1. A man has took shop in Rent near BTM layout, Bangalore, not in the main road but as a local shop. The rent of the shop is 14000 per month. The man took the shop to sell fast food like- Biryani, Maggie, Egg Bhujia, Omlets, Chicken Kabab etc.
2. In the first 3 months he make a profit of around 100000, will a sale of around 300000.
3. In the 1St month he was selling veg food also, but he stopped after 2nd month as it stock was not getting out.
4. After 4 -5 months down the line the man is making a huge loss in his investment. He has a due of 2 months to pay the return.
5. The sale has drastically gone down and he is thinking to close the shop.
6. The man is very lazy in working hard and also very poor in any other investments.

How will you tackle a situation of this kind? Write a solution to this kind of problem. Give a fact-full answer by understanding the critical problems.

Questions:

1. Which Food item was more sale in first 3 months?
2. Can you searching another way of getting veg food stock in market?
3. Can we try to improve food quality?
4. Can we improving the environment in shop?
5. Food price and Quantity is in average?
6. Can we extend the shop hours?
7. Can you check the behavior of staff with customers?
8. How many time consuming to ready order off customer ?
9. Can we use filtered water ?
10. What is customers requirement ?
11. Which category of peoples are most visited on shop?
12. Which method is using for introducing you shop/ marketing of shop?

Advices:

1) I think you restart sealing the veg food as well as non veg food.

2) You have need to some small changes in your shop like- can you improving your interior by using lock material and try something unique ideas that can impress the customers.

3) I think you have need to improving the staff behavior with customers.

4)Can you extending the shop timing with late night it is also helpful for Students, employs & other also.

5) Can you start home delivery? The order should reach the customer within 1 hour. If the order is late,we can give a discount on the food items.

6)You maintained your Food Quality as per customer requirements otherwise give more options to customers.

7) I hope above points are really help full for solving your problem so please check and get small changes are help to growing your business so Thank you and best luck for your journey.