The Role of Tourism Classification Elements in the Application of Tourism Legislation (Applied Research in Multi-Grade Tourist Restaurants)

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This research aims to signify one of the important topics in the Iraqi tourism sector that is represented in the development of the reality of tourism classification of tourism service elements (Restaurants), with the application of tourism legislation that is approved by the law and enforced instructions. The reality of the classification was made upon 25 restaurants in Baghdad with different classes. The research aimed to identify the signification of the role of tourism legislation in the classification of Iraqi restaurants and through testing the relations in compliance with the made assumptions. A group of results was concluded, including the following: 1. Through the tourism classifications of restaurants, it had been noticed that there is an insistent need for re-evaluating the classification degrees as a result of the non-matching problem with the enforced tourism legislations. 2. The criteria for classification elements do not match and their relevance with the enforced legislations for being an integral part and the class of the restaurant. The research ended in a few recommendations, the most important are: 1. Re-evaluate the activities of the tourism classification with the need to match the tourism legislation with the tourism classification. 2. The continuity of checking the criteria of classification elements in a minute way through specialized committee and continuously.

Key words: *Tourism legislations, tourism classification, criteria of classification.*

Introduction

Restaurants are one of the most important facets of the hospitality industry at the quantitative and qualitative levels and are the pillars of the tourism sector that contribute to economic development and job creation. Restaurants reflect a picture of the culture of the community, including food, drink and engineering design. The chain of connected and interrelated processes is a set of steps and events.

Section One
Research Methodology
Research Issue

Tourist facilities and restaurants, in particular, are affected by the classification degree in the light of enforced legislations under laws and instructions. This accounts to the group of procedures represented by producing and serving food in those restaurants, the quality and the increment of competition toward uniqueness. Because restaurants, which were classified under the legislations, were somehow alike on the level of service and quality, although there was a difference in classification. It became an insistent need to go into the problem and amend the path and the way of the tourist's classification for those restaurants.

Research Importance

The tourism sector is considered to be one of the most important supporters of the National Economy. This role is reinforced through both supporting and evaluating the elements of service that are parallel to the relevant tourist attractions.

The Research Objectives

The research aims to analyse and study the reality of tourism classification for the classified group of restaurants under the enforced tourism legislation. The classification aims to cover out the weak points in the elements' specifications. Merging those specifications leads to a weak classification and the difficulty to detect internal and external influences (Supply and demand). The research had chosen a group of classified restaurants to analyse their classification reality, and then specify the negative sides of the specification mechanism and provide the necessary solutions for the immediate and future treatments for investing in such projects.

Research Hypotheses

The research is based on a basic hypothesis of association, from which there are secondary hypotheses:

Basic Research Hypothesis

There is a significant statistic correlation between the elements of tourism classification of restaurants and tourism legislation.

First secondary Hypothesis:

There is a significant statistic correlation between engineering specification criteria and tourism legislation.

Second Secondary Hypothesis:

There is a significant statistic correlation between food production specification criteria and tourism legislation.

Third Secondary Hypothesis:

There is a significant statistic correlation between food serving specification criteria and tourism legislation.

Fourth Secondary Hypothesis:

There is a significant statistic correlation between additional specification criteria and tourism legislation.

Fifth Secondary Hypothesis:

There is a significant statistic correlation between human resources specification criteria and tourism legislation.

Hypothetical Research Model

In the light of the hypotheses of the research, the research model was selected as shown in figure (1) to show the relationship between the search variables.

Figure   **1.**

Elements of Tourism Specification

*Engineering Specification Criteria

*Food Production Specification Criteria

*Food Serving Specification Criteria

*Additional Specification Criteria

*Human Resources Specification Criteria

Tourism Legislation
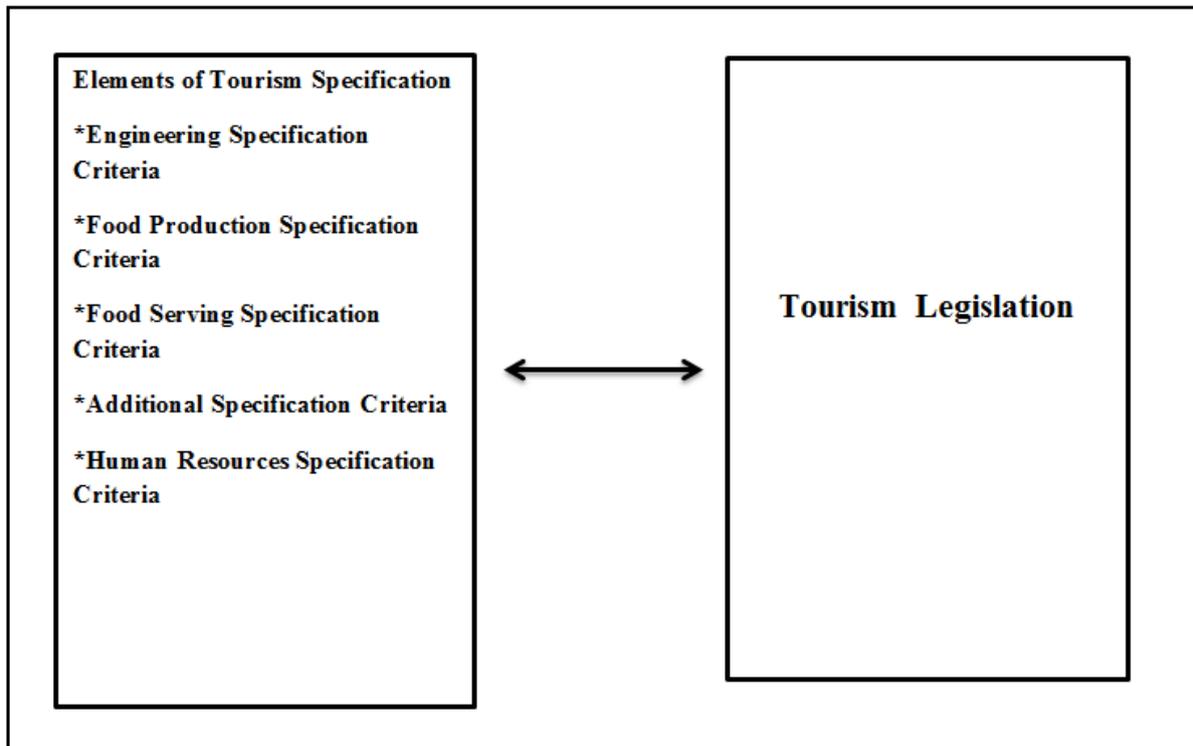
Reference: Prepared by the researcher

Society and Research Sample

The election of restaurants was classified according to the Iraqi tourism legislation, which operates within the Baghdad province and the (25) Twenty-five restaurants, taking into account the distribution according to the classification ratings approved by the Iraqi Tourism Authority:

6.1 Restaurants rated with one star (fourth class) (five restaurants).

6.2 Restaurants rated with two stars (third class) (five restaurants).

6.3 Restaurants rated with three stars (second class) (five restaurants).

6.4 Restaurants rated with four stars (first class) (five restaurants).

6.5 Restaurants rated with five stars (excellent class) (five restaurants)

Research Criteria

Table (1) shows the criteria chosen in the research. The researcher chose (Knight, 2016) to measure the elements of the variable (tourism classification), consisting of five dimensions (engineering classification criteria, food production classification criteria, food serving classification criteria, additional services classification criteria, and human resources classification criteria) with 22 paragraphs. The (Beck, 2014) measurement was chosen to measure the variable of tourism legislation by (13) paragraphs.

Table 1:

Variables	Dimensions	Paragraphs	Criteria
	Engineering classification criteria	4	
	Food production classification criteria	4	
	Food serving classification criteria	4	
	Additional services classification criteria	6	
	Human resources classification criteria	4	
Tourism Legislation		13	Beck, 2014

The Stability of Research Standards

In order to know the stability of the standards of research, Cronbach's **α** alpha factor is used as shown in Table (2). It is noted from the table that all paragraphs of the variables (elements of tourism classification and tourism legislation) achieved a remarkable saturation rate greater than (50%) and the percentage of (Cronbach's α alpha) was more than (68%) so the standard adopted is stable.

Table 3:

Variables	Paragraphs	Rate	Cronbach's α alpha Stability
Engineering classification criteria	1	0.67	0.76
	2	0.71	
	3	0.81	
	4	0.86	
Food production classification	5	0.66	0.69

criteria	6	0.69	
	7	0.72	
	8	0.69	
Food serving classification criteria	9	0.75	
	10	0.67	
	11	0.76	
	12	0.68	
Additional services classification criteria	13	0.75	0.81
	14	0.66	
	15	0.85	
	16	0.64	
	17	0.73	
	18	0.78	
Human resources classification criteria	19	0.67	0.79
	20	0.71	
	21	0.66	
	22	0.73	
Alpha factor for tourism factor classification	22		0.78
Alpha factor for tourism legislation	13		0.77

Section Two
Theoretical Aspect
Tourism legislations

The use of legislation is one of the tools that are used to consolidate the states authority in society; it contributes to organize the relations in all aspects of life and the institution to determine the rights and duties between the parties of the relation. As the tourism sector represents an important social and economic organization in life for the multi-directional services, it presents to guarantee the rights of the tourists in return to the paid hospitality, legislations, law enactment and regulations that had a fundamental role in the organization of the rights program. Legislations are known as the group of laws, regulations and rules that were put in placr for the purpose of establishing and organizing the executive touring system, or for the purpose of creating and organizing activities that serve the tourism sector (Al-Houri, 2004:93).

Tourism Legislation Principles

Tourism legislations are in accordance with the political authority to prove and guarantee the tourism rights; for legitimacy are the most important guarantees for those enforced rights, and according to the group of rules and the following principles:

2.1 All tourism committees (governmental and non-governmental organizations, touring serving facilities, travelling and touring companies, hotels and restaurants and their similar facilities in the organization of touring service), are restricted with laws in the border of general legislation, in which all people are alike with no exceptions.

2.2 The organizing laws for the touring sector's work shall not interfere with the higher rules of legal hierarchy, otherwise; they are considered to be void.

2.3 The presence of judicial supervision that is based on the guarantee of rights and ensuring the benefit in accordance with the legalized gains.

2.4 The availability of administrative supervision to ensure the right of grievance and remedies by the official committee.

2.5 The political control represented in the parliaments being the main supervisor on the performance of the executive entities.

2.6 The control of securing entities in the protection of laws from excesses through supervisinglaw enforcement and the legitimacy execution (Al-Obeidi, 1989:63).

The Role of Tourism Legislation in Tourism Sector

The parliament has organized a special committee that cares for the tourism sector. Its work focuses on legislating, organizing, and supervising the tourism activities. The approval of the law of Ministry of Tourism and Antiquities under provisions of item (one) from article (61) and item (third) from article (73) of the constitution, the law of Ministry of Tourism and Antiquities was issued which aims to organize the tourism sector's work (article 2) in accordance with the following:

3.1 Management, guidance and supervise the tourism activity in Iraq.

3.2 Interest in Antiquities and monuments.

3.3 Interest in tourism,its advancement and the development of tourist attractions. Some paragraphs (Article II) of the law affect the control of all tourism activities, including the follow-up to the provision of services and quality and the granting of licenses to practice tourism work in hotels, restaurants and tourism companies, in addition to the conditions of classifications according to the international standards that are adopted.

Implementation of Tourism Legislation

The working group to monitor and direct tourism activity consists of several governmental and non-governmental entities. This group works together or separately, depending on the type and nature of the activity required, these entities are:

Inspection and Follow-up Department:

This department is affiliated with the **Iraqi Tourism Commission** and works within its competence to control and guide tourist facilities as classified under the laws and instructions enforced as follows:

- Granting, renewing and cancelling licenses for practicing hotel and restaurant professions.
- Supporting the need of hotel and restaurant facilities from the business requirements.
- Monitor and inspect hotels and restaurants and ensure the correctness of the establishment procedures.
- Require the working group (hotels, restaurants) within its competence to implement the laws and instructions.
- Review the work records and report to the **Tourism Commission** to ensure the functioning of the group.
- To issue warnings to the owners of the group of violations committed and to recommend closure and suggest referrals to the competent courts in accordance with the law.
- Present reports about restaurants proposed to open to complete license procedures.
- Approval of employment of professional and administrative staff.
- Preparation of reports on business policies, evaluation of group's performance and present continuous guidance and observations.
- Observe the prices in the group in accordance with the classifications.
- Proposal to recruit specialized human resources from outside the country (**Tourism Commission**, 44:1998).

Ministry of Labour and Social Affairs

This Ministry is concerned in enforcing and controlling special labour laws for tourism facilities workers in the following directions:

- Working conditions and atmosphere.
- Specify working hours, holidays, annual holidays and medical leaves.
- Employing by age conditions.

Ministry of Interior

The Ministry of Interior provides security and assistance in the enforcement of laws and the implementation of closures and accountability for violations and abuses that occur during work and breach of morality.

Health Control

The Department of Health Control belongs to the Ministry of Health; it helps to ensure the application of the relevant health and safety procedures, to control food poisoning and control the work environment, the stores, kitchens and workers' health. It also performs periodic examination procedures for workers to ensure their safety from communicable and infectious diseases with a certificate of health examination. This department also deals with the inspection of foods when catering for guests (Zwain, 87:2004).

Association of Iraqi Hotels and Restaurants

Non-governmental organizations help to strengthen the cooperation among its members (restaurant owners). It also contributes to raise the level of classification through awareness, education and training courses, in cooperation with Arab and international hotel organizations (Zuwain, 105: 1998).

Foundations of classification of restaurants

Iraqi restaurants are classified under the Law of the Iraqi Tourism Commission No. (14) for the year (1996) Article (17) Chapter 3, which stipulates: a restaurant classified under this law is a place that is prepared for making food and drinks at the same location. Taking into account the classification conditions contained in the instructions are regulated by the Tourism Commission, and according to the above mentioned, restaurants are classified according to the controls added to the previous definition:

5.1 Provision of comfort, hotel services and health and sanitary conditions.

5.2 Providing specialized skills with competence in the field of operation, management, maintenance and service.

5.3 Determine the suitable location, required size, type of building, equipment and specifications.

5.4 Providing registers, documents and legal documents and certifications according to administrative and accounting principles.

5.5 Regulation of classification degrees in accordance with Iraqi legislation, taking into account regional and international legislation(Tourism Commission, 13: 2002).

Elements of classification of restaurants:

Elements are the set list of conditions in the classification paragraphs. The elements are considered as one of the most important indicators of granting the economy class to the tourist facility.

Elements of classification of restaurants:

Elements are the set of conditions that divide the classification paragraphs. The elements are considered to be one of the most important indicators of granting the economy class to the tourism facility. They represent an integrated matrix of sequential and complementary paragraphs, and any shortage in the group of elements negatively affects the classification system (Lock, 1994:58). The following criteria represent the most important elements of the conditions in the legislation to grant the restaurants classification degrees:

Engineering classification criteria

It includes the elements of construction, areas and spaces contained in the tourism facility (restaurant), which are in line with the requirements of the degree and as follows:
6.1.1 Space for guests.
6.1.2 Measure the distance between points of production and presenting (lack of coordinating distances).
6.1.3 Space allocated for food display, service flow and the movement of workers.
6.1.4 Exterior (facades and entries).
6.1.5 Interior design and decoration (decorations, drawings and paintings, air conditioning system, lighting system, shade plants, fountains and theatres).
6.1.6 Separate guest spaces (parking, reception and reservation for guests, emergency exits, bathrooms with sufficient space for guests) (Braham, 1993:85).

6.2 Classification criteria for food production:
6.2.1 Adequate and sufficient operating and production administrations.
6.2.2 Allocated places for the inspection and receiving of raw materials.
6.2.3 Sanitary stores suitable for operating capacity (dry, cooled and frozen stores).
6.2.4 Suitable illumination for the type of work with the precautions of power cut.
6.2.5 Special roofs for wastes taking into account the health conditions.
6.2.6 Enough equipment to extinguish fires.
6.2.7 Provide first aid kits.
6.2.8 Ventilation canopy covering the workload (Zwain, 63:2004).

Classification criteria for catering

6.3.1 Supplies and tools for suitable the degree of classification and triple the number of guests (silver, glass, porcelain).
6.3.2 Tables for displaying and heating food (open buffet).
6.3.3 Furniture suitable for the classification degree (tables, chairs, service tables, and tablecloths).
6.3.4 Menus.
6.3.5 Allocated places for saving guests' stuff (Denny, 1994:223).

Criteria for classification of human resources

6.4.1 The number of employees shall fit the degree of classification in production and presentation.
6.4.2 Attracting hotel professional specialization, experience and efficiency.
6.4.3 Taking into account wearing professional uniform and extinguishing according to jobs.
6.4.4 Speaking foreign languages according to the type of tourism requirements.
6.4.5 Observance of health and physical conditions and periodic examination of employees (Donald, 1999:73).

Additional Classification Criteria

6.5.1 Special places and chairs for the disabled and children.
6.5.2 Playgrounds for children.
6.5.3 Breakers for separating groups (Bara van).
6.5.4 Special locations for conferences and parties (Carolyn, 1990:131).

Restaurant Classification Conditions
7.1 Fourth class restaurants (one star).

Conditions of restaurant classification (catering)

- The space allocated for guests shall not be less than (8,0) m^2 per guest.
- The number of wash basins shall be not less than one per (35) people.
- Floors are to be furnished with carpets or plastic,not less than that level.
- Comfortable furniture.
 - Service at the rate of one employee for each (25) people, provided that they wear uniforms.
- Bathrooms.

- Hot and cold water.
- Heating and cooling systems.
- Food and drinks.
- First aid kit.
- At least one fire extinguisher (James, 1980:34).

Additional conditions for food production area:

-Refrigeration and freezing devices, especially for food.
- The floor must be tiled with kashi or mosaic, or a tile set.
  - The walls shall be coated with porcelain or ceramic.
 - Tightly covered sewage system for draining water.
 -Provision of natural ventilation that is provided with a flyscreen on doors and windows.
-Ventilation canopy directly outside and the number commensurate with the size of the kitchen.
  - Good lighting with (15) watts per square meter.
  - A special section or place for washing dishes where hot water is available continuously.
- There should be at least one skilled worker within the kitchen workers.

Third class restaurants (2 stars)
Restaurant Classification (Catering)

- The dining area shall be no less than one square meter per guest.
 - Provides men and women health facilities with ventilation devices and wash basins at a rate of one for every thirty guests, inaccordance to health conditions.
  - The availability of hot water permanently in the wash basins.
 - Provide the appropriate sheets on the tables with the appropriate napkins.
- The floor of the restaurant shall be covered with carpets or plastic or equivalent to that level.
- Good cooling and heating systems in the restaurant.
 - Adequate lighting and ventilation for cleaning work in all of the restaurant's facilities.
- The restaurant manager or service head shall speak at least one foreign language.
- The average number of employees in the lounge shall not be less than one for every (16) guests.
- Tableware, kitchen and glassware of suitable and acceptable quality.
 - All employees to be wearing uniforms according to their specialties.
- Sufficient equipment to extinguish a fire.
- Telephone services for guests.
- Electric coolers.
- Comfortable and decent furniture (I.L.o, 1981:221).

Additional conditions for food production area

- Separate entrance for purchases, supplies and materials.
- Stores with proper ventilation and cooling.
- Refrigeration and freezing systems for foodstuffs.
- Providing refrigerators for meat and fish.
- The floor is tiled with granite or mosaic.
- The walls are coated with porcelain or ceramic.
- Covered and solid sewage system.
- An adequate number of exhaust fans for the kitchen.
- Kitchen range hoods.
- Good lighting of 15 watts per one square meter.
- First aid materials and supplies.
- Sufficient fire extinguishers.
- External place and roof for waste.
- All workers should adhere to the kitchen dress code.
- Sanitary facilities and special utensil washing sinks where hot water is continuously available.
- Covered and solid sewers and drainage holes.
- At least 2 skilled cooks should be present among kitchen workers, or in numbers and qualities commensurate with the size of the restaurant and the kitchen (2000: 115, Dab bass).

Second class restaurants (3 stars)

In addition to the conditions mentioned in the third class restaurants, the second class restaurants are classified after the availability of the following:
- Restaurant dining hall area no less than1.10 square meters for each guest.
- Sanitary facilities for both men and women with exhaust fans and sinks at a rate of one for each 25 guests and according to health conditions.
- The manager, the head of service workers and his assistant mastering at least one foreign language.
- The number of employees in the dining hall is not less than one worker for each 12 guests.
- Good quality of tableware, kitchen and glassware.
- Food is served to guests on a la carte basis, in addition to full meals being served (Menu) depending on the nature of the restaurant.
- Good-quality restaurant furniture, the chairs should be wooden and wrapped with cloth or at least not less than that level.
- Complete decorations in dining halls, corridors and entrance.

- The floor of the restaurant is covered with carpets, fixed carpets or at least not less than that level.
- Sheets and napkins at the appropriate level on the tables.
- Kitchen must meet the following additional conditions:
- Cooling and freezing stores or freezers and large vertical refrigerators proportion to the size of the restaurant.
- A double entry door for the restaurant dining hall.
- Independent emergency exit (Abdulazeez, 87: 1996).

First class restaurants (4 stars)

In addition to the above mentioned conditions of restaurants, the first class restaurants must contain the following:
- At least 1.25 square meters for each guest in the dining hall.
- Sanitary facilities for both men and women with exhaust fans and sinks at a rate of one for each 20 guests and according to health conditions.
- Electric hand dryers or similar in sanitary facilities.
- Covering the floor with fixed carpets or tiling with marble or what is not less than that level.
- The presence of a receptionist and reservations clerk.
- The number of employees in the dining hall is not less than one per each 10 guests.
- A special place to deposit clothes and guests' widgets.
- Parking lot for the restaurant.
- Separate emergency exit to the main street.
- Restaurant furniture of the first class.
- Predominantly Arab or Iraqi decorations in the dining halls, except in the case of the allocation of the restaurant with a special quality of food, corridors and entrances with the work of art.
- Independent place for parties and banquets.
- Separate workers dining area.
- A changing room with special wardrobes for workers in addition to sanitary facilities and bathrooms.
- A chef and assistant with a qualified cadre for the kitchen.
- A separate place for dishes washing in the kitchen.
- The kitchen is divided into special kitchens sections: hot, cold, sweets, preparation, etc. (Weha, 1998: 66).

Premium restaurants (five stars)

Premium restaurants are classified in accordance with the following conditions and after considering the above conditions.

- No less than 1.5 square meters area for each guest in the dining hall.
- The floor of the restaurant is carpeted or tiled with marble tiles or at least not less than that level.
- A presentation place.
- The number of workers in the dining hall should not be less than one for each 8 guests.
- Furniture and linens of the luxurious type.
- Garden or an open section of the restaurant to provide food services if the location of the restaurant allows to.
- Luxurious decorations.
- The above conditions for the premium class are in addition to the conditions mentioned for the first class that preceded it (Al-Sayed, 59: 2005).

Section Three
The Practical Aspect

This section includes the presentation and analysis of data and information as shown by the questionnaire forms distributed to a group of employees in 25 restaurants, and five levels of classifications with the number of 80 forms, 16 forms for each level of classification. Out of the 80 questionaries that were distributed, 68 valid forms were retrieved and 12 were neglected. In order to evaluate the reality of tourist classification in the researched restaurants, the Likert Scale was used, where 5 was the highest weight of the answer field (fully agreed) and 1 (fully disagree) was its lowest weight , and between them there are three other weighs (2-3-4) to represent the answer fields (Agree-Neutral-Disagree) respectively. Statistical programs were also used in the analysis (SpSS.v.20) to prove the research hypotheses. Arithmetic circles, standard deviation and percentages were adopted to identify the extent of harmony and analogy in the responses of the sample as follows:

Analysing the sample opinions of tourist classification elements variable

Table 3 illustrates the final results for each paragraph of the tourism classification elements variable in accordance with the percentages, weighted arithmetic circles and standard deviation to identify the harmony of the responses.

Table 3: Tourism Classification Elements

S	Independent deportation	General arithmetic mean	General standard deviation	Percentage	Dimensions order
1	Geometric classification standards	4.14	81.	828.	1
2	Food production classification standards	4.08	76.	816.	2
3	Catering standards	3.82	88.	764.	3
4	Special services classification standards	3.76	94.	752.	5
5	Human resources classification standards	3.74	83.	748.	6
Total tourist classification elements		3.90	.84	.76	4

Source: The researcher depended on the "Spss" results.

Table 3 shows the most important results related to the sample responses on each of the variables of the tourist classification elements as follows:

Displaying the results of variable engineering classification standards

Table 3 of the results confirms that the arithmetic mean is 4.14, the standard deviation is 0.81 and the percentage is 0.82. These indicators confirm the importance of engineering standards in the tourist classification of restaurants.

Displaying the results of variable food production classification standards

From table 3, we notice that the arithmetic mean was 4.08, the standard deviation 0.76 and the percentage is 0.81. The arithmetic mean is greater than the hypothetical mean and this is an indicative of the importance of this variable in the classification as well.

Displaying the results of variable catering classification standards

Table 3 indicates that the arithmetic mean has reached 3.82 and the standard deviation was 0.88 with a percentage of 0.76, and its significance is greater than the hypothetical mean 3 of the weighted mean. This also underscores the importance of catering standards in tourism classification.

Displaying the results of the variable standards of additional services classification

Table 3 confirms that the arithmetic mean of this variable has reached 3.76, a standard deviation of 0.94 and a percentage of 0.75, which indicates the importance of this variable.

Displaying the results of the variable HR classification standards

It is also noted from table 3 that the arithmetic mean has reached 3.74 in this variable, a standard deviation of 0.83 and a percentage of 0.74.

When comparing the variables of the tourist classification elements, we note that the engineering classification standards were the highest among the variables, which reached the arithmetic mean 4.14. This is indicative of the importance of the engineering design in the classification, due to the difficulty of change later when classification degree reflects negatively or positively.

Analysis of the sample views of tourism legislations variable

Table 4 refers to the final results related to the paragraphs of the variable (tourism legislations) as follows.

Table 4:

Variable	Arithmetic mean	Standard deviation	Percentage
Tourism legislations	4.14	0.76	0.82

Source: The researcher depended on the calculator outputs.

Note from table 4 that the arithmetic mean was 4.14, the standard deviation was 0.76 and a percentage of 0.82. Thus, the weighted arithmetic mean appeared larger than the hypothetical mean (3), which indicates the importance of tourism legislations in the stabilization of tourism classification elements of the Iraqi restaurants.

Analysis of correlation relations

The correlations between the independent variable (tourism classification elements) and dependent variable (tourism legislations) were analysed. The correlation coefficient (Pearson) was adopted to test the relations between variables.

Correlation analysis of the main hypothesis

The correlation relation for the main hypothesis was tested, which states that there is a statistically significant correlation between the elements of tourism classification and tourism legislations at the macro level. Through the application of the correlation coefficient, the following indicators emerged as shown in table 5.

Table 5:

Dependent variable	Tourism legislations				
Independent variable	Correlation coefficient	Freedom degree	Calculated T value	Scheduled T value	Significance level
Tourism classification elements	**0.53**	**67**	**1.658**	**5.107**	**0.000**

Source: The researcher depended on the calculator outputs. **n = 68**

Table 5 illustrates the correlation between the two variables (0.53), which is a positive relation. To confirm the significance level between the two variables, the correlation coefficient was tested. The calculated value T was greater than its scheduled value with a significant level 0.000 and confidence of about 0.95, which confirms the significance of the relation. According to these results this hypothesis was accepted.

Correlation analysis of the first sub-hypothesis

The first hypothesis stated that there is a positive statistic correlation between engineering classification standards and tourism legislation. After the application of correlation coefficient, the results came out as shown in table 6.

Table 6: Correlation Analysis of the First Hypothesis

Dependent variable	Tourism legislations				
Independent variable	Correlation coefficient	Freedom degree	Calculated T value	Scheduled T value	Significance level
Engineering classification elements	0.30	67	1.658	3.032	0.003

Source: The researcher depended on the calculator outputs. **n = 68**

Table 6 illustrates the correlation between the two variables (0.30), which is a positive relation. To confirm the significance in the levels between the two variables, the correlation significance was tested with T scale. The calculated value T was greater than its scheduled value with a significant level 0.003 and confidence of about 0.95, which confirms the significance level of the relation. According to these results the first sub-hypothesis was accepted.

The Analysis of the second sub-hypothesis test relation

This hypothesis indicates that there is a positive correlation between food production standards and tourism legislation. This relationship is confirmed in table 7.

Table 7

Dependent variable	Tourism legislations				
Independent variable	Correlation coefficient	Freedom degree	Calculated T value	Scheduled T value	Significance level
Engineering classification elements	0.37	67	1.658	3.271	0.002

Source: The researcher depended on the calculator outputs. **n = 68**

Table 7 illustrates that the correlation between the two variables reached 0.37, which is a positive relation. To confirm the significance level between the two variables, the correlation significance was tested with T scale. The calculated value T was greater than its scheduled value with a significant level of 0.002 and confidence of about 0.95, which confirms the significance level of the relation. According to these results the second sub-hypothesis was accepted.

Third sub-hypothesis test

According to this hypothesis, there is a positive correlation between the catering standards and the tourism legislation. After linking the two variables, the indicators came out as shown in table 8.

Table 8

Dependent variable	Tourism legislations				
Independent variable	Correlation coefficient	Freedom degree	Calculated T value	Scheduled T value	Significance level
Catering classification standards	0.53	67	1.658	5.032	0.000

Source: The researcher depended on the calculator outputs. **n = 68**

Table 8 illustrates that the correlation between the two variables reached 0.53, which is a positive relation. To confirm the significance level between the two variables, the correlation significance was tested with T scale. The calculated value T was greater than its scheduled value with a significant level of 0.000 and confidence of about 0.95, which confirms the significance of the level of the relation. According to these results the third sub-hypothesis was accepted.

Correlation test of the fourth sub-hypothesis

This hypothesis confirmed a significant statistic correlation between the standards of additional services classification and tourism legislations. Through the application of the correlation coefficient, indicators came out to illustrate this relation as shown in table 9.

Table 9

Dependent variable	Tourism legislations				
Independent variable	Correlation coefficient	Freedom degree	Calculated T value	Scheduled T value	Significance level
Statistic services classification standards	0.17	67	1.658	1.409	0.164

Source: The researcher depended on the calculator outputs. **n = 68**

Table 9 illustrates that there is a poor significance correlation between the two variables (additional services standards and tourism legislations), which reached 0.17. The calculated value T was smaller than the scheduled value with a significant level of 0.164, and confidence of about 0.95, which confirms the weakness of the significance level of the relation. According to these results this hypothesis was denied.

Correlation test of the fifth sub-hypothesis

This hypothesis explains the existence of a positive statistic correlation between the two variables (HR standards and tourism legislation). Through the application of the correlation coefficient, indicators came out to illustrate this relation as shown in table 10.

Table 10

Dependent variable	Tourism legislations				
Independent variable	Correlation coefficient	Freedom degree	Calculated T value	Scheduled T value	Significance level
Statistic services classification standards	0.25	67	1.658	2.129	0.037

Source: The researcher depended on the calculator outputs. **n = 68**

Table 10 illustrates that the correlation between the two variables reached 0.25, which is a positive relation. To confirm the significance level between the two variables, the correlation significance was tested with T scale. The calculated value T was greater than the scheduled value with a significant level of 0.037 and confidence of about 0.95, which confirms the significance level of the relation. According to these results the hypotheses of the study were confirmed and accepted based on the fourth sub-hypothesis.

Section Four
Conclusions and Recommendations
Conclusion

The following conclusions were diagnosed at the applied and theoretical levels:

1.1 The reality of tourism classification towards Iraqi multi-grade restaurants has been evaluated in accordance with tourism legislation in force, and it was found that:
1.1.1 There is a clear weakness in the classification of activities in general, which confirms the invalidity of the granted economy class.
1.1.2 Clarity in neglecting engineering design standards, which negatively affects the ease of movement during the production and delivery processes.
3.1.1 Failure in understanding the added importance of services attached to basic services, resulting in poor quality of service delivery and impairment in some production activities.
1.2 Tourism legislation related to tourism classification has not been studied and re-evaluated. Tourism legislations dating back to the last century have been adopted, with the omission of modern obligations in line with the progress in this sector regionally and globally.

Recommendations

2.1 Study and evaluate the reality of the tourist classifications of the Iraqi tourist facilities in general and in restaurants in particular.
2.2 Reconsider the existing tourism legislations and work on employing them in line with the requirements of modern-day tourism.
2.3 Involve the tourism inspectors and those responsible for granting the tourism class in specialized and professional training courses that are related to the tourism and legislative work system to qualify them to the commitment when granting the tourism class to restaurants and tourist facilities in order to ensure the application of classification standards.
2.4 Focusing on the set of standards as an indivisible single classification package as it complements each other as a condition for classification ratings.

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