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DEPARTMENT : Computer Science

SEMESTER : 4th

SECTION : A

SUBJECT : Principle of Management.

Question No 1.

Explain how to Plan, organize, lead and Control its operation.

Answer:-

Planning, Organizing, Lead and Controlling you think the Function Process, the first Plane ahead, Antipating need and Problem as being Practice in the Problem management of these issue, Can go a long way to ward Keeping Stress and Chas at day. then Organize according to Plane lead to work toward the Plane and finally evaluate the effectiveness of the Plane

Organizing: Organizing is the function of management that involves developing an organization and human resource.

The framework and effect coordinated but now a day in the restaurant the management of high organize thing that and about the cooking are not cooking. It is not necessary because who can bring for restaurant can go any where and going around here and there.

Leading: Leading involves the social informal source of influence use to inspire action takes by other. If manager are effective leader, their subordinates about exerting effort to attain organization objective.

Control :-

In this situation restaurant manager control the management by making the restaurant order from the Govt closed ~~restaurant~~ restaurant

The Govt order to go online ~~user~~ order buck him

QUESTION No # 2

Explain how it will cope with the external internal environment and how all these factor effecting the business.

ANSWER :-

The importance of business Environment:-

Because business environment insert it impact on business success,

scale vision and developing

strategy, having fully understanding about the issue should be

prioritized leaders.

Once they know about both positive and negative effect with in and outside the company

they can produce suitable strategies to handle any predated and unpredated situation.

INTERNAL ENVIRONMENT FACTORS:-

The internal factor refer to anything within in the company and under the control of the company no matter whether they are tangible or intangible. These factor after being figured out are grouped into the strength and weakness of the company. if one element bring positive effect to the company it is considered as strength.

There are 14 types of internal environment factors.

- * Plan and Policies
- * Value Proposition
- * Human Resource
- * Financial and Marketing Resource.
- * Corporate image and brand equity.
- * Plant/Machinery/Equipments.
- * Labour Management.
- * Inter-personal Relationship employees.
- * Internal Technology Resource and dependencies.
- * Organizational structure.
- * Quality and size of infrastructure.
- * Task Executions of operation
- * Financial Forecast.
- * The founder relationship and their making power.

Micro TYPE FACTOR:-

- * Customers
- * Input or Suppliers
- * Competitors
- * Public
- * Marketing & media
- * Talent.

MACRO FACTOR TYPE:-

- * Economics
- * Political / legal
- * Technology
- * Social on
- * Nature

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QUESTION No # 3

Make the following strategies for your restaurant business Corporate Strategy.

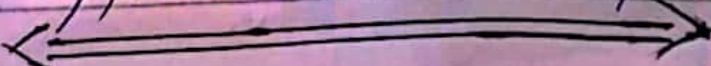
ANSWER :-

Business Level Strategy:- An organization core competencies should be focused on satisfying customer need or prefers in order to achieve above average return. This is done through Business level strategies. Business level strategies detail action taken to provide value to customers and gain a competitive advantage by exploiting core competencies in specific individual product or service market. Business-level strategy is concerned

with a firm's position in an industry, relative to competitors and to the five forces of competition.

* Low Cost Strategy:- Organization not only compete on price, but also select a small segment of the market to provide goods and services to. For example a company that sell only to the U.S government.

* Functional Strategy:- Functional strategy seek to improve implementation of business and corporate strategies. Functional strategies include marketing strategies and human operating expense efficiencies and product.



QUESTION No # 4

Explain the stages in the life cycle of the restaurant during covid-19.

ANSWER:-

Under this COVID-19 situation the life cycle of restaurant will be:-

- * The restaurant have to be closed and make online delivery.
- * They can close the restaurant from ordering from GOVT.
- * Restaurant worker can take order online so they getting less cost.
- * They can deliver the product with time to the client.