

HEALTHYISH CANTEEN PROJECT

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Healthysh Canteen: Promoting Wellness Through Nutritious Food Choices



Healthy nutrition education to develop the culture of well-being at work and in private life with the aim of creating a healthy and productive environment.

PROJECT PURPOSE / VISION

- Food from controlled farms
- Affordable price for everyone
- Emphasis on health for guests of all ages

STAKEHOLDER ANALYSIS

Power - Interest Grid			
High	Keep Satisfied	Manage Closely	
Power	-Managers -Employees -Investors	-Council -Suppliers	
	Monitor	Keep Informed	
	-Competitors	-Local peoples	
Low	Interest		High

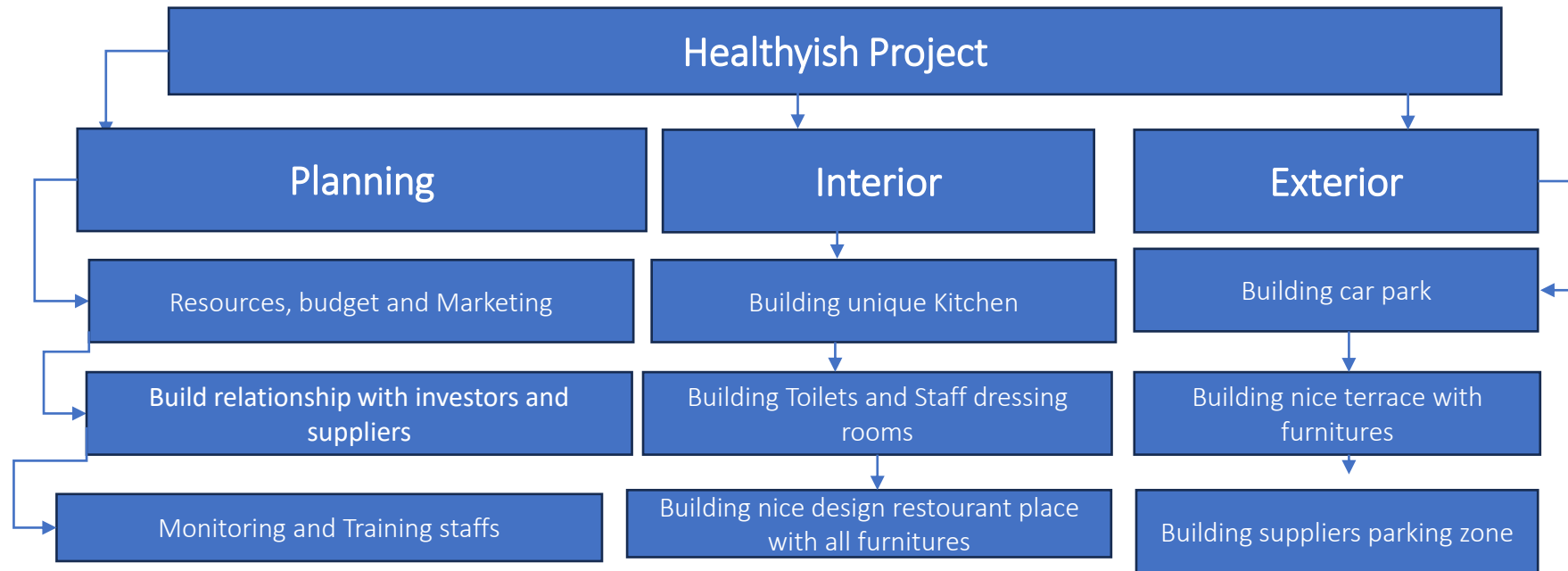


DELIVERABLE

Tasks	Timeline
Approving the project	01/11/2023
Create, design the menu	10/11/2023-10/12/2023
Interior- exterior works	11/10/2023-25/03/2024
Interview the new employees/start working	01/04/2024-01/05/2024
Monitoring / training the employees	01/06/2024-01/07/2024



WBS



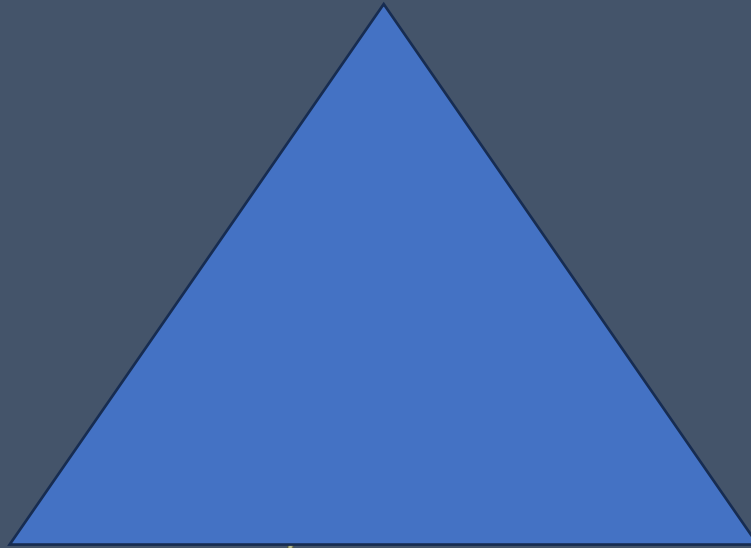


Planning

- Communication
- Budget
- Quality

- Sharing information updates and progress with stakeholders
- Involves establishing clear channels of communication
- Defining reporting structures and disseminating relevant

Communication



Budget

- Price changes
- Staff changes
- Additional requirements
- New deliverables

Quality

- Defining quality criteria
- Conducting quality assurance activities
- Implementing quality control measures throughout the project lifecycle

Presenta



EXECUTION:

1. Risk Management:

Running a restaurant can bring a lifetime of both personal and financial rewards . It can also be a daily challenge , requiring an owner or manager to face many risks.

- Food handling
- Equipment maintenance
- Worker safety
- Property damage

2. People Management:

Managing a restaurant staff is important because effective management helps teams operate smoothly and efficiently.

- Reduce turnover
- Increased morale
- Improve customer experience



EXECUTION

3. Communication with stockholders:

Communication with stockholders are the key of success and it is vital for your restaurant.

The five primary stakeholders are :

- Employees
- Suppliers
- Financiers
- Communities
- customers

4. Resources allocation:

- Chefs
- Delivery personnel
- Restaurant space
- Equipment



Time Schedule

- Consumer Management and Satisfaction: Week 1-2
- Expanded Options for Consumers: week 2-3
- Enhanced Consumer Experiences: Week 4
- Safe and Secure Environment: Week 5-8
- Warehouse management and Resource Allocation: Week 5-6
- Staffing and Training: Week 4-8
- Financial Management: Week 7-9
- Promotion and Advertisement: Week 8-10

Gantt Chart

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CLOSURE

Project closure

Project recap

Objective achieved

Success criteria

Closing the loop-project
deliverables



CLOSURE



Navigating
challenges



Lessons learned



Formalizing
acceptance



Post implementation
review



Archiving and
documentation



Benefits of closure

References

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- Bizasure,2022. 'Risk management in the restaurant' Available at: <https://www.bizasure.com> (accessed 02/02/2023).OJS, 2023. 'Stack holders importance ' . available at: <https://pjs.aut.ac.no.com>. (Accessed 18/06/2018
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