tism and slow promotion, as well as inequality in pay, which prevent women from achieving leadership positions.

Reference


POVERTY AND TRADE

In 2018, the population of the planet Earth is above 7.6 billion people. Over the past century alone, the number of people in the world has increased by 4.35 billion. According to recent research by experts at Oxford, in 103 countries of the world where 76 % of the world's population (5.4 billion people) live, at least 26.5 % (1.45 billion) people live below the poverty line.

There are several reasons due to which there is poverty and these reasons are grouped into several groups:

– economic (unemployment, low wages, low labor productivity, non-competitiveness of the industry); as a whole in the world there are about 1 billion unemployed, mostly living in the country of the world.

– socio-medical (disability, old age, high morbidity);

– demographic (incomplete families, a large number of dependents in the family);

– socio-economic (low level of social guarantees);

– educational qualification (low level of education, lack of professional training);

– political (military conflicts, forced migration);

– regional geographic (uneven development of regions).

According to experts of the international humanitarian organization Oxfam, the causes of the development of poverty and social inequality in the world, starting in 2010, are the following:

– tax evasion of wealthy people,

– reduction of wages of workers,

– increase the difference between the minimum and maximum levels of remuneration.

The main ways to overcome poverty and underdevelopment:

– development and implementation of effective national development strategies of the country based on an integrated approach to the use of available domestic resources;
One of the common traits of a successful restaurant is a strong restaurant staff that works tirelessly to deliver top-notch service to the customers. Customers visiting a restaurant are not doing so merely for the food but for the experience and the service which is created by the right staff. However, with severe competition in the restaurant industry, high rentals, and rising costs, hiring the right staff and creating the correct human resource structure for restaurants remains as one of the biggest challenges for restaurant owners. According to a survey by Toast, 46% of restaurateurs listed hiring, training, and retaining restaurant staff as their № 1 challenge.

It is no secret that happy staff is productive staff. Well trained, efficient, and motivated restaurant staff can do wonders for the customer service.

So we need to know some basic problems of this sphere and some rules how to motivate restaurant employees and increase productivity.

The most important aspect here is the basic policies required by law. Below are policies of prime importance:

- work hours
- worker’s compensation
- medical leave
- pay [1, p. 7].

I conducted a survey among the employees of 5 restaurants that are situated in Minsk. The workers were of different job positions, from the cleaners to the administrators. 15 people were interviewed. There were just 2 simple questions «Do work hours satisfy you?» and «Does your