Planning: corona cases have been reported and restaurants are directed to take measures in this regard. A plan will be made to cope up with this situation. planning in this regard may include   setting the table for only 2 or 3 people. Fixing out scanners for the people to be checked before thier entry into the restaurant. Providing masks to the customers to be used in time other than eating. Keeping sanitizers in the restaurant to be used by the customers and staf both.

Organizing:

The budget required for these measures will be allocated and the plan will be acted upon. All the previous things mentioned in the plan will be done in an organized way

Leading:

Every   member of the staff will make sure to implement the safety measures. All the staff members including both high level and ohters will implement the plan and consider it as their responsibility.

Controlling:

Check and balance must be kept by the higher authorities in order to control   this. Penalty should be given to all those who are responible for any kind of mistakes in this regard

Covid-19 and External environment:

Covid -19 will effect the external environment of the restaurant by reducing the number of its customers. Due to safety reasons, people will not be ready to go to the restaurants.

In this case, if the restaurant adopts a way of providing food with safety to the customers, its number of customers will not reduce then.

Covid-19 and Internal environment:

Covid-19 will also effect the internal environment of the restaurant by bringing extra load on the staff because they have to adopt all the safety measures.

The restaurant have to take safety measures and precautions against corona to provide food in safe manner.

This can be done by either putting extra work load on the existing staff members or hiring extra staff.

Following are the various stages involved in the lifecycle of a project

1. Pre-opening stage

2. Opening stage

3. Toddler stage

4. Adolescence stage

5. Maturity stage

We will consider the case of covid 19 and explain each phase. it will be assumed that there is no

complete lockdown

1. Pre opening phase

It is the concept develpment stage.   We acomulate the data and formulate a plan to open the restaurant. This stage includes realization of the opening of a restaurant and starting a restaurant.

Suppose in the current situation if someone realize the need of opening a restaurant that has a priority to be used in this pandemic is the pre opening phase. It includes feeling why the people will come, how will the food be given to them and all this planning. Its actually a planning phase.

Example in covid-19: abc is a group of people and have realised to open a restaurant that provides food to people. for this purpose they have kept the safety of the people as their top priority. They will provide hygienic food and will act upon all the safety precautions to be used for covid-19 which incudes not allowing more than two or three people per table, fixing scanners for checking the patients, giving mask to the ustomers before the food, providing sanitizers etc.

2. Opening phase

The plan has been made and everything is ready for the restaurant to be opened. This phase include the 1st year of the opening. All the necessary process will be done and the plan will be acted. Restaurant is opened now and is ready to provide food for people. restaurant is opened and food is provided with all the safety measures taken strictly.

3. Toddler stage

This is the time you learn to become more effective and efficient. The goal of the phase is to gain consistency. This stage comes after 2 to 3 years. It includes gaining people's interest and pleasing them with your service.

4. Adolescense Stage

This phase is all about becoming the best and comes after 4 to 6 years. Its all about keeping the standard same and valuing the customers so that they are long time customers

5. Maturity stage

  It includes realizing the competents and competing with them. For example if other restaurant is Opened near our restaurant, then we will give some discounts on meals and try to catch more customers. Similarly we will apply all this kind of techniques.