

Everyone's Smart University

Project (Spring 2021)

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Section

Master

Date

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Course Code

(PMG510)

Project Risk Management

Instructions:

- آخر موعد للتسليم هو يوم السبت 2021-05-08 في تمام الساعة ٩ مساءً.
- الإجابة متاحة باللغة الإنجليزية أو اللغة العربية مع مراعاة أن تكون المصطلحات العلمية باللغة الانجليزية.
- يتم تسليم المشروع في صيغة ملف pdf مع الالتزام نموذج الجامعة ولن تقبل أي مستندات أخرى.
- يجب مراعاة أقسام البحث الرئيسية (مقدمة Introduction، دراسات علمية سابقة Literature Review، طريقة البحث Methodology، النتائج والمناقشة Results and Discussion ، وأخيراً المراجع References . وان كان هناك ملحقات Appendices يتم إضافتها)
- يجب الالتزام بـ Theme موحد كما يلي:
- حجم الخط 12.
- نوع الخط Arial.
- لون الخط أسود.
- المسافة بين الأسطر 1.5 line spacing
- عدد صفحات البحث (لا يقل عن ثلاث صفحات ولا يزيد عن ست صفحات).

Instructor's Name: Eng. Mosaab M. Hamed

Best of luck...

Food Truck

The rise in popularity of specialty or gourmet food trucks (where at least some preparation is done in the vehicle) has led to code revisions in communities eager to acknowledge this business model but cautious about food safety, traffic, and neighborhood compatibility. So far, the debate and the regulatory activity have been most active in large urban centers and in smaller cities in large metropolitan areas in California and Texas. Because most vending regulations focus more on licensing procedures and operations and not land use or design, relatively few places choose to put these standards in their zoning ordinances. It is more common to add provisions for mobile food vending to business or public health standards. Most places limit mobile food vending to nonresidential districts, and some communities have specific requirements for different types of carts or vehicles. A number of jurisdictions also have operations standards such as distancing requirements from other vendors or brick and mortar restaurants, limitations on hours of operation, or limitations on the vendor's tenure in any one location. Below, I've included links to a number of examples of local regulations for mobile food vehicles.

The biggest risks food trucks are facing every day

Food Spoilage and Fire Hazards

Unlike traditional restaurants, food trucks don't have the convenience of spacious food storage. A single handling mistake may cause health-alarming issues such as food contamination and food poisoning. Additionally, the constant motion and jarring of food truck can affect the structural integrity of the systems in place from fryers to refrigerators.

Operational Risks

Although safety precautions must be practiced at all times, work-related accidents like slips and falls, smoke inhalation, burns, wounds, and heat stroke can still happen from day-to-day operations. In a workspace like a food truck, there are a lot of accidents that can arise in smaller spaces

Car Accidents

According to Federal Motor Carrier Safety Administration (FMCSA), more than 4,000 lives are lost in crashes involving large trucks or buses each year. And compared to other automobiles, the fatality rate for large trucks is 50 percent

higher than normal vehicles. Road safety applies to all, but food trucks are more susceptible for these kinds of accidents than a typical car.