

Scenario 1:

Organizing a Party/ Hosting a get-together

1. Plan: Invitations and Culinary Considerations

-Extend invitations to guests for a dinner gathering via phone calls or text messages.

Anticipating the need for preparation in both beverages and food.

2. Prepare: Thorough Culinary Checklist

-Creating a detailed list categorizing items suitable for starters, main courses, and desserts.

3. Process: Inventory Check

-Evaluate the availability of necessary items at home.

Identify and list items that need to be purchased.

4. Analyse: Refining Culinary Choices

-Choosing food combinations that enhance the overall dining experience.

-Consider preferences for hot or cold drinks.

Selecting the choice of vegetarian or non-vegetarian food items.

5. Share: Collaborative Decision-Making

-Engage in a collective discussion with the homemaker, sharing insights gathered during the analysis phase.

6. Act: Culinary Execution and Hospitality

-The homemaker takes actionable steps, ensuring a warm welcome to guests with a delightful array of thoughtfully chosen food and beverages.

Scenario 2:

Owning an Aadhar-

1. Plan: Need an Aadhar for identity proof

2. Prepare: Collect the documents needed to apply for an Aadhar card.

3. Process: The documents must be valid and appropriate.

4. Analyse: To fill the enrolment form, the correct details of the citizen and the format must be checked on

https://uidai.gov.in/images/aadhaar_enrolment_correction_form_version_2.1.pdf

5. Share: Provide all the details in the Aadhar centre

6. Act: Apply for the Aadhar card

Scenario 3: Online Food Order

1. Plan:

-Determine the preferred online food ordering platform based on user interface, reviews, and reliability. (for example, Zomato and Swiggy)

2. Prepare:

-Establish criteria for restaurant selection, considering cuisine diversity and positive customer feedback.

-Select restaurants have good ratings and diverse menus.

Collect relevant information such as menu items, prices, and delivery options.

3. Process:

-Explore the chosen platform to identify available restaurants and their respective menus.

-Create a virtual cart with a well-balanced selection of appetizers, main courses, and desserts.

4. Analyse:

-Assess delivery time efficiency by reviewing estimated delivery.

-Consider the taste satisfaction and cost-effectiveness of selected dishes.

5. Share:

-Collaborate on the final selection of dishes and confirm the order details.

6. Act:

-Apply any available discounts or promotions during the order placement.

-Place the order based on the finalized selection.