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## Tourism and related services — Traditional restaurants — Visual aspects, decoration and services

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## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

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Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 228, *Tourism and related services*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

## Introduction

Nowadays, national and ethnic restaurants providing both traditional and regional cuisines are located everywhere, especially in tourist destinations.

Guests of these restaurants include tourists and local citizens taking advantage of the opportunity to taste and experience other nationalities' cuisines, even in their own country.

Feedback from guests of traditional restaurants indicates that the most important elements in satisfying guests' expectations are physical appearance, the harmonic combination of cultural factors and the provision of services.

Hence, in order to ensure guest satisfaction, these restaurants can provide an ambience or desired atmosphere, suitable space, equipment, table settings, menu design and other service characteristics.

Regardless of variations based on differences of nationality and culture, this document emphasizes the cultural elements while rendering services and prioritizes a favourable environment and authentic experience of customs and lifestyle related to the eating habits of other populations. Thus, it will determine criteria regarding cuisines (e.g. food, beverages and supplements), living cultural elements (e.g. dialects, costume) and catering arrangements (e.g. equipment, fixtures and accessories all in synchronization with a given historical period), which can help promote the quality of services. Therefore, visitors, both domestic and international, can choose their favourite place to eat and pay for the service that they expect.

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# Tourism and related services — Traditional restaurants — Visual aspects, decoration and services

## 1 Scope

This document establishes requirements and recommendations related to the environment and the service provision of traditional restaurants, which belong to a specific cuisine and custom of a specific country or area.

This document specifies physical features of traditional restaurants (visual specifications for buildings, furniture and decoration), elements related to the specific cuisine and customs of serving food as well as staff requirements (clothing, behaviour, language) that affect the traditional style and quality of the service.

Requirements related to the technical characteristics of the buildings and general requirements of preparation and cooking in the kitchen and other back office spaces are not included in this document.

## 2 Normative references

There are no normative references in this document.

## 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

### 3.1

#### **traditional restaurant**

public restaurant providing *traditional food* (3.2) and local beverages in a specific style specially aimed at ethnic cuisine

### 3.2

#### **traditional food**

foods and dishes passed through generations (or which have been consumed locally, regionally or both for an extended time period) that play a major role in the traditions, identity and heritage of different cultures

Note 1 to entry: Traditional food is generally prepared using traditional ingredients (raw material of primary products), traditional composition or traditional types of production and/or processing methods.

### 3.3

#### **traditional beverage**

common beverage belonging to the local population of a city, area or country, or prepared by the population's ancestors

### 3.4

#### **corrective action**

action to eliminate the cause of a *non-conformity* (3.5) and to prevent recurrence

[SOURCE: ISO 9000:2015, 3.12.2, modified — Notes to entry removed.]

**3.5  
non-conformity**

non-fulfilment of a *requirement* (3.6)

[SOURCE: ISO 9000:2015, 3.6.9, modified — Notes to entry removed.]

**3.6  
requirement**

need or expectation that is stated, generally implied or obligatory

[SOURCE: ISO 9000:2015, 3.6.4, modified — Notes to entry removed.]

**3.7  
sustainability policy**

intentions and direction of an organization, related to sustainability, as formally expressed by its top management

[SOURCE: ISO 21401:2018, 3.41]

**3.8  
guest satisfaction**

guest's perception of the degree to which the guest's requirements have been fulfilled

Note 1 to entry: Guest complaints are a common indicator of low guest satisfaction but their absence does not necessarily imply high guest satisfaction.

Note 2 to entry: Even when the guest's requirements have been agreed with the guest and fulfilled, this does not necessarily ensure high guest satisfaction.

[SOURCE: ISO 9000:2015, 3.9.2, modified — Note 3 to entry removed]

**3.9  
converted building**

building with considerable artistic heritage value, used as a traditional restaurant after having implemented the necessary changes

Note 1 to entry: There are some procedures and instructions for these changes in each country in order to maximize the conservation of the heritage value of such buildings.

**3.10  
carrying capacity**

measure that addresses the question of how many visitors can be permitted into an area at any specific time, taking into account at least the risk of degrading the site, its physical capacity and the visitors' experience, safety and security

Note 1 to entry: These desirable limits measure the types and levels of sustainable use.

[SOURCE: ISO 18065:2015, 3.1, modified — "safety and security" added to definition.]

## 4 Features of the traditional restaurant

### 4.1 General

Regarding physical features and operation, traditional restaurants work under the disciplines of catering establishments. The following subclauses detail the features of static appearance (e.g. gardening, building, entrances, furniture, decoration, table setting) which contain the theatrical aspects and cultural factors.





**4.4.2** Wall coverings with consideration of table decor and other decorations should be considered in the conceptual design. Rooms next to the interior open spaces should have windows for light and ventilation. Curtains for covering the windows shall be harmonized with the hall decorations.

**4.4.3** Coverings of the hall floor and corridors should be harmonized with the traditional ambiance; also, the floor covering should be made of materials which are easy to clean and harmonized with the hall decorations as much as possible.

NOTE Complementary design can be used.

**4.4.4** Kitchens can be designed for cooking shows. In order to have proper ventilation, there should be some kind of separation between the work area and the dining area.

**4.4.5** Part of the hall should be allocated for welcoming guests with traditional hot or cold drinks and light snacks at times other than breakfast, lunch and dinner.

**4.4.6** The hall shall be equipped with proper ventilation according to the concept of the traditional restaurant.

**4.4.7** There shall be a collection system for smoke in the kitchen and a filter area.

**4.4.8** Bioclimatic design and elements of vernacular and landscape architecture should be considered in the facilities.

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#### **4.5 Annex spaces**

**4.5.1** There should be separate bathrooms for ~~women and men~~ with clear signage that includes tactile characters and braille. <https://standards.iteh.ai/catalog/standards/sist/2b16ec93-5b0d-41cb-9a47-c6ed314422da/iso-fdis-21621>

**4.5.2** At least one toilet with a toilet seat in each bathroom (for men and women) shall be available for guests.

**4.5.3** Bathrooms for both women and men shall be equipped with baby-changing facilities.

**4.5.4** There shall be at least one accessible bathroom facility that includes an accessible toilet with clear turning space, an accessible toilet and accessories (e.g. soap, paper towels) allocated to people with disabilities, that is clearly signed, including tactile and braille characters.

**4.5.5** The walls of the sanitary facilities shall be covered to the ceiling with materials that are easy to clean and disinfect.

**4.5.6** Sufficient water, paper tissues and handwashing liquid shall be supplied in sanitary facilities.

**4.5.7** For saving energy, the use of smart technologies should be taken into consideration.

**4.5.8** Places allocated to the staff, such as dining rooms, shall be separate and out of sight of the guests.

**4.5.9** There should be a waiting area, including seats, for peak hours.

**4.5.10** Dustbins should be available in all annex spaces.

## 4.6 Station and parking lots

The traditional restaurant should have facilities for parking, including accessible parking spaces.

NOTE Public parking close to the traditional restaurant can be used.

## 4.7 Indoor and outdoor areas

4.7.1 The indoor area shall display clear signage to the emergency exits and bathrooms.

4.7.2 Design of the indoor area should be harmonized with the main hall.

4.7.3 The traditional restaurant premises should be clean and scenic.

4.7.4 Handicrafts, musical instruments and/or other traditional elements harmonized with the style of the traditional restaurant should be used in the decoration of both indoor and outdoor areas.

NOTE Some countries or regions have a specific example of traditional decoration; for example, in Iran small pools with fountains are used as a decorative traditional element in buildings.

4.7.5 Decorative lampshades and lighting should be used in outdoor areas.

4.7.6 Outdoor areas should not be occupied with raw material, rubbish or any other objects that can affect the aesthetics of the area.

4.7.7 If temporary collection points for waste exist, necessary measures should be taken to remove smells and visual filtering of waste in the area. Safety and hygiene aspects should be respected.

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## 5 Mise en place — table setting

5.1 As traditional seats can be uncomfortable for some people, there can be different types of seats.

5.2 Reception style and seating of guests should conform to the style of the traditional restaurant. Other types of chairs and tables harmonized with traditional seats should be available to guests who cannot use traditional seats.

5.3 Table linens, napkins and other decorative elements, if applicable, should be harmonized with the style of the traditional restaurant.

5.4 There should be side tables to assist service.

5.5 If the culinary offer is displayed on a buffet table, it shall be kept at the right temperature.

5.6 There should be quiet trolleys for easy transportation of food containers. If there are specific traditional ways of carrying food, such as big trays in some traditional restaurants, these are preferable.

5.7 There should be signs for reserved tables. Also, each table should have a defined number.

5.8 There should be a table with the necessary equipment for serving hot and cold beverages between meals with respect to the target cuisine and the number of seats.

5.9 Miniature versions of monuments, handicrafts and homemade products should be offered as souvenirs.