

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.

### References

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2. Room service! Book a hotel in English with this essential travel vocabulary: website. URL: <https://englishlive.ef.com/blog/english-in-the-real-world/room-service-book-hotel-english-essential-travel-vocabulary/> (Last accessed: 12.11.2020).

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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.

Thus, according to the results of the experiment, the optimal cooking time "mushrooms fried with soy sauce and sour cream" for each type of mushroom was different from 7 minutes for oyster mushroom to 11 minutes for beech mushroom, but the best results were obtained when using golden oyster mushrooms, which was cooked for 9 minutes.

## References

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## LAND MANAGEMENT EDUCATION: CHALLENGES AND PERSPECTIVES

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According to one of the world's leading futurists, Prof. Mityo Kaku, in order to achieve real success in the future, it is necessary to develop those abilities that are not available to work: creativity, imagination, initiative, leadership qualities. One of the most important and valuable professions today is Land surveyor. They work on land-use changes, such as converting underutilized land into desirable housing developments or industrial "abandoned sites" into new housing developments [2].

When thinking about the future of the topographic, geodetic and land management industry, it is necessary to clearly understand several important trends. It is already clear that the economy of the future will not need the current number of surveyors, cartographers, photogrammetrists and topographers because their jobs will be "stolen" by robotic and unmanned remote systems, software with artificial intelligence technologies. The world economy will need cheap, high-tech and fast engineering solutions that can only be provided by properly trained professionals. Higher education institutions have to adapt to the needs of the national and global labor market, offering curriculum based on advanced technologies and best industry practices [1].

Today, the education of qualified land surveyors is one of the most important priorities of every state but its quality is rather different. For example, the NCEES (National Council of Examiners for Engineering and Surveying) (USA) provides surveying courses whose curriculum is very similar to that one that we can observe in TSATU (Ukraine). It includes Surveying, Route Surveying, Geodesy, GIS, Land development design and planning, GPS, Photogrammetry, mapping, Boundary Law, Professional surveying and mapping, and Remote sensing [3]. Although both educational institutions have the same training programs the approaches differ a lot. Ukrainian educational institutions suffer