

**NEW CONCEPTS IN THE RESTAURANT BUSINESS:
GOURMET MARKET AND ECO-RESTAURANT
(НОВІ КОНЦЕПЦІЇ В РЕСТОРАННОМУ БІЗНЕСІ:
ГАСТРОМАРКЕТИ ТА ЕКОРЕСТОРАНИ)**

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Розглянуто нові концепції в ресторанному бізнесі, а саме гастромакет та екоресторан. Їх розвиток і популярність, а також їх перспективи на ринку в ресторанному бізнесі.

In the restaurant business, new ideas are constantly popping up new concepts for restaurants serving dishes and restaurant dishes. Every year there are more and more restaurants of such popular cuisines as Pan Asian Italian French Japanese Mediterranean Ukraine and many others, but among all famous cuisines as well as among all famous ideas for to the type of historical and timatic restaurants and cafes of all gourmet restaurants and fast foods and cafes that are already well known to all, new ideas of the establishment and even whole food court grounds that introduce new trends to the restaurant market one of these new types is those institutions about which we will talk more about some of them are gastro marquets and eco restaurants about them and we will talk about these two concepts will gain popularity in the restaurant sphere for now.

Gastro market is a concept in a restaurant business when different restaurants gather together eateries cafes cafes and bars different venues come together at such platforms different restaurants and cafes with different cuisines Italian Japanese pan Asian American and other clients in gastro markets have a choice of different dishes and cuisines this concept It has the idea to unite different views on culinary and service; in gastro markets, gourmet restaurants and

Eco restaurants are also a popular idea for restaurants. They carry the idea of preparing dishes with ecologically clean products and equipping a restaurant with the use of ecologically clean materials

The cuisine in such restaurants has a diverse approach to the dish for both vigarians and meat-eaters, but it differs in the fact that poultry or meat is brought from farms and not from commercial birds to factories, fresh vegetables are brought from farms or some restaurants grow their garden. These two concepts at the moment are one of the most popular and interesting in the market in the restaurant business.