

PROJECT ONE-STOP CANTEEN, GYM & DAYCARE



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Introduction

Project management is defined as the practical application of methods and processes to attain organisational objectives with active minimisation of errors (Turner, 2020).

The presentation aims to discuss the proposal of the new start-up business one-stop canteen and gym, which are the limited space of the canteen and the unhealthy lifestyle of the individuals coming to the gym as a need analysis.

Moreover, the presentation will provide the project life cycle in addressing the issues related to the issues highlighted in the business.



Description

The one-stop canteen and gym are a new business start-up that is associated with the provision of canteen services for 1000 staffs customers, gym services and additional day-care services.

The new start-up business is aims to offer the healthy living and eating lifestyle to the customers, and to promote healthy well-being .



Scope of The Project

1. To provide the land space to reduce the congestion during the lunch hours.
2. To provide healthy well-being to the customers through gym services.
3. To facilitate female employees with the day care facilities to reduce their absenteeism rate



Scope of the Restaurant

- Our health cuisine restaurant will promote wellbeing beyond standard dining expectations.
- We want to make sure a healthy lifestyle is smoothly interwoven into every part of the culinary experience.
- We will focus on knowing and meeting each customer's dietary needs to ensure that every meal tastes great and meets health objectives (Daniels, 2013).
- Our culinary philosophy is that every component contributes to a healthy lifestyle.



(Daniels, 2013)

Scope of the Restaurant (Cont.)

- Our trained team will integrate nutrition education and excellent customer service for a smooth eating experience that promotes enjoyment and informed decision
- We will use online procurement and mobile apps to simplify processes and provide contemporary comfort (Hoffman, 2017).
- We want to be a hub for healthy living and inspire customers to prioritize their health.



(Hoffman, 2017)

Project Deliverables

On Stop Canteen Services

Quick Ordering System:

Streamlined and user-friendly mobile app or kiosk system for fast and easy ordering (White and Fortune, 2002).

Customization:

Option for customers to customize their orders based on individual preferences or dietary restrictions.

Real-Time Inventory Management:

Integration with a real-time inventory management system to prevent disappointments due to unavailability.

Gym and Day Care for Employees

Fitness Classes:

Offer on-site fitness classes, such as yoga, pilates, or high-intensity interval training (HIIT), conducted by certified instructors.

Licensed and Trained Staff:

Employ qualified and experienced daycare staff who can provide a safe and nurturing environment for children.

Age-Appropriate Activities:

Plan age-appropriate activities and learning experiences to engage children in a stimulating environment.

Project Deliverables

The project deliverables refer to the outcomes that are obtained at the successful completion of the project (Bahadorestani et al., 2020).

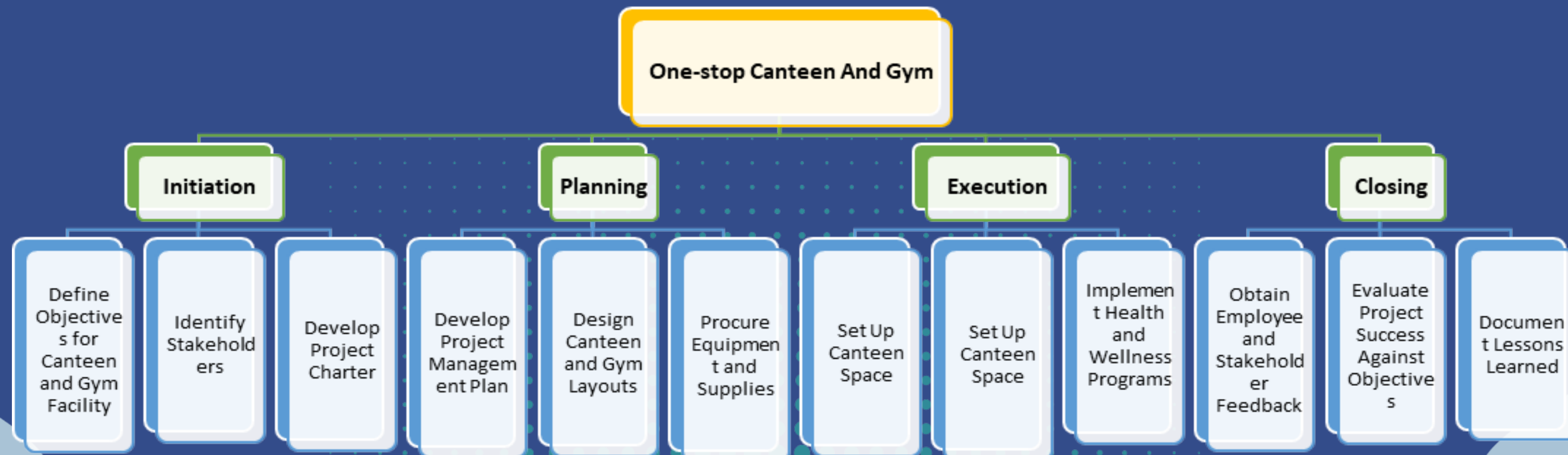
In the case of a one-stop canteen and gym, the project deliverables will be the specification sheets such as the training program questionnaire.

This will be helpful in evaluating the effectiveness of the project accordingly and further implement the strategies accordingly.

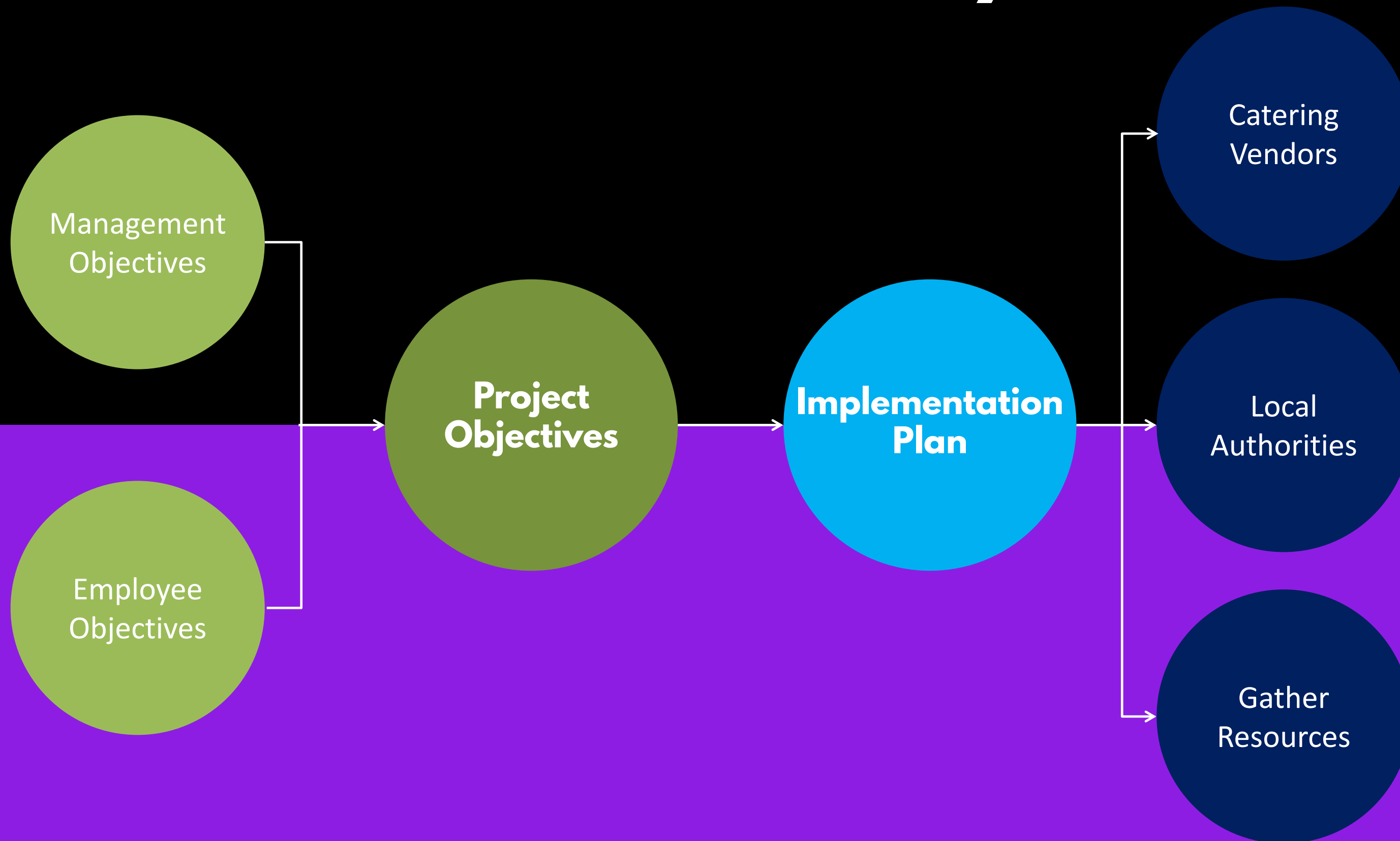


Work Breakdown Structure

A work breakdown structure is defined as a framework that is linked with the distribution of the projects into smaller, manageable structures that help in the completion of the project (Almashhadani and Almashhadani, 2023).



Stakeholder Analysis



Stakeholder Analysis

The Medlow's matrix can be used to demonstrate the stakeholder analyse in one-stop canteen and gym. according to the model, the stakeholders are analysed based on their power and interest in the business.

Investors

.They will have a high interest and power in terms of contributing financially in the newly start-up business.

Employees

Employers will have a higher power and moderate interest regarding the provision of quality services to the customers coming to the canteen.



PLANNING

We aim to cater for one thousand employees within our company. First, we have created a structured approach to working together and communicating with all parties involved. Communication, It serves as the center for all projects and gains importance daily. The success of a project depends critically on the ability to communicate. communication Tool follows

- ▶ **weekly report**
- ▶ Email
- ▶ Feedback
- ▶ meeting

Time
A timeline helps you monitor the project's development and keeps everything organized. With the aid of project management tools, it provides you with a clear understanding of your goals and current situation.

Budget
Creating a reasonable project budget is crucial to improving project management. The project manager has to keep in mind every important aspect affecting the project's costs.

Quality
Developing a project plan involves many steps, including establishing quality standards and project-leading methods. It is expected of project managers to establish a specific set of quality standards for the project in collaboration with the stakeholders.



Budget	Cost	Quality
Refurbishment	£55000.00	minimize the Chances of Project Failure
Equipment	£100000.00	Gain and Retain Customer Trust
Energy /water supplies	£ 2500.00	Cut Expenses & Time
Food grocery	£ 10000.00	
Total cost	£167,500.00	

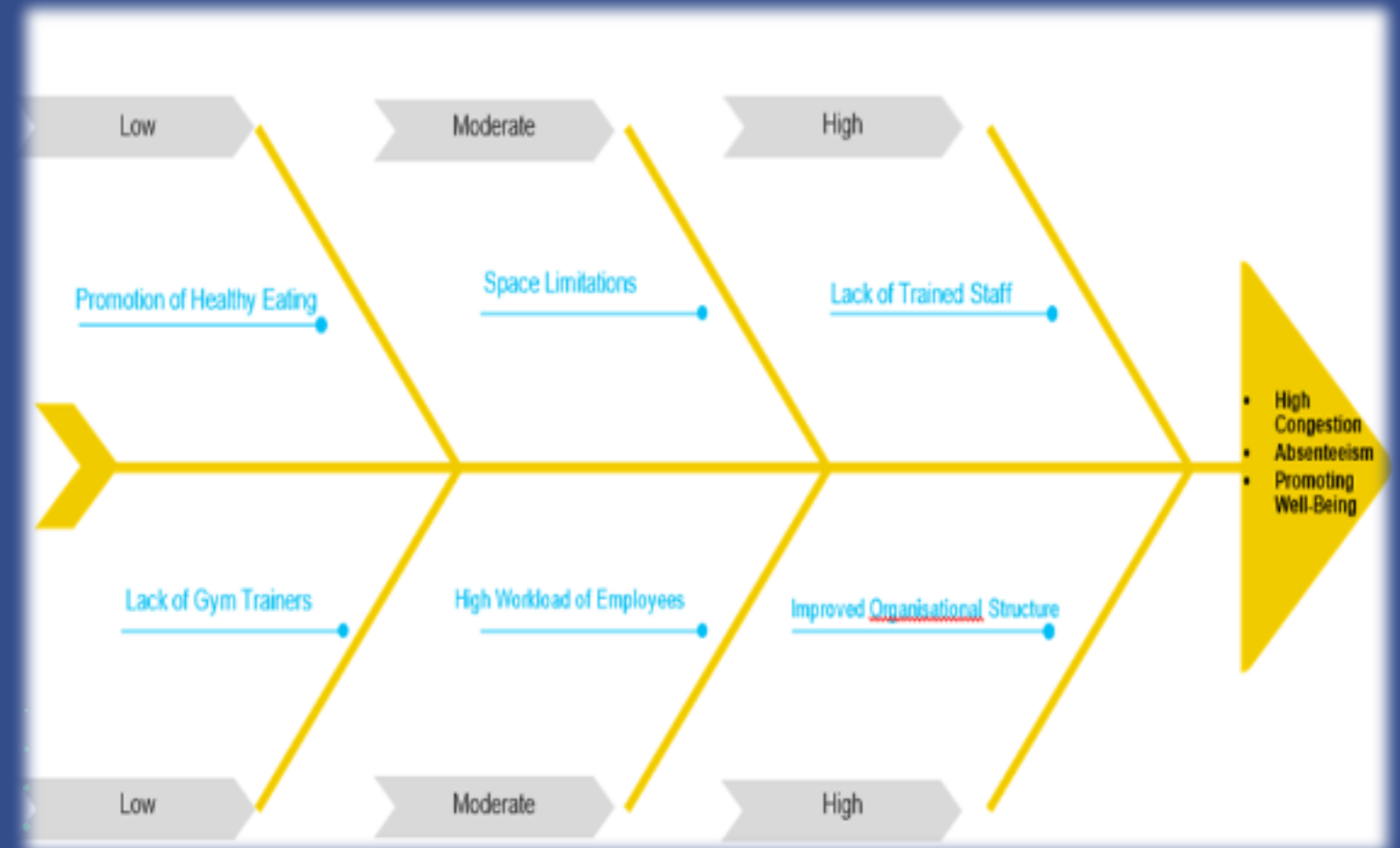
Task	Month	Month	End
Task1	created a Plan		
Task2			
		Put Plan in action	
Task3			Complete action

Risk Management & People Management

One of the main elements of risk mitigation will be communication with stakeholders, which will be helpful in improving the services of the newly developed one-stop canteen and gym.

Secondly, the people management will also be carried out using various approaches such as training, recruiting and motivating the employees to work in coordination with each other.

Moreover, risk management will be helpful for eliminating risks such as lack of resources, supply chain disruption and others that can negatively impact the business and performance of the employees.



COMMUNICATING WITH STAKEHOLDERS

- Monthly / Weekly Meetings.
- Emails.
- Inviting them to site at every milestone.

And inline the stakeholders will be very happy and certified.

RESOURCE ALLOCATION

Allocating funds to health and safety.

Training programmes.

Preventative measures.

Equipment and materials.

Staffs pay role etc.

Project Success Criteria

Success will be measured by the efficient performance of employees working in the canteen, which will indicate their high association with their responsibilities and roles.

Another criterion for project success will be accompanied by effective communication with the customers and the gym instructor about their health and diet plans.

The third criterion for the successful project will be the improved organisational structure that will be associated with the positive work environment and improved services provided by the business





Conclusion

In conclusion, the project management plan for the one-stop canteen is linked with the proper utilisation of new land to reduce congestion during lunch hours.

Moreover, the recruitment of new staff will be accompanied by addressing the significance of healthy eating and lifestyle.

Similarly, this will result in lowering absenteeism among employees and improving the performance of the one-stop canteen and gym.

Our envisioned healthy restaurant symbolizes an unwavering commitment to well-being that surpasses mere dining.

This initiative goes beyond mere gastronomy

It is a purposeful effort to promote and influence environmentally sustainable and health-conscious lifestyles.

Our educational establishment is committed to revolutionizing the dining experience through considerate food choices and mindful culinary techniques (Miller, 2010).

We recognize that being a healthy restaurant entails more than merely providing delectable fare

It involves positively influencing the overall health of our patrons.

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