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Ans 1

## Planning

Planning is the function of management which involves setting goals & decided course of action for achieves those goals.

Planning requires that manages Pre aware activities.

## 2) Organizing

Organizing is the function of management that requires developing an organizational structure and allocating

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human resources to ensure the goals structure to the organization is the main framework within which efforts is doing.

In the restaurant higher management must organize things that are relevant for what they shall not go for things because in that case the one which bring the tools to the shop is not going to roam around here. And have limited things going on in the restaurant that shall not beat bushes around.

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Management Sc-

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Leading:-

Leading involves the social & informal sources of the organization that you are going to use. If manager's are effective leaders then joiners will be energetic about work.

Make decision which are in the benefits of the owner as well as the worker's, they shall lead from the front and make a decision in which they could do lesser loss.

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Ans 02

External Environmental Effecting  
Business of the Restaurant.

Higher & Lower management must  
come up on same level and  
have a discussion how to sort  
or figure it out the external  
Environment not affect their  
Restaurant business.

They shall have a proper delivery  
service which reach to mostly  
places but they should have also  
some authority letter's from the stock  
holders

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Internal Environment affecting Business

Same as in the case of External Environment they should have one track for avoiding it. They need Proper dress such as gloves, shoes, sanitizers etc to avoid some sort of pandemic

then they will be on a good page and they shall run business very smoothly.

Environment

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Ans (3)

Socially

We are in the era of food & social media. If somebody wants the order rolling in then you have the platform of social media to promote your business.

Get a website:

Website is the very needing thing for your business by which

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You can hold on your business which is also helping in placing orders or to reach out your restaurant, which play exceedingly well in the business.

### Competition with other's

Restaurant Email marketing is another vital strategy to marketing your restaurant.

### Listed Items on apps

Several food apps have

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Strong over the years due to  
 Popular demand by customers  
 No longer customers have to  
 through buying ways or visit  
 the web for long time to  
 find suitable food business.  
 You have to keep it easy  
 for the customer's

\* Tap into Power of Online Reputa-  
 Nothing destroys a business like  
 bad news or bad experiences. You  
 have to keep good online Reputa  
 with customer's, that they can also  
 trust your food.



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Ans (4)

Life cycle of Restaurant in COVID-19 will be.

- (i) It must have be closed and their worker shall follow all the safety measures
- (ii) They should have proper and clean delivery system
- (iii) Should have manager for placing orders
- (iv) It must have 6+ more ingredients than others competitor.
- (v) Proper Cheeking upon Security
- (vi) They should give deals that they can do more deliveries
- (vii) They should have attractive Environment