

Guide / Strategy

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Introducing ourselves :

Idher Udher ki Baatein

Understanding and Mapping the System in catering

Cook | Unconsumed Food ki talks - IMPORTANT Qs - Jisse uska attitude dikhe

Decision Making at various stages - Attitude dikhe

Last person ka stages

Introduction:

We are from NID, we have a module on Research / System Design . Hum Process Samjhana chahte hain.

Idher Udher ki Baatein:

Kabse ye business chal raha hai?

Start kaise kia?

Kitne aadmi kaam karte hain?

Aur kaha kaha chain chal rahi hai?

Customers kaise milte hain?

Start karne ke challenges kya kya the?

Ye kya hota hai? Wo kya hota hai?

Understanding the System:

Order kaise milta hai, regular basis par?

Customer ka requirement kis tarah rehta hai? -> Order kis tareeke se order krta hai?

Kya Quantity?

Demand hamesha same rehta hai ki seasonal rehta hai?

(Process ki Info)

Raw material kaha se aata hai, same jagah se hi hamesha kya, discount milta hai kya? +Ye kaun decide karta hai?+

Transport kaise krte ho? +Ye kaun decide karta hai?+

Raw material store kaha karte ho?

Ek bar mei kitna store kar lete hain? (Inventory)

Kitne din tak chalta hai?

Khana ek bar mei banate hain ya break kar kar ke? +Ye kaun decide karta hai?+

Events - (Sabse zda khana kis events par banta hai? And kisme kam?

ASK FOR EXAMPLE, 'Maan lo 100 log ka order aaya hai toh',

Toh aap anumaan/calculate kaise karte hain?

Jaise Jaise log aate hain waise banate hain ya kuch aur?

'Agar kam padd gaya toh kya krte hain'

Agar zada bana lia and utne log nahi aaye toh kya karte hai?

Kabhi kabhi, khana thoda bach jata hoga na?

Toh us khane ka kya karte kya hain? +Ye kaun decide karta hai?+

Toh fir kya karte hain ?

(If they say kuch utilize kia hai toh, us leftover khaane ka toh kya socha hai)

(Improvise / Optional: Aapne khana donation ka try kia hai? Jaise Khana Baatt Dena, etc?)

(Fekne wala khachra (dustbin) aur Bacha hua khana alag alag krte hain?)

Kya dikkatei aati hai matlab isko kuch aur tarah se utilize karne mei? +Ye kaun decide karta hai?+

Kaunse type ka khana waste hota hai zada? (chinese, south indian etc)

Aur kya kya problems aati hain, Khaane se related?

Other

Mausam ka kya asar rhta hai?

Weekday or Weekend mei kya antar rehta hai?

Sabzi ka utaar charaav par kaise inventory manage krte hain?

Apna Intro:

Workers se

Idher Udher ki baatein

Kya naam hai?

Kaha se aaye ho?

Yaha kitne din se kaam kar rahe ho?

Yaha kya kaam karte ho?

Isse pehle kaha kaam karte the?

Acha lagta hai yaha? EXP

Imp Qs.

Ask about his daily routine?

Abhi tak ka kaisa experience raha hai?

Aapko kitna order aata hai? Kitne logo ka banana rhta hai usually?

Khana kis tarah se banana hai, ye kaise decide karte ho?

Events - (Sabse zda khana kis events par banta hai? And kisme kam?-

Raw materials khatam ho jata hai toh kya karte ho?

Introduce Example and then probe

'Maan lo 100 ka khana banana hai' toh,

Kaise banate ho?

If zada log aa gaye fir?

If kam log aaye toh?

Agar zada khana reh jata hai toh fir kya krte hain bache hue khane ka?

(If he answers ki bacha hua staff khata hai then) Fir kam bachta hai toh fir kya khaate hain?

Fir bhi bach jaata hai agar toh kya karte hain? **+Ye kaun decide karta hai?+**

(Improvise - bach jata hai toh ghar le jaane dete hain ki nahi?)

Kaunse type ka khana waste hota hai zada?

Aur kya kya problems hoti hain khaana related, khana wastage related?

