

Quality improvement at public catering enterprises

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Abstract. In conditions of market competition, every catering company should strive to maximize the results of its production and economic activities. To do this, it must maximize its competitive advantages over competitors. The most significant advantage is the production of higher quality products. To improve the quality of products produced by a catering company, it is necessary to pay more attention to technological processes, the functioning of which has a significant impact on the quality of finished products. The functioning of a catering company depends a lot on the efficiency of its staff. In this regard, in order to maintain a high quality of customer service at public catering enterprises, much attention should be paid to stimulating the effective labor activity of employees of the enterprise. Improving the quality management system at public catering enterprises allows not only to occupy its market niche, but also to attract the attention of potential investors. The use of a quality control system at public catering enterprises, certification of the enterprise on the basis of international quality management standards allows enterprises to reduce production costs, and therefore improve their financial and economic performance.

1 Introduction

The framework of market competition requires a balanced approach to the allocation of costs for improving the quality of products. The analysis of the costs of the enterprise aimed at improving quality is an element of the market strategy of this enterprise. According to [1], the process of quality improvement should be achieved not only by improving production processes, it should also include anticipating future consumer preferences of customers, as well as the formation of new needs. In the conditions of a market struggle for customers, a company can claim a leading position in the market if its products are of higher quality than those produced by competitors.

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According to opinion [2] the competitiveness of products and their quality are closely correlated with each other. The quality of products directly depends on such characteristics of the product as:

1. Reliability
2. Wear Resistance
3. Durability
4. Product safety
5. Environmental friendliness of the product
6. Aesthetic properties

Often, the problem of product quality is closely related to the qualifications of the company's employees.

According to [3], the product quality management process involves determining the volume and nature of consumer preferences, evaluating

According to [4], the quality management process is an omnidirectional coordination of public production, which includes the volume and nature of consumer preferences, the current level of quality of products and the implementation of measures aimed at ensuring the stability of the quality of goods and services produced.

According to [5], there are many definitions of the concept of "quality" in the scientific and technical literature

1. Quality, as a property of the product to perform its functions
2. Quality, as compliance with the purpose of the product or service
3. Quality as a synonym of excellence
4. Quality as the ratio of price and utility of a product or service
5. Quality as a property of a product or service
6. Quality as a characteristic of the ability of a product to perform its functions
7. Quality as an indicator of compliance with certain standards.
8. Quality as a degree of customer satisfaction.

According to [6], quality is a subjective and abstract category and its perception differs from person to person.

According to [7], the quality of the product can characterize some property of the product or its structure, or a set of properties of the product.

According to [8], the quality of a service or product is a summary characteristic of a set of technological, technical, operational and image characteristics of a product or service that correspond to consumer preferences.

According to [9], quality is an indicator characterizing the marginal utility of a product or service to their price. Thus, manufacturers must find a balance between the price of a good or service and their consumer value.

According to [10], product quality is a property of products that meets certain standards for satisfying consumer needs.

In our opinion, quality is an integral characteristic of a product or service reflecting its compliance with consumer expectations and competitiveness in the consumer market.

According to [11], there are three approaches to estimating costs related to product quality (Fig. 1):

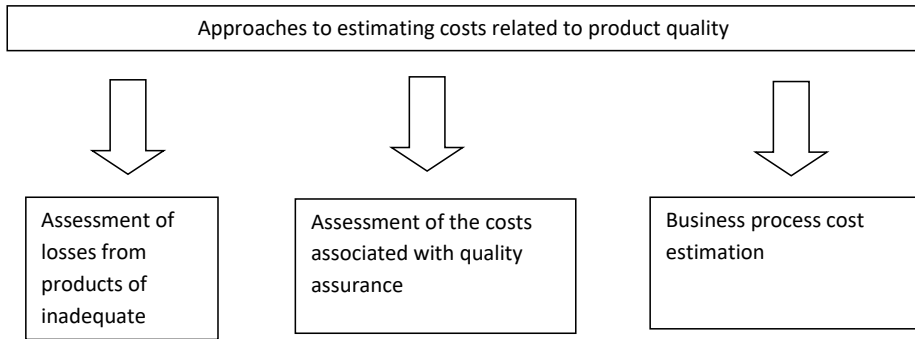


Fig. 1. Approaches to estimating costs related to product quality

According to [12], quality management of goods or services is a business process whose purpose is to ensure the proper quality of products.

According to [13], the concept of quality management based on a process-based approach allows us to consider from the standpoint of management theory. According to which, quality management is a chain of functions that have a logical relationship and affect production in order to ensure the required quality of goods or services.

According to [14], an effective quality management tool is the international standard ISO 9001:2015 "Requirements for a quality management system", which is based on seven principles of quality management :

1. Making decisions based on real facts
2. Orientation to consumer needs.
3. Leadership
4. Interaction with suppliers and consumers
5. Employee engagement
6. Using a process-by-process approach
7. Application of a systematic approach in management

According to [15], the application of the international quality standard ISO 9001:2015 creates prerequisites for reducing the cost of ensuring the quality of products by 10-30%.

According to [16], the quality management process is influenced by the relationship of the enterprise with the external environment, namely with suppliers, as well as with suppliers of production resources and subcontractors.

Catering enterprises have some features of the organization of business processes, namely:

- 1) Finished products can be sold not far from the place of production in specially equipped premises.
- 2) The period of sale of public catering products is calculated for a short period of storage.
- 3) Catering enterprises not only produce, but also organize the sale and consumption of their products.

According to [17], catering services can be divided into the following types (Fig.2):

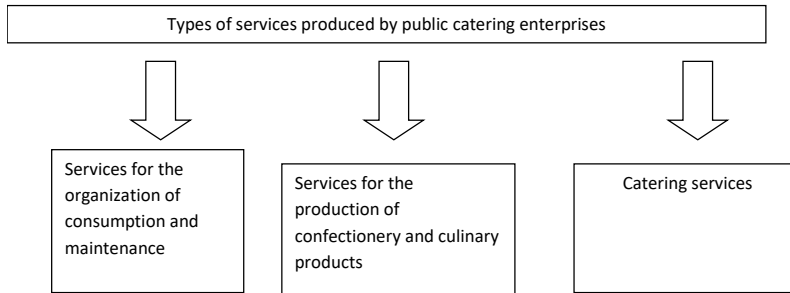


Fig. 2. Types of services produced by public catering enterprises

According to [18], the market of catering services has the following features:

1. A wide range of dishes, goods and services
2. The presence of high competition in the industry.
3. Complex structure of variable costs and, as a rule, high fixed costs.
4. The great dependence of the results of activity on the human factor
5. Difficulties of effective management.
6. The presence of uncontrollable factors associated with interaction with the external environment.
7. As a rule, the versatility of operational activities and the associated complexity of management.
8. High capital turnover
9. High attractiveness of the business for new investors
10. Increased attention of the industry from state regulatory authorities in connection with food production.

2 Methods

As part of this work, we applied an analytical research method. This made it possible to study the problems raised in this work in their development and unity. Taking into account the goals and objectives of the study, a functional-structural method of scientific research was used.

This allowed us to study some of the problems associated with quality improvement in catering establishments.

3 Results

For the effective functioning of a catering enterprise, a high-tech material base, a well-trained service person and enterprise management with the use of quality management elements are necessary.

Business processes taking place at catering establishments are highly dependent on the efficiency of the management of production and human resources of the enterprise, while maintaining high standards of customer service.

In our opinion, in order to improve the efficiency of the functioning of the catering enterprise, it is necessary :

- 1) Constantly analyze the flow of production processes for compliance with their requirements and the quality of customer service
- 2) To build an effective remuneration system, create conditions for professional and career growth of employees of the enterprise.
- 3) Make efforts to focus more on consumer needs
- 4) When managing a catering company, focus on the analysis of actual data and the analysis of the company's activities in previous periods
- 5) Strive to introduce innovative technologies and, first of all, information technologies into the business processes of the enterprise
- 6) Make efforts to improve the communication of the enterprise with suppliers, buyers and state regulatory authorities.
- 7) To carry out the certification of the catering company on the basis of internationally recognized quality standards.

A catering company with international quality certificates has an additional guarantee of stable operation and sustainable quality of its products, and this, in turn, is an additional prerequisite for a stable position of the company in the market.

4 Discussion

In conditions of market competition, each enterprise should strive to maximize the results of its production and economic activities. To do this, it must maximize its competitive advantages over competitors. The most significant advantage is the production of higher quality products.

To improve the quality of products produced by a catering company, it is necessary to pay more attention to technological processes, the functioning of which has a significant impact on the quality of finished products

The activity of a catering company depends a lot on the efficiency of its staff. In this regard, in order to maintain a high quality of customer service at public catering enterprises, much attention should be paid to stimulating the effective labor activity of employees of the enterprise.

Improving the quality management system at public catering enterprises allows not only to occupy its market niche, but also to attract the attention of potential investors.

5 Conclusions

The introduction of a quality control system at public catering enterprises, the certification of the enterprise on the basis of international quality management standards enables enterprises to reduce production costs, and therefore improve their financial and economic performance.

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