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Name ✓ Mujahid Khan -

ID : 14582

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Question no → 1

How will a restaurant cope plan, organise need, and control its operation in current Pandemic (Covid-19) situation?

Ans 1 →

In order to perform at your best it's important to plan ahead. Anticipating needs and problem and being proactive in the problem management of these issue, can go a long way toward keeping stress and chaos at bay. Try making list of things you need to do in the next few moment. Then prioritize those item by importance and get to work.

But now a days in the current pandemic situation all over the world in Covid-19 the management of cope have to think about that what can they do in this current situation - and how they can run the restaurant because already the restaurant is in the big loss now a day. So a good management whos planner are good

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look into to close the restaurant because he would be to like the safety of his employer and also the customer because if there is any case mad in his restaurant he would be in a huge trouble -

* Control = In this situation the restaurant manager control the management by making the restaurant in order form the Govt and close the restaurant for some how the situation is better. They have to control the restaurant management form the Govt order and they can do what the Govt order to do which will be good and so they can control their situation in good ways -

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Ans 2: Explain how it will cope with the external internal environment and how all these factor effecting the business?

Ans 2:

The importance of business Environment.
Because business environment in it impact on business success

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Scale vision and developing strategy having fully understanding about the issue should be portatined leaders once they know about both positive and negative effect with in and outside the company they can produce suitable strategies to handle any predicated and unpredicated situation -

→ Internal Environment Factor:

The internal factor refer to anything with in the company and under the control of the company no matter wheather they are tangible or intangible these factor after being figured out are grouped into the strenght and weakness of the company -

There are 14 types of internal environment factors -

* Plan and policies -

* Value Proposition -

* Human Resource -

* Financial and Marketing Resource

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- * Corporate image and brand equity -
- * Plant / Machinery / Equipments -
- * Labour Management -
- * Inter-personal Relationship employees -
- * Internal Technology Resource and dependence -
- * Organizational structure -
- * Quality and size of infrastructure -
- * Task Executions of operation -
- * Financial forecast -
- * The founder relationship and their making power -

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Q No 3 → Make the following strategies for your restaurant business corporate strategy?

Ans 3 → Business level strategy:

An organization core satisfying should be focused on satisfying customer need or prefers in order to achieve above average return. This is done through Business level strategies. Business level strategies detail action taken to provide value to

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Customers and gain a competencies in specific individual product or service market Business level strategy is concerned with a firm's position in an industry, relative to competitors and to the five forces of competitions -

* Low Cost Strategy.

Organization not only complete on price, but also select a small segment of the market to provide goods and services to. For example a company that sell only to the US government.

* Functional Strategy:

Functional Strategy seek to improve implementation of business and corporate strategies. Functional strategies include marketing strategies and Human operating experience efficiencies and product -

Q No 4 → Explain the stages in the life cycle of the restaurant during Covid-19?

Ans 4 →

Under this Covid-19 situation the life cycle of restaurant will be.

- ① The restaurant have to be closed and make online delivery.
- ② They can close the restaurant from ordering from Govt.
- ③ Restaurant worker can take order online so they getting less cost.
- ④ They can deliver the product with time so the client will be not be able to cancel the order.
- ⑤ The restaurant manager manage to take less loss in Covid-19.
- ⑥ And there is no activities inside the restaurant for safety of restaurant.