



GO FRESH

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PROJECT SCOPE

GO FRESH

Our project centres around "GO FRESH," a restaurant committed to prioritizing its employees' well-being and healthy lifestyle. Our vision and values revolve around addressing congestion and absenteeism issues by fostering a workplace environment that supports the staff in developing healthier lifestyles. Through the provision of nutritious and wholesome food options, we aim to create a positive atmosphere that promotes both the physical and mental health of our team members

It will start in 2024

Budget of £220.000 in total for the Project

The structure of our restaurant will have two floors:

The First floor is where you take your order and can sit to eat

The second floor is where you sit to eat

TEAM MEMBERS & JOB



Our team is composed of 4 people: Ahmed; Abdul, Katya and Stefan



Initiation
Part: Katya



Planning
Part: Stefan



Execution
Part: Abdul



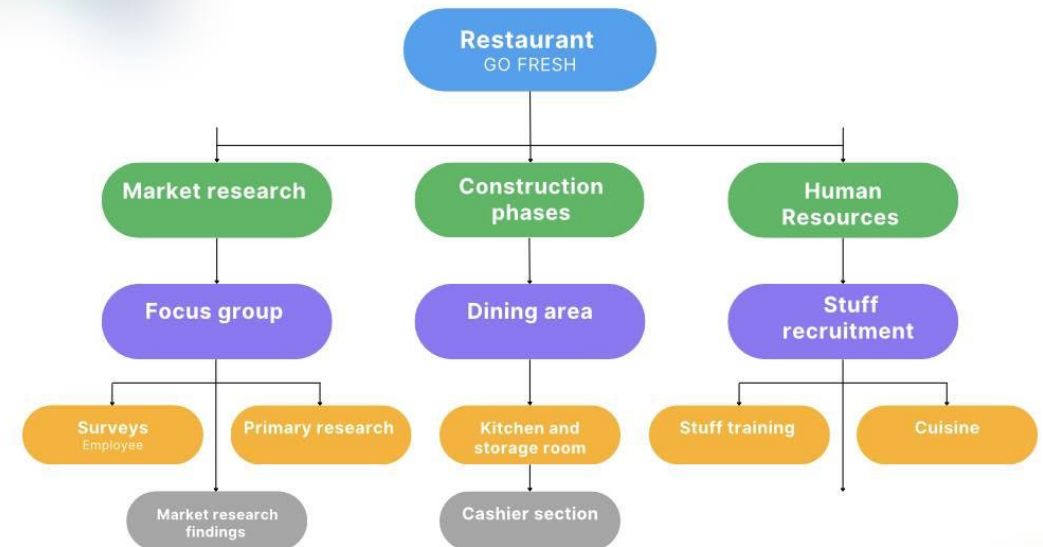
Conclusion
Part: Ahmed

Initiation

- Objectives of the project
- Helping the staff to develop healthy lifestyle. Reducing staff absenteeism.
- Our plan is to open restaurant
- We will achieve this by making delicious healthy food with good prices.
- We plan to start this project the beginning of 2024 and we plan to finish in one year time which is the beginning of 2025.
- The vision of the project:
- Is to open healthy restaurant where the menu will offer a wide variety of nutrient-rich options, creating a colourful tapestry.
- The staff will help you navigate the menu and provide tailored recommendations based on your needs and dietary preferences.
- The kitchen will be open to the dining area, where everyone can see how the food is made.
- We plan to prepare healthy and delicious food for the staff.
- (Asana,2020).

- Deliverable-This project will be completed with strategic planning and productive teamwork. We will begin with a comprehensive project initiation, outlining objectives, parameters, and schedules. Efficient implementation is guaranteed by a committed project team with clearly defined roles and responsibilities.
- (Forbes,2022).

Work breakdown Structure for the Restaurant



Stakeholders' analysis:

Stakeholders	Interest
Senior manager	Profit
Top manager	Growth and expansion of the business
Supervisors	Job opportunities
Employee	Job satisfaction/remuneration
Cleaners	Healthy environment/ Respect

BUDGET

TOTAL BUDGET		£220,000
EXPENSES		£80,000
BRANDING		£10,000
LICENSE & PERMITS		£20,000
STAFF TRAINING		£10,000
CONSTRUCTION OF THE BUILDING		£80,000

Gantt chart

Duration (Months/Activity)	Building Canteen	Building Kitchen	Building Sitting Area	Building Storeroom	Create Menu
1					
2					
3					
4					
5					

Quality Management System



(Asana, 2023).

Execution

These are the elements of these subject

Risk management

Communication

Team Management

Resource Allocation

Conflict resolution

Risk management

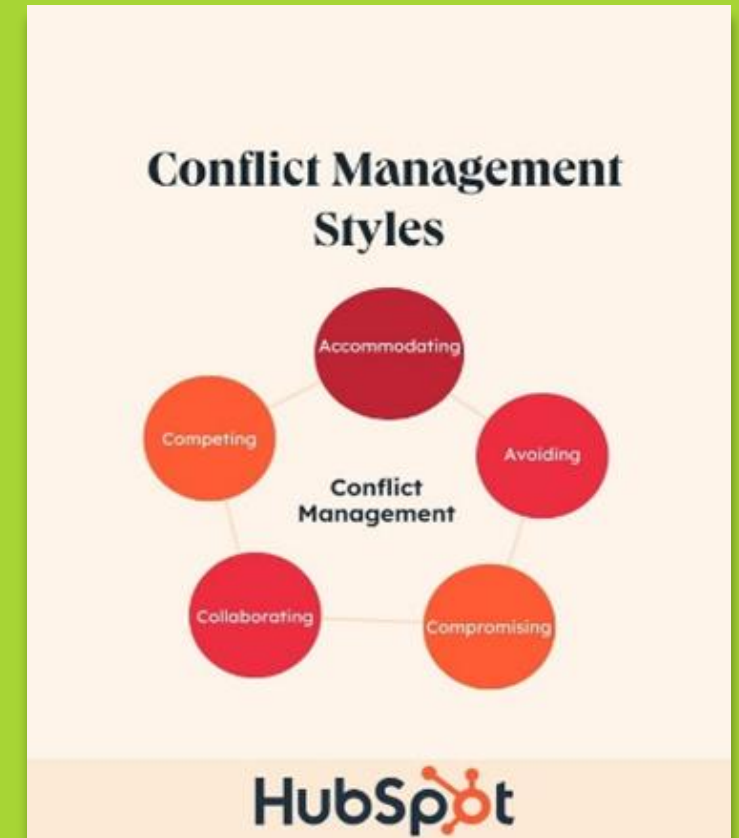
- These are the risk management in a restaurant business
- Food safety
- Equipment Compliance
- Employee safety
- Customer safety
- Financial risk

Conflict Management

In project management, this is an essential component of execution. The practise of recognising and effectively resolving problems is known as conflict management. The intention is to reduce the likelihood of conflict having a negative effect on work and to maximise the benefits.

The ways to resolve conflict are as follows:

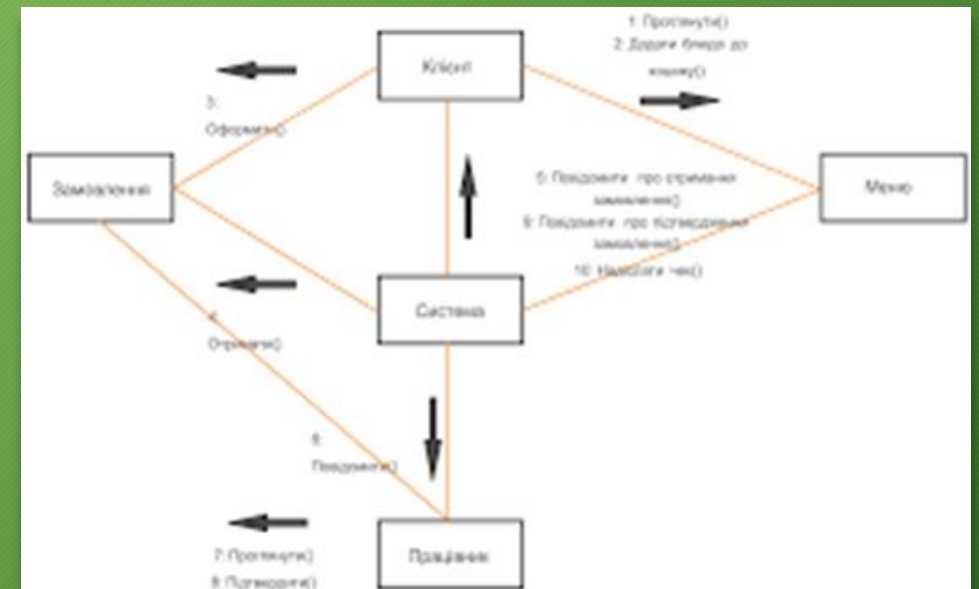
- Accommodating
- Avoiding
- Collaborating
- Competing
- Compromising



Communication Management:

In any workplace, communication is essential. Effective communication is essential in the restaurant industry. Staff shortages and an annual turnover rate of 73% in the industry are the result of poor communication. It is acknowledged that better teamwork could enhance the hospitality sector. Restaurant managers must constantly communicate effectively in order to create a positive work environment and a productive team. Establishing and maintaining a strong foundation for mutual respect and trust through robust communication facilitates the exchange of innovative ideas.

- Communication methods:
- Employee Handbook
- Emails
- Pre-shift meetings
- Digital communication tools – i.e., SMS, WhatsApp
- Staff training
- One to one meeting



Resource Allocation:

- Allocating resources is the process of carefully organising and controlling your project's resources so that you may finish tasks according to their capacity and availability.
- It is the procedure for getting the most out of your resources.
- The following are important resources for restaurants: chefs and cooks; delivery staff; building material brands; food inventory; office and restaurant space; equipment; technology (point of sale, payment processing); and daily expenses
- Resources come in two varieties.
- Physical resources: Resources that are tangible are those that you can see or feel. Financial resources, labour, equipment, real estate, and software are some of them.
- Resources that are more abstract are known as intangible resources. They consist of knowledge, abilities, and concepts
- Benefits of resource allocation
 - Improved efficiency
 - Reduced time spent on projects.
 - Increased employee satisfaction
 - Diminished workplace stress
 - Achievement of goals
 - Higher employee retention rates

DOCUMENTATION



(Document360)



LESSONS LEARNED



Collaborate more with
stakeholders



Effective
Communication



Team Collaboration



Be careful about
what we propose to
our staff (for
allergies or religion)



Comply with the
deadlines

(Indeed)



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