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SECTION : "A"

DEPARTMENT : BS (SE)

PAPER : Principal Of Management

EXAM : MID TERM

SEMISTER : 4th

SUBMET TO : ZARPASH ZAMAN

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Q:- 1st

"Plan, Organize & Operation" ⁽¹⁾

Ans:

So it that tough
time it will be

little bit difficult

to operate your

hotel same as

we were leading

in part but so

for this situation

we will do a

new plan that's

explains below.

:- Our new plan

is to purchase

or sell our food

by disposable things
 like we will use
 disposable plate, glass
 cup and other stuff
 whom to need to
 the customer.

The benefit of this
 plan is that there
 will be no rush
 of customer to set
 together and eat.

So we will provide
 them by carrying
 way not to
 eat here = together.

Q: 2 " External, Internal " 3

Ans: affecting on business

Right at this environment it has

a ~~huge~~ stupendous

impact on the

profit of hotel

So when customer

do not come out

from home how

will sell our food

So it ~~has~~ very

bad affect in

our business and

it can arise a

loss of profit due to us

So for that External
 Internal affect we
 Can cope of these
 bad affect. ~~in~~

So for that we
 will keep care of
 Cleaner and keep
 Sanitizer on the front
 of our hotel and
 use gloves and will
 also do advertisement
 on the Hotel to
 show on them the
 care step to step
 process so this can fruitfully.

Q: 3

Ans

Strategies for our Restaurant

In for restaurant business Co-operative Strategy we will low our food cost which has the benefit of that that we are showing solidarity with people's and will also start a free home delivery which can also increase the value of hotel and customer

(6)

Q:- 4"

Ans:

life cycle of Restaurant during Covid-19

So for life cycle stages in

of our hotel during Covid-19 will be different from the

Common days.

⇒ our hotel opening and closing time will be short.

⇒ our low cost ~~short~~ strategy will be for specific time

(3) (2)

⇒ And the third
stage whom we
provided to the
~~curator~~ people during
Covid-19 that is
~~the~~ free delivery

⇒ So the above
three's are the
stages of our
restaurant during
Covid-19,
and the
further steps
and stages
whom we ~~will~~

will ~~we~~ do and

will make sure

- ① Audit of our
✓ hotel
- ② Record Videos "Today" for
Social Media use in future
- ③ Interview Customers & Employees
- ④ Plan webinars, or Make a
"frequently Asked Question Video"
- ⑤ Improve our Online Review
Strategy
- ⑥ Update our hotel's
Google My Business for
Customer
- ⑦ Brand PhotoShoot (Video)
- ⑧ Consider an outreach strategy