

competition and about 60% failure
rate of restaurant business. it
is vital but top notch. As
a good food lover. I have
conducted out in-depth research

to give customers superior value for their money (a combination of quality, service, and acceptable price.

"Low Cost Strategy"

Low Cost Strategy is a type of Pricing Strategy in which the firm offers the products at low price. This strategy help to stimulate the demand & gain higher market share. Low end Entry level Brand.

"FUNCTIONAL STRATEGY"

It is strategy or organisational Plan adopted by each function of area, viz, marketing, Production

Ques:-

Ans:-

"Planning & Organizing"

Definition: Utilization of logical, systematic and orderly procedures to meet objectives. Effective planning and organization require the ability to create and use logical, systematic processes to achieve goals.

"LEADS TO CONTROL & OPERATIONAL"

To management lead by ensuring that process activities that were identified as having significant environmental impact or legal requirement put operational controls in place
operational controls may be in

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the Country are being changed.

In CT, "eating in" at restaurants has been shutdown with service being restricted to take out and delivery only. This has left many restaurants vulnerable to Profit decline and inventory Spoilage:

So what can you do to stay afloat during these times of chaos?

The key to success is to be innovative marketing.

Keep your restaurant top of mind and offer something unusual to attract customers and get their

they are tangible or intangible. These

factors after being figured out

with bid.

Stay Home Stay Safe.

~~Q. Ant...~~

STRATEGIES FOR YOUR RESTAURANT

"

~~Business~~

BUSINESS CORPORATE STRATEGY"

~~STRATEGIES FOR YOUR RESTAURANT~~

~~BUSINESS CORPORATE STRATEGY"~~

and management structure.

“ ” “ ”

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So what can you do to stay afloat during these times of chaos?

The key to success to be innovative marketing.

Keep your restaurant top of mind and offer something unusual to attract customers and get their repeat business. Whether in good

the form of overheads, fuel, etc.
Preventative maintenance, equipment
controls, etc.

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Qns 2 :-  
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Ans:-

"BUSINESS STRATEGY"

Definition how a company
will compete in its marketplace.