

Paper: principle of management

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- Q1: keep in mind the example how to plan, organize, lead and control its operation?
- Ans: planning
- Restaurant can provide a delivery service during Covid-19.
- A customer ordering online from at home.
- A restaurant simplify our menu.
- There must be a gift card for a customer , and some discount on each delivery.

- Control all the customer there are online or offline.
- A restaurant plan some delicious foods in menu.
- If a customer has not a way for online ordering, then use a SIM messages.

Organizing: in a restaurant everything must be in a proper manner, there must be sanitizer, and tissues paper, present.

- The tables and chairs must be kept apart as to maintain social distance.
- Minimum amount of people allow in a restaurant for a specific amount of time.
- Leading and controlling: every employee must be led by a manager.
- if a manager control all the thing by him self, then the social distance must be maintained between the customer and employee.

- Q2: explain how it will cope with the external internal environment and how all factors are affecting the business?
- Ans :
- Affecting external environment :
- Now from the government side the labor cost is increasing as compare to other days, duo to Covid-19.
- Safety standard is increase now in every restaurant the sanitizer is must to use, it is also cost increase duo to Covid-19.

- Now for every delivery boy the restaurant manager can manage the hand sanitizer, mask and some special safe dress from Covid-19.
- Now the advertising of the restaurant is off, because on any website Covid-19 advertising is On.
- Home delivery is not possible because of lockdown, so it is also the external affect.

- In free days people can pay just 10 ruppess for going to a restaurant, but now for a restaurant pay for a specific car duo to social distance, and car go to restaurant from our home on 200 ruppess, so cost problem.
- The people is not allow free that come out from the home, because of Covid-19 so that way the restaurant is affected.

- Internal environment affected:
- People are now not be allow to open a restaurant.
- They are not sour whether the food they are going to consume is clean from pathogens or not.
- The restaurant is to be use sanitizer for every a hour ago, duo to Covid-19.

- More time is wasted in the cleaning the restaurant time by time, by using sanitizer.
- Now just online ordering is possible, so cost be affected, no one customer is come direct to the restaurant.
- Must thing upon providing every safety precaution which is needed by them so that nothing stop and every thing is work properly in the restaurant.

- Q3: make the following strategies for your restaurant business corporate strategies, business strategies, low cost strategies, functional strategies?
- Ans: the following strategies for restaurant business during Covid-19.
- (1) Business strategies: we will focus on establishing a strong identity in our community with a grand opening.

- In now a days we are all online on internet duo to Covid-19, so make a food app for online ordering.
- Make an advertise of your restaurant with a Covid-19 website.
- If some other competiter is present then make some gift for a customer.

- Low cost strategies:
- Every one is online there is no reason why you should not be, the use of internet is now free at home duo to Covid-19, so for low cost make some help from face book, twitter, instagram, and some other social network.
- wherever you go, whatever you do if you meet with someone new so invite him to your restaurant.

- Functional strategies: if you are a larger employer, They will have the most up to date information and guidance, and some may provide innovative solutions and ideas to help your business remain viable.
- Corporate strategies: it is to redesign the menu of the restaurant, and make him more frinedly .
- All the foods must be in a clean and safe environment, because everywhere now the disease of corona virus is present.

- Q4: explain the stage in the life cycle of the restaurant during Covid-19?
- Ans:
- The lifecycle of the restaurant will be in Covid-19 is,
- The restaurant must introduce some exciting deals, which attract the customer.
- The restaurant must has a sanitizer for cleaning the customer and employ .

- The restaurant must be open with the guideline by the GOVT for safety.
- The restaurant must have a delivery boy to deliver the order for the customer.
- And the restaurant must offer free home delivery for the customer, that way the customer can be attracted to this restaurant.
- The restaurant has a large number of dishes prepared at a time.

- If the restaurant has a clean environment and the employ of the restaurant is also clean and fare, then all the customer of his environment is come to this restaurant.
- THE END.