

*) Enhancing customer service in a local Restaurant.

* problem :- A local restaurant receives frequent complaints about slow ~~service~~ service and unfriendly staff, leading to negative reviews and decline in customers.

* Executive summary Snapshot

A local restaurant is experiencing declining customer satisfaction due to inconsistent service quality, long wait times, and lack of personalization.

This is impacting customer retention and revenue growth. The project will enhance customer service by standardizing procedures, optimizing order processing, and training staff.

Review and standardize service procedures. Implement a quick staff training program. Introduce basic customer feedback tools.

* Project Description

the primary purpose of project To quickly improve customer service quality enhancing customer satisfaction and retention

the current solution is Basic, inconsistent service practices with minimal training and

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 inefficient order processing, and the challenges faced by the business is Inconsistent service, long wait times, lack of training, and minimal customer feedback.

* Project Scope

Project Goals:-

Increase customer satisfaction by 10% in 3 months.

- Reduce wait times by 20%.
- Provide immediate staff training.
- Establish a basic customer feedback system.

Tasks:-

the project tasks is Implement short-term staff training, optimize order processing workflows, and 3 is Introduce simple feedback mechanisms and Assess and standardize current service procedures this is tasks for project.

Deliverables is : Standardized service guideline.
Trained staff within 1 month.

Costs:-

the costs of estimated budget of 20000 t for training process optimization and feedback tools.

Deadlines :-

Service standardization and staff training : 1 month.

Process improvement and feedback implementation 3 months this is the deadlines.