

It should also be added that such a practice could provide the creation of the first cotton industry in Ukraine. By the way, it is not the first attempt to grow cotton in the Ukrainian steppe. Cotton plantations appeared before the war, after the famine of the 1930s, in the village of Kapulivtsi, Nikopol district. But the yield and quality of grown cotton were rather low. The lack of cultivating practices, climatic conditions and small amount of soil suitable for cotton did not allow to expand its production in an industrial scale [3].

All these attempts described above were unsuccessful for various reasons: insufficient climatic conditions, lack of irrigation systems resulting to low yields. Nowadays, when the climate is changing and the number of irrigated lands is growing every year, this plant can be given a chance. But despite the great demand in the world, we must not forget about the lack of industry for cotton processing in Ukraine.

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THE MAIN FEATURES OF ENGLISH HOTELS

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England is surprisingly atmospheric. Everyone who visits the country is greatly impressed. It attracts tourists with its special coziness and unusual atmosphere. It seems that England is so special that it is unlike any other country in Europe.

Apartments are designed and furnished with everything a single guest or a family might need for an extended stay, including separate sleeping and living areas and fully functional kitchens, containing a full range of cooking utensils. Guests are able to book stays for as little as one week or as long as several months (sometimes even years!) so that apartment hotels suit both business people, working in the area temporarily and people relocating to the area but still not settled into their own long term accommodation. Some of these hotels, situated in historic, even romantic locations, like Venice, Paris or Rome, for example, were probably the forerunners of the increasingly popular 'Boutique Hotels.'

Price is a variable that you'll need to view in relation to the previous two factors to make a final decision. The more stars has a hotel and better location, the higher the price. You should look for attractive offers and packages that include other added services, and always visit the official website of the hotel to check first hand all of its features. Check if you have a promotion or if it offers discounts for making online reservations directly on its website, or by other means.

Sometimes there are hotels that provide fantastic accommodation with breakfast included, which adds more quality to your stay as you avoid having to go out and about to find your first meal of the day. For a visit to a big city, for example, it's a highly recommended option, but if you're planning a family holiday on the beach, customers need to decide if they're more interested in an all-inclusive option, half-board or full-board.

It is very important to choose the right room for you, depending on the group you are traveling with, whether with family, friends or partners, and knowing how to choose the best option for the type of room you intend to stay in. To be as comfortable as possible, choosing between single, double or triple rooms for adults and children or connecting rooms according to your needs.

It is very important to look at people's reviews, there you can find out about the pros and cons of the hotel. Websites where users can only give their opinion if they have previously stayed at a hotel will always be more reliable as this removes any biased or unfair reviews.

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EVALUATION OF ORGANOLEPTIC INDICATORS OF FRIED MUSHROOMS DEPENDING ON THE DURATION OF TEMPERATURE INFLUENCE

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The structure and amount of organic matter characteristic of each specific species of mushroom, determines their unique aroma and taste [1]. These are usually bioactive polysaccharides and proteins, as well as their complexes, which are destroyed or changed in the process of making mushroom dishes and give them unique organoleptic qualities. For example, during exposure to temperature, sulfur, nitrogen-containing components, ketones and aldehydes are released, which form the "crab aroma" of golden oyster [2]. Such molecular changes depend on the conditions and temperature exposure duration, which must be taken into account when mushroom raw materials are processing [3].

Therefore, the aim of the work was to determine the optimal time of heat treatment during the preparation of the dish "mushrooms fried with soy sauce and sour cream" for three types of mushrooms: lung oyster *Pleurotus pulmonarius* (Fr.) Quél. and new for the Ukrainian market - golden oyster mushroom (*Pleurotus citrinopileatus* Singer) and beech mushroom (*Hypsizygus tessellatus* (Bull.) Singer), known as "buna shimeji".

Dish recipe: sunflower oil - 7.8 g, onion - 30 g, mushrooms - 100 g, soy sauce - 8.1 g, sour cream - 20 g. Frying was performed according to the following variants of the experiment: in the first variant the duration was 3 minutes, the second - 5 minutes, the 3rd - 7 minutes, the 4th - 9 minutes, the 5th - 11 minutes. The manufacturing process was carried out as follows: sunflower oil was added to a well-heated frying pan, in which onions were fried until golden. After that, fresh chopped mushrooms were added, which were not washed, but only cleaned of substrate residues. Soy sauce was added 2 minutes before the end of the frying period, mixed thoroughly and sour cream with a fat content of 15% was added.

Organoleptic evaluation was performed on the following indicators: color, taste, smell, consistency, appearance of the dish. Eight experts from different age groups from 19 to 56 years were involved, for whom a table for evaluation of indicators from 1 to 5 points was previously developed.

The obtained results were statistically processed for each species separately using Excel 2016, and the determined optimal results were compared.