

organization exists, and where and how it will compete, the mission statement allows leaders to define a coherent set of goals that fit together to support the mission.

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**NEW ITEMS IN THE RESTAURANT BUSINESS. O. NOIR
RESTAURANT**

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In the process of serving tourists, the restaurant business plays a particularly important role, acquiring a number of specific features, which makes it possible to consider this business an integral part of the tourism industry.

The restaurant business creates conditions for achieving the social goals of tourism development. People need not only food saturation, but also communication with each other. Restaurants are one of the few places on earth where all our senses work to create an overall sense of pleasure. Today, we find many different types of fine dine from fast food to family casual. The celebration of major events of life personal and professional takes place in restaurants. Acquaintances around a table sometimes turn out to be friends in the controlled environment of a restaurant. Individuals sometimes become lovers across a restaurant table. Restaurants are expected to give the best experience they can to their paying customers in order to feed them and make them want to come back. It is important for customers to be comfortable in their surroundings when eating at their restaurant in order for them to find the restaurant appealing.

The philosophy of the restaurant business is a general approach to the business of its owner, expressing ethical and moral values that reflect the essence of the company. Therefore, it is very important that your establishment is interesting and able to surprise the client. Further it will be possible to learn about one of these places.

I am going to tell you about one of the most famous restaurants in Canada.

The idea of dining in pitch darkness to heighten the taste and smell has already gained popularity in major cities around the world. However, gourmets

recognize this Montreal restaurant, which opened in 2006, as one of the best "dark" establishments.

The restaurant is located at 124 Rue Prince-Arthur E, Montréal, QC H2X 1B5, Canada. You can contact by this phone: +1 514-937-9727, booking services can be viewed on this site: libroreserve.com, and the menu on onoir.com.

Guests are greeted in a semi-dark room - here visitors have the opportunity to order from the menu. And also everyone turns off their phones and any lighting devices, because for the next few hours you will have to do without them. Those who have been there claim that the experience is truly unique and will bring new value and color to the usual meal.

There is also a specialized menu: Vegetarian Friendly, Vegan Options, Gluten Free Options.

Restaurant services: Reservations, Seating, Alcohol Serving, Bar.

Having visited this restaurant once, YOU will want to return there more than once, advise it to your relatives, friends. You will get their unforgettable impressions and emotions. Excellent guest reviews are a vivid confirmation of the fact that you definitely need to visit this restaurant:

I highly recommend to visit it. It is in nature of a man to be skeptical at first, but in the end he will like it. In this place, the taste of food is a little different, no matter what you order. Due to the fact that pitch darkness reigns here you will perceive the atmosphere differently. It is forbidden to bring flashlights, lighters, telephones and any other devices into the hall.

The experience of the restaurant has pleased me, I will return with my friends and family to enjoy the family calm atmosphere, beautiful decor and delicious food. The food was excellent and our waiter, was very pleasant and helpful. I really enjoyed myself and would recommend it anyone.

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