

Name: Haider Iqbal, ID: 14495

Subject: Principles of Management.

Q.1:

Answer No: 1

1) Planning:

Planning is the object of management, through which they achieve the goal that what to do or not. Planning required a manager who plan for the future to face their problem i.e. environmental condition or forecast condition.

Such as now a day all the world is suffering from COVID-19. The high management sit down and think what to do or not, because safety of employees and customer is their first preference.

2) Organizing:

Organizing is the object of management which involve

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developing an organization system which ensure to complete the organization objectives. This structure of organization is usually represented by organization chart.

In the restaurant the higher management need to originate the team that ensure the safety of food which is cooked in the restaurant and also followed all the things suggested from the Govt or health sector.

3) leading: The higher management have to lead from the front. If the Govt have suggest to close the restaurant. So they donot think to run their business. So they should have their back piont through which they donot loss.

Qno 2:-

Answer No: 2

External Environment Effecting Business of the Restaurant

The higher management and lower management must sit on one table and should talk about that & how can we prevent of business from the external Environment, all the member should give their ideas and which idea is the best they should started work on them. They shall have proper delivery system service which can any where in no time.

Internal Environment Effecting Business
The higher management and lower management must sit on one table and should talk about what the servant need. They

(4) need to give them proper kit including glove and mask. If so through kit they can ensure their safety of employees and also their client.

Q No 3:

Answer No: 3

Business Strategy:-

we mean that by Business strategy Or plan through which business get improve day by day. they need to get big investment on social media or the boards of road side

Low cost strategy:-

By low cost strategy we mean that to plan the thing smartly. and they run through online pages and channel which people get to know about their business through online pages and channel they donot need big investment

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Functional strategies:

By functional
Strategie we need the
Big Business who kept an eye
on manager who staff and
all see weather all the function
are working properly or not.

Q.No:4

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Answer No:4 :-

The lifecycle of restaurant in COVID-19 will be.

1) The restaurant must be closed for dine-in and the worker must obey all the guide line given by the government.

2) The restaurant must give the home delivery or take away. So through which they their business can not be affect.

3) They will be separate phone and person who taking order.

4) The restaurant shall do advertisement for delivery or they away if so member cannot need to come with their family.