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Principles of management

02

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Getting your work place ready for Covid 19 In January 2020 the world Health Organization declared the outbreak of new coronavirus disease in Hubei Province China.

WHO stated there is a high risk of the 2019 coronavirus disease spreading to other countries. Simple ways to prevent spread of Covid 19 in your work place. Surface and object needs to be wiped with disinfectant regularly. Why because contamination surface touched by employees and customers is one of the main ways that Covid 19 spreads. Promote regular and thorough hand washing by employees contractor and customers.

Put sanitizing hand rub dispensers in place. This can be challenging time to decide ~~on~~ which steps to take to help your restaurant. You should add an additional ~~with~~ third party delivery system or adapt your menu to optimize for online ordering and delivery.

Q2 page 1

We know that business as usual will be anything but as the industry begins its recovery from covid 19 and begins its re-negotiation of expectations with the restaurant customer they will be a much more wary and demanding customer and necessarily as it relates to the price or selected but in regards to their perception of safety within our personal hygiene and cleanliness standard, but those at our merchant and their merchant. Everyone should expect that the next level of scrutiny as it relates to restaurant after the physical plant will be food quality and supply chain. Greater emphasis on food safety and cleanliness standard. As restaurant operator it will be imperative to respond quickly and decisively to any concerns raised through any of their channels in order to avoid the stigma of being considered less than committed to the notion of providing a quality product in a safe and clean environment. It is reasonable to suggest that those who offer off-premise service whether that is delivery, catering or pickup are likely to rebound faster. For those who still depend heavily or entirely on on-premise service, the return to profitability is likely to be significantly longer. Accordingly, it is likely and will continue to be important in future.

Q2

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To support off-channel sales strategy for your operation. This may mean a redesign of the menu to ensure more transport-friendly menu items packaging and an internal external or hybrid delivery strategy. It is therefore critical to not only be offering multiple channels but creating them with a economical business model in other words if you can deliver it yourself and avoid the 25% markup fees from the current crop of delivery service provider by all means do so.

Q3 part 1

Business Strategy:

changes to my restaurant's hours, updated service availability (likely takeout/delivery), precautions taking to keep customers safe, updating our restaurant's website. few ways to protect my restaurant online during uncertain times. Be informational and timely, Be accessible and show your customers these options, offers, items other than food and beverages, Use SEO tools to make your restaurant easy to find online.

low cost strategy

Restaurants are in a time where every single Rs will make a difference. Create a new, limited menu for this difficult time, if you can provide a smaller array of dishes to your guest that will allow you to reduce your inventory ordering, you can prioritize dishes that are centered around ingredients you already have and the ingredients that are relatively inexpensive so that the dishes is as profitable as possible.

Functional Strategies

during this hard time pandemic ~~and~~ covid
people thinking what kind of content ~~could~~
could you create to boost your restaurant
marketing efforts.

ways to optimize your websites and
social media channels for future
ideas to partner with other restaurants and
influencers - plans for you comeback

04 parts

No relative life of a restaurant constantly caught up in managing the business for today. No time to figure out how to get ahead at the dining curve. Managing the lifecycle. There is a way to be proactive restaurant. Like any other product the realization, organization and prioritization phase.

In this phase you must transform that idea about a restaurant you have had bouncing around in your head into a tangible and viable plan to get open and start operating. The process include realization, organization and then prioritizing every step of how your restaurant is going to operate. Realize this step involves how you will do business. You must analyze every factor that could come into play regarding your concept. You can always delete it in a later stages when you begin to organize and prioritize. This steps involve reconsidering all the factors accumulated in the previous step. Now is the time for the convergent thought process in which all variable are converged into main areas at the business. Categories would include

Q4

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- (i) Concept development
- (ii) Operation
- (iii) Marketing
- (iv) Menu planning
- (v) Accounting
- (vi) Purveyors
- (vii) Management
- (viii) Staffing
- (ix) Information technology