



**Ministry of Education and Science of Ukraine
Simon Kuznets Kharkiv National University of
Economics**

REPORT
on the topic:

**«Innovative Risk Management in Hotel and
Restaurant Business Enterprises: a Scientific and
Practical Aspect»**

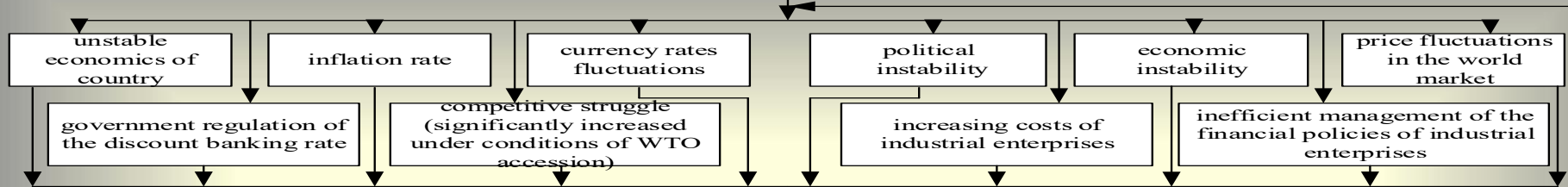
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Comprehensive scientific and practical approach to the assessment of the degree of influence and neutralization of risks of innovative management of the development of the hotel and restaurant business enterprises

Identifying the causes of risks of innovative management of the development of the hotel and restaurant business enterprises



Identification of types of risks of innovative management of the development of the hotel and restaurant business enterprises

Analysis of emerging risks of innovative development management of hotel and restaurant business enterprises

Qualitative analysis

the need to compare the expected positive results with the possible economic, social and other, both present and future consequences

identifying the impact of decisions made under conditions of uncertainty on interests of economic life subjects

Quantitative analysis

Construction of a set of probable values of key arguments (risk factors)

The formation of a model that can predict the value of relevant performance indicators of the object

Generation of random scenarios based on a system of accepted hypotheses regarding possible values of key factors

Selection of key arguments (risk factors) of the analyzed object

Statistical analysis of simulation results. interpretation of analysis results

Identifying the relationship of interdependence (correlation) between key arguments (risk factors)

Choice of methods of estimation of degree of influence of risks of innovative management of development of the hotel and restaurant business enterprises

Statistical method

Cost expediency method

Expert evaluation method

Analytical method

Analogs method

Sufficient assessment of the level of influence of the risks of innovative management of the development of the hotel and restaurant business enterprises has been carried out

No

Yes

Formation of principles of innovative risk management at the hotel and restaurant business enterprises

Awareness of risk acceptance

Accounting of the possibility of risk transfer

Manageability of risks

Cost-effectiveness of risk management

Independence of management of individual risks

Accounting of the strategy of enterprise in the management process

Comparing the level of risk to the level of profitability of financial transactions

Accounting of the time factor in risk management

Comparing the level of risk to the financial capacity of the enterprise

Production and making of effective innovative management decisions to mitigate risks for hotel and restaurant business enterprises

$$F_{A_i}^+ = \max_j \left\{ \frac{1}{n} \sum_{j=1}^n V(A_i, S_j) \right\}; \quad F_{A_i}^- = \min_j \left\{ \frac{1}{n} \sum_{j=1}^n V(A_i, S_j) \right\}$$

Calculation of the least risky hotel and restaurant business enterprise by clusters

Method-name-and-calculation-method

Laplace-criterion

$$\text{For } F^+ \cdot A_i^* = \max_i \left\{ \frac{1}{n} \sum_{j=1}^n V(A_i, S_j) \right\}; \quad \text{for } F^- \cdot A_i^* = \min_i \left\{ \frac{1}{n} \sum_{j=1}^n V(A_i, S_j) \right\}$$

Enterprises-by-clusters	Year			$\frac{1}{n} \sum_{j=1}^n V(A_i, S_j)$	$\max_i \{1/n V(A_i, S_j)\}$
	2021	2022	2023		
«Savoi» PJSC «Vinnytsia» hotel	0,704	0,783	0,799	$1/3(0,704+0,783+0,799)=0,762$	+
«Hotel «Podillia»» PJSC	0,384	0,435	0,487	$1/3(0,384+0,435+0,487)=0,435$	
«Hotel «Prem`ier-Palats»» PJSC	0,327	0,298	0,303	$1/3(0,327+0,298+0,303)=0,309$	

Hurwitz-criterion

$$\text{for } F^+ \cdot A_i^* = \max_i \left\{ \alpha \max_j \{V(A_i, S_j)\} + (1-\alpha) \min_j \{V(A_i, S_j)\} \right\}; \quad \text{for } F^- \cdot A_i^* = \max_i \left\{ (1-\alpha) \max_j \{V(A_i, S_j)\} + \alpha \min_j \{V(A_i, S_j)\} \right\}$$

Enterprises-by-clusters	Year			$\frac{1}{n} \sum_{j=1}^n V(A_i, S_j)$	$\max_i \{1/n V(A_i, S_j)\}$
	2021	2022	2023		
«Savoi» PJSC «Vinnytsia» hotel	0,704	0,783	0,799	$0,6 \cdot 0,799 + 0,4 \cdot 0,704 = 0,548$	+
«Hotel «Podillia»» PJSC	0,384	0,435	0,487	$0,6 \cdot 0,487 + 0,4 \cdot 0,384 = 0,446$	
«Hotel «Prem`ier-Palats»» PJSC	0,327	0,298	0,303	$0,6 \cdot 0,327 + 0,4 \cdot 0,298 = 0,315$	

Sevid's-criterion

(construction-of-risk-matrix)

$$\text{for } F^+ \cdot R_{ij}^* = \max_i \{V(A_i, S_j)\} - V(A_i, S_j); \quad \text{for } F^- \cdot R_{ij}^* = V(A_i, S_j) - \min_i \{V(A_i, S_j)\}; \quad A_i^* = \min_i \max_j \{R_{ij}\}$$

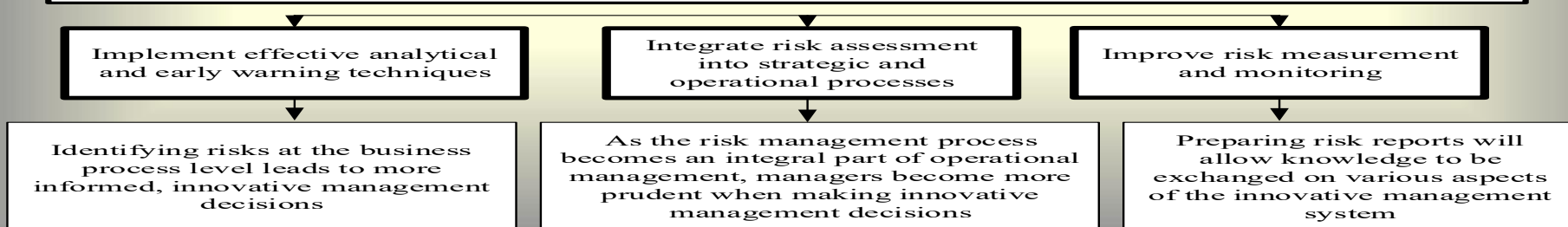
Enterprises-by-clusters	Year			Risk-matrix			$\max_j \{R_{ij}\}$	$\min_i \max_j \{R_{ij}\}$
	2021	2022	2023	2021	2022	2023		
«Savoi» PJSC «Vinnytsia» hotel	0,704	0,783	0,799	0,704-0,704=0	0,783-0,783=0	0,799-0,799=0	0	+
«Hotel «Podillia»» PJSC	0,384	0,435	0,487	0,704-0,384=0,32	0,783-0,435=0,348	0,799-0,487=0,312	0,348	
«Hotel «Prem`ier-Palats»» PJSC	0,327	0,298	0,303	0,704-0,327=0,377	0,783-0,298=0,485	0,799-0,303=0,496	0,498	

The mechanism of improvement of the system of innovative risk management at the hotel and restaurant business enterprises

System of internal risk management mechanisms of hotel and restaurant business enterprises and their characteristics

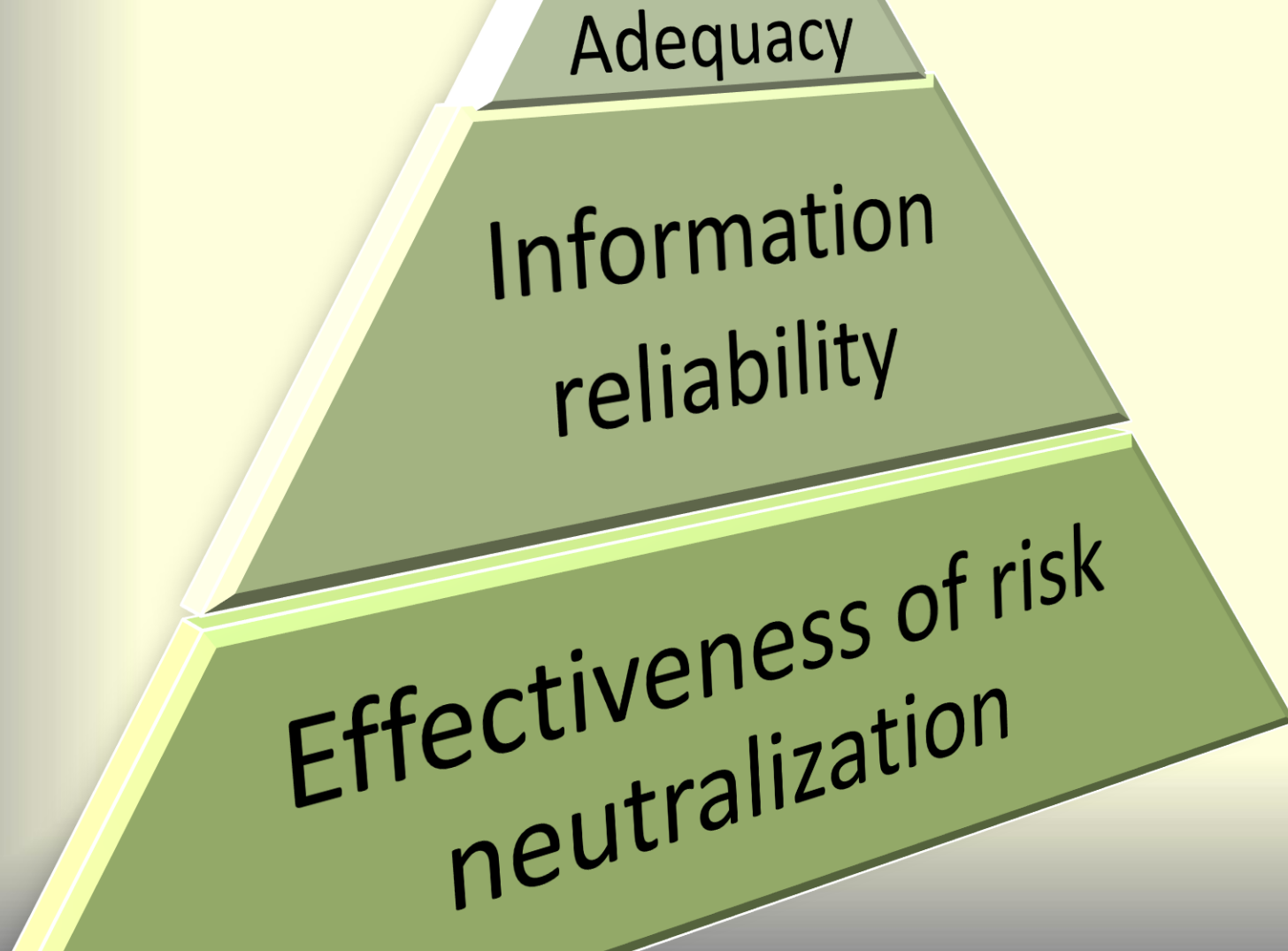


Improving the system of innovative risk management of hotel and restaurant business enterprises





The neutralization of risks in innovative management of the development of hotel and restaurant enterprises should be carried out in compliance with a set of specific criteria and principles



Conclusions

The existing methods for assessing the impact of risk on the activities of hotel and restaurant enterprises are aimed at the comprehensive implementation of the following measures: identification of possible solutions to the problem; determination of the potential consequences of the application of the decision; integral risk assessment, which includes quantitative and qualitative aspects. At the same time, there is a general tendency to assess risk in two areas: the level of risk and the risk of time.

When assessing the level of risk of hotel and restaurant enterprises by any method, the initial parameter is the variability of the consequences of a particular decision. Assessment of the level of risk is presented in the form of the ratio of the scale of expected losses to the volume of the company's property, as well as the probability of these losses. Effective and rational use of risk assessment methods allows to ensure the stability of development of hotel and restaurant enterprises, to increase the validity of innovative management decisions in risky situations, to improve the financial condition as a result of all types of their activities.

*THANK YOU FOR YOUR
ATTENTION*

