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Q No 1: Keeping in mind explain how to plan, organize, lead and control its operations?

ANS: Planning: The management function that assesses the management environment to set future objectives and aims and make planning to achieve the objectives of future.

Organizing: The management function that thinking about the firm's human, financial, physical, informational, and technical resources arranged and coordinated to achieve the goals.

Leading: The management that make the people to contribute and cooperate each other.

Controlling: The ~~major~~ management function that keeping an sights on performance and objectives it also correct the potential problems etc.

Operational Managers:

Lower-level managers are supervise the operation of organization. Operational managers are the link between management and non management staff.

Q No 2: Explain how it will cope with the external internal environment and how all these factors are affecting the business?

Ans: External environment:

It refers to the environment that has an indirect influence the business. The factors are uncontrrollable by the business.

There are many factors which affect on business. Factors of external environment which affect the business.

① Competitors.

② Information and Communication technology - ICT.

③ Social networks.

④ Suppliers

⑤ Distributors.

⑥ Government policies.

⑦ Sustainability issues.

2) Internal Environment.

The internal environment is the environment that has a direct impact on the business. Here there are some internal factors which are generally controllable because the company has control over these factors. It can alter or modify such factors as its personnel, physical facilities, and organization and functional means, like marketing, to suit the environment.

Factors of internal environment which affect on business.

① Strategy.

② Structure.

③ Style.

④ Staff.

⑤ Skills.

⑥ Systems.

Q No 3 Make the following Strategies for your restaurant business, Corporate Strategy, Business Strategy, Low-Cost Strategy, Functional Strategies.

Ans: Corporate Strategy for a business. A good Corporate Strategy consists of several elements that together promote a Corporate advantage. These elements can be represented in a Corporation Strategy Triangle, where the sides of the triangle are the foundations of a solid Strategy. Resources, Business, organization.

(2) Effective Strategies for Restaurant

- * Get a website. Having a website for your restaurant business is equivalent to having a food shop in every part of the world.
- * Don't leave out Email Marketing. Restaurant email marketing is another vital strategy to effectively market your restaurant.
- * Get listed on food Apps.
- * Tap into the power of social media marketing etc.

(3) A Low-Cost Strategy for a restaurant.

- * Tantalize with limited time offers.
- * Get new and current customers

excited by promoting new foods on your website and through social media, offering a good discount to encourage them to come in and try the new items. Then, provide comment cards to encourage feedback from your ~~customers~~ customers.

(v) A Functional Strategies for a restaurant-

Simple Bed and Breakfast Business Plan. This section provides detail about functional strategies, ~~marketing~~ marketing.

Q No: Explain the Stages in the life cycle of the restaurant during Covid-19?

Ans: Due to Covid-19 restaurants are become down because restaurants are closed by government. This type of shocks destroy the business of restaurants. Some one restaurants are completely closed but some one opened for home delivery only. This type of problems create negative effect on restaurants. There are many restaurants that can't produce ~~their~~ their products in this ~~state~~ condition. The life cycle of a restaurant can be affected from external environment. So the life cycle of the restaurants has affected.