



جامعة الجميع الذكية
EVERYONE'S SMART UNIVERSITY

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Project (Spring 2021)

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Section

Master

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(PMG506)

Advanced Project Management

Instructor's Name:

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Abstract

The aim of project management is to deliver a completed product that satisfies the client's specifications. In certain cases, project management's goal is to mould or reform the client's brief in order to effectively address the client's goals. Once the client's goals are established, they can guide all decisions taken by those participating with the project, such as project managers, planners, contractors, and subcontractors. Decision-making is hindered by ill-defined or excessively strict project management priorities.

In this report we will present our project, which is "Fire Grill Restaurant". We will describe the project and identify its aims and objectives clearly; also the mission and key success will be presented in the forward sections.

Project Executive summary:

Project name: Fire Grille restaurant

Project start date: July 5, 2021

Project end date: December 30, 2021

Project goal: The goal of this project is to attract audience by its oriental approach

Project location: Riyadh, the Kingdom of Saudi Arabia

Project Description: The Fire Grille is a welcoming, comfortable restaurant built to make our guests feel as if they are receiving VIP treatment in their own private world. The decor and theme are based on an exterior waterfall with a cascading water fountain and flame throwing torches situated at the main entrance. A custom-made "Fire Fountain," a one-of-a-kind display kitchen grill with a cascading water fountain and flame throwing torches, will also be featured in the show kitchen. From the dining room side, this magnificent creation will be visible, and from the kitchen side, it will be a fully functional 48-inch gas-powered steak grill. The restaurant's energy and atmosphere are strong, and it gets some of its strength from the dazzling "Fire Fountain." The Fire Fountain Grille and its service-oriented style would be quickly welcomed by those who enjoy dining out by providing an entertaining, tantalizing, and satisfying experience for its customers.

Objectives

1. The first complete calendar year's sales will be \$2.3 million, with a Net Profit/Sales ratio of more than 19 %.
2. In the first quarter of year three, a second unit will open.
3. In the first quarter of year four, a third unit will open.

Mission

- Fire Grille is a commercial company that operates to generate revenue and income for its investors, operators, administrators, and employees. Fire Grille exists to please its customers because it is a service company. Its presence is inextricably linked to these two causes. When one element vanishes, the other vanishes as well.
- In a relaxing atmosphere, Fire Grille can serve delectable meals and beverages.
- Our employees will be upbeat, courteous, and dedicated to ensuring that our customers are satisfied.
- Our customers will be handled with respect and comfort at all times. When it comes to deciding where to spend their entertainment dollars, we want to be the first place that comes to mind for our customers.
- Our employees will be given a place to work where they can succeed and flourish in a dignified, enjoyable, and satisfying environment.
- Our investors will see a good return on their investment, and our business will have the potential to expand and succeed in the future.
- Our vendors will be treated with respect, and their future with us will be prosperous.
- We will be a good neighbor to our neighbors' businesses and a contributing and supportive member of our community.

Keys to Success

1. Every night, a manager passes by each table in the dining room to welcome, chat, or at the very least make eye contact (with a smile) with our customers.
2. Our policies of making a manager visit every table where a customer has a query or has provided positive or negative feedback. The manager is expected to use all available resources to ensure that our customers are satisfied.
3. Our dedication to our employees' productivity and satisfaction.
4. Our unwavering dedication to serving high-quality food and beverages at all times.

Stockholders:

Fire Fountain Grille – Unit One LP, is projected as a Limited Partnership

1. General Managing Partner, with 31% ownership.
2. Vice Managing Partner for Dining Room and Human Resource Operations, with 9% ownership.
3. Vice Managing Partner for Beverage and Entertainment, with 9% ownership.
4. Vice Managing Partner for Kitchen and Catering Operations, with 9% ownership.

Product and Service Description

Our menu features juicy, thick steaks that are seasoned with a special blend of seasonings and spices. These steaks have been expertly grilled. We serve mouthwatering prime rib in four different portion sizes, all prepared "Fire Style." Butter-roasted and seasoned chicken dishes, fresh grilled fish, creative salads, cold melon chowders, a selection of big burgers and grilled sandwiches, tender pork chops, soups, appetizers with berry barbecue sauces, refreshing fountain drinks, and blazing desserts are also available on the menu.

Management Summary

We'll start with a team of four managers/owners, one bookkeeper, and 53 employees. Each member of the management team has unique industry knowledge that will be useful in their role. In preparation for their promotions to their own Fire Grille units, each Vice Managing Partner will cross train for a year. This is a well-balanced team with a lot of experience.

References:

1. Bredillet C. (2004b). Understanding the very nature of Project Management: a praxeological approach. PMI Research Conference, London.
2. Burghate, M. (2018). Work breakdown structure: Simplifying project management. International Journal of Commerce and Management, 3(2).
3. Zulch, B. (2014). Leadership communication in project management. Procedia-Social and Behavioral Sciences, 119, 172-181.