus, in order to attract as many customers as possible, restaurants sometimes make very extraordinary decisions in their concept. We saw that restaurants are designed in different styles, as well as compositional and planning decisions. They can offer a variety of additional services for the consumer, with the help of which the client is located. With all this, the kitchen and the interior are also taken into account, depending on the chosen concept. For example, restaurants can be prompted by the location: on the ruins of old fortress walls, in a fishing hut, an old mill, etc. Exotic solutions can be used not only in the interior, but also in the architectural solution of the buildings themselves. Open courtyards with barbecue grills, terraces, porches - all create an environment conducive to relaxation.

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