

and the Republic of Belarus a number of agreements on the activation of a bilateral trade and economic partnership about a technical and economic cooperation are signed.

The information mentioned before allows us to outline the following positive trends in mutually-beneficial cooperation of China and Belarus: the growth of the volume of tires deliveries, ground flax fiber sorting and crushing equipment, motors and electric generators, successful technical re-equipment and telecommunication projects as Huawei and ZTE aiming at improving BelCel and BEST operator communication capabilities in the regions of Belarus. At the same time, we observe the import growth due to China's consumer goods produced in Belarus, including household and other electric heaters, cookers, washing machines, refrigerators, leather production, woven fabrics of synthetic filament yarn and a significant number of ready-made clothes. Hence, now the most perspective directions of a trade and economic cooperation with the Chinese companies on the territory of Belarus are the following: the initiation of car production means of telecommunication and some others where China can act as a creditor, not necessarily having advanced technologies.

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BELARUSIAN CUISINE DISHES IN A BREAKFAST MENU OF HOTEL RESTAURANTS

Thousands of travellers all around the world start their day with breakfast at a hotel. For the majority of tourists having a delicious and varied menu in the morning in hotels is of great importance. According to research, 91 % of respondents prefer to have breakfast directly in their hotels [1]. Obviously, guests staying at a hotel for more than 3-4 days can find it boring to have the same type of dishes for breakfast. Therefore, hotel companies should carefully consider the morning menu and try to diversify it.

Thus, the object of this research is breakfast menus in Belarusian hotels. The subject of the research is the dishes of Belarusian cuisine in hotel restaurants. The main aim of the research is to assess breakfast menus in the restaurants of Belarusian hotels; to suggest dishes of Belarusian cuisine, which can expand the morning menu of a hotel and help guests to enjoy the centuries-old traditions of the Belarusian people and appreciate the cultural richness of the country. To achieve the aim of the research, the following tasks are set: to study statistical data relevant to the research and to identify Belarusian dishes that can be offered to the guests of Belarusian hotels for breakfast.

It can be suggested that, regardless of their nationality or the type of breakfast they prefer, hotel guests can be interested in learning about the

traditions of the Belarusian people. In fact, one of the easiest and most enjoyable ways to really understand any country is to try its national cuisine.

First of all, the guests can be encouraged to try traditional Belarusian bread for breakfast. Belarusians have long preferred rye bread and, when inviting guests to the table, almost usually said: "You are welcome to our bread and salt!" So, it can be recommended that the guests are met, following this tradition.

A wide variety of grains, nuts, and mushrooms in Belarusian cuisine is due to the geographical location of the country. As well as these, various fruits, vegetables, and berries can be used to make breakfasts more diverse in Belarusian hotels.

It is known that a full value breakfast should include dairy products. Not all guests of Belarus are acquainted with the natural taste of cottage cheese or sour cream, which can be called the hallmark of Belarusian farmers. So, these products can be offered to a hotel guest for breakfast.

To vary the morning menu of a hotel, one can suggest potato dishes, for example: knysh, draniki, potato babka (potato pie), kapytka (potato dumplings), etc. In addition, the guests can be invited to try Belarusian pancakes served with machanka (meat sauce), vereshchaka, honey, sour cream, or berries. Also, guests who are fond of sweet food can be offered different types of gingerbread and baked apples.

Finally, the breakfast menu should include a variety of Belarusian beverages, such as oat and berry kissels, herbal teas, including well-known rosebay willow-herb tea, and sbiten (honey-based drink).

The use of fresh and natural ingredients, according to the principles of healthy nutrition, culinary traditions in compliance with specific areas is one of the major trends in creating menus in Belarusian hotel restaurants today. Every morning, hotel guests can be offered a variety of dishes of Belarusian cuisine, which not only meet the needs of their taste, but also impress by their useful properties.

Undoubtedly, Belarus has everything to attract travellers: brilliant architecture, rich cultural heritage, and beautiful landscapes. However, people who visit Belarus do not always have an opportunity to visit its cultural attractions or become acquainted with its traditions. It can be supposed that, having tried traditional Belarusian cuisine, the guests will discover the vast horizons of Belarusian culture and, perhaps, next time they will visit the country not due to the needs of their service but for exploring the customs and traditions of the Belarusian people. This is the reason why hotel restaurants are invited to include Belarusian dishes into their morning menu.

References

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